

Healthy Eating: **How to Cook** **Festive Recipes From Top Chefs**

Eating, cooking, and shopping insights from our food and nutrition editor

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By now you've probably had your fill of sugar cookies, rum balls, and other holiday sweets that have been lurking around your home and office. It's time to give your sweet tooth a break and sample some savory fare! Whether you're hosting a Hanukkah, Christmas, or New Year's Eve bash, or just want to be prepared in case unexpected guests drop by, you'll want to have foolproof appetizer ideas on hand.

The nibbles below all come from well-known chefs who also love to entertain at home. Don't be intimidated—I've tried all of them and they're a cinch to pull off. That doesn't mean you can't still brag to your friends about the complexity of the flavors and all your hard work in the kitchen.



When Chef **Michael Schlow** has drop-in holiday guests, he puts together an impromptu Make Your Own Crostini party. It's super easy, and can be done with just an oven or toaster oven.

Crostini Fest

Drizzle small rounds of bread with extra-virgin olive oil. Put the warm bread out on a platter and surround it with small bowls filled with any of the following toppings. Then just tell your guests to help themselves.

Honeyed Beets: In a bowl, sprinkle cooked, chopped beets with thyme, honey, olive oil, and salt and pepper, and mix. Sprinkle a little goat cheese on top and serve.

Olive Tapenade: You can either buy it, or simply combine pitted olives in a food processor with a little olive oil.

Broccoli Rabe: Sauté broccoli rabe with extra-virgin olive oil, a few slices of garlic, salt, and crushed red pepper. Chop coarsely, place in bowl (can be served at room temperature), and then sprinkle some shaved Parmigiano over the top.

Chickpea and Shrimp Salad: Take cooked chickpeas (canned are fine) and cooked, peeled shrimp and chop into fairly small pieces (just so they can stay on the bread). Mix with sliced red onion, lemon, extra-virgin olive oil, salt, pepper, parsley, and place in bowl. Served chilled.