

# Entertaining skills that work anywhere

When a professional woman with many friends in advertising and the entertainment world moves from an apartment in the heart of Manhattan to a condominium in Minneapolis, does her style of entertaining undergo a big change? "Not at all," says Amelia Grinstead, who for the past year has been manager of media services for a Fortune 500 food company in Minneapolis. "My favorite time for entertaining in New York was week nights after work, because many friends commuted. Since I bought a condominium just minutes from my downtown office, that works just as well here."

Her first party in Minneapolis was an impromptu affair before she was completely settled in her new home. A relaxed as well as skillful hostess, she invited 30 guests for cocktails to meet Tony Bennett, when he was appearing for a short time at a Twin Cities nightclub.

We asked Amelia to share some of her party secrets with us. Although she likes to cook, her main purpose in entertaining is to enjoy her guests and make sure they circulate, talk to each other and also have a good time. She usually plans to that everything but last minute touches to the food can be done the night before the party, and enlists the aid of friends to act as bartenders and help serve.

First drinks are dispensed from her built-in bar; from then on guests fix their own. As was true in New York, however, she finds more people are choosing wine or Perrier, so these are set up in an area away from the bar, as another way to encourage circulating. Although she concentrates on food that is relatively quick to make, Amelia likes the impact of one attention-getting food displayed in a prominent location, then other munchies and crunchies such as nuts and raw vegetables and a dip are placed strategically around the room. One recipe that she enjoys using as a stage-setting centerpiece is Biscuit Savory Bubble Ring.

A winner in the last Bake-Off contest, this pull-apart loaf is made from pieces of refrigerated flaky biscuit dough dipped in a mixture of crisp bacon bits, parmesan cheese, diced green pepper and onion and baked. Guests can pull off tasty tidbits from the ring to enjoy with their first drink. After the party is in full swing, she brings out something more substantial, usually a hot food; a hot tray keeps it warm for seconds. Two favorites are Picadillo Turnovers and Curried Shrimp Tarts. Both can be prepared in advance, hold up well, are good either warm from the oven or at room temperature and are easy to eat without forks.

Whether guests are coming from Madison Avenue or Nicollet Avenue, it's obvious that the invitation to "drop over after work" is a guarantee of good food and a good time, at one of Amelia Grinstead's parties.

### BISCUIT SAVORY BUBBLE RING

- 8 to 12 slices bacon, crisply cooked, crumbled
- 1/2 cup grated parmesan cheese
- 1/4 cup diced green pepper
- 1/4 cup diced onion
- 2 (10 oz.) cans Refrigerated Flaky Biscuits
- 1/4 cup margarine or butter, melted

Heat oven to 350°F. Grease 12-cup fluted tube pan or 2 1/2-quart ring mold. In small bowl, combine bacon, parmesan cheese, green pepper and onion. Separate dough into 20 biscuits; cut each into 4 pieces. Dip pieces in melted margarine, then bacon-cheese mixture. Arrange coated biscuit pieces evenly in prepared pan. Bake at 350°F. for 20 to 30 minutes or until golden brown. Cool in pan 5 minutes; invert onto cooling rack. Invert again onto serving plate. Brush with melted margarine, if desired. 20 servings. To reheat, wrap loosely in foil; heat at 350°F. for 12 to 15 minutes.

### PICADILLO TURNOVERS

- 1/2 lb. ground beef
- 1/2 cup chopped onion
- 1/4 cup diced green pepper
- 1/2 cup barbecue sauce
- 1/2 cup raisins
- 1/4 cup water
- 1/2 teaspoon cinnamon
- 1/2 teaspoon salt
- 1/4 teaspoon cumin
- Dash cloves
- 1 cup (1 medium) chopped tomato
- 2 (10 oz.) cans Refrigerated Flaky Biscuits

Heat oven to 375°F. In large skillet, brown ground beef and onion; drain. Add green pepper, barbecue sauce, raisins, water and spices; mix well. Simmer 10 minutes; remove from heat. Stir in tomatoes. Separate dough into 20 biscuits. On waxed paper, press or roll each to 4-inch circle. Spoon 1 rounded tablespoon meat mixture on center of each circle. Fold dough in half over filling; press edges with fork to seal. Place on ungreased cookie sheets. Bake at 375°F. for 13 to 17 minutes or until golden brown. Garnish as desired. 20 turnovers.

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desired. 20 turnovers.

### CURRIED SHRIMP TARTS

- 8 oz. pkg. cream cheese, softened
- 1 egg, slightly beaten
- 6 oz. pkg. frozen baby shrimp, thawed
- 1 tablespoon Dijon mustard
- 1 tablespoon chopped chives
- 1/4 teaspoon curry powder
- 10 oz. can Refrigerated Flaky Biscuits

Heat oven to 375°F. In small

bowl, combine cream cheese and egg; mix well. Stir in shrimp, mustard, chives and curry powder. Separate dough into 10 biscuits; separate each biscuit into 2 layers. Place each layer in bottom of ungreased muffin cup; press dough to cover bottom and sides. Spoon 1 rounded tablespoon shrimp mixture into each muffin cup. Bake at 375°F. for 15 to 20 minutes or until crust is golden brown. Loosen edges with spatula; gently remove from pan. Garnish as desired. 20 tarts.



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