

Ladybug Appetizers Recipe

Modified from Quick Cooking July/August
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Cherry tomato quarters form the wings of these adorable little ladybugs dreamed up by our Test Kitchen. The delightful creatures are perched on crunchy crackers spread with a seasoned cream cheese mixture.

TOTAL TIME: Prep/Total Time: 30 min.

YIELD: 3 dozen.

MAKES: 12 servings

Ingredients

2 oz Neufchatel cheese, softened
2 tablespoons sour cream
Black paste food coloring
1/2 teaspoon minced chives
1/8 teaspoon garlic salt
1/8 teaspoon minced fresh parsley
36 whole parsley leaves
36 slices cucumber
18 cherry tomatoes, halved
18 large pitted ripe olives
72 fresh chive pieces (about 1-1/2 inches long)



Directions

1. In a small bowl, beat Neufchatel cheese (low-fat cream cheese) and sour cream until smooth. Remove 1 tablespoon to a small bowl and tint black. Place tinted cream cheese mixture in a small plastic bag; set aside.
2. Add the chives, garlic salt and parsley to the remaining cream cheese mixture.
3. Slice one cucumber into 36 slices. Lay between paper towels to absorb moisture.
4. Spread cheese mixture over cucumber slices. Add whole parsley leaf to each slice. Arrange tomato half on each for the ladybug wings.

5. For heads, halve the olives widthwise; place one half on each cucumber slice. Insert two chives into olives for antennae. Use tinted cream cheese mixture to pipe spots onto wings.
6. Can be made ahead and refrigerated before serving.

Nutritional Facts

(Based on using crackers. Switched to cucumber slices so probably lower in fat.)

1 serving (3 each) equals 86 calories, 6 g fat (2 g saturated fat), 7 mg cholesterol, 187 mg sodium, 8 g carbohydrate, 1 g fiber, 1 g protein.