



COOKBOOK

APPETIZERS



Inevitably you will either be hosting or attending a holiday party this festive season. Regardless of your role at any one of these parties, you'll want to be prepared with an arsenal of appetizer recipes that you can whip up for your own party or graciously bring to your next soirée as a guest.

We asked the cast of *The Young and the Restless* what they'd want to eat to get a holiday party started. Here are some holiday appetizers with the Camryn Grimes', Judith Chapman's, and Cait Fairbanks' stamp of approval!





Camryn Grimes' Pumpkin Butter Baked Brie

Amazing & simple holiday appetizer that's both parts sweet and savory!

Ingredients

- Pumpkin butter
- Puff pastry sheet
- Whole wheel of brie

Extras

- Candied pecans
- Pumpkin spice

Instructions

Take the puff pastry out & let it thaw completely. Set oven to 400 degrees. Once the dough is thawed, lay it flat on a baking sheet sprayed with baking spray. Spoon a generous portion of pumpkin butter in the middle of the puff pastry then place the brie on top. Spread another dollop of pumpkin butter on top of the brie... don't be shy! Once you're done fold the sides of the puff pastry over it all and pinch the edges together so it completely sealed.

For extra decoration and flare you can add candied pecans on top and/or sprinkle some pumpkin spice. Place in the oven & bake for 20 - 25 minutes or until golden brown. Serve warm & gooey with crackers!





Judith Chapman's Italian Bruschetta

Note from Judith: why trouble with a salad...go Italian!!

The most important ingredient is your own creativity... add your own touches to make this simple dish your very own. Buon appetito!

Ingredients

- 4 cups of cherry tomatoes (heirloom if available - yellow, red, orange)
Cut them in half (save the juice) and place in a bowl - salt, cover and set aside - DO NOT REFRIGERATE
- 3 tablespoons minced shallots
- 1 cup julienne fresh basil
- 1 tablespoon chopped mint
- 1/2 tablespoon oregano
- 1 cup chopped arugula
- A couple of cloves of garlic, peeled, cut in half (mince if you really love your garlic)

Instructions

- Mix all ingredients and drizzle with EVOO and cracked pepper to taste.
- Cover and let it sit (make it ahead!)
- Grab a good loaf of crusty baguette; cut on the diagonal; rub with garlic (optional)
- Toast or grill till firm
- Goat cheese - room temperature.
- Spread on the warm bread.
- Top with tomato mixture.
- Drizzle a little aged balsamic vinegar on top.
- Heat a bottle of regular balsamic vinegar in a saucepan till it thickens.
- Careful, not too thick!





Cait Fairbanks' "Nuts And Bolts" Appetizer

So this is a non-traditional recipe, but a family tradition of mine!

It's a pre-dinner snack to munch on while cooking!

Ingredients

- 1 large box Cheez-It crackers
- 1 box Cheerios
- 1 box wheat Chex
- 1 box rice or corn Chex
- 1 bag pretzel sticks (small thin pretzels)
- 2 cans mixed nuts
- 1 lb butter
- 1/2 bottle garlic powder (I use 1/2 bottle but can be reduced to 1/3 bottle if desired)
- 2 tablespoons Worcestershire sauce

Instructions

- Divide evenly: Cheez-Its, Cheerios, Chex cereals, pretzels, and mixed nuts into two large oven-proof pans (I use the large aluminum roaster/turkey pans)
- Melt butter on low heat, add garlic powder and Worcestershire sauce to melted butter. Stir until combined.
- Pour 1/2 of butter mixture on top of each pan of nuts and bolts mixture. Stirring well.
- Place pans in 200 degree oven. Bake nuts and bolts for three hours making sure to stir every 15 minutes (this is important so they don't burn and the butter mixture coats all of the nuts and bolts evenly.)
- After three hours remove from oven, let cool and Enjoy!

