



Villa Russo

SPECIALTY FOODS & WINES by G.B. RUSSO & SON®

Yield: 30 pieces

Cheese Filled Triangle (Tiropetes)

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Amount	Measurement	PrepType	Ingredient	Comments
1	pound		feta cheese	
2	medium		eggs	
¼	cup	snipped	chives	
¼	teaspoon		white pepper	
1	pound		fillo dough	

1. Crumble feta in small bowl and mash with fork. Stir in slightly beaten eggs, snipped chives and white pepper; mix well with cheese. Cut fillo dough lengthwise into 3 equal strips. Cover with waxed paper and a damp towel to avoid drying. Using 2 layers at a time, place 1 heaping teaspoon of filling on one end of the strip; fold end over end, in triangular shape, to opposite end. Place on greased cookie sheet. Brush on melted butter. Bake until puffed and golden, about 20 minutes in a 350° F. oven.

Either Greek, American or French feta can be used depending upon the degree of piquancy you prefer. Our experienced staff in the deli department will be happy to provide you with a taste of each, if you wish, to assist you in making your selection. If you find that Feta simply does not suit your taste in cheeses, try substituting finely grated Monterey Jack, and proceed with the recipe as stated. Either version makes an impressive, as well as tasty, munchie!

Suggested Wines: Boutari Kretikos

Courtesy of: G.B. Russo & Son

Yield: 18 to 20 'bites'

Bengal Bites

Amount	Measurement	PrepType	Ingredient	Comments
18 to 20	medium	pitted	prunes	
3 to 4	tablespoons		Villa Russo Bengal Chutney	
10	slices	halved	bacon strips	

1. Precook the bacon in the microwave for one minute to render fat, or pan-fry for 2 to 3 minutes. Stuff each prune with a teaspoon (approx.) of Bengal Chutney. Wrap with a half slice of bacon, secure with a toothpick, place in a shallow pan, or on a rack, and cook at 400 for 12 to 15 minutes, or until bacon is crispy.

2. Serve hot on a doily lined tray. These can also be cooked on skewers. Use as an appetizer or a delicious garnish around platters of turkey, pork, cured ham, etc.

Suggested Wines: Gewurztraminer

Hot Artichoke Dip

Amount	Measurement	PrepType	Ingredient	Comments
1	cup	grated	Villa Russo Parmesan cheese	
1	cup		mayonnaise	
1	can	coarsely mashed	artichoke hearts	(14-16oz can)

1. Drain and mash coarsely on large can of artichoke hearts. Mix with one cup grated Parmesan cheese and one cup mayonnaise. (Optional: add a few chopped green chilies). Bake in small ovenware dish at 350° until bubbly and hot, about 20-30 minutes. Serve with crackers.

Suggested Wines: Torres Sangré De Toro, Concannon Petite Sirah, Markham Sauvignon Blanc

