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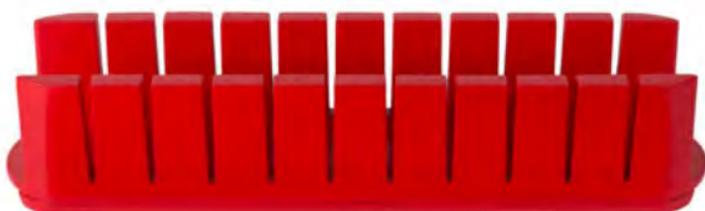
5 Minute Stackable
**APPETIZER
MAKER**

25 + Exciting suggestions and creative ways
to use your new Stackable Appetizer Maker™



Get to know your 5 Minute Appetizer Maker™

1 *Main Body*



2 *Cut & Carry Base*

Lifts the stacks from the maker. Make sure the base is placed in the main body before placing layers.



3 *Tamper*

Use the tamper to press dry layers.



4 *Spreader / Serrated Knife*

11

Use spreader to spread soft layers. Use serrated side to cut your stacks along guide lines. If using firm layer ingredients you may need to use your own standard serrated kitchen knife.



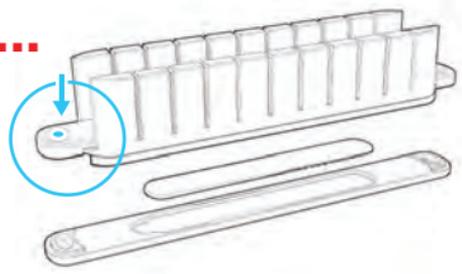
5 *All packed up!*

The Stackable Appetizer Maker™ is designed with storage in mind. All pieces snap together for convenient storage.



Before you start ...

Make sure your “Cut & Carry Base” is placed inside the main body.



The Build

Choose your ingredients. Always start & end with dry ingredients.



This is not a traditional recipe book. Because the Stackable Appetizer Maker™ is designed to spark your creativity, the suggested stacks in this book are simply lists of suggested ingredients. Make it your own by adjusting/changing any of the ingredients. Its up to you!

How many layers do I need?

The amount of ingredients for each layer depends on the thickness of the ingredients, as well as the amount of layers you wish to make. Repeat layers as necessary, or stop when the appetizer maker fills up. Garnish before or after cutting.



Use the tamper on the dry ingredients and the spreader for the soft ingredients.



The final touches

Use the serrated side of spreader to cut your layers along the guides in the main body.

To create HALF STACKS (smaller bites) simply cut lengthwise before slicing.



You might need to use a serrated kitchen knife for the denser recipes (French bread or tortillas). Some recipes may require a toothpick which can be added before or after slicing.



Ready for lift off...

Use the handles on the “Cut & Carry Base” to lift your stack out of main body.



Arrange, garnish and serve.

Appetizers

The Mini Cuban Stack

Texas Toast, Cuban Bread, or Italian Bread

Mustard

Sliced Pork

Sliced Ham

Pickle

Swiss cheese

After slicing into stacks, remove from maker and place on baking sheet to toast just enough to melt cheese.

Bake until cheese is melted

* Appetizer maker is NOT heat resistant or oven safe



BBQ Lunch Stacks

Sourdough bread

Smoked pork or brisket, chopped, mixed with BBQ sauce

Pickles or relish

Onions, sliver sliced

BBQ sauce

Sourdough bread

Tooth pick and pickle slice

Spinach Salami Half Stacks



Potato bread

Tomato slices

Store bought spinach dip

Salami

Water chestnuts, chopped

Garnish with prosciutto or salami

Seaside Stacks

Bahama Bread

Tartar sauce or mayo

Baked or grilled Tilapia or other seasonal fish

Lemon juice drizzle (optional)

Store bought cole slaw

Sliced tomatoes

Crab Basket Half Stacks

Cocktail bread

Crab dip

Fish sticks, baked

Tomatoes

Romaine strips

Cream cheese/sour cream mixed 1-1

The Italian Sub-Stacks

Cut Italian baguette in half, lengthwise and hollow out, reserving soft bread.

Bottom - Bottom crust of baguette

Middle - Soft bread

Top - Top crust of baguette

Mayo or mustard

Salami

Ham

Provolone Cheese slices

Tomato slices

Onions, sliver sliced

Vinaigrette drizzled

Shredded lettuce

Mayo or mustard

Lobster Stacks

Bahama bread

Store bought lobster salad

Garnish with celery greens & sour cream



Classic Meatloaf Stacks

Texas Toast or Sliced French Bread

Thinly sliced meatloaf

Cheese slices (optional)

Chopped Onions

Lettuce, green leaf

Ketchup

Reuben Stacks

Rye bread toasted

Dijon mustard

Hot corned beef

Thousand Island or Russian dressing

Hot sauerkraut

Swiss cheese slices

Toothpick, pickle slice garnish

Philly Cheese Stacks

Italian bread sliced or cut in half and hollowed out
(reserve crust)

Ground Beef or chopped beef

Sautéed Onions, Green Peppers

Provolone slices

Soft bread (interior)

Sautéed mushrooms

Top with crust pieces

PB&J Half Stacks

Bread

Peanut butter

Strawberry Jelly

Whipped cream cheese

Top with berries

PB & J Variation: Use pound cake instead of bread
for a sweeter snack



Breakfast/ Brunch

Bacon Egg & Waffle Stacks

Waffles, toasted, trimmed to fit

Eggs, scrambled

Bacon, chopped

Maple Syrup, drizzled

Garnish: bacon bits



French Toaster Stacks

French toast, toaster style or home made

Bacon

Syrup

Crumb topping or chopped nuts

Whipped cream garnish

Mini Breakfast Stacks

Pre-baked biscuits

Scrambled or poached eggs

Sausage chopped

Cheddar

Hash browns

Mini Breakfast Stacks #2

Toast

Poached eggs

Ham or bacon

Cheese

Blueberry Muffin Stacks

Store bought bakery blueberry muffins

Cream Cheese, whipped, room temp to spread easily

Blueberries, fresh

Graham Cracker, crushed

Coffee & Donuts

Powdered sugar dusted to prevent sticking

Cake donuts

Chocolate glazed donuts

Espresso drizzled or ground coffee sprinkled

Chocolate shavings (optional)

Garnish: Whipped cream & coffee grounds

International Mini - Bites

Texi - Mexi Half Stacks

Store bought corn bread muffins

Black beans, canned & rinsed

Onions, sliver sliced

Tomato & onion mixture, canned & drained

Jack Cheese

After slicing into stacks, remove from maker and place on baking sheet to toast just enough to melt cheese.

* [Appetizer maker](#) is NOT heat resistant or oven safe

Garnish with sour cream & cilantro



Burrito Stacks

Flour Tortilla

Refried beans

Ground beef - cooked

Onions

Cheese

Salsa, drained

After slicing into stacks, remove from maker and place on baking sheet to toast just enough to melt cheese.

* [Appetizer maker is NOT heat resistant or oven safe](#)

Garnish: sour cream & avocado

Chicken Enchilada Stacks

Soft corn tortillas, in 2" wide strips

Chicken, chopped

Diced green chilies

Onions, chopped

Monterrey Jack cheese grated

Verde sauce or red enchilada sauce

After slicing into stacks, remove from maker and place on baking sheet to toast just enough to melt cheese.

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Garnish with sour cream, cilantro, and fresh salsa

Caprese Half Stacks

Italian bread

Tomato slices

Pesto vinaigrette drizzle

(mix your favourite vinaigrette with pesto sauce)

Buffalo mozzarella cheese, sliced

Basil leaves

Garnish with balsamic olive oil,
ground pepper & basil

Pizza Stacks

Bread or Pre-baked pizza crust

Tomato sauce, Alfredo sauce, or garlic and olive oil

Cheese

Meat or veggies

After slicing into stacks, remove from maker and place on baking sheet to toast just enough to melt cheese.

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Lasagna Stacks

Italian Bread

Pasta, cooked, chopped or sliced

Tomato sauce

Ricotta cheese

Spinach or meat

*After slicing into stacks, remove from maker and place on baking sheet to toast just enough to melt cheese.

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Eggplant Parmesan

Eggplant cutlets, breaded & baked

Tomato sauce

Mozzarella cheese

Parmesan cheese

Buttered crackers, crumbled

Bake with cheese on top

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Taco Pizza Stacks

Pre-cooked, store bought pizza crust

Refried beans

Taco meat

Cheese

Onions

Tomatoes, chopped

*After slicing into stacks, remove from maker and place on baking sheet to toast just enough to melt cheese.

* [Appetizer maker is NOT heat resistant or oven safe](#)

Top with guacamole or sour cream and chopped lettuce

Vegetarian

Summer Veggie stack

Flat Bread

Red Peppers diced

Red onion sliver sliced

Cucumber slices, sliver sliced

Cream Cheese, whipped

Garnish with Avocado and a small red pepper strip



Mediterranean Veggie Stacks

Flat bread

Hummus

Tomatoes

Spinach

Paprika

Cucumber, sliver sliced

Garnish: roasted red pepper strips

Greek Gyro Stacks

Pita bread

Feta cheese

Cucumber, sliver sliced

Chopped beef

Onion slices (in rings or strips)

Tzatziki

Tomatoes, chopped

Romaine chopped

Garnish: olive + toothpick

Holiday

Thanksgiving Leftover Stacks

Corn bread

Stuffing

Turkey

Cranberry

Garnish: Mash potatoes & gravy



Cranberry Pecan Stacks

Potato Bread

Cream Cheese, whipped cream mixture*

Cranberry sauce canned

Garnish with chopped Pecans

*Cream cheese, whipped cream mixture

8 oz. pkg of cream cheese, room temperature

Tub of Whipped Cream & pecans

Mix with mixer on low, then medium till smooth

Deserts

Game Day Stacks

Layer Cake (One sheet from grocers bakery)

*Peel top browned layer and set aside to use as first layer

Cake-pop mixture

*Cake-pop mixture: Mix cake with frosting and food coloring until the consistency of cookie dough is achieved. Make sure to split for colors and layer as desired.

TIPS:

1 - Before slicing place packed maker into freezer for a few hours to make slicing easier

2 - Wet your knife with hot water between slices



Berry Cheesecake Stacks

Pound cake sliced

Whipped cream cheese (slightly softened)

Strawberries and blackberries

Garnish: Berries & whipped cream

Banana Banana Stacks

Banana bread, toasted

Store bought banana or vanilla pudding, mix with 1/2 ratio banana bread

Sliced bananas

Vanilla wafers or shortbread cookies, crushed

Garnish: Whipped cream & vanilla wafers



Party Cake Stacks

See “Game Day“ recipe.



The Elvis Half Stacks

White Bread, de-crusted

Peanut butter, softened, if necessary

Banana slices

Maple syrup, drizzled

Bacon, fresh bits



Pineapple Right-Side-Up Stacks

Pound cake slices

Fresh pineapple rings, pan fried or grilled in a little butter until soft, cut in half

OR canned rings cooked in a skillet or baked to remove some moisture

Fresh cherries, chopped or cherry preserves

Garnish: Whipped Cream

Ice Cream Cookie Stacks

Soft sugar cookies

Chocolate Ice Cream

Crushed sugar cones

Garnish: Whipped `cream & almond slivers



- Ice Cream Cookie Crunch variations -

Oatmeal soft cookies

Vanilla Ice cream

Crushed granola

Or

Chocolate chip or M&M soft cookies

Vanilla or chocolate ice cream

Chocolate Rice Crispies

S'mores

Graham cracker crust, packed well

Marshmallow, jarred

Chocolate bar pieces, chopped

Graham Crackers crumbled

Cut and heat on low just until it starts to melt

Berry Cheesecake

Pound cake sliced

Whipped cream cheese (slightly softened)

Strawberries and blackberries

Garnish: Berries



Brownie Bites

Brownies, sliced in half, use bottom half first

Cheese cake ice cream (or vanilla)

Chopped Pecans

Garnish: Ice cream & pecans

Peach Cobbler stacks

Crescent rolls, cooked flat, cut into strips or bakery croissants, sliced, bottoms

Peach wedges

Whipped Cream





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