

EASY ENTERTAINING

(NAPSA)—Planning a party? Wow guests with outstanding appetizers that are simple to prepare. Start with a jar of versatile pickled beets. They're ideal for use in recipes and easy to keep on hand.

Pair the pickled beets with seasoned cream cheese and horseradish, and roll into slices of deli pastrami to create Beet & Beef Canapés. They might sound a bit unusual, but these unique, flavorful bites are a real taste bud tingler. One taste tells you why. They're perfect for picnics, potlucks and parties all season long.

Add pickled beets to relish trays or an antipasti assortment for extra color and flavor. Or for beet "bruschetta," spread crostini (bread toasts) with goat cheese and top with diced pickled beets.



Photo and recipe courtesy of Seneca Foods Corporation



BEEF & BEEF CANAPÉS

Makes about 128 canapés

- 1 jar (16 ounces) sliced pickled beets**
- 2 containers (8 ounces each) chive and onion flavor cream cheese**
- 1½ tablespoons prepared horseradish**
- ½ teaspoon ground black pepper**
- 32 slices deli pastrami**

- 1. Drain beets well; coarsely chop. Set aside.**
- 2. In medium bowl, combine cream cheese, horseradish and pepper; blend well.**
- 3. Working with 1 slice of pastrami at a time, cut slice in half crosswise. Spread ½ tablespoon cream cheese mixture over slice; top with 5 to 7 beet pieces. Firmly roll pastrami from shortest side. Cut each roll in half. Arrange on serving platter.**

Note: For variety, substitute sliced deli turkey, roast beef or corned beef for the pastrami.