

**Ingredients for Hors D'Oeuvres and Dips Class -
Southampton Free Library**

1 13.8-ounce package refrigerated pizza dough
3/4 cup grated Fontina cheese (about 2 ounces)
8 cherry tomatoes (about 3 ounces), quartered
2 tablespoons grated Parmesan cheese
2 teaspoons extra-virgin olive oil
1/3 cup thinly sliced fresh basil
1 1/2 ounces thinly sliced prosciutto, coarsely torn
into strips

1/4 cup sour cream
1/8 teaspoon freshly ground black pepper
1 garlic clove, minced
1/2 (14-ounce) can artichoke hearts, drained and
chopped
1/2 (10-ounce) package frozen chopped spinach,
thawed, drained, and squeezed dry
1 (8-ounce) block cream cheese, softened
3 ounces part-skim mozzarella cheese, shredded
and divided (about 3/4 cup)
1/2 ounce fresh Parmesan cheese, grated and
divided (about 1/8 cup)

8 oz. wheel brie cheese
whole berry cranberry sauce
apricot preserves
sliced almonds

2 pkgs. chopped frozen spinach (10 oz. each)
4 eggs
3/4 cup melted butter
1/2 cup parmesan cheese
1/2 teaspoon garlic powder
1 onion finely chopped
1/2 teaspoon thyme
1/2 teaspoon salt
2 cups bread crumbs

**Kitchen Tools for Hors D'Oeuvres and Dips
Class - Southampton Free Library**

Utensils (forks, whisks, wooden spoons,
strainer/sieves, etc.)
Pie plate
Small casserole dish
3 large bowls
Large saute pan (fry pan)
Garlic press (optional)
Baking sheets 4
Parchment paper (optional, but recommended)