

Catered to you



Kelly West FOR AMERICAN-STATESMAN

Throwing a party and still deciding what to serve? Don't worry, you've got it made. Food editor Kitty Crider and 5 local professionals bring you classy twists on festive favorites — so simple you really can do them yourself.

Hurray for these holiday delights

Don't stop with the chestnuts. Try these easy recipes for an elegant party, **£12**



Cranberry-Raspberry Mousse



Easy Crab and Artichoke Dip



Basil Pesto Torta



Maple and Mustard Glazed Salmon with Orange Compote



Kristin Stephens
Austin Catering

Party pitch:

People love this smart, two-bite hors d'oeuvre, made seasonal with roasted fresh chestnuts and flavored with bacon.

Caterer's tip:

Roast your own chestnuts for this recipe, or purchase them already cooked and peeled in jars at specialty food stores such as World Market.

Time: 30 minutes

Bacon-Wrapped Roasted Chestnuts with Jalapeño Peach Chutney

24 fresh chestnuts
12 slices bacon, cut in half
½ cup maple syrup

24 fresh pecan halves
1 jar jalapeño peach chutney or jelly

To roast chestnuts: Using a serrated knife, cut an "X" on the flat side of the nut all the way through the shell. Place nuts in a single layer in an oven-proof baking dish and bake at 325 degrees for about 20 minutes. Remove chestnuts from pan, and allow to cool before peeling.

After peeling, wrap each nut with half a slice of raw bacon. Place nuts on a baking pan layered with parchment paper. Line up in rows of two with seams touching and bake at 350 degrees for 12 minutes.

Remove from oven and drizzle with maple syrup, top with a pecan and bake for a couple minutes more until sticky and golden.

Serve warm; heat the jalapeño peach chutney (or another favorite flavor) and serve on the side for dipping. Makes 24 pieces.