

# Cocktail Snacks for Warm Gatherings on Cold Nights

If you are anything like me there is nothing better to chase the dark shadows of cold nights away like getting a group of friends together around a kitchen counter, or lazily sinking into cozy couches.

I keep a pretty active social dance card during the summer, but by the end of the season I have a tendency to get a little fatigued with cheese and crackers. Don't get me wrong, there will always be cheese! But now that life has slowed down a bit, and no one minds a house warmed by delicious cooking smells... well, then, we have a new playground.

A few thoughts for you:

I always make a double batch of the seeded crackers. The second loaf I wrap up and store in the freezer. This saves time, but is also an amazing thing to have on hand for impromptu get togethers.

Surprising guests with appetizers round 2 is always fun! You can put out a few room temperature nibbles, but just as your first guests arrive, slip that onion tart into the oven. The crowd will go wild at a warm and delightful treat when they least expected it.

I hope you enjoy these!

Please drop me a line and let me know how these work for you.

You can find me on Instagram @astackofdishes

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With warmest affection-

A handwritten signature in cursive script that reads "Gail". The letters are fluid and connected, with a prominent loop at the end of the word.

## Delicate Smoked Fish Dip with Charred Leeks and Capers



1 cup flaked smoked fish- I used whitefish here, but any type will do  
2/3 cup 0% Greek yogurt  
1/3 cup neufchatel cream cheese  
1/2 teaspoon horseradish  
1/4 cup sliced leeks, slow cooked until golden and charred  
1 tablespoon capers  
1 tablespoon caper juice  
salt and white pepper to taste

Using your fingers to feel out any small bones, flake the fish into small pieces into a large bowl. I like to give my dips a little texture, or you can break the fish down into a fine consistency. Add the yogurt, neufchatel, horseradish and little salt and white pepper and mix to combine. Place the dip into a nice serving bowl. Spoon the capers, juice and leeks on the top and serve.

I recommend making this an hour or two before serving to allow the flavors to infuse.

# Oven Crispy Root Chips



2-3 different root vegetables. I used parsnips and turnips here- but any root will do- beets, carrots, taro, sweet potato etc.

4 Tablespoon coconut oil, melted

Generous pinches of salt and white pepper

2 Tablespoons Fresh rosemary, minced

Preheat your oven to 400 degrees and set aside a couple of baking sheets.

Because the timing of the cooking is narrow I highly recommend using a slicer or mandolin to get even thicknesses on your veggies.

Place all the sliced roots into a large bowl and pour over the coconut oil. Toss gently, then evenly distribute on the baking sheets. Slide into the oven and after 10 minutes give them a turn and toast another 10 minutes or so. Now this all depends on the thickness of your chips and the calibration of your oven, so keep a keen eye. If you have a convection option, this is a perfect time to use it. When they are all toasty and brown, remove from the oven, transfer to some paper towels (or recycle some of those brown paper bags you brought home) and immediately sprinkle with the rosemary.

# Onion Tart with Goat Cheese Custard



makes 1 lovely tart

1/2 recipe [pastry dough](#)

1 cup milk

1 egg

1 oz goat cheese crumbled

salt and pepper

2 lbs assorted onions- I used a variety of large, small, yellow and red onions

Preheat oven to 350°

Peel onions and slice into thick 1/4" slices or french cut into small wedges, keeping the end bit connected so they don't fall apart.

In a large cast iron pan over medium/high heat, warm some oil and cook the onions until slightly charred and starting to become translucent. Move to a dish to cool as you make the custard.

In a small bowl combine the milk, egg and whisk to combine. Add the goat cheese and gently stir. Add salt and pepper. Pour into the tart base. Then arrange onions, making them as tight and mosaic like as possible.

Feel free to overlap.

Place tart in the oven and bake until the crust is golden and the custard is set. Approximately 30 minutes.

Serve warm or room temperature with a light salad.

## Seeded Rosemary Fig Crackers



*made 100 slices for me*

2.25c AP flour  
2t baking soda  
.5 t salt  
.5c honey or agave  
2c buttermilk  
1.5c chopped dried figs  
.5c pistachio nuts  
.5c pumpkin seeds  
.25c flax seeds  
2T fresh chopped Rosemary

*Preheat oven to 350° and grease 2 3×8" loaf pans*

*In medium bowl combine buttermilk and honey. Warm slightly in microwave for 1 minute to melt honey into buttermilk*

*In large bowl combine flour, soda, salt and the nuts- leave the figs aside for a moment.*

*Stir in the buttermilk and give a quick few strokes- then toss in the figs. The acid in the buttermilk and the backing soda will react. It's important not to over mix here, just mix until incorporated.*

*Carefully spoon into baking pans and bake approx 30 mins until golden and tight to the touch.*

*Allow to cool completely and reduce oven temp to 275°*

*With a fine serrated knife slice the loaves into thiiiiin slices and place on cookie sheet. No need to grease the sheet.*

*Toast in the oven for approx 15 mins then flip over for another 5. Keep an eye on this since the thickness of the slices will determine the actual time.*

*Store in an airtight container until ready to serve.*