

Cut N Seal



CHICKEN SALAD TARTS

Filling

2 T. water chestnuts, drained and chopped

2 T. mayonnaise

1 T. onion, chopped

1/4 t. All-Purpose Dill Mix or dill weed

1 can (6 oz.) white chicken, drained

24 slices soft white or wheat bread

2 T. sour cream

1/4 c. butter or margarine, melted

All-Purpose Dill Mix

Chop water chestnuts and onion with Food Chopper. Combine all ingredients except bread and butter in Batter Bowl; stir together with Mix N Scraper. Fill bread and cut into rounds. Brush melted butter over tops using Silicone Basting Brush and sprinkle with Dill Mix. Bake 10 minutes or until golden brown.

SHRIMP TARTS

Filling

8 oz. softened cream cheese

1 T. Worcestershire sauce

1 t. horseradish

1 T. ketchup

1 t. garlic salt

1 can drained, broken shrimp

Mix filling ingredients and place on bread and continue.

Sauce for Dipping: 1 c. ketchup mixed with 2 T. horseradish (or to taste)

BREAKFAST TARTS

Filling

2 large eggs, scrambled

1/4 c. cooked Canadian Bacon, finely chopped

1/4 c. shredded cheddar cheese

Mix filling ingredients together and fill bread; brush with butter and bake.

EASY SPINACH TARTS

Thaw 1 package Stouffer's Spinach Soufflé. Add:

3 T. real bacon bits

1 T. chopped minced onion to the spinach soufflé.

Brush filled tarts with garlic butter then top with shredded Parmesan cheese.

TACO TARTS

Brown 1 pound ground beef or turkey and drain. Add package dry taco seasoning mix and follow package directions. Put on bread and add grated cheddar cheese.

APPLE TARTS

Thaw a package of Stouffer's Escaloped Apples and place on bread. After brushing with butter, sprinkle with cinnamon-sugar mixture before baking.

EASY ASPARAGUS TARTS

Boil asparagus for 5 minutes until tender. Chop or cut into small pieces. Mix shredded cheddar cheese with a little mayo to blend.. Put a spoon of asparagus on a piece of bread. Top with one scoop of cheddar mixture. Cut-N-Seal bread. Brush with melted butter or margarine. Bake on a stone until lightly toasted.

HAM & SWISS TARTLETS

1/2 lb. deli ham,

small block of Swiss cheese,

mayonnaise and

Dijon mustard and

one loaf very fresh white bread,

1/2 stick of butter or margarine

Mix filling ingredients together and fill bread; brush with butter and bake.

CHEDDAR ARTICHOKE TARTLETS

1/2 cup mayonnaise, 1 small block,

Pampered Pantry Dill Seasoning Mix,

Pampered Pantry Lemon Pepper Seasoning,

1 can (14 oz.) artichoke hearts and

one loaf very fresh white bread,

1/2 stick of butter or margarine

Mix filling ingredients together and fill bread; brush with butter and bake.

PEPPERONI PIZZA TARTLETS

1 small jar or can of pizza sauce,
pepperoni,

block of mozzarella cheese,

Pampered Pantry Italian Seasoning Mix

one loaf very fresh white bread

1/2 stick of butter or margarine.

Mix filling ingredients together and fill bread; brush with butter and bake.

CHEESE FILLED FRENCH TOAST

4 oz. cream cheese, softened,

2-3 tbs. canned pastry filling (almond, apricot, raspberry...) 2 eggs,

1/3 cup milk,

1/2 tsp. Vanilla

one loaf of very fresh white bread and 1/2 stick of butter or margarine.

Mix filling ingredients together and fill bread; brush with butter and bake.

COLD FILLINGS:

TURKEY APPLE SALAD

1/3 c. chopped cooked turkey

2 T. chopped celery

2 T. chopped apple

2 T. mayonnaise

16 slices white or whole wheat bread

Using Food Chopper, chop and measure turkey, apple, and celery; turn into Batter Bowl. Add mayonnaise and mix well. Place 1 scant Tablespoon turkey-apple salad in center of bread slice and top with second bread slice. Cut-N-Seal to yield 8 round sandwiches. OR Can bake these on stone brushing lightly with garlic butter.

APPLE PEANUT BUTTER SANDWICHES

1 small Granny Smith apple

2 T. packed brown sugar

1/4 c. creamy-style peanut butter

1/8 t. cinnamon

1 pkg. (3 oz.) cream cheese, softened

1 loaf soft white or wheat bread

Peel, core and slice apple with the Apple Peeler/ Corer/ Slicer. Chop sliced apple with Food Chopper . Combine filling and Cut-N-Seal bread to yield 12 round sandwiches.

SAVE THE LEFT OVER BREAD CRUST TO MAKE:
FINE BREAD CRUMBS IN THE CHEESE GRATER

MAKE YOUR OWN CROUTONS:

3 T. butter

1/2 t. each garlic powder, oregano and basil

2 T. parmesan cheese

2 C. cubed stale bread leftovers

In Batter Bowl microwave butter on HIGH about 1 minute until melted. Stir in cheese and seasonings until blended. Add bread; toss to coat. Microwave uncovered on HIGH 3 to 5 minutes until lightly browned and sizzling, stirring twice. Let stand until crisp and cool.

Compliments of your Pampered Chef Consultant

Jen Haugen

507-438-7109

Haugen.jen@gmail.com

Order here: www.pamperedchef.com/pws/jenhaugen