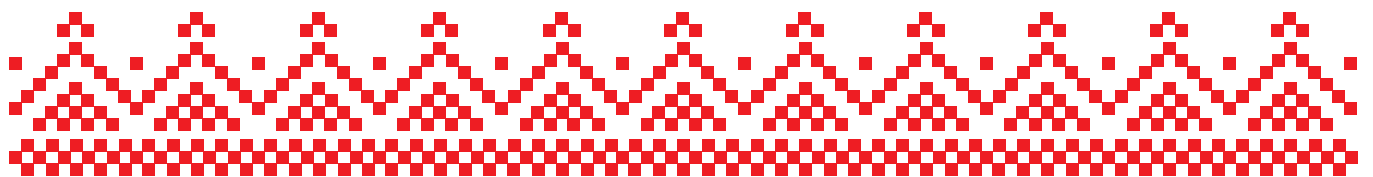


Taste of Home

Ready, Set,
Celebrate

*Holiday
Open
House*



Baby, It's Fun Inside



It's the most wonderful time of the year! And also the busiest. If you're anything like us, after making multiple trips to the mall, wrapping piles of gifts and decking the halls so they shimmer, the idea of planning a big holiday bash doesn't seem so joyful. Thankfully, we have everything you need to host the merriest party ever in one pretty package. Consider us your personal Christmas elves.

In *Ready, Set, Celebrate: Holiday Open House*, we've bundled up festive recipes, cheery crafts and jolly party ideas that will make

spirits bright all night long. So rest ye, merry friends. This is one part of the holidays that comes easy.

Set out a sparkling buffet filled with *Taste of Home* readers' party-ready recipes, like **Bacon-Wrapped Sweet Potato Bites**, **Festive Guacamole Appetizers**, **Cranberry-Brie Tartlets** and **Spiced Nut Mix**. You can make them well before the first reveler walks through the door. Give a Christmas dinner classic a twist with **Glazed Spiral-Sliced Ham** served with toasty rolls for fun little sliders that make mingling all the more merry. Add **Pumpkin Spice Cake with Maple Glaze** and **Saltine Cracker Candy with Toasted Pecans** to the spread and guests will be rockin' around the table all night. We've also included a full print-and-go shopping list that would make even Santa a little envious.

Since it's the season of giving, send your guests home with a little extra cheer. Deck out a jar of **Candy Cane Hot Cocoa Mix** in its holiday best and keep the merry coming even after the party winds down.

You must have been very good this year, because we have even more holiday fun wrapped up for you! Our **handy timeline** helps ensure your planning goes smoothly, from sending invitations to putting the final touches on your table. **Buffet food labels**, **helpful tips** and even a **merrymaking playlist** are all part of the package. It's everything you need to host a joyful holiday open house in a twinkle.

Here's to the happiest holiday yet!

Your Taste of Home Party Planners,

Gina Nistico Rachel Seis

Food Editor

Associate Editor



Marinated Olive & Cheese Ring



Glazed Spiral-Sliced Ham



Hot Holiday Cider

Bacon-Wrapped Sweet Potato Bites

After making little bacon-wrapped sausages for years, I needed a change! I had an extra sweet potato and half a package of bacon on hand, so I put on my thinking cap and came up with this treat. —**KELLY WILLIAMS** FORKED RIVER, NJ

PREP: 25 MIN. • **BAKE:** 40 MIN. • **MAKES:** ABOUT 2½ DOZEN

- ¼ cup butter, melted
- ½ tsp. salt
- ½ tsp. cayenne pepper
- ¼ tsp. ground cinnamon
- 2 large sweet potatoes (about 1¾ lbs.), peeled and cut into 1-in. cubes
- ½ cup packed brown sugar
- 1 lb. bacon strips, halved
Maple syrup, warmed

1. Preheat oven to 350°. In a large bowl, mix butter and seasonings. Add potatoes and toss to coat.
2. Place brown sugar in a shallow bowl. Wrap one piece bacon around each sweet potato cube; secure with a toothpick. Dip each side in brown sugar. Place on a parchment paper-lined 15x10x1-in. baking pan.
3. Bake 40-45 minutes or until bacon is crisp and sweet potato is tender. Serve with maple syrup.

SPECIAL EQUIPMENT

Parchment paper



Cranberry-Brie Tartlets

My family hosts a holiday open house each year, and that's where these tartlets made their first appearance. They're easy to make, but they look like a gourmet treat.

—**CINDY DAVIS** BONITA SPRINGS, FL

PREP: 30 MIN. • **BAKE:** 10 MIN.

MAKES: 4 DOZEN

- 2 tubes (8 oz. each) refrigerated crescent rolls
- 6 oz. Brie cheese, rind removed
- 1 cup whole-berry cranberry sauce
- ½ cup chopped pecans

1. Preheat oven to 375°. Unroll one tube of crescent dough into one long rectangle; press perforations to seal. Cut into 24 pieces; lightly press each piece onto the bottom and up sides of an ungreased mini-muffin cup. Repeat with remaining crescent dough.
2. Place about 1 rounded tsp. cheese in each cup; top with cranberry sauce and sprinkle with pecans. Bake 10-15 minutes or until golden brown. Serve warm.

SPECIAL EQUIPMENT

Mini-muffin tin

Make It Merry

This mix gets extra festive when you substitute dried cranberries or cherries for the raisins.



Spiced Nut Mix

When we were newlyweds, our first Christmas was pretty lean. I usually made presents, but that year I had no idea what I could afford to put together. A good friend gave me a special gift—this recipe and a sack of ingredients. I think of her every time I stir up this mix.

—PATTI HOLLAND PARKER, CO

START TO FINISH: 30 MIN.

MAKES: ABOUT 10 CUPS

- 3 large egg whites
- 2 tsp. water
- 2 cans (12 oz. each) salted peanuts
- 1 cup whole blanched almonds
- 1 cup walnut halves
- 1¾ cups sugar
- 3 Tbsp. pumpkin pie spice
- ¾ tsp. salt
- 1 cup raisins

1. In a bowl, beat egg whites and water until frothy. Add nuts; stir gently to coat. Combine sugar, pie spice and salt; add to nut mixture and stir gently to coat. Fold in raisins. Spread into two greased 15x10x1-in. baking pans.
2. Bake, uncovered, at 300° for 20-25 minutes or until lightly browned, stirring every 10 minutes. Cool. Store in an airtight container.

Saltine Cracker Candy with Toasted Pecans

My kids and grandkids love these nutty, salty, chocolaty bites. The neighbor kids rush right over when they find out I have them.

—LORRAINE CALAND SHUNIAH, ON

PREP: 15 MIN. • **BAKE:** 10 MIN. + **CHILLING** • **MAKES:** ABOUT 2 LBS.

- 35 saltines
- 1 cup butter, cubed
- 1 cup packed brown sugar
- 2 cups (12 oz.) semisweet chocolate chips
- 1 cup chopped pecans, toasted

1. Preheat oven to 350°. Line a 15x10x1-in. baking pan with foil; grease foil. Arrange saltines in a single layer on foil.
2. In a large heavy saucepan, melt butter over medium heat. Stir in brown sugar. Bring to a boil; cook and stir 3-4 minutes or until

sugar is dissolved. Spread evenly over crackers.

3. Bake 8-10 minutes or until bubbly. Immediately sprinkle with chocolate chips. Allow chips to soften for a few minutes, then spread over top. Sprinkle with pecans. Cool slightly.

4. Refrigerate, uncovered, 1 hour or until set. Break into pieces. Store in an airtight container.

TO TOAST NUTS Bake in a shallow pan in a 350° oven for 5-10 minutes or cook in a skillet over low heat until lightly browned, stirring occasionally.





Make It Bright
 Sprinkle on fresh cilantro for
 a boost in flavor and color.

Festive Guacamole Appetizers

I've been making this cold appetizer pizza for family functions for many years. I know you'll love it, too.

—LAURIE PESTER COLSTRIP, MT

PREP: 30 MIN. • **BAKE:** 10 MIN. + COOLING

MAKES: ABOUT 3 DOZEN

- 2 tubes refrigerated seamless crescent dough sheet**
- 1½ tsp. taco seasoning**
- 20 pretzel sticks, halved**
- 4 oz. cream cheese, softened**
- 1 cup guacamole**
- 2 medium sweet yellow peppers**
- 1 medium sweet red pepper**
- 1 medium green pepper**
- Minced fresh cilantro, optional**

- 1.** Preheat oven to 375°. Unroll both tubes of crescent dough and pat each into an 8x13-in. rectangle on a parchment paper-lined baking sheet. Prick dough with a fork; sprinkle with taco seasoning. Bake 10-12 minutes or until golden brown. Cool completely on a wire rack.
- 2.** Trim ¼ in. from edges of one baked crescent dough. Cut into four 3x7-in. strips. Working in a zigzag pattern, cut each into five triangles. Repeat with remaining crescent dough. Insert pretzel sticks into base of triangles for tree stumps.
- 3.** In a small bowl, beat cream cheese and guacamole until smooth. Spread cream cheese mixture over triangles. Cut peppers lengthwise in half; remove seeds. Using a ¾-in. cookie cutter, cut out stars from yellow peppers. For garland, cut remaining peppers into thin strips and/or minced pieces. Decorate trees with pepper pieces and, if desired, cilantro. Refrigerate until serving.

SPECIAL EQUIPMENT

Parchment paper

Sesame Chicken Bites

These bites have been a party favorite at our house for a long time. You can make the sauce the night before to make the prep even easier.

—KATHY GREEN LAYTON, NJ

START TO FINISH: 30 MIN.

MAKES: ABOUT 2½ DOZEN (¾ CUP SAUCE)

SAUCE

- ¾ cup mayonnaise**
- 4 tsp. honey**
- 1½ tsp. Dijon mustard**

CHICKEN

- ½ cup dry bread crumbs**
- ¼ cup sesame seeds**
- 2 tsp. minced fresh parsley**
- ½ cup mayonnaise**
- 1 tsp. onion powder**
- 1 tsp. ground mustard**
- ¼ tsp. pepper**
- 1 lb. boneless skinless chicken breasts, cut into 1-in. cubes**
- 2 to 4 Tbsp. canola oil**

- 1.** In a small bowl, mix sauce ingredients. Refrigerate until serving.
- 2.** In a shallow bowl, mix bread crumbs, sesame seeds and parsley. In a separate shallow bowl, mix mayonnaise and seasonings. Dip chicken in mayonnaise mixture, then in crumb mixture, patting to help coating adhere to all sides.
- 3.** In a large skillet, heat 2 Tbsp. oil over medium-high heat. Add chicken in batches; cook until chicken is no longer pink, turning occasionally and adding additional oil as needed. Serve with sauce.



Glazed Spiral-Sliced Ham

In my mind, few foods in a holiday spread are as tempting as a big baked ham. I always hope for leftovers so we can have ham sandwiches in the following days.

—**EDIE DESPAIN** LOGAN, UT

PREP: 10 MIN. • **BAKE:** 1 HOUR 35 MIN.
MAKES: 12 SERVINGS

- 1 spiral-sliced fully cooked bone-in ham (7 to 9 lbs.)**
- ½ cup pineapple preserves**
- ½ cup seedless raspberry jam**
- ¼ cup packed brown sugar**
- ¼ tsp. ground cloves**

- 1.** Preheat oven to 300°. Place ham directly on roasting pan, cut side down. Bake, covered, 1¼-1¾ hours.
- 2.** In a bowl, mix remaining ingredients. Spread over ham. Bake, uncovered, 20-30 minutes longer or until a thermometer reads 140° (do not overcook).

SPECIAL EQUIPMENT

Roasting pan



Sliders All the Way

Serve with a basket of dinner rolls and your favorite honey mustard or mango chutney to make mini sliders.

A Clean Slice

Freeze cream cheese briefly to make it easier to slice, and spritz the knife with cooking spray to keep cheese from sticking.



Marinated Olive & Cheese Ring

We love to make Italian meals into celebrations, and an antipasto always kicks off the party. This one is almost too pretty to eat, especially when sprinkled with pimientos, fresh basil and parsley. —**PATRICIA HARMON** BADEN, PA

PREP: 25 MIN. + CHILLING • **MAKES:** 16 SERVINGS

- 1 pkg. (8 oz.) cream cheese, cold**
 - 1 pkg. (10 oz.) sharp white cheddar cheese, cut into ¼-in. slices**
 - ⅓ cup pimiento-stuffed olives**
 - ⅓ cup pitted Greek olives**
 - ¼ cup balsamic vinegar**
 - ¼ cup olive oil**
 - 1 Tbsp. minced fresh parsley**
 - 1 Tbsp. minced fresh basil or 1 tsp. dried basil**
 - 2 garlic cloves, minced**
 - 1 jar (2 oz.) pimiento strips, drained and chopped**
 - Toasted French bread baguette slices**
- 1.** Cut cream cheese lengthwise in half; cut each half into ¼-in. slices. On a serving plate, arrange cheeses upright in a ring, alternating cheddar and cream cheese slices. Place olives in center.
 - 2.** In a small bowl, whisk vinegar, oil, parsley, basil and garlic until blended; drizzle over cheeses and olives. Sprinkle with pimientos. Refrigerate, covered, at least 8 hours or overnight. Serve with baguette slices.

Square It Off

Don't have a Bundt pan?
Use a 13x9-inch baking dish
and bake for 30-35 minutes.



Pumpkin Spice Cake with Maple Glaze

Serve up some fun with my delicious cake. It's yummy any time of the year, but especially nice during the holiday season. The traditional pumpkin and spices, and the delectable maple glaze, give it a real homemade taste.

—BARBARA ELLIOTT TYLER, TX

PREP: 20 MIN. • **BAKE:** 45 MIN. + COOLING • **MAKES:** 12 SERVINGS

- 1 pkg. yellow cake mix (regular size)
- 1 can (15 oz.) solid-pack pumpkin
- 4 large eggs
- ½ cup canola oil
- ⅓ cup sugar
- 2 Tbsp. ground cinnamon
- 1 tsp. ground ginger
- 1 tsp. ground allspice
- 1 tsp. ground nutmeg
- ¼ tsp. ground cloves

GLAZE

- 2 cups confectioners' sugar
- 3 to 4 Tbsp. 2% milk
- 2 Tbsp. maple syrup
- ½ tsp. maple flavoring
- ½ cup chopped pecans, toasted

1. Preheat oven to 350°. Place first 10 ingredients in a large bowl; beat on low speed 30 seconds. Beat on medium 2 minutes. Pour into a greased and floured 10-in. fluted tube pan.
2. Bake 45-50 minutes or until a toothpick inserted near the center comes out clean. Cool 10 minutes before removing from pan to a wire rack to cool completely.
3. Whisk confectioners' sugar, milk, syrup and maple flavoring until smooth. Drizzle over cake and sprinkle with pecans.

SPECIAL EQUIPMENT

10-inch fluted tube pan

Candy Cane Hot Cocoa Mix

We make batches of this minty, malted milk-flavored hot chocolate to give as gifts. Be prepared—friends will return the jars for refills!

—SARA TATHAM PLYMOUTH, NH

PREP: 30 MIN. • **MAKES:** 20 SERVINGS (6 $\frac{2}{3}$ CUPS HOT COCOA MIX)

- 1 $\frac{1}{2}$ cups instant chocolate drink mix
- 1 $\frac{1}{2}$ cups chocolate malted milk powder
- $\frac{1}{3}$ cup baking cocoa
- 1 cup confectioners' sugar
- 6 Tbsp. powdered nondairy creamer
- 3 cups nonfat dry milk powder
- 1 $\frac{1}{2}$ cups miniature semisweet chocolate chips
- 1 cup crushed candy canes (about 40 mini candy canes)

EACH SERVING

$\frac{3}{4}$ cup hot water

1. In a large bowl, mix chocolate drink mix, malted milk powder and baking cocoa. In another bowl, mix confectioners' sugar and creamer.

2. In each of four 1-pint canning jars, layer $\frac{3}{4}$ cup nonfat dry milk powder, $\frac{3}{4}$ cup chocolate mixture, 3 Tbsp. chocolate chips, $\frac{1}{3}$ cup confectioners' sugar mixture, 3 Tbsp. chocolate chips and $\frac{1}{4}$ cup candy canes, pouring ingredients through a large funnel or waxed-paper cone. Press candy canes down to fit if needed.

3. Cover and store in a cool dry place up to 2 months (mixture will settle). To use, transfer contents of jar to a covered container or large resealable plastic bag; mix well.

TO PREPARE HOT COCOA Place $\frac{1}{3}$ cup combined mix in a mug; stir in $\frac{3}{4}$ cup hot water until blended.



Comfort for All

Multiply this recipe by four to make 12 individual party favors.



Get in the Spirit

Make this cider even cozier by adding a splash (or two) of bourbon, brandy or rum.

Hot Holiday Cider

For a holiday open house, we make this warming, slightly tart cider. The wonderful aroma is like a big welcoming hug.

—CINDY TOBIN WEST BEND, WI

PREP: 10 MIN. • **COOK:** 3 HOURS

MAKES: 16 SERVINGS
(ABOUT $\frac{3}{4}$ CUP EACH)

- 8 cups apple cider or juice
- 4 cups cranberry juice
- 2 cups orange juice
- $\frac{1}{2}$ cup sugar
- 3 cinnamon sticks (3 in.)
- 1 tsp. whole allspice
- 1 tsp. whole cloves

1. In a 5- or 6-qt. slow cooker, combine cider, juices and sugar. Place cinnamon sticks, allspice and cloves on a double thickness of cheesecloth. Gather corners of cloth to enclose spices; tie securely with string. Add to slow cooker.

2. Cook, covered, on low 3-4 hours or until heated through. Discard spice bag. Serve warm.

SPECIAL EQUIPMENT

5- to 6-quart slow cooker

Season's Eatings

Don't make partygoers play the guessing game. Just print, cut and set these labels next to each dish to show your guests what's on the merry menu.

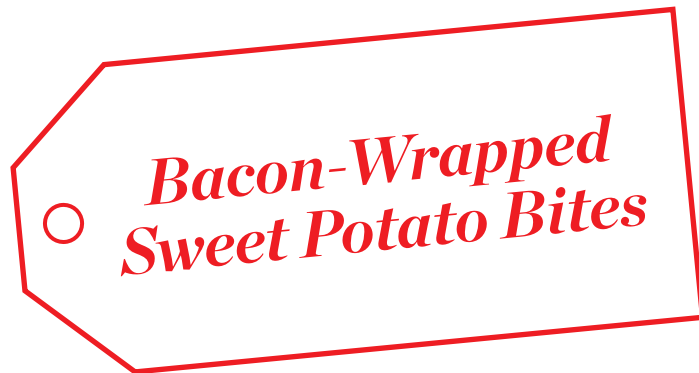


Instructions

STEP ONE Print out the labels. Get creative with some colorful 8½ x 11 card stock from your favorite craft store.

STEP TWO With scissors or a craft knife and ruler, carefully cut along the lines of each tag.

STEP THREE Punch a hole in the tag, tie a festive ribbon through and place on your party buffet.



*Sesame
Chicken Bites*

*Glazed
Spiral-Sliced
Ham*

*Marinated Olive
& Cheese Ring*

*Pumpkin Spice
Cake with
Maple Glaze*

*Candy Cane
Hot Cocoa Mix*

Hot Holiday Cider

Comfort to Go

Send them home with a jar full of jolly. Dress up a plain mason jar in its Christmas best, fill with Candy Cane Hot Cocoa Mix ingredients and give to guests as they dash away home.

Jolly Jars

What You'll Need

- 12 1-pint canning jars
- Red spray paint
- Colored burlap
- Patterned ribbon
- Colored twine
- Paper tags
- Scissors
- Tape or craft glue

Wash and fully dry the lid (ring and top) of a mason jar. Spray-paint the top and sides with red spray paint in two light coats; let dry fully.

Burlap Jar

1. Measure and cut a strip of colored burlap fabric to wrap all the way around the jar. Affix to jar using tape or glue.
2. Tie a festive ribbon around the burlap and tie in front in a knot or a bow. Hold in place with a small piece of tape stuck between the ribbon and burlap in the back.

Twine & Tag Jar

1. Measure a piece of brightly colored twine to fully wrap around the jar's mouth at least six times; trim.
2. Write a message on the back of a paper tag, or create your own using a decorative punch and scrapbook paper.
3. Tie tags to twine by pulling one end of twine through both tag holes, then tie in a bow to secure.



Countdown to Christmas

Follow this list (and check it twice) to ensure your holiday festivities go off without a hitch. Space out tasks and prep food ahead so you'll feel extra jolly as a big bash nears.



3 Weeks Before

PARTY TIP

Check out evite.com or paperlesspost.com for dozens of fun, free, customizable holiday party invitations that go straight to your guests' inbox.

- Send invitations
- Take inventory of tables, chairs, plates, cups, utensils

2 Weeks Before

PARTY TIP

Need more tables and chairs? Borrow from friends or family instead of renting.

- Buy craft supplies for Candy Cane Hot Cocoa Mix jars
- Print, cut and fold food label cards
- Buy any additional plates, cups, napkins or utensils needed

1 Week Before

PARTY TIP

Write the name of the person you borrowed from on a piece of masking tape and stick to the bottom of the chair or table. That way every piece goes back to its rightful owner.

- Borrow any additional tables/chairs needed
- Clean the house
- Review grocery list; purchase nonperishable food ingredients
- Follow up with guests who have not RSVP'd
- Make a playlist of holiday tunes
- Do a test run of your buffet setup to ensure everything will fit

3 Days Before

PARTY TIP

Set food labels on each platter so you know exactly where to put which snacks when it's time to set up the buffet table.

- Purchase perishable food ingredients
- Wash serving dishes you'll be using for food
- Make and fill Candy Cane Hot Cocoa Mix jars

2 Days Before

PARTY TIP

When prepping ahead, store cut vegetables in water to keep them bright and crisp until serving.

- Make Spiced Nut Mix
- Make Saltine Cracker Candy with Toasted Pecans

1 Day Before

- Spot-clean house
- Set out party decorations
- Make Marinated Olive & Cheese ring
- Bake dough for Festive Guacamole Appetizers. Prepare guacamole mixture and assorted toppings; store separately in fridge. Assemble before guests arrive.
- Make sauce for Sesame Chicken Bites

Morning Of

- Set out serving dishes/platters on buffet
- Set out plates/napkins/utensils
- Make Pumpkin Spice Cake with Maple Glaze
- Finish decorating
- Set out Candy Cane Hot Cocoa Mix party favors on a table by the front door

PARTY TIP

As guests come up to say their goodbyes, remind them to grab a jar on their way out the door.

Three Hours Before

- Start Glazed Spiral-Sliced Ham
- Start Hot Holiday Cider

Two Hours Before

- Assemble Festive Guacamole Appetizers

One Hour Before

- Make Cranberry-Brie Tartlets
- Make Bacon-Wrapped Sweet Potato Bites
- Make Sesame Chicken Bites

PARTY TIP

Tent ham with aluminum foil to retain some heat and keep it moist. Pull foil off when you hear the first ring of the doorbell.

30 Minutes Before

- Set out food with corresponding labels on buffet table

Just Before Guests Arrive

- Turn on your holiday tune playlist
- Relax and get ready to party!

PARTY TIP

Start with softer songs first, as guests arrive. Then build to faster, poppy songs as the party really gets in gear.

Grocery List

Whether you're making all the recipes or just a couple, everything you need to whip up these festively fun dishes can be found on this list. Print it, tuck it into your purse and go.

Grocery List includes the following recipes:

- Bacon-Wrapped Sweet Potato Bites, *page 3*
- Cranberry-Brie Tartlets, *page 3*
- Spiced Nut Mix, *page 4*
- Saltine Cracker Candy with Toasted Pecans, *page 4*
- Festive Guacamole Appetizers, *page 5*
- Sesame Chicken Bites, *page 5*
- Glazed Spiral-Sliced Ham, *page 6*
- Marinated Olive & Cheese Ring, *page 6*
- Pumpkin Spice Cake with Maple Glaze, *page 7*
- Hot Holiday Cider, *page 8*
- Candy Cane Hot Cocoa Mix (quadrupled for 12 gifts), *page 8*

BAKERY

- ___ 12-24 dinner rolls of choice
- ___ 1 French bread baguette
- ___ ½ cup dry bread crumbs

BEVERAGES

- ___ 8 cups apple cider or juice
- ___ 4 cups cranberry juice
- ___ 2 cups orange juice
- ___ 5½ cups instant chocolate drink mix
- ___ 1½ cups powdered nondairy creamer
- ___ 5½ cups chocolate malted milk powder
- ___ 12 cups nonfat dry milk powder
- ___ bourbon, brandy or rum, optional

CANNED & PACKAGED

- ___ 1 cup raisins
- ___ 1 can (15 ounces) solid-pack pumpkin
- ___ 1 package yellow cake mix (regular size)

CONDIMENTS & SAUCES

- ___ ⅓ cup pitted Greek olives
- ___ ⅓ cup pimiento-stuffed olives

- ___ 1 jar (2 ounces) pimiento strips, drained and chopped
- ___ 1 cup whole-berry cranberry sauce
- ___ ½ cup pineapple preserves
- ___ ½ cup seedless raspberry jam
- ___ 1 bottle maple syrup

DAIRY/REFRIGERATED

- ___ 7 large eggs
- ___ 2 packages (8 ounces each) cream cheese
- ___ 10 ounces sharp white cheddar cheese
- ___ 2 tubes (8 ounces each) refrigerated crescent rolls
- ___ 2 tubes (8 ounces each) refrigerated seamless crescent dough sheet
- ___ 6 ounces Brie cheese
- ___ ¼ cup 2% milk
- ___ 1¼ cups butter, cubed
- ___ 1 cup guacamole

FRESH PRODUCE

- ___ 2 garlic cloves
- ___ 1 bunch fresh parsley
- ___ 1 bunch fresh basil or 1 teaspoon dried basil
- ___ 1 bunch fresh cilantro, optional
- ___ 2 large sweet potatoes (about 1¾ pounds)
- ___ 2 medium sweet yellow peppers
- ___ 1 medium sweet red pepper
- ___ 1 medium green pepper

MEATS

- ___ 1 pound bacon strips
- ___ 1 pound boneless skinless chicken breasts
- ___ 1 spiral-sliced fully cooked bone-in ham (7 to 9 pounds)

SNACKS

- ___ 2 cans (12 ounces each) salted peanuts
- ___ 1 cup whole blanched almonds
- ___ 1 cup walnut halves

- ___ 2 cups chopped pecans
- ___ 2 cups (12 ounces) semisweet chocolate chips
- ___ 6 cups miniature semisweet chocolate chips
- ___ 1 package saltine crackers
- ___ 20 pretzel sticks
- ___ 4 cups crushed candy canes (about 120 mini candy canes)

SPICES & SEASONINGS

- ___ 3 tablespoons pumpkin pie spice
- ___ 2 tablespoons plus ¼ teaspoon ground cinnamon
- ___ 1½ teaspoons ground cloves
- ___ 1 teaspoon ground ginger
- ___ 2 teaspoons ground allspice
- ___ 1 teaspoon ground nutmeg
- ___ ½ teaspoon maple flavoring
- ___ 3 cinnamon sticks (3 inches)
- ___ ½ teaspoon cayenne pepper
- ___ ¼ cup sesame seeds
- ___ 1 teaspoon onion powder
- ___ 1 teaspoon ground mustard
- ___ 1½ teaspoons taco seasoning

STAPLES

- ___ salt
- ___ pepper
- ___ ¾ cup canola oil
- ___ ¼ cup olive oil
- ___ 1⅓ cups baking cocoa
- ___ 2⅔ cups sugar
- ___ 1¾ cups packed brown sugar
- ___ 6 cups confectioners' sugar
- ___ 4 teaspoons honey
- ___ ¼ cup balsamic vinegar
- ___ ¼ cup mayonnaise
- ___ 1½ teaspoons Dijon mustard
- ___ toothpicks
- ___ cheesecloth
- ___ parchment paper
- ___ Four to twelve 1-pint canning jars with lids

A Make-Merry Playlist

Keep the party from becoming a silent night.
Play these holiday-happy tunes to ensure your guests
keep rockin' around the Christmas tree.



“(It’s a) Marshmallow World”

Darlene Love

*“All I Want for
Christmas Is You”*

Mariah Carey

*“Santa Claus Is
Comin’ to Town”*

The Jackson 5

“Underneath the Tree”

Kelly Clarkson

*“What Christmas
Means to Me”*

Stevie Wonder

“Christmas Wrapping”

The Waitresses

“Linus and Lucy”

Vince Guaraldi Trio

“Last Christmas”

Wham!

“Merry Christmas, Baby”

Otis Redding

“Santa Baby”

Eartha Kitt

“Sleigh Ride”

The Ronettes

“Mele Kalikimaka”

Bing Crosby

“Jingle Bells”

Bing Crosby

*“Rockin’ Around the
Christmas Tree”*

Brenda Lee

*“I’ve Got My Love
to Keep Me Warm”*

Billie Holiday

“Baby, It’s Cold Outside”

Rosemary Clooney

