

COOKIES, COCKTAILS, AND GOOD CHEER!

There's no denying it: this has been a tough year. The way we see it, that's all the more reason for you to spend time with loved ones this season. Nothing comforts the soul more than being surrounded by friends & family. So put your worries aside, if even for a day, and celebrate the holidays in style.



We want your holiday events to be as fabulous as they can be! So, in the spirit of giving, we offer you these wonderful holiday recipes and decorating ideas.

SIGNATURE SPIRITS

Who says you have to be at a bar or nightclub to get a specialty themed drink? Give your guests one of these two cocktails, and they'll be full of merriment. (Oh, and you'll be the hippest holiday host ever!)

CANDY CANE MARTINI

- 1 1/2 ounces vanilla vodka
- 1/2 ounce peppermint schnapps
- 1 ounce club soda
- crushed candy canes for garnish



Rim a martini glass with crushed candy canes. Mix vodka, schnapps, and club soda with ice in a cocktail shaker; strain into prepared glass.

WHITE CHRISTMAS

- 4 oz. eggnog
- 1/2 oz. White chocolate Liqueur
- 1 oz. Southern Comfort

Serve in a snifter and sprinkled with edible gold, or chocolate flakes



HAVE A HEALTHY, JOLLY CHRISTMAS

If you're worried about what us Northerners call the "winter spread", why not offer a healthy alternative to high fat/high carb side dishes? Here's a lovely salad recipe that is sure to impress guests, and make you feel all a-glow with goodness!

WINTER SALAD

This salad that combines seasonal winter flavors is the perfect addition to most holiday main dishes.

- 1 head of romaine lettuce, torn
- 1 small head of endive, chopped
- 1/4 cup pomegranate seeds
- 1/2 cup caramelized walnuts
- 4 oz feta cheese, crumbled
- 1/4 cup balsamic vinegar
- 1/3 cup olive oil
- 1 tbsp honey
- salt & pepper to taste



Toss first five ingredients together in a large salad bowl. Whisk oil, vinegar and honey together in a separate bowl, season with salt and pepper. Drizzle dressing over salad and serve,

DECORATIONS THAT DAZZLE!

We just wouldn't be us if we didn't talk about event decor. Sure the tree is up and looks great, and maybe you've decked the halls to death! But if you are hosting this year, make sure to give your table its due attention. After all, when it comes to entertaining, the details make the difference! Make your dinner table or buffet sparkle and shine with this beautiful coordinated linen from BBJ Linen Rentals.



Start by laying the Saffron Bichon table linen over your dinner table. Next layer it with a shorter length of special edition Ayati Sheer. This beautiful, elegant table linen is covered in delicate gold beading with green jeweled accents. Place a Fern Bengaline napkin, held with a decorative holiday tie, on a gold charger. Finish off the look with a Merlot Bichon chair tie.

The holidays are not complete without...

You guessed it...cookies! That Cookie Monster guy was really on to something. Shortbread, gingerbread, oatmeal, or chocolate chip...cookies are a holiday staple. Now that you've skipped the dressing and gone with the salad instead, you've earned yourself a cookie or two. Go ahead and indulge...after all, it is the holidays!

White-Chocolate Cherry Shortbread

Prep: **40 min.**

Bake: **10 min. per batch**

Ingredients

- **1/2** cup maraschino cherries, drained and finely chopped
- **2-1/2** cups all-purpose flour
- **1/2** cup sugar
- **1** cup cold butter
- **12** ounces white chocolate baking squares with cocoa butter, finely chopped
- **1/2** teaspoon almond **extract**
- **2** drops red food coloring (optional)
- **2** teaspoons shortening
- White **nonpareils** and/or red edible glitter (optional)



Directions

- 1.** Preheat oven to 325 degrees F. Spread cherries on paper towels to drain well.
- 2.** In a large bowl, combine flour and sugar. Using a pastry blender, cut in the butter until mixture resembles fine crumbs. Stir in drained cherries and 4 ounces (2/3 cup) of the chopped chocolate. Stir in almond extract and, if desired, food coloring. Knead mixture until it forms a smooth ball.
- 3.** Shape dough into 3/4-inch balls. Place balls 2 inches apart on an ungreased cookie sheet. Using the bottom of a drinking glass dipped in sugar, flatten balls to 1-1/2-inch rounds.
- 4.** Bake in preheated oven for 10 to 12 minutes or until centers are set. Cool for 1 minute on cookie sheet. Transfer cookies to a wire rack and let cool.
- 5.** In a small saucepan, combine remaining 8 ounces white chocolate and the shortening. Cook and stir over low heat until melted. Dip half of each cookie into chocolate, allowing excess to drip off. If desired, roll dipped edge in nonpareils and/or edible glitter. Place cookies on waxed paper until chocolate is set. Makes about 60.