

# Mad Men Inspired Dishes



## Hors d'oeuvres

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### PIMIENTO CHEESE SPREAD ON RITZ CRACKERS

**INGREDIENTS** (makes 4 cups of spread)

1 (4 ounce) jar chopped pimiento peppers	1 large onion, grated
1 pound shredded Cheddar cheese	1 dash Worcestershire sauce
1 tablespoon mayonnaise	1 pinch garlic powder
ground black pepper to taste	

**DIRECTIONS**

In a medium bowl, mash the pimientos using a fork. Mix in cheese, onion, Worcestershire sauce and mayonnaise. Season with garlic powder and black pepper. Chill until ready to spread over Ritz crackers (or any crackers you like — Ritz crackers give the snack a real vintage vibe, though) and serve on a festive platter.

### CHICKEN LIVER PÂTÉ WITH MELBA TOAST

**INGREDIENTS** (makes 16 servings)

3 cups water	1 pound raw chicken livers
1 onion, thinly sliced	¼ cup chopped onion
3 tablespoons cooking sherry	¾ cup butter, softened
¼ teaspoon salt	¼ teaspoon ground black pepper
⅛ teaspoon ground mace	

**DIRECTIONS**

In a medium saucepan, combine water, chicken livers and sliced onion. Bring to a boil, reduce heat to low and cover. Simmer for about 20 minutes, or until liver is cooked (not pink anymore) and tender. Remove from heat, drain and discard onions. Also remove and discard any hard portions of the liver.

Place cooked livers in a blender or food processor and process until smooth. Add chopped onion, sherry, butter, salt, black pepper and mace; pulse to blend. With hands lightly greased, form pâté mixture into a mound shape and chill for 1 hour before serving on a platter with melba toast rounds and a knife for spreading.

### TUNA SALAD-STUFFED CHERRY TOMATOES

**INGREDIENTS** (makes 3 dozen)

36 medium size cherry tomatoes	1 (6½ ounce) can tuna, drained & flaked
⅓ cup mayonnaise	½ cup chopped celery
¼ cup chopped fresh parsley	2 tablespoons minced green onions
¼ teaspoon pepper	

**DIRECTIONS**

Cut top off each tomato; scoop out seeds and pulp with a small spoon. Invert tomatoes on paper towels to drain. Combine tuna and next 5 ingredients in a bowl; stir well. Cover and chill. Spoon 1½ teaspoon tuna mixture into each cherry tomato. Garnish with a parsley leaf and serve on a decorative tray or plate.

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### DEVEILED EGGS

#### INGREDIENTS (makes 16 portions)

8 eggs	1/3 cup mayonnaise
2 tablespoons Worcestershire sauce	1 drop hot pepper sauce, or to taste
2 tablespoons creamy horseradish sauce	salt and pepper to taste
1 teaspoon dried parsley flakes	1 teaspoon paprika

#### DIRECTIONS

Place the eggs into a saucepan in a single layer and fill with water to cover the eggs by an inch. Cover the saucepan and bring the water to a boil; remove from the heat and let the eggs stand in the hot water for 15 minutes. Drain the hot water and cool the eggs under cold running water in the sink; peel the cooled eggs.

Cut the chilled eggs in half lengthwise. Place the yolks into a mixing bowl and set the whites aside. Mash the yolks with a fork until smooth; stir in the mayonnaise, Worcestershire sauce, horseradish sauce, hot sauce, salt and pepper. Spoon the yolk mixture into a heavy plastic bag; snip a corner off the bag to create a 1/2-inch opening. Pipe the yolks into the egg white halves. Sprinkle with parsley and paprika to garnish.

### RADISH, CARROT, CELERY, MUSHROOM & OLIVE CRUDITÉ

#### INGREDIENTS (makes about 10 servings)

10 medium carrots	10 medium cucumbers
10 medium celery ribs	20 medium radishes
1 large can pitted black olives	15 small white mushrooms

#### DIRECTIONS

Prepare the vegetables: Peel the carrot and cut into sticks. Peel the cucumber and cut lengthways into sticks. Trim and wash the celery and cut into thin lengths. Wash and slice the mushrooms into quarters. Drain the olives. Arrange the prepared vegetables and olives on a colorful serving plate with a dish of ranch dressing on the side for dipping.

### PIGS-IN-A-BLANKET

#### INGREDIENTS (makes 8 servings)

1 (10 ounce) can refrigerated crescent roll dough
4 slices American cheese
1 (16 ounce) package cocktail sausages

#### DIRECTIONS

Preheat oven to 375°. Lightly grease a large baking sheet. Separate crescent rolls. Flatten rolls and cut into triangles measuring 1 1/2 inches on each side. Cut each cheese slice in half. Wrap each sausage in a half cheese slice, then a triangle of dough. Place on prepared baking sheet. Bake in preheated oven for 15 minutes, until golden. Serve warm, speared with toothpicks, on a decorative plate. Try putting out some different mustards for dipping!

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### EGGROLLS & SPARERIBS

The MAD MEN era was a time when international foods were all the rage, and Chinese fare was a big hit. These party-pleasers are super easy — call your favorite Chinese restaurant and get some take-out orders. Arrange on serving platters with Chinese mustard, soy and duck sauce on the side for dipping. Be sure to serve them warm!

### CLAM DIP & UTZ CHIPS

#### INGREDIENTS (makes about 2 cups)

8 ounces cream cheese, softened	¼ cup sour cream
two 6½-ounce cans minced clams, drained, reserving 3 tablespoons liquid	
⅓ cup finely chopped red bell pepper	1 shallot, minced
2 tablespoons minced fresh parsley leaves	¾ teaspoon Worcestershire sauce
⅛ teaspoon cayenne powder	salt to taste

#### DIRECTIONS

In a bowl, whisk together cream cheese and sour cream until smooth. Stir in remaining ingredients and salt to taste. Serve dip with UTZ chips for a party nosh that Pete Campbell would love.