

PIZZETTE WITH FONTINA, TOMATO, BASIL, AND PROSCIUTTO

These little appetizer pizzas are perfect finger food.

- 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

Preheat oven to 475°F. Lightly sprinkle rimmed baking sheet with flour or line with parchment paper. Roll out pizza dough on lightly floured surface 1/4-inch thick. Using 2 1/2-inch diameter cookie cutter, cut 16 dough rounds. Arrange rounds on prepared baking sheet. Sprinkle rounds with Fontina cheese, dividing equally. Place 2 tomato quarters on each round, pressing gently into dough. Sprinkle tomatoes with Parmesan cheese. (Can be prepared 2 hours ahead. Cover and chill.)

Bake pizzette until golden brown, about 12 minutes. Drizzle pizzette with olive oil, then sprinkle with basil and lightly with salt and pepper. Drape prosciutto strips over. Arrange on platter and serve immediately. Makes 16.

Bon Appétit April 2006 Giada De Laurentiis Epicurious.com © CondéNet, Inc. All rights reserved.

SPINACH AND ARTICHOKE DIP

- 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)

Preheat oven to 350°. Combine first 7 ingredients in a large bowl, stirring until well-blended. Add 2 ounces (1/2 cup) mozzarella and 1 tablespoon Parmesan; stir well. Spoon mixture into a glass or ceramic baking dish. Sprinkle with remaining 1/4 cup mozzarella and remaining 1 tablespoon Parmesan. Bake at 350° for 30 minutes or until bubbly. Preheat broiler to high (leave dish in oven). Broil dip for 3 minutes or until cheese is lightly browned.

FRUITED BRIE

8 oz. wheel brie cheese
whole berry cranberry sauce

apricot preserves
sliced almonds

Slice $\frac{1}{4}$ " off top of cheese and set aside. Scoop out $\frac{1}{2}$ of depth of cheese, leaving a $\frac{1}{4}$ " wide wall around the outside. Fill with cranberry sauce and replace top of cheese. Spoon preserves on top and sprinkle with almonds. Bake at 350° for 15 minutes or until soft and slightly melted.

SPINACH BALLS

2 pkgs. chopped frozen spinach
4 eggs
3/4 cup melted butter
 $\frac{1}{2}$ cup parmesan cheese
1/2 teaspoon garlic powder

1 onion finely chopped
1/2 teaspoon thyme
1/2 teaspoon salt
2 cups bread crumbs

Cook spinach to pkg. directions. Drain and squeeze out excess water. Mix spinach with all other ingredients and chill for 2-3 hours. Shape into bite sized balls, and place onto greased sheets. Bake at 350 degrees for about 20-25 minutes. Serve hot or cool and freeze for another time.