

2012 ARC Holiday Open House Appetizer Recipes from Kaylynn Knopp

White Bean and Caper Crostini

- 1 can (15 ounces) cannellini beans, rinsed and drained
- 1/4 small red onion, minced
- 1 tablespoon capers, rinsed
- 1 tablespoon olive oil
- 1 teaspoon white wine vinegar
- Coarse salt and ground pepper
- Peeled roasted red pepper strips for garnish



Directions:

In a bowl, combine cannellini beans, onion, capers, olive oil, and white wine vinegar. Mix, mashing beans slightly. Season with salt and pepper. Top crostini with topping. Garnish with roasted red pepper.

Vegan Greek Kabobs

- Skewer sticks
- Kalamata olives
- Cucumber
- Romaine hearts
- Orange or red cherry tomatoes
- Peperoncini

Dressing:

- 1 part (any type of vinegar), preferably red wine or white wine
- 3 parts oil (olive, grapeseed, or walnut)
- Shallots
- Lemon
- Salt and pepper



Directions:

Chop veggies and layer them on the skewers. Drizzle with dressing.