

ROOSTERS BISTRO – Clint Venn

Appetizers

Spinach Balls

2 pkgs frozen spinach
4 green onions, finely chopped
1 cup olive oil
1 cup grated parmesan cheese

1 ½ cup stove-top stuffing (turkey)
1 egg plus 2 egg whites
Honey mustard

In large bowl, crumble frozen spinach. Add green onions, olive oil, cheese, stuffing, eggs & egg whites. Mix well. Form into balls, making an indent on the top of each one. (This will be to hold the honey-mustard after baking)

Bake at 350 for 20 minutes. Garnish with honey mustard and serve!

Garlic-Stuffed Bacon-Wrapped Olives

1 pkg bacon
Garlic-stuffed olives

Tooth picks

Rinse olives to remove extra salt. Cut strips of bacon into three pieces. Wrap each olive and spear with tooth pick. Bake at 350 for 25 minutes.

Bacon-wrapped Asparagus Spears

1 or 2 bunches of asparagus
Cheese, any kind (havarti, cheddar, Swiss, etc.)

Prosciutto (Italian ham)

Cut tough stalks off asparagus and discard. (or use for soup) Cut cheese into sticks, same size as asparagus. Roll 2 spears asparagus and 1 stick of cheese in slice of prosciutto. Bake at 425 on broil until heated.

Shrimp & Cheese Bake

1 bag pre-cooked, frozen shrimp
1 pkg escargot mix

1 bag Tex-mex shredded cheese (or grate your own cheese)
¼ to ½ cup butter

Place shrimp in bottom of 8 ½ x 11" glass baking dish. Melt butter in small pan and pour over shrimp. Sprinkle escargot seasonings on top, and cover with shredded cheese.

Bake at 425 on broil till cheese is melted and bubbly. Can be served with rice.