
Layered Oriental Appetizer

Nancy Lundborg - Dayton's St. Paul

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

TOPPING

3/4 cup cooked chicken, cubed

1/2 cup shredded carrots

1/2 cup chopped unsalted cashews, peanuts or water chestnuts

3 tablespoons sliced green onions

1 tablespoon chopped fresh parsley

1 clove garlic, minced

2 tablespoons soy sauce

1/4 teaspoon ginger

ZIPPY SWEET AND SOUR SAUCE

1/4 cup packed brown sugar

2 teaspoons cornstarch

1 cup water

1/4 cup ketchup

2 tablespoons vinegar

1 tablespoon Worcestershire sauce

3 drops hot pepper sauce

BASE

1 package (8 ounce) cream cheese, softened

1 tablespoon milk

In a small bowl, combine all of the topping ingredients. Mix well. Cover. Refrigerate for several hours or overnight to blend the flavors.

In a small saucepan, combine the brown sugar and cornstarch. Mix well. Gradually stir in the remaining sauce ingredients. Cook over medium heat for about 5 minutes or until the mixture thickens, stirring frequently. Cool.

In a small bowl, combine the cream cheese and milk. Beat until smooth and fluffy.

Spread the cream cheese mixture over the bottom of a ten-inch round serving dish. Spoon the topping evenly over the cream cheese. Drizzle with 1/4 to 1/2 cup of sauce.

Serve with crackers.

Store any remaining sauce, covered, in the refrigerator.

TIPS:

- 1) A combination of chopped nuts and water chestnuts can be used in the topping.
- 2) Use two eight-ounce packages and two tablespoons of milk for a thicker base layer.
- 3) The Zippy Sauce can also be used to marinate poultry.

Appetizers

Per Serving (excluding unknown items): 1365 Calories; 87g Fat (56.0% calories from fat); 55g Protein; 98g Carbohydrate; 4g Dietary Fiber; 346mg Cholesterol; 3754mg Sodium. Exchanges: 1/2 Grain(Starch); 7 Lean Meat; 2 1/2 Vegetable; 0 Non-Fat Milk; 15 Fat; 5 Other Carbohydrates.