

Christmas Cucumber Rounds

1 large carrot, finely shredded
10 large radishes, finely shredded
2 tbsp rice wine vinegar
1/8 tsp hot red pepper sauce, Tabasco
1 English cucumber
2 tsp soy sauce
1 tbsp toasted sesame seeds

What to do?

Place shredded carrots and radishes in bowl. Add vinegar and pepper sauce and mix well. Let stand five minutes and drain. Cut the cucumber crosswise into 1/4 inch slices. Brush one side of each slice with soy sauce top with carrot mixture. Sprinkle with sesame seeds. Serve

Stuffed Cherry Tomatoes

48 cherry tomatoes
Salt
1/2 lb sharp cheddar cheese (grated)
3 oz. cream cheese
2 Tbsp cognac or other good brandy
2 oz. pimiento stuffed green olives (chopped)
Tobasco sauce
1/2 cup parsley (minced)

What to do?

First, cut a thin slice from the stem end of each tomato and scoop out center pulp. Yes, it's a bit labor-intensive and you are wondering where is the "easy" part of this appetizer recipe? Well, what's easy about it, is the eating part. REAL easy. Next, sprinkle inside with salt and invert the tomatoes on a paper towel for 10 or 15 minutes. Combine the cheeses and cognac. Blend until smooth and then add olives and 2 or 3 dashes of Tobasco sauce. Fill the drained tomatoes with the cheese mixture, sprinkle with parsley and serve it up!

Cilantro Lime Shrimp Kabobs—4 Servings

What you need:

3 tablespoons canola [oil](#) or toasted sesame oil
2 tablespoons chopped fresh cilantro
1 teaspoon freshly grated lime zest
3 tablespoons lime juice
1/2 teaspoon salt
12 raw shrimp (8-12 per pound), peeled and deveined
3 jalapeño [peppers](#), stemmed, seeded and quartered lengthwise
2 plums, pitted and cut into sixths

What to do:

1. Whisk oil, cilantro, lime zest, lime juice and salt in a large bowl. Set aside 3 tablespoons of the mixture in a small bowl to use as dressing. Add shrimp, jalapeños and plums to the remaining marinade; toss to coat.
2. Preheat grill to medium-high.
3. Make 4 kebabs, alternating shrimp, jalapeños and plums evenly among four 10-inch [skewers](#). (Discard the marinade.) Grill the kebabs, turning once, until the shrimp are cooked through, about 8 minutes total. Drizzle with the reserved dressing.