

PETITE REUBENS

½ pint sauerkraut
1 loaf cocktail rye bread
Mustard
½ pound cold lean corned beef, thinly sliced
½ pound Swiss cheese, sliced paper thin

Preheat oven to 400°.

Squeeze sauerkraut until excess liquid has been removed. Set aside.

Spread each slice of bread generously with mustard.

Top with folded slice of corned beef that covers bread but does not extend over edges.

Spread about ½ teaspoon sauerkraut over meat, and top with folded piece of Swiss cheese, slightly larger than bread.

Bake for about 4 minutes or until cheese is melted.

Note: May be frozen after cooking and reheated before serving. Keeps about 3 months.

Yield: 3 dozen

VODKA TOMATOES OR “BLOODY MARY ON A STICK”

1 basket of firm, ripe cherry tomatoes
½ cup ice-cold premium vodka
¼ cup kosher salt
Cocktail toothpicks

Bring about 3 cups of water to a boil. Plunge the tomatoes into the boiling water for 20 seconds. Remove from water and plunge into ice water for 10 seconds. Drain. Peel the tomatoes and place in a bowl. Cover with plastic film and refrigerate.

When ready to serve, place the tomatoes on a rimmed platter. Pour the ice-cold vodka over the tomatoes to almost cover. Serve tomatoes with toothpicks and salt in a small bowl.

Spear a tomato with a toothpick and dip the tomato in the salt.

Yield: 20–25 tomatoes



SALADS