

## **Soup Toppings and Dippers**

**Apple Yogurt Topper:** Combine 1 cup finely chopped apples, 1/4 cup sliced green onions, 1/4 cup plain Greek yogurt, 2 tablespoons pumpkin seeds in a medium bowl until blended. Add a couple of tablespoons of topper and additional pumpkin seeds, if desired, to a bowl of creamy soup (especially good with squash, pumpkin, sweet potato soups).

**Corn Chowder Topping:** Stir together 1 cup corn kernels, 4 thick-cut bacon slices, cooked and crumbled, 1/2 cup finely chopped red onion, 2 tablespoons chopped fresh chives, and 2 tablespoons fresh lime juice in a small bowl. Chill until ready to serve, up to 6 hours ahead. Serve on top individual bowls of corn chowder.

**Ham and Crouton Topping:** Tear 1 oz of a French baguette into pieces. Coarsely chop the bread pieces in a food processor (2 pulses). Melt 2 tsp butter in skillet over medium heat; add bread and stir to coat with melted butter. Add 1/4 cup chopped parsley, 1/4 cup chopped ham, and 3 Tbsp sliced almonds (toasted, if desired); sauté 5 minutes. Sprinkle a couple of tablespoons over a bowl of cream soup (especially good with broccoli or cauliflower soups).

**Seasoned Croutons:** Cut a French baguette into 1" pieces. In a large bowl combine 1/2 cup melted butter, 1 tsp poultry seasoning or sage, and 1/2 tsp garlic salt; add bread pieces and toss to coat. Line a ribbed baking pan with a sheet of foil; spread bread mixture in an even layer in pan. Bake in preheated 400 degree oven 10 minutes or until lightly browned.

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## **Cheddar Bobbers:**

1 can (5 biscuits) Grands! buttermilk biscuits  
10 Tbsp shredded medium cheddar cheese

Line a large cookie sheet with parchment paper. Separate dough into 5 biscuits, then split each into 2 layers. Press each piece into a 4" round.

Place 1 Tbsp cheese in center of each round; pull up dough over cheese and pinch to seal. Place 2" apart on prepared cookie sheet. Bake in a preheated 350 degrees oven 15 - 17 minutes until golden brown. Serve with soup (especially good with tomato basil soup).

## **Crispy Italian Breadsticks:**

1 sheet puff pastry thawed  
1 tbsp butter melted  
1/4 cup grated Parmesan cheese  
1-2 tsp garlic salt  
2 tsp Italian seasoning

Remove the frozen puff pastry sheet from the package and take off the paper wrapping. Thaw the sheet of puff pastry on a piece of parchment paper, at room temperature, until it unfolds easily but is still cold. Do not leave it out at room temperature for longer than 40 minutes.

Unfold the dough and lay it on a non-stick cutting mat or lightly floured surface. Use a pizza cutter or knife to cut it into thin strips.

Brush the puff pastry breadsticks with melted butter. Sprinkle them with grated Parmesan cheese, garlic salt, and Italian seasoning.

Twist the breadsticks before placing them on a baking sheet covered with a silicone mat or parchment paper.

Bake the crispy Italian breadsticks at 400°F for 10-12 minutes, until golden brown and crispy.

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### **Pimiento Cheese Hand Pies:** (recipe makes 24 pies)

3 tablespoons cream cheese, softened  
2 tablespoons mayonnaise  
¼ teaspoon garlic powder  
¼ teaspoon smoked paprika  
¼ teaspoon hot sauce  
1 ⅛ teaspoons kosher salt, divided  
1 ¾ cups shredded sharp Cheddar cheese  
1 (4-ounce) jar diced pimientos, drained and patted dry  
2 (14.1-ounce) packages refrigerated pie crusts  
1 large egg  
1 teaspoon water

Preheat oven to 400°. Line several large baking sheets with parchment paper.

In a medium bowl, whisk together cream cheese, mayonnaise, garlic powder, paprika, hot sauce, and ⅛ teaspoon salt until smooth. Stir in cheese and pimientos.

On a lightly floured surface, unroll pie crusts. Using a 4-inch round cutter, cut 24 rounds from dough, re-rolling scraps as necessary.

In a small bowl, whisk together egg and 1 teaspoon water. Brush a small amount of egg wash onto edges of each round. Fill center with 2 teaspoons cheese mixture. Fold dough over filling, pressing out excess air. Using a fork dipped in flour, crimp edges to seal. Place about 2 inches apart on prepared pans. Lightly brush pies with egg wash; sprinkle with remaining 1 teaspoon salt. Make a small cut in top of each pie to release steam.

Bake until crust is lightly browned, 16 to 18 minutes. Let cool slightly. Serve warm with a bowl of soup, (especially good with tomato basil soup or a bowl of chili).

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## **Cheese Puff Pastries:**

- 1 frozen puff pastry sheet (from 1 [17.3-oz.] package)
- 1 large egg
- 2 teaspoons milk
- 1/2 cup freshly grated Parmesan cheese
- 2 tablespoons freshly grated sharp Cheddar cheese
- 1/2 teaspoon thinly sliced chives
- 1/4 teaspoon kosher salt
- 1/8 teaspoon paprika

Preheat oven to 400°.

Let frozen puff pastry sheet stand at room temperature, covered with a cloth towel, 30 minutes or until partially thawed. Unfold pastry sheet on a lightly floured surface.

Whisk together egg and milk. Brush pastry sheet with egg mixture, and sprinkle with Parmesan cheese, Cheddar cheese, and chives.

Cover pastry with plastic wrap, and gently press cheese and chives into pastry to adhere, using a rolling pin. Remove plastic wrap; sprinkle pastry with salt and paprika. Cut with a 2 1/2-inch round cutter, and place 1 inch apart on a parchment paper-lined baking sheet.

Bake at 400° for 10 to 15 minutes or until golden brown. Remove from oven to a wire rack, and cool 5 minutes.