

•Virtual Cooking Class Materials•

Make-Ahead Holiday Appetizers

Thanks so much for signing up for my cooking class with the Ossining Public Library! This PDF contains everything you need to get prepared for us to cook together!

•**PRO TIP: print out the recipe cards to keep them handy during class!**•

Please read through the **recipe cards** (pages 2-4 of this PDF) in advance and **have all of your cookware/tools and ingredients out and ready to go** when class starts if you're cooking along with me.

In addition to the ingredients, here's a list of the cookware/tools you'll need:

- Stovetop
- Oven
- Cutting board
- Chef's knife
- Measuring cups and spoons
- Large pot
- Ice
- 2 large bowls
- Medium bowl or serving dish
- Small bowl
- Baking sheet
- Food processor



If you have any questions, comments, or concerns, feel free to email me at bigflavorstinykitchen@gmail.com.

See you in the kitchen!

-Ashley Covelli

P.S. If you're still craving more, you can [click here to sign up for Extra Helping](#), my **free newsletter**. You'll get delicious recipes, cooking tips, and exclusive content delivered **straight to your inbox** once a week!

bigflavorstinykitchen.com



Shrimp Cocktail with Homemade Cocktail Sauce



Recipe from [Big Flavors from a Tiny Kitchen](#)

Category: Appetizer

Makes: 4-6 Servings

Prep Time: 5 Minutes

Cook Time: 15 Minutes

Total Time: 20 Minutes

Shopping online? Visit [the Big Flavors Amazon shop page](#) to stock up on ingredients and kitchen tools!

Ingredients

For the shrimp:

- 1 lemon, quartered
- 1 tablespoon whole black peppercorns
- 1 dried bay leaf
- 1 small white onion, quartered
- 2 cloves garlic, smashed
- 1 pound large shrimp, peeled and deveined

For the cocktail sauce:

- 1 1/4 cup ketchup
- 1 tablespoon prepared horseradish
- 1/2 teaspoon freshly grated lemon zest
- 1 tablespoon lemon juice
- 1 teaspoon Worcestershire sauce
- 1 teaspoon hot sauce
- Lemon wedges, for garnish

Instructions

1. For the shrimp: Place the lemon, peppercorns, bay leaf, onion and garlic in a large stock pot and fill with water. Bring the water to a boil, then reduce the heat and simmer for 10 minutes, uncovered.
2. Add shrimp to the water and cook until pink and slightly firm, about 3 minutes. Plunge the shrimp into ice water to stop the cooking. Drain shrimp and chill until ready to use.
3. To make sauce, combine ketchup, horseradish, lemon zest and juice, Worcestershire and hot sauce in a bowl.
4. To serve, arrange shrimp on a serving platter. Squeeze a lemon wedge over the shrimp and serve with extra lemon wedges and cocktail sauce for dipping.

Recipe from Ashley Covelli at
Big Flavors from a Tiny Kitchen



Get more recipes online at:
bigflavorstinykitchen.com

Homemade Seasoned Pita Chips



Recipe from [Big Flavors from a Tiny Kitchen](#)

Category: Appetizers & Snacks

Makes: 32 Pita Chips

Prep Time: 5 Minutes

Cook Time: 5 Minutes

Total Time: 10 Minutes

Shopping online? Visit [the Big Flavors Amazon shop page](#) to stock up on ingredients and kitchen tools!

Ingredients

- 2 pieces pocket-style pita bread
- 3 tablespoons olive oil
- 1 teaspoon dried parsley
- 1/2 teaspoon dried oregano
- 1/2 teaspoon kosher salt
- 1/4 teaspoon ground paprika
- 1/8 teaspoon freshly cracked black pepper

Instructions

1. Preheat oven to 400°F.
2. Cut each piece of pita bread into triangles and separate the layers.
3. In a large bowl, whisk together oil, parsley, oregano, salt, and pepper.
4. Add pita to the bowl and toss with your hands or kitchen tongs until all of the pieces are coated with the mixture.
5. Spread into a single layer on a baking sheet.
6. Bake until golden brown and crispy, about 5-8 minutes total.

Tips:

- Pita chips will crisp up a bit more as they cool down once removed from the oven.
- Let pita chips cool completely before storing in an airtight container.

Recipe from Ashley Covelli at
Big Flavors from a Tiny Kitchen



Get more recipes online at:
bigflavorstinykitchen.com

Muhammara

(Roasted Red Pepper Dip)



Recipe from [Big Flavors from a Tiny Kitchen](#)

Category: Appetizer

Makes: About 1 3/4 cups

Prep Time: 10 Minutes

Ingredients

1 (7-ounce) jar roasted red peppers, drained
2/3 cup bread crumbs
1/3 cup walnuts, chopped fine
2 to 4 garlic cloves, minced and mashed to a paste
with 1/2 teaspoon kosher salt
1 tablespoon fresh lemon juice, or to taste
2 teaspoons pomegranate molasses
1 teaspoon ground cumin
1/2 teaspoon dried hot red pepper flakes
3/4 cup extra-virgin olive oil, plus more for garnish
Crumbled feta, for garnish (omit to keep this vegan)

Instructions

1. In a food processor blend together the peppers, bread crumbs, walnuts, garlic, lemon juice, pomegranate molasses, cumin and red pepper flakes until the mixture is smooth.
2. With the motor running, add the oil gradually until it reaches a consistency that you like (you may use slightly more or less than 3/4 cup). Transfer to a bowl, drizzle with a little more olive oil and sprinkle on some feta.
3. Serve at room temperature with pita triangles for dipping.

Recipe from Ashley Covelli at
Big Flavors from a Tiny Kitchen



Get more recipes online at:
bigflavorstinykitchen.com