


FAST RECIPES

easy party snacks for 20

With retro ideas (Chex mix) and fun innovations (Caesar salad reimagined as finger food), F&W's *Grace Parisi* makes hors d'oeuvres for a crowd.

Tomato Tartlets

 ACTIVE: 30 MIN; TOTAL: 45 MIN
MAKES 5 DOZEN PIECES

These luscious little tarts are filled with fresh ricotta. The trick to making the cheese silky is to puree it before spreading it on the flaky pastry and topping it with oven-roasted tomatoes.

All-purpose flour, for rolling

$\frac{1}{2}$ pound all-butter puff pastry

30 cherry tomatoes (about 1 pound), halved crosswise

2 tablespoons extra-virgin olive oil

2 teaspoons fresh thyme leaves, plus more for garnish

Kosher salt and freshly ground pepper

$\frac{1}{2}$ pound fresh ricotta

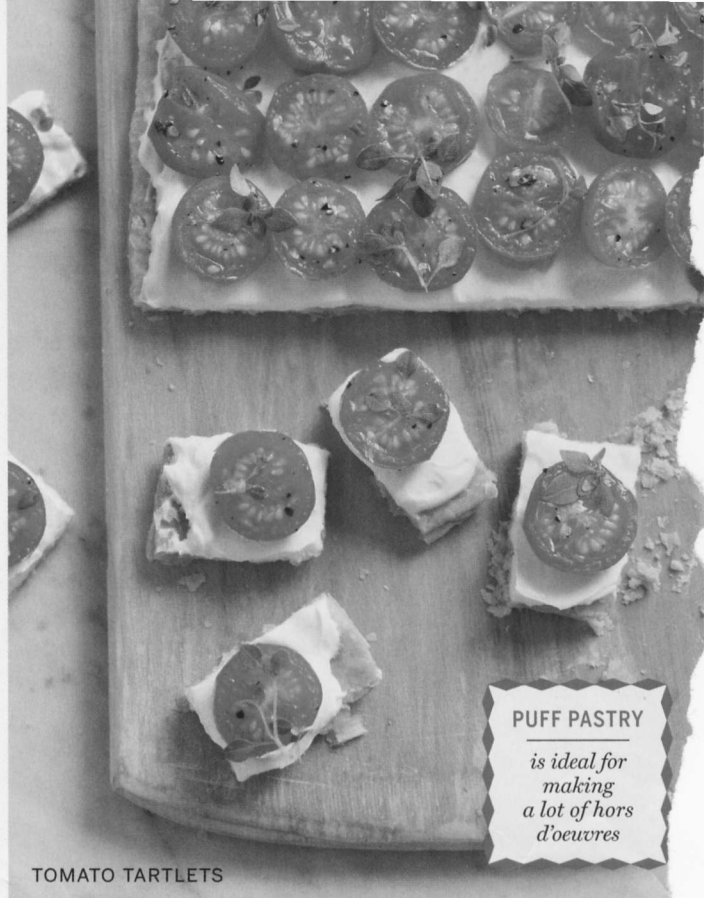
1. Preheat the oven to 425° and line a large baking sheet with parchment paper. Position racks in the middle and upper thirds of the oven. On a lightly floured surface, roll out the puff pastry to a 9½-by-17½-inch rectangle. Using a straight edge, trim the pastry to a 9-by-17-inch rectangle. Transfer the pastry to the baking sheet and poke all over with a fork. Top with another sheet of parchment and another baking sheet and bake for 25 minutes on the middle rack, until golden. Remove the top sheet and parchment paper and bake the pastry until lightly browned and dry, about 10 minutes longer. Slide the paper and pastry onto a rack and let cool.

2. Meanwhile, in a large bowl, toss the tomatoes with the olive oil and 2 teaspoons of thyme and season with salt and pepper. Place the tomatoes on a baking sheet, cut side up, and bake on the upper rack for about 15 minutes, until softened slightly. Let cool.

3. In a food processor, puree the ricotta until very creamy. Spread the ricotta over the pastry and season with salt and pepper. Arrange the tomatoes cut side up on the ricotta in 5 rows of 12. Sprinkle lightly with fresh thyme. Using a long knife, cut the pastry between the tomatoes into 60 squares. Transfer the tartlets to platters and serve at once.

MAKE AHEAD The recipe can be prepared through Step 2 and kept at room temperature for up to 8 hours.

WINE Juicy, red-berried sparkling rosé: NV Gruet Brut Rosé.




TOMATO TARTLETS

PUFF PASTRY

is ideal for making a lot of hors d'oeuvres

Maple-Soy Snack Mix

 ACTIVE: 10 MIN; TOTAL: 45 MIN
MAKES 27 CUPS

Savory snack mixes are typically flavored with soy sauce, Worcestershire and butter. Grace prepares her crunchy mix with a little maple syrup for sweetness and Thai curry paste for heat.

12 cups Rice Chex cereal (12 ounces)

1½ pounds roasted mixed salted nuts, such as almonds, cashews, pistachios and peanuts (6 cups)

3 cups Asian rice cracker mix (7 ounces)

3 cups sesame sticks (8 ounces)

3 cups pretzel nuggets or mini pretzels (8 ounces)

2 sticks unsalted butter

$\frac{1}{2}$ cup grade B pure maple syrup

$\frac{1}{3}$ cup soy sauce

1 tablespoon Thai red curry paste or *sambal oelek*

Kosher salt and freshly ground pepper

1. Preheat the oven to 275°. In a large bowl, combine the cereal with the nuts, rice cracker mix, sesame sticks and pretzels.

2. In a medium saucepan, combine the butter, maple syrup, soy sauce and curry paste and bring to a simmer, whisking to dissolve the curry paste. Pour the mixture over the snack mix and toss to coat completely. Season generously with salt and pepper and spread on 3 large rimmed baking sheets. Bake for 35 minutes, stirring 2 or 3 times and shifting the sheets, until nearly dry and toasted. Let cool completely, stirring occasionally. Serve in bowls.

MAKE AHEAD The snack mix can be stored in airtight containers at room temperature for up to 2 weeks. Recrisp if necessary.

PHOTO: ISON ATTENBOROUGH; STYLE: F&W