

8 Restaurant-Inspired Appetizers for Any Occasion

Say goodbye to traditional chips and salsa and welcome these delectable appetizer recipes from some of the country's best historic homes and inns.

- By Kayla Kitts



Photo courtesy of Charming Inns of Charleston/[Circa 1886 Restaurant](#). Photo by Holger M. Obenaus

Circa 1886 in Charleston, S.C., shares a recipe for a baby arugula salad topped with a savory vinaigrette and garnished with toasted pistachios and sweet apple slices.

Baby Arugula Salad With Vinaigrette

Spice up a plain arugula salad with a savory vinaigrette, toasted pistachios and sweet apple slices all situated in a cheese cylinder. This delicate dish is the perfect appetizer for an elegant dinner party and a sophisticated way to show off your culinary skills.

Ingredients

3 ounces baby arugula
1 ounce vinegar (recommendation: Bliss 9)
1 ounce extra-virgin olive oil
1 ounce pistachios, toasted
1 thin slice sheep's milk cheese (recommendation: St. Agur)
3 thin slices of green apple halves
pinch of black lava salt

Directions

1. Cut a long thin slice of sheep's milk cheese into a rectangle approximately 2 1/2 x 6 1/2 inches long. Wrap the cheese into a loop and press the ends together just enough so it holds its shape.
2. In a mixing bowl place the arugula, olive oil and vinegar together, and toss until coated evenly.
3. Season with black salt.
4. Gently place greens into the cheese cylinder in the center of a plate.
5. Stack the apple slices on top of each other. Cut the slices in half and fan each stack on opposite sides of the salad.
6. Drizzle with olive oil and toasted pistachios.

Recipe yields one salad per ingredient set.