

Thank you for hosting your own Tarot Fundraising Party!



Your thoughtfulness goes a long way in helping to reduce cat overpopulation in our area. Each life respected...and protected.

Here are some easy make ahead appetizer recipes for your party! If you have a recipe that you would like to share, email us at info@felinefriends.ca

Dark Rum Crab Dip: 1 tbsp butter, 1/2 white onion finely chopped, 2 cloves garlic finely chopped, 1/4 cup dark rum, rind and juice of 1 lime, 1/4 tsp hot sauce, 1 pkg cream cheese room temp., 1/3 cup mayo, 4 oz good quality crab meat.

1. Preheat oven to 350 degrees. In a medium fry pan melt butter over med. Heat, add onion and garlic cooking until soft, approx. 10 minutes (do not brown). Add rum and cook for 5 minutes more.
2. Blend rest of ingredients in bowl. Add warm onion mixture, mixing well. Place in crock (or oven proof serving dish) and warm in oven for 20 minutes. Serve with crackers

This recipe can be made a day ahead. Store in the fridge and heat in oven just before guests arrive.

Hummus: 1 can of chick peas, drained with 1/4 cup liquid reserved, 1/3 cup tahini paste, 2 cloves of garlic roughly chopped, 2 tbsp olive oil, 6 dashes of hot sauce, 1/4 tsp salt, juice from 1 lemon.

1. Place all ingredients in food processor (except reserved liquid). Whirl up on high speed until smooth. Use the reserved liquid if needed to help smooth the consistency down until it's good for dipping, adding a little bit at a time. Serve with crackers and veggies.

This recipe can be made a day ahead. Store in the fridge and bring to room temperature before guests arrive.

Cheesy Tortilla Pinwheels: 1 pkg cream cheese room temp., 8 oz grated cheddar cheese (use the extra fine side of the box grater), 2 green onions finely chopped, 1/2 to 3/4 cup salsa, a few dashes of hot sauce, 1 pkg large soft flour tortilla shells.

1. Mix all the ingredients together by hand until soft and spreadable. Spread evenly over tortilla shells, then roll up tortillas in jelly roll fashion and refrigerate overnight.
2. Before serving cut the rolls into 1/2" to 1" thick slices, discarding ends (cooks treat!)

These can be cut into pinwheels hours a head, plated and wrapped in cling wrap and kept in the fridge until guests arrive.

Guacamole: 2 ripe avocados, 1/4 cup plain yogurt, 4 green onions chopped, a few dashes of hot sauce, salt & pepper, 1 pint cherry tomatoes cut in half, juice of 1/2 lemon.

1. Scoop flesh from avocados smashing up a bit in bowl. Add rest of ingredients to bowl stirring to combine. Serve with nacho chips.

This must be made a few hours before needed. To help keep from going brown, cover with cling wrap so wrap touches guacamole allowing no air to touch the dip. Stir before serving.