

## Seven Easy-but-Memorable Bites to Have with Drinks

**ELIZA HONEY'S SPECIAL:** Alternate slices of cucumber and white cheese (such as Monterey Jack or a young Manchego or even sliced feta) on a platter and sprinkle with kosher salt and paprika.

**AFFORDABLE CAVIAR:** Top good potato chips with small spoonfuls of crème fraîche and salmon roe and sprinkle with chopped chives. Be sure to make these just as you eat them and not ahead of time (or else the chips will get soggy). You can also put out bowls of crème fraîche and salmon roe next to a bag of chips and let your friends assemble their own.

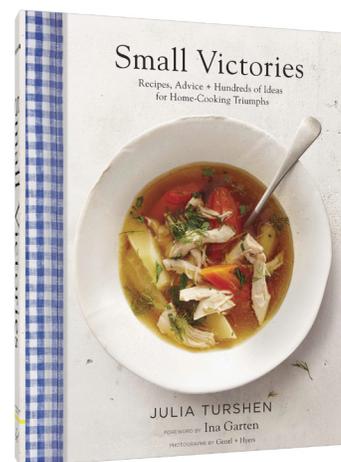
**BITE-SIZE WEDGE SALADS:** Cut large iceberg lettuce leaves into bite-size pieces. Top with chopped tomatoes and drizzle with blue cheese dressing (easily made by combining equal parts crumbled blue cheese and sour cream and thinning the mixture with red wine vinegar).

**FANCY GRILLED CHEESE:** Make grilled cheese sandwiches, cut them into quarters, and serve on your nicest platter.

**CACIO E PEPE POPCORN:** Sprinkle hot buttered popcorn with very finely grated pecorino cheese and tons of freshly ground black pepper.

**BACON AND EGGS:** Top Deviled-ish Eggs (see Spin-Offs, page 35) with crumbled cooked bacon and thinly sliced scallions.

**MY FAVORITE HORS D'OEUVRE EVER:** Put sliced chorizo in a cast-iron pan, set it under the broiler until the slices are hot and slightly crisp, and then drizzle with Spicy Honey (page 264). Serve with toothpicks.



From *Small Victories* by Julia Turshen

