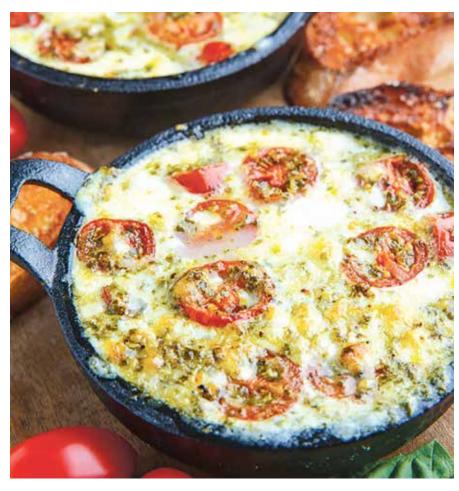
MY TABLE TO YOUR TABLE

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by Debra Barnes

HOLIDAY COMFORT FOOD

It's the holiday season and cooking something warm, gooey and comforting after a long day of shopping is always on my "to do" list. Warm Melted Caprese Cheese Dip is just that dish! You can put this recipe together in under 10 minutes, cook it right away or cover and cook later! All the ingredients are available year-round and it's super easy to bring to a holiday party. You can use fresh or jarred pesto, fresh or canned diced tomato (drained), fresh or shredded mozzarella cheese.





KITCHEN TIP:

When buying fish, scallops, or shrimp, always dry them with paper towels before cooking. The drying will help your seafood sear or fry instead of steaming.

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#EAT603

You can also check out more recipes on The Bow Times website:

www.thebowtimes.com



ANNUAL MITTEN TREE DRIVE

Merrimack County Savings Bank is collecting cold weather essentials for their annual Mitten Tree drive. New handmade or storebought mittens, hats, gloves and scarves can be dropped off at Merrimack branch locations. Nonprofits in need of these items should contact the Bank office closest to them. A list of all offices and hours are available at themerrimack.com.

A donation of \$2 for every item collected through December 31 will be divided and awarded to:

The Friendly Kitchen, Concord, providing meals for the hungry in a warm and caring, environment. For more information, please go to:

thefriendlykitchen.org.

The Hopkinton Food Pantry, in Hopkinton, assisting households in Hopkinton and in Contoocook with non-perishable food items as well as specialized food allotments during the holidays. For information, please visit:

hopkintonfoodpantry.org.

WARM MELTED CAPRESE CHEESE DIP (RED, GREEN AND WHITE)

1 pint cherry tomatoes - halved

low moisture shredded mozzarella cheese 1 lb.

½ cup basil pesto – drained of excess oil (reserve oil)

Pinch red pepper flakes

1 clove garlic - finely minced

¼ t salt

¼ t pepper

1 loaf Ciabatta bread sliced and toasted

PREHEAT OVEN - 400 degrees

Mix all the ingredients in a large bowl. Using a non-stick spray, coat the bottom of a small to medium size (6-7) inch across) cast iron pan or oven proof dish. Pour the cheese mixture in and be sure there are some tomatoes facing skin side up. Cook on a sheet pan (in case of bubbling over) for 15 to 20 minutes or until bubbling. Use reserved basil oil to drizzle. Serve immediately.

While the dip is heating, you can either toast or grill the bread and keep warm for serving.

You can easily double this recipe!!

