

Potluck Finger Food Recipes • Published at iloveinspired.com

Cheese Curd Caprese Skewers

1/2 C balsamic vinegar
1 pint cherry or grape tomatoes
1/2 lb fresh cheese curds
fresh basil leaves, cut or ripped in half if large
salt & pepper
Drizzle of olive oil
toothpicks

Bring balsamic vinegar up to a boil in a saucepan, then lower heat to medium and simmer until it's the consistency of very thin maple syrup, about 10 minutes. Pour into a bowl and let cool.

Cut large tomatoes in half / leave small ones whole. Thread a small cheese curd, basil leaf, and a tomato onto a toothpick. Repeat with remaining ingredients. Sprinkle with salt & pepper, then alternate a drizzle of balsamic reduction and olive oil on top.

Bacon-wrapped dates (makes 36)

12-ounce package of bacon, cut into thirds
8-ounce package of pitted dates

Preheat the oven to 350°F. Position oven rack in the center of the oven. Cover a cookie sheet with tin foil. Using scissors, cut bacon slices into thirds. Wrap one (third) piece of bacon around each date. Make sure the bacon seam is on the bottom, so it is less likely to unravel. Repeat until all of the dates are wrapped in tasty bacon.

Bake for 20-25 minutes until crisp (go a little longer if they don't look crispy). Let cool for 10-15 minutes before serving.

Deviled Eggs

12 hard-boiled eggs
1/2 C mayonnaise
2 T milk
1 tsp yellow mustard
1/4 tsp salt (or to taste, I use seasoned salt)
1/8 tsp fresh ground black pepper
1/4 tsp garlic powder
Paprika for dusting

Slice the eggs in half lengthwise; remove the yolks, and set whites aside.

Add all ingredients except for paprika into food processor (it makes it so much smoother!), or whisk by hand if you must.

Spoon mixture into a plastic bag, snip one corner, and pipe into the whites.

Sprinkle with paprika and cover tightly with plastic wrap.

Store in the refrigerator until ready to serve.

Tzatziki Dip

1 small cucumber, peeled, seeded, and diced
1 C plain greek yogurt
1/2 C sour cream
2 T freshly squeezed lemon juice
1 clove garlic, minced
Freshly ground black pepper and salt, to taste

Mix all ingredients together and refrigerate for 2 hrs. before serving. Serve with fresh veggies and pita triangles, or try it on top of grilled or roasted meats like lamb, chicken, or gyros.