



Season 9 - Episode 909

A Fancy Cocktail Party

Remoulade Sauce

Makes 3 Cups

¼ cup lemon juice
¾ cup vegetable oil
½ cup chopped onion
½ cup chopped green onion
¼ cup chopped celery
2 T chopped garlic
2 T horseradish
3 T grainy mustard (Dijon brand)
3 T prepared yellow mustard
3 T ketchup
3 T chopped parsley
1 t salt
¼ t cayenne
1/8 t pepper

1. Place ingredients in a food processor or blender and process for 30 seconds.

Will Keep For Several Days

Cheese Torte

8 ounces cream cheese, softened
¼ cup minced baby spinach
1 ½ T chutney
2 cups shredded Cheddar cheese
2/3 cups mayonnaise
½ cup pecan pieces
¼ cup finely chopped white onion
Dash of Tabasco sauce

1. Combine 4 ounces of cream cheese with the minced spinach in a bowl and mix well.
2. Stir the chutney into the remaining cream cheese in a separate bowl.
3. Combine the Cheddar cheese, mayonnaise, pecans, onion and Tabasco sauce in a third bowl and mix well.
4. Layer half the Cheddar cheese mixture, the spinach mixture, the chutney mixture and the remaining Cheddar cheese mixture in the order listed in a 2-cup mold or container. Lining the mold with Saran Wrap makes it easier to unmold.
5. Chill covered for 8-10 hours.
6. Invert the mold onto a platter lined with additional baby spinach.
7. Garnish with grapes and strawberries.
8. Serve with assorted party crackers.