

FEED *your* FINGERS™

FALL  
FINGER *food* GUIDE



# tina SALTER



*Great food makes a great party, especially at the holidays when eating together is something we all look forward to. I like to serve finger foods, so it's easy for guests to grab a bite while they mingle. And it's easy on me, too. With a bit of simple preparation, I can put out a fabulous spread that gets me out of the kitchen and into the fun. I hope these delicious recipes are part of many wonderful, memorable moments with the ones you love this season.*

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## Snack Mixes

### Diamond Apple-Cinnamon Spiced Nuts

*Makes about 4 c.*

- 1 c. Diamond Walnut Halves
- 1 c. Diamond Whole Almonds
- 1 c. Diamond Pecan Halves
- 1 large egg white
- 1 t. vanilla
- 1½ t. ground cinnamon
- ⅔ c. raw sugar
- ½ t. sea salt
- 1 c. (about 2½ ounces) dried apples,  
coarsely chopped

Preheat the oven to 350 degrees. Line a large sheet pan with foil or parchment paper.

In a large bowl, whip egg white until white and foamy; add vanilla and cinnamon. Mix well. Add Diamond Walnut Halves, Whole Almonds and Pecan Halves; toss well until each nut is coated. Add sugar and salt; toss well. Transfer the coated nuts to the prepared baking sheet, spreading them out as much as possible. Bake until the nuts are dry, toasty and fragrant, about 15 mins. Add apple; toss well and let cool. Serve immediately.

### Inviting Idea

*When you bake these nuts, you'll fill your home with the inviting fragrances of the season.*

### Fall Flair

*Turn a fall favorite into a festive serving piece. Hollow out a small pumpkin and fill it with a batch of these nuts.*



### Spiced Emerald Deluxe Mixed Nuts

- 2 c. Emerald Deluxe Mixed Nuts
- 4 t. extra virgin olive oil
- 2 T. Spice Mix (see below)
- 2 t. finely minced jalapeño
- 1 t. sea salt
- 1 T. minced fresh cilantro

#### Spice Mix:

- 3 T. raw sugar
- 4 t. cumin seed, toasted and ground
- 1 T. sweet paprika
- 2 t. dried oregano, crumbled
- 2 t. dried thyme, crumbled
- 2 t. large crystal sea salt
- ½ t. cayenne pepper

In a small pan, combine oil and spice mix. Warm over low heat until fragrant. Add Emerald Deluxe Mixed Nuts and jalapeño; toss well. Stir over low heat until coated and heated through; about 1 min. Transfer to a serving bowl. Add salt and cilantro; toss well. Serve warm or at room temperature.

**Spice Mix:** In a small bowl, combine all ingredients; mix well. Store in an airtight container up to 2 weeks.



## Snack Mixes



### Room to Party

*Keep the guest list manageable:  
Consider your budget and the available  
space in your home.*

*Make more space to mingle:  
Experiment with moving your furniture  
around to create party-friendly areas.*

### Spicy Maple Bacon, Pop Secret Homestyle Popcorn with Diamond Almonds



*Makes about 7 c.*

- 6 c. Pop Secret Homestyle Popcorn, popped
- 1<sup>2</sup>/<sub>5</sub> c. (6 oz.) Diamond Sliced Almonds
- 1 t. chipotle chile powder
- 1/4 c. maple syrup
- 3/4 c. bacon bits
- 1/4 c. chopped Italian parsley
- 1/2 t. sea salt crystals

Preheat oven to 350 degrees.

Spread Diamond Sliced Almonds on a large baking sheet. Toast, stirring occasionally, about 8 mins.

In a large bowl, combine the toasted almonds, Pop Secret Homestyle Popcorn and chipotle chile powder; toss well. Add the maple syrup; toss again. Transfer the mixture to baking sheet; bake, stirring occasionally, until dry and toasty, about 20 mins.

In a large serving bowl, combine nut and popcorn mixture, bacon bits, parsley and salt; toss well. Serve immediately.

## Diamond Walnut Chicken Sliders with Emerald Almond and Roasted Pepper Mayo

*Makes 15 sliders*

1 c. Diamond Shelled Walnuts,  
toasted and finely chopped  
1½ lbs. ground chicken or turkey,  
dark and light meat  
½ c. grated Parmigiano-Reggiano cheese  
¼ c. minced onion  
¼ c. chopped parsley  
2 T. extra virgin olive oil  
1 T. Worcestershire sauce  
1 t. minced garlic  
1 t. freshly grated lemon zest  
1½ t. kosher salt  
½ t. dried thyme, crumbled  
½ t. freshly ground black pepper  
¼ t. cayenne pepper  
3 T. canola oil  
15 mini buns or rolls  
Arugula leaves, for serving  
Emerald Almond and Roasted Pepper Mayo  
*(see recipe to right)*

In a large bowl, combine chicken or turkey, Diamond Shelled Walnuts, cheese, onion, parsley, olive oil, Worcestershire sauce, garlic, lemon zest, salt, thyme, black pepper and cayenne pepper. Divide mixture into 15 1" thick patties.

In a large sauté pan, heat canola oil over medium-high heat. Add burgers, turning once, until cooked through, about 5 mins. Assemble slider patties on buns with a dollop of Emerald Almond and Roasted Pepper Mayo and arugula leaves. Serve immediately.

**Emerald Almond and Roasted Pepper Mayo**  
1 c. Emerald Dry Roasted Almonds, toasted and finely chopped

1 c. roasted red bell peppers, peeled, seeded and cut into thin strips

¾ c. olive oil mayonnaise

Kosher salt

Freshly ground black pepper

In the bowl of a food processor, combine Emerald Dry Roasted Almonds and peppers; pulse until almost smooth. Add the mayonnaise; pulse just to combine. Adjust seasoning. Serve immediately.



## Change It Up



*Not in the mood for burgers?*

*Roll the mixture into meatballs instead.*

*Brown the meat with canola oil in a large sauté pan until cooked through and then serve them on toothpicks. Use the Emerald Almond and Roasted Pepper Mayo as dipping sauce.*

## Savory Bites

### Diamond Shelled Walnuts, Apple and Blue Cheese Bites

*Makes about 24*

1 c. Diamond Shelled Walnuts, toasted  
4 oz. cream cheese  
2 T. milk or heavy cream  
4 oz. blue cheese, chopped  
¼ t. freshly ground black pepper  
2 large apples, cored and cut into  
¼-inch slices  
chives, chopped, for garnish

In a medium bowl, combine cream cheese and milk or cream; whip until smooth. Add blue cheese and black pepper; stir to combine. Add about three-quarters of the Diamond Shelled Walnuts; mix well. Spoon about two teaspoons of the blue cheese mixture onto each apple slice. Garnish with a sprinkling of the remaining walnuts and chives. Serve immediately.

### Make It Crunchy

*Stir the Diamond Shelled Walnuts into the cheese mixture at the last minute to keep them crunchy.*

### Prep Tip

*This is a bite-size salad, so be sure to chop the ingredients finely enough to fit in the endive leaves. Can't find endive? Use pita chips instead.*

### Emerald Dry Roasted Almond Greek Salad With Endives

*Makes about 36*

#### Greek Salad Mixture:

½ c. Emerald Dry Roasted Almonds, chopped  
¾ c. tiny cherry tomatoes, quartered  
½ c. chopped cucumber  
½ c. kalamata olives, quartered  
2 T. extra virgin olive oil  
2 T. chopped fresh mint  
2 T. chopped fresh parsley  
1 T. minced red onion  
1 t. kosher salt  
½ t. freshly ground black pepper

In a medium bowl, combine tomatoes, cucumber, olives, chopped ½ c. Emerald Dry Roasted Almonds, oil, mint, parsley, onion, salt and pepper. Toss well.

In the bowl of a food processor, combine feta and ¾ c. Emerald Dry Roasted Almonds; process until smooth.

#### To serve:

Scoop a teaspoon of cheese-almond mixture into each endive leaf and spread halfway up into each cavity towards the tip. Spoon about a half tablespoon of the Greek salad mixture on top and garnish with a mint leaf. Serve immediately.

#### Cheese-Almond Mixture:

¾ c. Emerald Dry Roasted Almonds, roughly chopped  
8 oz. feta cheese, drained and crumbled  
36 endive leaves  
small mint leaves, for garnish

## Fun For All

*Choose a menu that's in your comfort zone: Try to pick three or four finger foods that can be prepared in advance.*

*Keep it casual: Encourage guests to serve themselves, so you can be part of the party, too!*

## Diamond Shelled Walnut Blackberry Bars

Makes 24, 2-inch squares

Preheat oven to 350 degrees.

Generously butter a 9- by 13-inch baking pan.

### Crust:

2 c. all-purpose flour

$\frac{2}{3}$  c. sugar

$\frac{1}{2}$  t. kosher salt

$\frac{3}{4}$  c. unsalted butter, chilled and cut into  $\frac{1}{4}$ -inch cubes

In the bowl of a food processor, combine flour, sugar and salt; process 5 seconds to mix. Add butter; process until the mixture looks like coarse crumbs, about 1 min. Dump the mixture out into the buttered baking pan. Using your hands, press the dough evenly into the base. Bake until golden brown, about 20 mins.

### Topping:

3 c. Diamond Shelled Walnuts, chopped

1 c. blackberry jam

2 c. fresh or frozen blackberries, thawed and drained

$\frac{1}{2}$  c. dark brown sugar

$\frac{1}{4}$  c. all-purpose flour

$\frac{1}{2}$  t. baking soda

$\frac{1}{2}$  t. kosher salt

4 large eggs

1 T. vanilla extract

Remove from the oven. Spread the jam in a thin layer over the warm dough. Scatter the berries on top.

In a large bowl, combine sugar, flour, baking soda and salt; whisk. Add eggs and vanilla; whisk just to combine. Stir in Diamond Shelled Walnuts. Spoon the walnut mixture evenly over the surface. Bake until golden and set, about 25 mins. If you're using still-frozen blackberries it may take a little longer. Let cool in the pan. Using a thin-bladed knife, release the dough from the sides of the pan; invert onto a cutting board. Using a second cutting board invert it again so that it is right side up. Cut into 2-inch squares. Store in an airtight container at room temperature for up to 5 days.



## Sweet Treats

### Strawberry Dusted Pop Secret Kettlecorn with Diamond Slivered Almonds

*Makes about 5 c.*  
5 c. Pop Secret Kettlecorn, popped  
1½ c. Diamond Slivered Almonds, toasted  
1 T. canola oil  
1½ c. dehydrated strawberries  
(about 1½ oz.)

Preheat the oven to 350 degrees. Line a baking sheet with foil or parchment paper.

In a small bowl, combine almonds and oil; toss well. Transfer to the prepared baking sheet; bake until the nuts are crisp and fragrant, about 10 mins.

In the bowl of a spice grinder or coffee mill, grind the strawberries to a fine powder. You may have to do this in two batches.

While still hot, combine Pop Secret Kettlecorn with toasted Diamond Slivered Almonds in a large bowl. Add strawberry powder and toss well until popcorn and nuts are coated. Serve immediately.

### Double Chocolate Emerald Cocoa Roast Almonds and Pop Secret Homestyle Popcorn

*Makes about 8 c.*  
6 c. Pop Secret Homestyle (or Kettlecorn)  
Popcorn, popped  
2 c. Emerald Cocoa Roast Almonds  
½ c. semi sweet chocolate chips, melted

In a large bowl, combine Pop Secret Homestyle Popcorn and Emerald Cocoa Roast Almonds; toss well. Drizzle the melted chocolate over the mixture; toss well to lightly coat. Transfer the mixture to a large baking sheet. Refrigerate until the chocolate sets, about 30 mins. Using a spatula and your hands, break up the popcorn-almond mixture into bite-size pieces. Serve immediately.

### Emerald Deluxe Mixed Nuts Caramel Fondue

*Serves 6 to 10*  
4 c. Emerald Deluxe Mixed Nuts  
1½ c. sugar  
¼ c. water  
2 T. light corn syrup  
1½ c. heavy cream  
¼ c. unsalted butter  
⅛ t. kosher salt

In a large saucepan, combine sugar, water and corn syrup; bring to a boil; cook, swirling, until medium-dark in color, about 10 mins. Remove from heat. Wearing an oven mitt to protect your hand against splattering, pour in the cream. Return the saucepan to high heat; cook, stirring carefully, until smooth and creamy. Remove from the heat; stir in the butter and salt. Cool to room temperature, whisking occasionally.

To serve: Arrange the Emerald Deluxe Mixed Nuts on a plate. Pour the caramel into a bowl and set in the middle of the nut-filled plate. Guests can dip the nuts into the caramel.

## Bring It Together

*Use a theme to simplify  
planning and add fun:  
Coordinate invitations,  
food, music and décor  
around the idea.*