Savory Bites for Any Occasion
Spring 2025
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Deviled Potatoes

Yields 30 **Time** 50 minutes **Vegan** **Common Allergens** None
Recipe from Bon Appetit

Ingredients

- 15 small Yukon Gold potatoes (about 1 pound), scrubbed
- Salt
- ¼ cup vegan mayonnaise
- 1 tablespoon sweet pickle relish, finely chopped if chunky
- 1 tablespoon yellow mustard
- 1½ teaspoons apple cider vinegar
- 1 teaspoon onion powder
- ½ teaspoon kala namak (black salt) or salt
- ½ teaspoon ground turmeric
- Smoked paprika and dill sprigs (for serving)

Instructions

1. Add 15 small Yukon Gold potatoes, scrubbed, to a large saucepan of boiling generously salted water. Return to a boil and cook potatoes until fork-tender, 15–20 minutes. Drain potatoes and transfer to a bowl of ice water; let cool 5 minutes. Drain again.
2. Cut each potato in half. Scoop out a rounded ½ - 1 teaspoon of flesh from each half to make a well in the center. Transfer potato flesh to a medium bowl as you work.
3. Add vegan mayonnaise, sweet relish, yellow mustard, apple cider vinegar, onion powder, kala namak (black salt), and ground turmeric to scooped out potato flesh. Using a potato masher or fork, smash everything together. If necessary, add 1 teaspoon of water (or plant milk) at a time to achieve a pipeable consistency, until smooth. Taste filling and season with more salt if needed.
4. Transfer filling to a piping bag fitted with a star tip or a resealable plastic bag with one corner snipped off. Pipe some filling into each potato half. Top potatoes with a dash of smoked paprika and a dill sprig. Transfer to a platter to serve.

Notes

- You can also use a spoon to fill potatoes with filling rather than using a piping bag or resealable plastic bag.

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Tomato Crostini

Serves 8 **Time** 25 minutes **Vegetarian, can be vegan** **Common Allergens** Wheat, check labels
Recipe adapted from Barefoot Contessa

Ingredients

- 25 baguette slices, ½-inch thick
- 2 tablespoons shallots, minced
- 2 tablespoons red wine vinegar
- 2 teaspoons garlic, minced (about 2 cloves)
- ⅓ cup extra virgin olive oil + extra for brushing
- 1 teaspoon salt
- ½ teaspoon black pepper
- 2 pounds cherry tomatoes, chopped
- 3 tablespoons fresh basil, chiffonade
- 8 ounces cream cheese, vegan if necessary
- 2 tablespoons pine nuts, toasted

Instructions

1. Preheat oven to 400°F.
2. In a medium bowl, combine shallots, garlic, and vinegar. Whisk in extra virgin olive oil, salt, and pepper.
3. Add tomatoes to the bowl and gently stir. Set aside for 10 minutes.
4. Meanwhile, lightly brush both sides of the bread with olive oil. Place on a baking sheet and bake for 6-8 minutes, watching closely, until just crisp.
5. Stir in ⅔ of the basil.
6. Spread a thin layer of cream cheese on each piece of toasted baguette. Top with tomato mixture, a little extra basil, and pine nuts. Serve.

Note

- You can also prepare this recipe without the cream cheese. Simply place the tomato mixture on top of the toasted bread.

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Dilly Cucumber Bites

Serves 6 **Time** 15 minutes **Vegetarian, can be vegan** **Common Allergens** Check labels

Ingredients

- 1 pound cucumber, ideally hothouse or Persian, sliced
- 4 ounces cream cheese, vegan if necessary, room temperature
- 2 tablespoons fresh dill, chopped, or 2 teaspoons dried, divided
- 1 tablespoon chives, sliced
- ¼ teaspoon garlic powder
- Salt to taste

Instructions

1. In a medium bowl, mix cream cheese with half the dill plus the chives and garlic powder. Add salt to taste.
2. Pat cucumber slices dry with a towel.
3. Put cream cheese mixture into a piping bag with a small open star tip or a resealable plastic bag with the tip cut off.
4. Pipe cream cheese mixture onto each cucumber slice. If you don't have a piping bag or plastic bag, simply spread cream cheese on with a butter knife.
5. Top cucumber slices with remaining dill and serve.

Notes

- If the cream cheese is too thick to spread, add mayonnaise, plain Greek yogurt or sour cream 1 tablespoon at a time until desired consistency is reached.
- Other optional toppings include: cherry tomato halves, capers, thinly sliced red onion, everything bagel seasoning, or smoked salmon.