

BITE-SIZED *Appetizer Ideas* FOR BIRTHDAY PARTIES

Pretzel bites

- 1 Bring five cups of water to a boil and add baking soda.
- 2 Pinch cherry tomato-size pieces of pizza dough and drop them in water. Cook for a minute or until slightly puffed before draining on a paper towel.
- 3 Brush dough with egg, sprinkle salt as per taste, and bake at 450°F for 12-15 minutes or until golden brown.
- 4 Serve with cheese spread.



Tomato cheese bruschetta

- 1 Preheat the oven to 400°F.
- 2 Brush both sides of each bread slice with olive oil and bake on each side until golden brown.
- 3 In a bowl, combine finely chopped tomatoes, onion, garlic, basil, olive oil, balsamic vinegar, salt, pepper, and parmesan cheese.
- 4 Spread on a toasted slice of bread and serve crispy.



Toasted bread with minced shrimp and sesame seeds

- 1 Use a food processor to pulse shrimp, scallions, garlic, eggs, cilantro, soy sauce, cornstarch, and sesame oil into a coarse mix.
- 2 Spread the mixture evenly on one side of all bread pieces and coat with whole sesame seeds.
- 3 Heat oil in a pan. Transfer the toast with the shrimp side facing down into the oil.
- 4 Cook until golden brown.
- 4 Transfer to a rack or a paper towel, sprinkle some salt, and serve immediately.

