

Taste of Home

'Tis the Season to Settle Into Fun!

It's time to get cozy, relax and enjoy some fun with friends and family. The hurried holiday season is over, and Jack Frost doesn't appear to be going anywhere anytime soon, so invite some friends for a party!

Taste of Home Holiday: Winter Parties is your source for comforting foods, casual buffets, easy appetizers and more! Host a change-of-pace Chinese New Year this winter or invite friends over to watch the big game on TV. February is a great time to put together an easy Valentines dinner for four, or you can shake things up with our 1960s-inspired cocktail party. In fact, with **Winter Parties**, you have access to more than 50 recipes, in addition to kitchen tips and simple decoration and party-favor ideas.

So what are you waiting for? Put on the music, stir up some beverages and set out the comforting favorites that promise to warm hearts and souls all winter long!



A TASTE OF HOME BOOK

© 2016 RDA Enthusiast Brands, LLC
1610 N. 2nd St., Suite 102, Milwaukee WI
53212
All rights reserved.

Taste of Home is a registered trademark of
RDA Enthusiast Brands, LLC.

EDITORIAL

EDITOR-IN-CHIEF: Catherine Cassidy

CREATIVE DIRECTOR:

Howard Greenberg

EDITORIAL OPERATIONS DIRECTOR:

Kerri Balliet

MANAGING EDITOR, PRINT AND

DIGITAL BOOKS: Mark Hagen

ASSOCIATE CREATIVE DIRECTOR:

Edwin Robles Jr.

ART DIRECTOR: Maggie Conners

LAYOUT DESIGNER: Matt Fukuda

Editorial Production Manager:

Dena Ahlers

Editorial Production Coordinator:

Jill Banks

Copy Chief: Deb Warlaumont Mulvey

Copy Editors: Dulcie Shoener

Business Analyst, Content Tools:

Amanda Harmatys

Content Operations Assistant:

Shannon Stroud

Editorial Services Administrator:

Marie Brannon

Food Editors: Gina Nistico; James

Schend; Peggy Woodward, RDN

Recipe Editors: Sue Ryon (lead); Mary

King; Irene Yeh

Test Kitchen & Food Styling Manager:

Sarah Thompson

Test Cooks: Nicholas Iverson (lead),

Matthew Hass, Lauren Knoelke

Food Stylists: Kathryn Conrad (lead),

Leah Rekau, Shannon Roum

Prep Cooks: Bethany Van Jacobson

(lead), Megumi Garcia, Melissa Hansen

Culinary Team Assistant: Megan Behr

Photography Director:

Stephanie Marchese

Photographers: Dan Roberts, Jim

Wieland

Photographer/Set Stylist:

Grace Natoli Sheldon

Set Stylists: Melissa Franco, Stacey

Genaw, Dee Dee Jacq

Set Stylist Assistant: Stephanie
Chojnacki

Editorial Business Manager:

Kristy Martin

Editorial Business Associate:

Samantha Lea Stoeger

Contributing Editorial Business

Assistant: Andrea Polzin

BUSINESS

Vice President, Group Publisher:

Kirsten Marchioli

Publisher: Donna Lindskog

General Manager, Taste of Home

Cooking School: Erin Puariea

TRUSTED MEDIA BRANDS, INC

President and Chief Executive Officer:

Bonnie Kintzer

Chief Financial Officer: Dean Durbin

Chief Operating Officer: Howard

Halligan

Chief Revenue Officer: Richard Sutton

Chief Marketing Officer: Alec Casey

Chief Digital Officer: Vince Errico

Senior Vice President, Global HR &

Communications: Phyllis E. Gebhardt,

SPHR; SHRM-SCP

Vice President, Digital Content &

Audience Development: Diane Dragan

Vice President, Magazine Marketing:

Chris Gaydos

Vice President, Business

Development: Beth Gorry

Vice President, Financial Planning &

Analysis: William Houston

Publishing Director, Books: Debra

Polansky

Vice President, Consumer Marketing

Planning: Jim Woods

**FOR OTHER TASTE OF HOME BOOKS
AND PRODUCTS, VISIT US AT
TASTEOFHOME.COM.**

For more Reader's Digest products and
information, visit rd.com (in the United
States) or see rd.ca (in Canada).

**INTERNATIONAL STANDARD BOOK
NUMBER (EPUB) 978-1-61765-323-0**

**INTERNATIONAL STANDARD BOOK
NUMBER (ADOBE) 978-1-61765-324-7**

PICTURED ON FRONT COVER

Martini, Waldorf Celery Sticks,

Party Puffs and Barbecued Meatballs



Contents

Chinese New Year Celebration

Game Day Gathering

'60s Cocktail Party

Dinner with Friends

Cooking with Cranberries

Chinese New Year Celebration

Ring in the Chinese New Year by gathering a group of your friends and serving a buffet of tasty Chinese dishes.

As you and your guests take note of who was born under which animal symbol (and judge whether or not that person matches the description), indulge in a feast of authentic favorites.

Pile plates high with fall-off-the-bone-tender Chinese Barbecued Ribs, moist and flavorful Tea-Smoked Peking Chicken, Asian Sugar-Snap Peas and Cabbage, Mushroom Fried Rice and, of course, Shrimp Spring Rolls and Chinese Hot Mustard. Who knows? Your kitchen might become your favorite Chinese restaurant!



Asian Chicken Dumplings

To celebrate my two daughters' Chinese heritage, we occasionally make Chinese food, especially around traditional Asian holidays like Chinese New Year. I took a traditional pork dumpling recipe and modified it using ground chicken so we can enjoy it anytime, not just holidays.

—JOY OLCOTT MILLERSVILLE, PA

- 1 pound ground chicken
- 4 green onions, chopped
- ½ cup chopped cabbage
- ¼ cup minced fresh cilantro
- 2 teaspoons minced fresh gingerroot
- 1 teaspoon salt
- ¼ teaspoon Chinese five-spice powder
- 2 tablespoons water
- 1 package (10 ounces) pot sticker or gyoza wrappers
- Cabbage leaves
- Reduced-sodium soy sauce

1. Place the first seven ingredients in a food processor; cover and process until finely chopped. Add water; cover and process until blended.
2. Place 1 tablespoon chicken mixture in the center of one wrapper. (Keep remaining wrappers covered with a damp paper towel to prevent them from drying out.) Moisten edges with water. Fold wrapper over filling to form a semicircle; press edges firmly to seal, pleating the front side to form three to five folds.

3. Holding sealed edges, stand each dumpling on an even surface; press to flatten bottom. Repeat with remaining wrappers and filling; cover dumplings with plastic wrap.
4. Line a steamer basket with four cabbage leaves. Arrange dumplings in batches 1 in. apart over cabbage; place in a large saucepan over 1 in. of water. Bring to a boil; cover and steam for 10-12 minutes or until a thermometer reads 165°. Discard cabbage. Repeat. Serve with soy sauce.

YIELD 2½ DOZEN.

Ginger Egg Drop Soup

Egg drop soup is a must when my family eats Chinese food. With my simplified at-home version, my boys can enjoy it whenever they want.

—JONA BLESKIN GREAT FALLS, MT

- 6 cups chicken broth
- ¾ teaspoon ground ginger
- ¾ teaspoon ground mustard
- ¼ teaspoon ground ancho chili pepper
- ¼ cup cornstarch
- ¼ cup cold water
- 4 eggs
- 2 tablespoons water

1. In a large saucepan, combine the broth, ginger, mustard and chili pepper. Bring to a boil. Combine cornstarch and cold water until smooth; gradually stir into the pan. Bring to a boil; cook and stir for 2 minutes or until thickened.

2. Whisk eggs and water. Turn off the heat. Drizzle beaten eggs into hot broth, without stirring. Let stand for 2-3 minutes or until eggs are set. Remove from the heat and stir.

YIELD 6 SERVINGS.

Pork Lettuce Wraps

My husband loves a particular restaurant's lettuce wraps. I changed a few ingredients to make a version we can indulge in at home.

He loves them so much I'll make a double batch and serve it as our main course.

—BRENDA BUERKLE RIVERTON, WY

- 1½ teaspoons cornstarch
- 3 tablespoons reduced-sodium soy sauce
- 2 tablespoons oyster sauce
- 1 tablespoon cold water
- 1 tablespoon hoisin sauce
- 1 teaspoon sugar
- 1 teaspoon canola oil

FILLING

- 1 pound ground pork
- 1 cup chopped celery
- 1 cup sliced fresh shiitake mushrooms
- ¾ cup sliced water chestnuts, drained and chopped
- 1 teaspoon canola oil
- 6 green onions, finely chopped
- 2 garlic cloves, minced
- ½ teaspoon crushed red pepper flakes
- 1 package (8.8 ounces) thin rice noodles
- 12 large lettuce leaves

1. In a small bowl, combine the first seven ingredients until smooth; set aside.

2. In a large skillet, cook pork over medium heat until no longer pink; drain. Remove and keep warm. In the same pan, stir-fry the celery, mushrooms and water chestnuts in oil until crisp-tender. Add the onions, garlic and pepper flakes; stir-fry 1 minute longer. Add pork; heat through.



3. Meanwhile, cook noodles according to package directions. Rinse under cold water; drain well and set aside.

4. Stir cornstarch mixture; add to pork mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Divide rice noodles among lettuce leaves; top with pork mixture. Fold lettuce over filling.

YIELD 12 SERVINGS.

Shrimp Spring Rolls

I began making these egg rolls in my college food science class, and I have made them countless times since with my own students. For best results, make sure the filling is cool before you put it in the wrappers. The oil should be hot enough so that the rolls sizzle when added.

—LAURA BAKKER OMAHA, NE

- ½ cup packed brown sugar
- 1 tablespoon cornstarch
- ¼ teaspoon chicken bouillon granules
- ½ cup cold water
- ½ cup red wine vinegar
- ½ cup finely chopped green pepper
- 1 jar (2 ounces) diced pimientos, drained
- 1 tablespoon reduced-sodium soy sauce
- 2 garlic cloves, minced
- ½ teaspoon minced fresh gingerroot

SPRING ROLLS

- 2 teaspoons cornstarch
- ½ teaspoon sugar
- ¼ teaspoon salt
- 2 tablespoons reduced-sodium soy sauce
- ¾ pound uncooked medium shrimp, peeled, deveined and chopped
- 2 garlic cloves, minced
- 4 teaspoons canola oil, divided
- 2 cups finely shredded cabbage
- 1 cup finely chopped fresh mushrooms
- ½ cup finely chopped water chestnuts
- ½ cup shredded carrot
- 4 green onions, thinly sliced
- 12 egg roll or Chinese spring roll wrappers (6-8 inches)
- Oil for deep-fat frying

1. In a saucepan, combine brown sugar, cornstarch and bouillon granules. Whisk in water and vinegar until smooth. Add the green pepper, pimientos, soy sauce, garlic and ginger. Bring to a boil. Cook and stir for 2 minutes or until thickened; set aside.
2. In a small bowl, combine the cornstarch, sugar and salt. Stir in soy sauce until smooth; set aside.
3. In a large skillet or wok, stir-fry shrimp and garlic in 1 teaspoon oil until shrimp turns pink. Remove and keep warm.
4. Stir-fry the cabbage, mushrooms, water chestnuts and carrot in remaining oil for 2-3 minutes or until carrot is crisp-tender.

5. Stir cornstarch mixture and add to the pan. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Add shrimp and green onions; set aside to cool.

6. With one corner of egg roll wrapper facing you, place ⅓ cup shrimp mixture just below center of wrapper. Cover remaining wrappers with a damp paper towel until ready to use. Fold bottom corner over filling. Moisten remaining edges of wrapper with water. Fold side corners toward center over filling. Roll spring roll up tightly, pressing at tip to seal. Repeat. In an electric skillet or deep fryer, heat oil to 375°. Fry spring rolls, a few at a time, for 3-5 minutes or until golden brown, turning occasionally. Drain on paper towels. Serve with sauce.

YIELD 1 DOZEN (1 CUP SAUCE).



HOW TO PEEL & DEVEIN SHRIMP

1. Start on the underside by the head area to remove shell from shrimp. Pull legs and first section of shell to one side. Continue pulling shell up around the top and to the other side. Pull off shell by tail if desired.
2. Remove the black vein running down the back of shrimp by making a shallow slit with a paring knife along the back from head area to tail. Rinse shrimp under cold water to remove the vein.

Chinese Scallion Pancakes

Unlike true pancakes, cong you bing—Chinese scallion pancakes—are made from a dough instead of a batter. The tasty appetizers are the perfect “sponge” for mopping up extra sauce and can be made ahead of time for convenience. Just wrap in foil and reheat in the oven.

—TASTE OF HOME TEST KITCHEN

- 3 cups all-purpose flour**
- 1½ cups boiling water**
- 4 teaspoons sesame oil**
- 6 green onions, chopped**
- 1 teaspoon salt**
- ½ cup canola oil**

DIPPING SAUCE

- 3 tablespoons reduced-sodium soy sauce**
- 1 tablespoon brown sugar**
- 2 teaspoons minced fresh gingerroot**
- 2 teaspoons rice vinegar**
- ½ teaspoon sesame oil**
- ⅛ teaspoon crushed red pepper flakes**

1. Place flour in a large bowl; stir in boiling water until dough forms a ball. Turn onto a floured surface; knead until smooth and elastic, about 4-6 minutes. Place in a large bowl; cover and let rest for 30 minutes.

2. Divide dough into eight portions; roll each portion into an 8-in. circle. Brush with ½ teaspoon sesame oil; sprinkle with 1 heaping tablespoon of green onion and ⅛ teaspoon salt. Roll up jelly-roll style; holding one end of rope, wrap dough around, forming a coil, pinching to seal. Flatten slightly. Roll each coil to ⅛-in. thickness.



3. In a large skillet, heat 1 tablespoon canola oil. Cook pancakes, one at a time, over medium-high heat for 2-3 minutes on each side or until golden brown.

4. Meanwhile, in a small bowl, combine sauce ingredients. Serve with pancakes.

YIELD 8 PANCAKES (¼ CUP SAUCE).

Asian Sugar Snap Peas and Cabbage

Looking for an attractive, appealing addition to your Chinese New Year buffet? I recommend this simple salad starring crisp, sweet peas and crunchy cabbage.

—CAROLE RESNICK CLEVELAND, OH

- 1 pound fresh sugar snap peas, trimmed
- ¼ cup hoisin sauce
- ¼ cup reduced-sodium soy sauce
- 2 tablespoons agave nectar
- 1 tablespoon lime juice
- 2 teaspoons rice vinegar
- 2 teaspoons sriracha Asian hot chili sauce or 1 teaspoon hot pepper sauce

- 8 Chinese or napa cabbage leaves, julienned
- 1 tablespoon sesame seeds, toasted

1. In a large saucepan, bring 6 cups water to a boil. Add peas; cover and cook for 1-2 minutes. Drain and immediately place peas in ice water. Drain and pat dry.
2. For dressing, in a small bowl, whisk

the hoisin sauce, soy sauce, agave nectar, lime juice, vinegar and chili sauce. In a large serving bowl, combine the peas, cabbage and sesame seeds. Add dressing; toss to coat.

YIELD 8 SERVINGS.

NOTE Look for sriracha sauce in the Asian foods section of the grocery store or ethnic market.

Mushroom Fried Rice

After moving, I couldn't find a Chinese restaurant I liked, so I decided to create my own Chinese dishes. This is one of my favorites, and can be served as a vegetarian main dish or side dish.

—JACOB KITZMAN SEATTLE, WA

- 1 teaspoon plus 2 tablespoons sesame oil, divided
- 3 eggs, beaten
- 2 tablespoons canola oil
- 2 small onions, finely chopped
- 6 medium fresh mushrooms, thinly sliced
- 2 teaspoons minced garlic
- 1 teaspoon minced fresh gingerroot
- 4 cups cold cooked rice
- 1 cup frozen peas, thawed
- ¼ cup reduced-sodium soy sauce

- ¼ teaspoon salt
 - ¼ teaspoon pepper
 - 3 green onions, thinly sliced
- Optional ingredients: Chinese-style mustard, duck sauce and additional soy sauce**

1. In a large skillet, heat 1 teaspoon sesame oil over medium-high heat. Add eggs to skillet. Cook and stir until set. Remove to a plate; set aside.

2. In the same skillet, heat canola oil and remaining sesame oil. Saute onions and mushrooms for 2-3 minutes or until mushrooms are tender. Add garlic and ginger; saute 1-2 minutes longer.

3. Stir in the rice, peas, soy sauce, salt and pepper. Chop egg into small pieces; stir into skillet and heat through. Stir in green onions. Serve with mustard, duck sauce and additional soy sauce if desired.

YIELD 8 SERVINGS.

Pork Stir-Fry with Noodle Nests

A tender, flavorful pork and vegetable stir-fry is served on beds of crispy noodle “nests.”

—LORRAINE CALAND SHUNIAH, ON

- 2 tablespoons mirin (sweet rice wine)
- 1 tablespoon tamari soy sauce
- 1½ teaspoons cornstarch
- 1 pound boneless pork loin chops, thinly sliced
- 10 ounces fresh or 6 ounces dried Chinese egg noodles

STIR-FRY

- 1 cup chicken broth
- ½ cup oyster sauce
- ¼ cup mirin (sweet rice wine)
- 2 tablespoons tamari soy sauce
- 1 tablespoon plus 1½ teaspoons cornstarch
- 1 tablespoon minced fresh gingerroot
- 1 garlic clove, minced
- 2 tablespoons canola oil
- 1 small Chinese or napa cabbage, shredded
- 1 can (8¾ ounces) whole baby corn
- 1 can (8 ounces) sliced water chestnuts, drained
- 1 can (8 ounces) bamboo shoots, drained
- 1 cup sliced fresh mushrooms
- 2 celery ribs, sliced
- 2 shallots, chopped
- 2 cups fresh snow peas
- Cooking spray

1. In a large resealable plastic bag, combine mirin, tamari and cornstarch. Add pork; seal bag and turn to coat. Refrigerate for at least 1 hour.
2. Cook noodles according to package directions; drain and rinse in cold water. Spread noodles over a paper towel-lined baking sheet; set aside.



3. Drain and discard marinade from pork. Combine the broth, oyster sauce, mirin, tamari, cornstarch, ginger and garlic.
4. In a large skillet or wok, stir-fry pork in oil for 2 minutes. Add the cabbage, corn, water chestnuts, bamboo shoots, mushrooms, celery and shallots; cook 4-6 minutes longer or until pork is no longer pink and vegetables are crisp-tender.
5. Stir cornstarch mixture and add to pan. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in snow peas; heat through.
6. Arrange noodles into six nests on a greased baking sheet; spray tops with cooking spray. Broil 4-5 in. from the heat for 7-9 minutes or until tops are golden brown. Serve with stir-fry.

YIELD 6 SERVINGS.

Chinese Barbecued Ribs

One bite of these fabulous ribs and you'll understand why my friends and family ask for them time after time. They're based on a recipe from my father-in-law, but I've added my own touches over the years.

—ROXANNE CHAN ALBANY, CA

- ½ cup char sui sauce
- ¼ cup rice vinegar
- ¼ cup sherry or reduced-sodium chicken broth
- ¼ cup reduced-sodium soy sauce
- ¼ cup oyster sauce
- ¼ cup hoisin sauce
- 4 garlic cloves, minced
- 2 teaspoons Chinese five-spice powder
- 2 teaspoons minced fresh gingerroot

- 4 pounds pork spareribs
- Thinly sliced green onions, optional

1. In a small bowl, combine the first nine ingredients. Reserve half of the sauce for basting.
2. Place ribs, bone side down, in a shallow roasting pan lined with foil. Spoon remaining sauce over ribs. Cover and bake at 350° for 1 hour; drain.

3. Bake, uncovered, for 30-40 minutes or until ribs are tender, basting occasionally with reserved sauce. Cut ribs into serving-size pieces. Sprinkle with green onions if desired.

YIELD 4 SERVINGS.

NOTE Look for char sui sauce in the Asian foods section of the grocery store or ethnic market.

Sweet and Spicy Cucumber Salad

You can't go wrong adding this crunchy salad to your Chinese buffet. The bright flavors are a perfect combination of sweet, tart and spicy.

—TASTE OF HOME TEST KITCHEN

- 4 English cucumbers
- 3 tablespoons reduced-sodium soy sauce
- 2 tablespoons rice vinegar
- 2½ teaspoons sugar
- 2 teaspoons sesame oil

- 1 garlic clove, minced
- ½ teaspoon salt
- ½ teaspoon crushed red pepper flakes

1. Slice cucumbers in half lengthwise. With a spoon, remove and discard the

seeds; cut into ½-inch slices. Transfer cucumbers to a large bowl.

2. In a small bowl, whisk the remaining ingredients; pour over cucumbers and toss to coat. Serve with a slotted spoon.

YIELD 6 SERVINGS.

Tangerine Cream Roulade

Now you can make those heavenly cake rolls seen in Chinese bakeries at home! Our refreshing recipe features bright citrus flavors, moist cake and a sweet cream filling.

—TASTE OF HOME TEST KITCHEN

- 4 eggs, separated
- ½ teaspoon cream of tartar
- ⅔ cup sugar, divided
- 3 tablespoons tangerine juice
- 2 tablespoons canola oil
- 1 tablespoon grated tangerine peel
- 1 teaspoon vanilla extract
- 1 cup cake flour
- 1 teaspoon baking powder
- ¼ teaspoon salt

FILLING

- 1 cup heavy whipping cream
- 2 tablespoons confectioners' sugar
- 2 teaspoons grated tangerine peel
- 1 tablespoon chopped candied orange peel
- Confectioners' sugar

1. Place egg whites in a small bowl; let stand at room temperature for 30 minutes. Line a greased 15-in. x 10-in. x 1-in. baking pan with waxed paper and grease the paper; set aside.
2. In a large bowl, beat egg yolks until lemon-colored. Gradually beat in ⅓ cup sugar. Stir in the juice, oil, tangerine peel and vanilla. Sift the flour, baking powder and salt together twice; gradually add to yolk mixture and mix well.
3. With clean beaters, beat egg whites and cream of tartar on medium speed until soft peaks form. Gradually beat in remaining sugar, 1 tablespoon at a time, on high until stiff peaks form. Gradually fold into batter. Spread into prepared pan.



4. Bake at 375° for 10-12 minutes or until cake springs back when lightly touched. Cool for 5 minutes. Turn cake onto a kitchen towel dusted with confectioners' sugar. Gently peel off waxed paper. Roll up cake in the towel jelly-roll style, starting with a short side. Cool completely on a wire rack.
 5. For filling, in a small bowl, whip the cream to soft peaks. Add confectioners' sugar, tangerine peel and candied orange peel. Unroll cake; spread filling over cake to within 1 in. of edges. Roll up again. Place seam side down on a platter.
 6. Refrigerate for at least 2 hours. Just before serving, dust with confectioners' sugar. Refrigerate leftovers.
- YIELD** 12 SERVINGS.

Tea-Smoked Peking Chicken

This whole chicken is simmered in an aromatic soy-based broth, then smoked. A mixture of rice, tea leaves and brown sugar is used to smoke this traditional chicken dish, giving it irresistible flavor.

—MAY DER SOUTH PASADENA, CA

- 3 tablespoons whole peppercorns
- 3 tablespoons salt
- 1 whole broiler/fryer chicken (4 to 5 pounds)
- 8 cups water
- 1 cup reduced-sodium soy sauce
- 2 green onions, sliced
- 3 slices fresh gingerroot
- 2 whole star anise
- 1 cinnamon stick (3 inches)
- 1 teaspoon Chinese five-spice powder
- ½ cup uncooked long grain rice
- ½ cup loose black tea leaves
- ½ cup packed brown sugar
- 1 teaspoon sesame oil

1. Place peppercorns in a spice grinder or a mortar and pestle; grind until

coarsely ground. Place peppercorns and salt in a small dry skillet; toast over medium heat for 1-2 minutes or until aromatic, stirring occasionally. Cool completely.

2. Pat chicken dry; rub peppercorn mixture over the outside and inside of chicken. Cover and refrigerate for at least 4 hours or overnight.

3. In a stockpot, combine the water, soy sauce, green onions, ginger, star anise, cinnamon stick and five-spice powder; bring to a boil. Reduce heat; simmer, uncovered, for 10 minutes.

4. Add chicken. Return to a boil. Reduce heat; simmer, covered, for 35-40 minutes or until a thermometer inserted in thigh reads 180°, turning chicken once.

Remove chicken; discard cooking liquid.

5. Line bottom of a clean stockpot with a double thickness of foil. Sprinkle rice, tea leaves and brown sugar over foil; place a wire rack over rice mixture. Place chicken on rack breast side up.

6. Cook over low heat until rice mixture begins to smoke. Cover pot tightly with foil; place lid on top. Smoke for 25-30 minutes or until chicken is golden brown.

7. Remove chicken; brush with sesame oil. Let stand 15 minutes before carving. Chicken may also be served cold. To serve cold, cool chicken slightly; cover and refrigerate until chilled.

YIELD 6 SERVINGS.

NOTE Look for Szechuan peppercorns in Asian markets or visit penzeys.com.

Chinese Hot Mustard

You know that Chinese hot mustard you can't get enough of at restaurants? Good news! It's surprisingly simple to make, and a definite highlight of an authentic Chinese meal.

—MATT WARREN MEQUON, WI

- ¼ cup ground mustard
- 1 teaspoon sugar
- ½ teaspoon salt
- ¼ cup cold water
- 2 teaspoons canola oil

In a small bowl, combine the mustard, sugar and salt. Stir in water and oil until smooth. Refrigerate until serving.

YIELD ½ CUP.

what's your sign?

The Chinese Zodiac is made up of 12 animals: Rat, Ox, Tiger, Rabbit, Dragon, Snake, Horse, Goat, Monkey, Rooster, Dog and Pig. Each sign is known for certain qualities.

Distribute copies of this chart to your Chinese New Year party guests and have some fun guessing who was born under which sign based on their personality.

RAT

(1936, 1948, 1960, 1972, 1984, 1996, 2008, 2020)

Those born under the sign of the Rat are quick-witted, clever, charming, sharp and funny. They have excellent taste, make good friends and are generous and loyal to those in their pack. Motivated by money, they can be greedy. They are always curious, seeking knowledge and welcoming challenges. Compatible with Dragon or Monkey.

OX

(1937, 1949, 1962, 1973, 1985, 1997, 2009, 2021)

Those born under the sign of the Ox are steadfast, solid, goal-oriented leaders, detail-oriented, hardworking, stubborn, serious and introverted. They can feel lonely and insecure, and take comfort in friends and family. They are reliable, protective and strong companions. Compatible with Snake or Rooster.

TIGER

(1938, 1950, 1962, 1974, 1986, 1998, 2010, 2022)

Those born under the sign of the Tiger are authoritative, self-possessed, have strong leadership qualities, are charming, ambitious, courageous, warm-hearted, highly seductive, moody, intense, and ready to pounce at any time. Compatible with Horse or Dog.

RABBIT

(1939, 1951, 1963, 1975, 1987, 1999, 2011, 2023)

Those born under the sign of the Rabbit enjoy being surrounded by family and friends. They're popular, compassionate, sincere, and like to avoid conflict. They are sometimes seen as pushovers. Rabbits enjoy home and entertaining at home. Compatible with Goat or Pig.

DRAGON

(1940, 1952, 1964, 1976, 1988, 2000, 2012, 2024)

Those born under the sign of the Dragon are energetic and warm-hearted, charismatic, lucky at love and egotistical. They're natural leaders, good at giving orders and doing what's necessary to remain on top. Compatible with Monkey and Rat.

SNAKE

(1941, 1953, 1977, 1989, 2001, 2013, 2025)

Those born under the sign of the Snake are seductive, gregarious, generous, charming, good with money, analytical, insecure, jealous, slightly dangerous and smart. They rely on gut feelings, are hard-working and intelligent. Compatible with Rooster or Ox.

HORSE

(1942, 1954, 1966, 1978, 1990, 2002, 2014, 2026)

Those born under the sign of the Horse love to roam free. They're energetic, self-reliant, money-wise, and they enjoy traveling and love. They're sharp-witted, impatient and sometimes seen as drifters. Compatible with Dog or Tiger.

GOAT

(1943, 1955, 1967, 1979, 1991, 2003, 2015, 2027)

Those born under the sign of the Goat enjoy being alone in their thoughts. They're creative thinkers, wanderers, unorganized, high-strung and insecure. They need lots of love, support and reassurance. Appearance is important, too. Compatible with Pig or Rabbit.

MONKEY

(1944, 1956, 1968, 1980, 1992, 2004, 2016, 2028)

Those born under the sign of the Monkey thrive on having fun. They're energetic, upbeat and good at listening, but lack self-control. They like being active and enjoy pleasing themselves before pleasing others. Compatible with Rat or Dragon.

ROOSTER

(1945, 1957, 1969, 1981, 1993, 2005, 2017, 2029)

Those born under the sign of the Rooster are practical, resourceful, observant, analytical, straightforward, trusting, honest, perfectionist, neat and conservative. Compatible with Ox or Snake.

DOG

(1946, 1958, 1970, 1982, 1994, 2006, 2018, 2030)

Those born under the sign of the Dog are loyal, faithful, honest, distrustful, prone to mood swings, dogmatic and sensitive. They also excel in business. Compatible with Tiger or Horse.

PIG

(1947, 1959, 1971, 1983, 1995, 2007, 2019, 2031)

Those born under the sign of the Pig are extremely good-mannered and tasteful. They're perfectionists who enjoy the finer things but are not perceived as snobs. They enjoy helping others and are good companions until someone close crosses them. They're intelligent and always seeking more knowledge. Compatible with Rabbit or Goat.

Game Day Gathering

It's the big game, and you're not just hungry for a win but for some serious game-time grub. This smorgasbord of cheer-worthy, crowd-pleasing fare has you and your fellow fans covered.

Kick off eager appetites with rich and zesty Bacon-Jalapeno Mushrooms with Ranch Sauce... piled-high Smoky Chicken Nachos...crunchy Rainbow Potato Chips with Creamy Onion Dip.

Come halftime, huddle around Loaded Philly Cheese Steaks or a Focaccia Party Sandwich.

And when it's time to celebrate your team's win, savor the sweet taste of victory with Double Chocolate Chipotle Cookies.



Smoky Chicken Nachos

What's game day without can't-stop-munching nachos? Featuring layers of crunchy tortilla chips, black beans and a creamy, smoky chicken mixture, this appetizer will disappear before the second quarter!

VWHITNEY SMITH WINTER HAVEN, FL

- 1 pound ground chicken**
- ½ cup water**
- 1 envelope taco seasoning**
- ¾ cup cream cheese, softened**
- 3 tablespoons minced fresh chives**
- 2 tablespoons plus 1½ teaspoons 2% milk**
- 2 tablespoons dry bread crumbs**
- 1 teaspoon prepared mustard**
- ½ teaspoon paprika**
- ¾ teaspoon Liquid Smoke, optional**
- 6 cups tortilla chips**

- 1 can (15 ounces) black beans, rinsed and drained**
- 1 cup (4 ounces) shredded cheddar-Monterey Jack cheese**
- Chopped tomatoes and sliced ripe olives, optional**

1. In a large skillet over medium heat, cook chicken until no longer pink; drain. Add water and taco seasoning; bring to a boil. Reduce heat and simmer for 5 minutes. Combine the cream cheese,

chives, milk, bread crumbs, mustard, paprika and Liquid Smoke if desired; stir into chicken mixture until blended.

2. In an ungreased 13-in. x 9-in. baking dish, layer half of the chips, chicken mixture, beans and cheese. Repeat layers.

3. Bake at 350° for 15-20 minutes or until cheese is melted. Serve with tomatoes and olives if desired.

YIELD 12 SERVINGS.

Focaccia Party Sandwich

The men in your family will go crazy for this hearty loaf. When the weather cooperates, I wrap the sandwich in foil and cook it on the grill.

—**JEANETTE JONES** MUNCIE, IN

- 1 medium onion, halved and sliced**
- 1 tablespoon olive oil**
- 1 teaspoon minced fresh thyme or ¼ teaspoon dried thyme**
- 1 loaf (1 pound) focaccia bread**
- ½ cup mayonnaise**
- 2 tablespoons minced fresh basil or 2 teaspoons dried basil**
- 8 slices deli pastrami**

- 6 slices smoked deli ham**
- 6 thin slices hard salami**
- 1 small tomato, thinly sliced**
- 6 slices provolone cheese**

1. In a large skillet, saute the onion in oil until tender. Stir in the thyme; set aside.

2. Cut focaccia in half horizontally. Combine mayonnaise and basil; spread

over bread bottom. Layer with onion mixture, pastrami, ham, salami, tomato and cheese; replace bread top. Place sandwich on a baking sheet.

3. Bake at 350° for 15-20 minutes or until heated through and cheese is melted. Cut into wedges.

YIELD 8 SERVINGS.

Puttanesca Meatball Sliders

Their just-right size and spice set these tender meatballs apart from others you may have tried. Placed on soft dinner rolls and topped with a zesty sauce, these unique “sliders” quickly win over a crowd.

—AMY COELER LEMOORE, CA

- 1 can (28 ounces) whole tomatoes
- 1 medium onion, finely chopped
- 3 tablespoons olive oil
- 2 garlic cloves, minced
- 1 teaspoon crushed red pepper flakes
- ½ teaspoon fennel seed, crushed
- 1 tablespoon chopped capers
- ½ teaspoon salt
- ½ teaspoon pepper

MEATBALLS

- 1 cup shredded Parmesan cheese, divided
- ½ cup panko (Japanese) bread crumbs
- ½ cup 2% milk
- 1 egg, beaten
- 2 tablespoons minced fresh parsley
- 1 garlic clove, minced
- ½ teaspoon pepper
- ½ teaspoon salt
- ½ pound lean ground beef (90% lean)
- ½ pound ground pork
- 1 tablespoon canola oil
- 15 dinner rolls

1. Place tomatoes in a food processor; cover and process until pureed. Set aside. In a large skillet, saute onion in oil until tender. Add the garlic, pepper flakes and fennel; cook 2 minutes longer. Stir in the tomatoes, capers, salt and pepper. Bring to a boil. Reduce heat; simmer for 15-20 minutes or until thickened, stirring occasionally.



2. Meanwhile, in a large bowl, combine ½ cup cheese, bread crumbs, milk, egg, parsley, garlic, pepper and salt. Crumble meat over mixture and mix well. Shape into fifteen 1½-in. balls. In a large skillet, brown meatballs in oil; drain. Transfer meatballs to sauce; simmer, uncovered, for 15-20 minutes or until a meat thermometer reads 160°.

3. Place a meatball on each roll. Top with sauce and remaining cheese.

YIELD 15 SLIDERS.

Loaded Philly Cheese Steaks

For a scrumptious twist on a Philly favorite, take a bite of this hearty bomber. With cheese sauce, tender steak and sauteed veggies, it has mass appeal.

—DIANE HIGGINS TAMPA, FL

- 2 tablespoons butter**
- 2 tablespoons all-purpose flour**
- 1 cup 2% milk**
- 2 cups (8 ounces) shredded cheddar cheese**
- 1 cup (4 ounces) shredded pepper Jack cheese**
- ¼ teaspoon pepper**
- ¼ teaspoon salt**
- 3 boneless beef top loin steaks (10 ounces each)**
- 3 tablespoons canola oil, divided**

- 3 medium onions, sliced**
- 3 small green peppers, sliced**
- 6 hoagie buns**

- 1.** In a large saucepan, melt butter. Stir in flour until smooth; gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in the cheeses, pepper and salt just until melted. Remove from the heat; keep warm.
- 2.** In a large skillet over medium heat, cook steaks in 1 tablespoon oil for 4-6

minutes on each side or until meat reaches desired doneness (for medium-rare, a meat thermometer should read 145°; medium, 160°; well-done, 170°). Remove and keep warm.

3. In the same skillet, saute onions and peppers in remaining oil until tender. Slice steak; place in hoagie buns. Add onions and peppers; top with cheese sauce.

YIELD 6 SERVINGS.

Double Chocolate Chipotle Cookies

Chipotle and cayenne peppers give these chewy, fudgy delights a yummy twist.

—LISA MEREDITH EAGAN, MN

- ½ cup butter, softened**
- ½ cup sugar**
- ½ cup packed brown sugar**
- 1 egg**
- 1 teaspoon vanilla extract**
- ½ teaspoon minced chipotle pepper in adobo sauce**
- 1 cup plus 2 tablespoons all-purpose flour**
- ½ cup baking cocoa**
- 1 teaspoon ground cinnamon**

- ½ teaspoon salt**
- ½ teaspoon baking soda**
- ¼ teaspoon cayenne pepper**
- 3 milk chocolate candy bars (1.55 ounces each), chopped**
- Confectioners' sugar, optional**

- 1.** In a large bowl, cream butter and sugars until light and fluffy. Beat in the egg, vanilla and chipotle pepper. Combine the flour, cocoa, cinnamon, salt,

baking soda and cayenne; gradually add to creamed mixture and mix well. Stir in chopped candy. Chill for 1 hour or until easy to handle.

2. Roll into 1½-in. balls; place 4 in. apart on ungreased baking sheets. Bake at 350° for 10-12 minutes or until set. Cool for 4 minutes before removing from pans to wire racks. Dust with confectioners' sugar if desired.

YIELD 1½ DOZEN.

Potato Cheese Soup

This satisfying potato soup has a velvety texture that's not too thick or too thin. The subtle flavors of beer and cheese balance each other nicely, creating a soup that's sure to warm you head to toe.

—PATTI LAVELL ISLAMORADA, FL

- 2 pounds potatoes (about 6 medium), peeled and cubed**
- 1 small onion, chopped**
- 2 cups water**
- 1½ cups 2% milk**
- 1 cup beer or chicken broth**
- 2 tablespoons Worcestershire sauce**
- 2 chicken bouillon cubes**
- ¾ teaspoon salt**
- ½ teaspoon ground mustard**
- ½ teaspoon white pepper**
- 2 cups (8 ounces) shredded cheddar cheese**
- Salad croutons and/or crumbled cooked bacon, optional**

1. Place the potatoes, onion and water in a large saucepan. Bring to a boil. Reduce heat; cover and cook for 15-20 minutes or until tender. Remove from the heat; cool slightly (do not drain). In a blender, cover and process mixture in batches until smooth. Return all to the pan and heat through.

2. Stir in milk, beer, Worcestershire, bouillon, salt, mustard and white pepper; heat through. Stir in cheese just until melted. Top with croutons and/or bacon if desired.

YIELD 8 SERVINGS (2 QUARTS).



Bacon-Jalapeno Mushrooms with Ranch Sauce

Tender mushrooms are stuffed with a zesty bacon and jalapeno cream cheese mixture then baked to golden perfection. When served alongside the flavorful lime-ranch dipping sauce, it's a great game day snack.

—KELLY BYLER GOSHEN, IN

- 8 **bacon strips, chopped**
- 24 **medium fresh mushrooms**
- 1 **package (8 ounces) cream cheese, softened**
- 2 **jalapeno peppers, seeded and minced**
- $\frac{1}{4}$ **cup shredded cheddar cheese**
- 2 **tablespoons finely chopped onion**

SAUCE

- 2 **cups (16 ounces) sour cream**
- 1 **envelope ranch dip mix**
- 1 **tablespoon lime juice**
- 1 **teaspoon grated lime peel**

1. In a small skillet, cook bacon over medium heat until crisp. Remove to paper towels with a slotted spoon; drain.
2. Remove stems from mushrooms and set caps aside; discard stems or save for another use. In a small bowl, combine the cream cheese, peppers, cheddar cheese, onion and bacon. Stuff into the mushroom caps.
3. Place in a greased 15-in. x 10-in. x 1-in. baking pan. Bake, uncovered, at 400° for 12-15 minutes or until tender.

4. Broil 3-4 in. from the heat for 1-2 minutes or until tops are golden brown. Meanwhile, in a small bowl, combine the sauce ingredients. Dollop 1 teaspoon sauce over each mushroom. Serve remaining sauce with fresh vegetables or save for another use.

YIELD 2 DOZEN MUSHROOMS PLUS $\frac{1}{2}$ CUPS LEFTOVER SAUCE.

NOTE We recommend wearing disposable gloves when cutting hot peppers. Avoid touching your face.

Eat-Twice Chili Pizza

This homemade pie's mild kick and hearty toppings make it a winner with everyone.

—ZHEE ZHEE AGUIRRE SAN DIEGO, CA

- 1 **pound lean ground beef (90% lean)**
- 1 **small onion, chopped**
- 1 **small green pepper, chopped**
- 1 **garlic clove, minced**
- 1 **can (16 ounces) mild chili beans, undrained**
- 1 **tablespoon A1 steak sauce**
- 1 **teaspoon ground cumin**
- 1 **teaspoon chili powder**
- $\frac{1}{2}$ **teaspoon hot pepper sauce**
- 1 **prebaked 12-inch pizza crust**
- $\frac{1}{2}$ **cup marinara or spaghetti sauce**
- 1 **cup (4 ounces) shredded Monterey Jack cheese**

- 1 **cup (4 ounces) shredded cheddar cheese**
- 4 **green onions, chopped**
- Sour cream and shredded lettuce, optional**

1. In a large skillet, cook the beef, onion, green pepper and garlic over medium heat until meat is no longer pink; drain. Stir in the beans, steak sauce, cumin, chili powder and pepper sauce. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes.

2. Place crust on an ungreased baking sheet; spread with marinara sauce. Top with half of the chili; sprinkle with cheeses and onions. (Save remaining chili for another use.)

3. Bake at 400° for 15-20 minutes or until cheese is melted. Serve with sour cream and lettuce if desired.

YIELD 1 PIZZA (8 SLICES) PLUS 2 CUPS LEFTOVER CHILI.

Blondie Sundaes

Just when we thought rich and chewy blondies couldn't get any better, our home economists dreamed up this luscious sundae version. Topped with creamy vanilla ice cream and sweet butterscotch sauce, this dessert takes decadence to the next level.

- 1 egg**
- 1 cup packed brown sugar**
- ½ cup butter, melted**
- 1 teaspoon vanilla extract**
- 1¼ cups all-purpose flour**
- ½ teaspoon salt**
- 1 cup butterscotch chips**

BUTTERSCOTCH SAUCE

- ½ cup butter, cubed**
- 1 cup packed brown sugar**
- 1 cup heavy whipping cream**
- ½ teaspoon salt**
- 1½ teaspoons vanilla extract**
- 4½ cups vanilla ice cream**

- 1.** In a large bowl, beat the egg, brown sugar, butter and vanilla. Combine the flour and salt; gradually beat into the egg mixture. Fold in the chips.
- 2.** Transfer to a greased 8-in. square baking dish. Bake at 350° for 20-25 minutes or until a toothpick inserted near the center comes out with moist crumbs (do not overbake). Cool on a wire rack.
- 3.** For sauce, in a large saucepan, melt butter. Stir in the brown sugar, cream and salt. Bring to a boil; cook and stir for 5 minutes or until slightly thickened. Remove from the heat. Stir in vanilla. Cut brownies into squares; serve with ice cream and sauce.

YIELD 9 SERVINGS (1½ CUPS SAUCE).



SOFTENING BROWN SUGAR

Even when stored in an airtight container, brown sugar can become hard over time.

To soften brown sugar, place a slice of bread or an apple wedge with the brown sugar in a covered container for a few days. If you're in a hurry, microwave on high for 20-30 seconds. Repeat if necessary, but watch carefully, because the sugar will begin to melt.

Rainbow Potato Chips with Creamy Onion Dip

Forget store-bought potato chips! You won't want them after you munch on these crispy, perfectly seasoned baked chips served with a creamy onion dip.

—JENN TIDWELL FAIR OAKS, CA

1½ pounds assorted potatoes (such as gold, red and purple)

3 tablespoons canola oil

½ teaspoon salt

DIP

1 small onion, finely chopped

2 teaspoons olive oil

1½ cups fat-free plain Greek yogurt

¼ cup mayonnaise

2 green onions, sliced

¾ teaspoon garlic powder

½ teaspoon salt

½ teaspoon onion powder

¼ teaspoon pepper

1. Scrub potatoes; with a mandoline or vegetable peeler, cut into ¼2-in.-thick slices. Place in a large bowl; cover with cold water. Soak for 30 minutes.

2. Drain; pat dry with paper towels. Place potatoes in a large bowl; drizzle with oil and toss to coat.

3. Arrange in a single layer in ungreased 15-in. x 10-in. x 1-in. baking pans. Bake at 400° for 18-22 minutes or until golden brown, turning once. Sprinkle with salt.

4. Meanwhile, in a small skillet, saute onion in oil until tender; cool to room temperature. In a small bowl, combine

the yogurt, mayonnaise, green onions, seasonings and cooked onion. Serve with chips.

YIELD 5 CUPS CHIPS (1½ CUPS DIP).

NOTE *If Greek yogurt is not available in your area, line a strainer with a coffee filter and place over a bowl. Place 2½ cups fat-free yogurt in prepared strainer; refrigerate overnight. Discard liquid from bowl; proceed as directed.*

Buffalo Wing Munch Mix

This spicy mix is my take on hot wings. Every handful of the crunchy snack has just the right amount of heat, combined with a hint of cool ranch flavor.

—KERI THOMPSON PLEASANT HILL, IA

4 cups Corn Chex

4 cups Wheat Chex

2 cups cheddar-flavored snack crackers

2 cups potato sticks

6 tablespoons butter, melted

2 tablespoons hot pepper sauce

1 tablespoon Worcestershire sauce

1 envelope ranch salad dressing mix

¼ teaspoon cayenne pepper

1. In a large bowl, combine the cereals, crackers and potato sticks. Combine the butter, pepper sauce and Worcestershire sauce. Drizzle over cereal mixture and toss to coat. Sprinkle with salad dressing mix and cayenne; toss to coat.

2. Microwave half of mixture on high for 2 minutes, stirring once. Spread onto waxed paper to cool. Repeat. Store in an airtight container.

YIELD 3 QUARTS.

NOTE *This recipe tested in a 1,100-watt microwave.*

Cheering Station Setup

1. Looking for a way to score a few extra points with the friends and relatives attending your pigskin party?
2. Just purchase an assortment of football fan favors and encourage guests to cheer on the home team!
3. Fun-filled items include clappers, beads, pom-poms, foam fingers, megaphones and mini footballs. (Look for these items online or at your local party supplier.)
4. For an easy, homemade idea, enlist the kids to help make interactive Penalty Flag Favors. Folks can safely throw them at the TV when they disagree with a ref's call. (See instructions below.)
5. Do you know die-hard fans who proudly sport their team spirit on their sleeves...as well as their faces? Don't forget to set out a few tubes of face paint!
6. Place the items in a bucket on a table near the television so everyone can quickly grab an item when it's time to cheer.



PENALTY FLAG FAVORS

Foolish fumbles...quarterback sacks...missed calls from the refs. Bad events are just part of the game of football. Take out your frustration by throwing your own penalty flags at the television!

Start with squares of inexpensive yellow fabric. Place a mini Styrofoam ball in the center of each. Wrap the fabric around each ball and secure with small rubber bands.

60's Cocktail Party

Because sometimes you just want to throw a good old-fashioned cocktail party: Who wouldn't cheer to that? The classics you know and love, from gimlets to Manhattans, make a stylish appearance. But it simply wouldn't be right without the company of a few time-honored finger foods. You know the ones—little sausages, meatballs, shrimp cocktail, deviled eggs.

Call it a Mad Men Affair or a '60s Social; either way you get to don a swanky vintage dress while the fellas compete to be the most dapper gentleman in the room.

Coaster Flair

We know it's hard to part with your drink, but when it's time to grab a nibble, rest your cocktail in style on a custom '60s-style coaster.



Party Puffs

Ham salad makes a comeback on the appetizer tray, and egg salad can tag along. I like to tuck both salads into homemade cream puffs.

—KAREN OWEN RISING SUN, IN

- 1 cup water
- ½ cup butter
- 1 cup all-purpose flour
- 4 eggs

EGG SALAD FILLING

- 6 hard-cooked eggs, chopped
- ½ cup mayonnaise
- 3 tablespoons chutney, finely chopped
- 2 green onions, finely chopped
- 1 teaspoon salt
- ½ teaspoon curry powder

HAM SALAD FILLING

- 1 can (4½ ounces) deviled ham
- 1 package (3 ounces) cream cheese, softened

- 2 tablespoons finely chopped green pepper
- 1½ teaspoons prepared horseradish
- 1 teaspoon lemon juice

1. In a saucepan over medium heat, bring water and butter to a boil. Add flour all at once and stir until a smooth ball forms. Remove from the heat; let stand for 5 minutes.
2. Add eggs, one at a time, beating well after each addition. Continue beating until mixture is smooth and shiny. Drop by

teaspoonfuls 2 in. apart onto greased baking sheets.

3. Bake at 400° for 20-25 minutes or until lightly browned. Remove to wire racks. Immediately cut a slit in each puff to allow steam to escape; cool completely.

4. In separate bowls, combine the ingredients for egg salad filling and ham salad filling. Split puffs and remove soft dough from inside. Just before serving, spoon fillings into cream puffs; replace tops. Refrigerate leftovers.

YIELD 7½ DOZEN.

Martini

You can't have a cocktail party without a martini on the menu, and this queen-of-the-cocktail-hour drink comes shaken, not stirred.

—TASTE OF HOME TEST KITCHEN

- Ice cubes
- 3 ounces gin or vodka
- ½ ounce dry vermouth
- Pimiento-stuffed olives

Fill a shaker three-fourths full with ice. Add gin and vermouth; cover and shake until condensation forms on outside of shaker. Strain into a chilled cocktail glass. Garnish with olives.
YIELD 1 SERVING

Manhattan

Straight up or over ice, this is the classic New York drink for the ages.

—TASTE OF HOME TEST KITCHEN

- Ice cubes
- 2 ounces whiskey
- ½ ounce sweet vermouth
- 2 to 3 dashes bitters, optional
- Maraschino cherry

Fill a shaker three-fourths full with ice. Add the whiskey, vermouth and bitters if desired; cover and shake until condensation forms on outside of shaker. Strain into an ice-filled glass. Garnish with a cherry.
YIELD 1 SERVING

Gimlet

A touch of confectioners' sugar sweetens the deal in this lime-infused concoction.

—TASTE OF HOME TEST KITCHEN

- Ice cubes
- 2 ounces gin
- 1 ounce lime juice
- 1 teaspoon confectioners' sugar
- Lime slices

Fill a shaker three-fourths full with ice. Add the gin, lime juice and confectioners' sugar; cover and shake for 10-15 seconds or until condensation forms on outside of shaker. Strain into an ice-filled glass. Garnish with lime.
YIELD 1 SERVING.

Brandy Old-Fashioned Sweet

Here in Wisconsin, we make this old-fashioned favorite using brandy in place of whiskey, and soda instead of water, for a milder, sweet cocktail.

—TASTE OF HOME TEST KITCHEN

- 1 orange slice
- 1 maraschino cherry
- 1½ ounces maraschino cherry juice
- 1 teaspoon bitters
- ¼ to ½ cup ice cubes
- 1½ ounces brandy
- 2 teaspoons water
- 1 teaspoon orange juice
- 3 ounces lemon-lime soda

In a rocks glass, muddle orange slice, cherry, cherry juice and bitters. Add ice. Pour in the brandy, water, orange juice and soda.

YIELD 1 SERVING.

UP, OR ON THE ROCKS

Both martinis and Manhattans can be ordered “up,” without ice, or “on the rocks,” with ice. A rocks glass is used with ice, whereas a funnel-shaped glass, known as a martini glass, is used if your drink is served “up.”



Shrimp Cocktail

During the '60s, shrimp cocktail was one of the most popular party foods around. Even today, it's the one appetizer that I serve for every special occasion.

—PEGGY ALLEN PASADENA, CA

- 3 quarts water**
- 1 small onion, sliced**
- ½ medium lemon, sliced**
- 2 sprigs fresh parsley**
- 1 tablespoon salt**
- 5 whole peppercorns**
- 1 bay leaf**
- ¼ teaspoon dried thyme**
- 3 pounds uncooked large shrimp, peeled and deveined (tails on)**

SAUCE

- 1 cup chili sauce**
- 2 tablespoons lemon juice**
- 2 tablespoons prepared horseradish**
- 4 teaspoons Worcestershire sauce**
- ½ teaspoon salt**
- Dash cayenne pepper**

1. In a Dutch oven, combine the first eight ingredients; bring to a boil. Add shrimp. Reduce heat; simmer, uncovered, for 4-5 minutes or until shrimp turn pink.

2. Drain shrimp and immediately rinse in cold water. Refrigerate for 2-3 hours or until cold.

In a small bowl, combine the sauce ingredients. Refrigerate until serving.

3. Arrange shrimp on a serving platter; serve with sauce.

YIELD ABOUT 6 DOZEN (1¼ CUPS SAUCE).

Waldorf Celery Sticks

This is my play on the traditional Waldorf salad. I added a strong, tangy cheese to give it a slightly sharper taste. I think it works well with the sweetness of the apples.

—STACIE HULL SENECA, SC

- ½ cup finely chopped apple**
- ¼ cup finely chopped walnuts**
- 3 tablespoons mayonnaise**
- 2 tablespoons crumbled blue cheese**
- 12 celery ribs**

In a small bowl, combine the apple, walnuts, mayonnaise and blue cheese. Cut celery ribs into smaller serving sizes if desired. Fill celery with apple mixture. Chill until serving.

YIELD 1 DOZEN.

Rumaki Appetizers

Polynesian food was all the rage in the '60s, and recipes like this remind us why. My Rumaki Appetizers with pineapple have come to be an annual tradition in our home.

—JANICE THOMAS MILFORD, NE

- ½ cup packed brown sugar**
- ¼ cup mayonnaise**
- ¼ cup chili sauce**
- 14 whole water chestnuts, drained**
- 1 can (8 ounces) pineapple chunks, drained**
- 7 bacon strips, halved**

1. In a small saucepan, combine the brown sugar, mayonnaise and chili sauce. Cook and stir over medium heat until mixture comes to a boil; set aside.

2. Place a water chestnut and a pineapple chunk on each piece of bacon; roll up bacon and secure with a toothpick. Place on a broiler pan. Broil 4-5 in. from the heat 4-5 minutes on each side or until bacon is crisp. Serve with sauce.

YIELD 14 APPETIZERS.



Best Deviled Eggs

No old-fashioned cocktail party would be complete without deviled eggs. Don't bother with the fancy mix-ins and fillings; this tried-and-true recipe delivers on the flavors people expect—and love.

—JESSE & ANNE FOUST BLUEFIELD, WV

- ½ cup mayonnaise
- 2 tablespoons 2% milk
- 1 teaspoon dried parsley flakes
- ½ teaspoon dill weed
- ½ teaspoon minced chives
- ½ teaspoon ground mustard
- ½ teaspoon salt
- ½ teaspoon paprika
- ½ teaspoon garlic powder
- ½ teaspoon pepper
- 12 hard-cooked eggs
- Minced fresh parsley and additional paprika

In a small bowl, combine the first 10 ingredients. Slice eggs in half lengthwise; remove yolks and set whites aside. In another bowl, mash yolks; add to mayonnaise mixture, mixing well. Stuff or pipe filling into egg whites. Sprinkle with parsley and additional paprika. Refrigerate until serving.

YIELD 2 DOZEN.

MAKING THE CUT

To make deviled eggs to take to a party, I cut them the short way instead of the long way. After washing Styrofoam egg cartons, I line them with mini muffin liners, then set in my deviled egg halves. At the party, I cut off the top of each carton ... and folks help themselves.

—JEAN STREHLOW WEST ALLIS, WI

Asparagus Appetizer Roll-Ups

In a nod to the iconic Wonder Bread, fresh asparagus is wrapped up in crustless slices of soft, white bread slathered with a bacon and onion cream cheese and sprinkled with Parmesan.

I like to serve them right from the oven.

—HOWARD LANSINGER PINEOLA, NC

- 1 container (8 ounces) spreadable cream cheese
- 8 bacon strips, cooked and crumbled
- 2 tablespoons chopped green onion
- 12 slices white bread, crusts removed
- 24 fresh asparagus spears, trimmed
- ½ cup butter, melted
- 3 tablespoons grated Parmesan cheese

1. In a small bowl, combine the cream cheese, bacon and green onion. Flatten bread slices with a rolling pin; spread tops with cream cheese mixture. Trim asparagus 2 in. longer than bread. Place two spears on each slice; roll up bread and place seam side down on a

greased baking sheet. Brush with butter; sprinkle with Parmesan cheese.

2. Bake at 400° for 10-12 minutes or until lightly browned. Serve immediately.

YIELD 1 DOZEN.

Sweet Sausage Rolls

Pigs in a blanket are among those appetizers that are hard to stop eating. I've made these several times, and everyone who tastes them thinks they're addicting!

—LORI CABUNO CANFIELD, OH

1 tube (8 ounces) refrigerated crescent rolls

24 miniature smoked sausage links

½ cup butter, melted

½ cup chopped nuts

3 tablespoons honey

3 tablespoons brown sugar

1. Unroll crescent dough and separate into triangles; cut each lengthwise into three triangles. Place sausages on wide end of triangles; roll up tightly.

2. Combine the remaining ingredients in an 11-in. x 7-in. baking dish. Arrange sausage rolls, seam side down, in the butter mixture. Bake, uncovered, at 400° for 15-20 minutes or until golden brown.

YIELD 2 DOZEN.



Barbecued Meatballs

The secret's out. Grape jelly and chili sauce are what make the sauce on these meatballs so fantastic. But what I love even more about this recipe is how easy it is to prepare in advance.

—IRMA SCHNUELLE MANITOWOC, WI

- ½ cup dry bread crumbs
- ½ cup finely chopped onion
- ¼ cup milk
- 1 egg, lightly beaten
- 1 tablespoon minced fresh parsley
- 1 teaspoon salt
- 1 teaspoon Worcestershire sauce
- ½ teaspoon pepper
- 1 pound lean ground beef (90% lean)

- ¼ cup canola oil
- 1 bottle (12 ounces) chili sauce
- 1 jar (10 ounces) grape jelly

1. In a large bowl, combine the first eight ingredients. Crumble beef over mixture and mix well. Shape into 1-in. balls. In a large skillet, brown meatballs in oil on all sides.

2. Remove meatballs and drain. In the same skillet, combine chili sauce and jelly; cook and stir over medium heat until jelly has melted. Return meatballs to pan; heat through.

YIELD ABOUT 3 DOZEN.

White Chocolate Brandy Alexander

A Brandy Alexander combines brandy and creme de cacao into a delicious, creamy drink that was increasingly popular in the '60s. My husband and I love to entertain in winter, so this warm version of the recipe is a keeper.

—SHARON DELANEY-CHRONIS SOUTH MILWAUKEE, WI

- 3½ cups milk
- ½ teaspoon salt
- 6 ounces white baking chocolate, finely chopped
- ½ cup brandy
- ¼ cup creme de cacao
- ½ teaspoon vanilla extract
- Whipped topping and white chocolate shavings, optional

1. In a large saucepan, heat the milk and salt over medium heat just until mixture comes to a simmer. Remove from the heat. Add chocolate; whisk until mixture is smooth. Stir in brandy, creme de cacao and vanilla.

2. Fill mugs or cups three-fourths full. Top with whipped topping and chocolate shavings if desired.

YIELD 6 SERVINGS.

THE ORIGINAL ALEXANDER

Brandy Alexanders are traditionally made with brandy, creme de cacao and sweet cream. Replace the brandy with gin, and you've got yourself a cocktail that goes simply by the name Alexander.

Decoupage Coasters

Or, as we like to call them, custom cocktail place mats. Make one for each guest as a party favor so they'll always remember your stylish '60s soiree.

MATERIALS (FOR A SET OF 8)

Two 12-inch-square sheets of chipboard in choice of color
Several 4½-inch-square or larger scraps of patterned card stock
Compass, ruler and pencil
Matte decoupage glue
Polyurethane or waterproof clear sealer
Sponge brush

DIRECTIONS

1. Using the compass, ruler and pencil, trace four 4-in. circles spaced evenly onto each chipboard sheet. Cut out all eight circles.
2. Using sponge brush, coat one side of each circle with a thin layer of decoupage glue. Adhere each circle to the back of a card stock scrap. Let glue dry. Trim card stock to the edge of each circle.
3. Coat the top (patterned) side of each coaster with a couple of layers of decoupage glue. Let glue dry to the touch between each layer.
4. Finally, coat the top side of each coaster with a thick layer of clear sealer. Let coasters dry 24 hours before using. To clean, wipe with a damp cloth. Do not submerge in water.



Dinner With Friends

Valentine's Day isn't just about tables for two and candlelit dinners. It is about celebrating everyone you hold near and dear. So this February 14, share the love by inviting a few friends over for a truly succulent meal you prepared especially for them.

The impressive centerpiece of this elegant surf-and-turf menu is Grilled Lobster Tails. You'll find that the dinner's melt-in-your-mouth richness pairs wonderfully with tender Rustic Ribeyes dressed with White Wine Mushrooms and a side of earthy Spinach with Pine Nuts and Raisins.

So raise your glass of Pomegranate Champagne Cocktail and dedicate this splendid feast to good friends and great food.



Grilled Lobster Tails

I never made lobster at home until I tried this convenient and deliciously different grilled recipe. It turned out amazing and has left me with little reason to order lobster at a restaurant again.

—KATIE RUSH KANSAS CITY, MO

- 6 frozen lobster tails (8 to 10 ounces each), thawed**
- ¾ cup olive oil**
- 3 tablespoons minced fresh chives**
- 3 garlic cloves, minced**
- ½ teaspoon salt**
- ½ teaspoon pepper**

- 1.** Using scissors, cut top of lobster shell lengthwise down the center, leaving tail fin intact. Loosen meat from shell, keeping the fin end attached; lift meat and lay over shell. With a knife, cut a slit, ½ inch deep, down center of meat.
- 2.** In a small bowl, combine the remaining ingredients; spoon over

lobster meat. Cover and refrigerate for 20 minutes.

- 3.** Place lobster tails, meat side up, on grill rack. Grill, covered, over medium heat for 10-12 minutes or until meat is opaque.

YIELD 6 SERVINGS.

Spinach with Pine Nuts and Raisins

A nice side for winter meat entrees, this bright and flavorful dish is a delicious way to get your greens. The simple list of ingredients makes it easy to prepare.

—GRETCHEN WHELAN SAN FRANCISCO, CA

- ½ cup golden raisins**
- ½ cup pine nuts**
- 3 garlic cloves, minced**
- ¾ cup olive oil**
- 2 packages (10 ounces each) fresh spinach, torn**
- ½ teaspoon salt**
- ½ teaspoon pepper**

- 1.** Place raisins in a small bowl. Cover with boiling water; let stand for 5 minutes. Drain and set aside.
 - 2.** In a Dutch oven, cook pine nuts and garlic in oil over medium heat for 2 minutes. Stir in raisins; cook 1 minute longer. Stir in the spinach, salt and pepper; cook for 4-5 minutes or just until tender. Serve with a slotted spoon.
- YIELD** 6 SERVINGS.

GET PRIMED ON PINE NUTS

Also known as pignolia or pinon, the pine nut is the small seed from one of several pine tree varieties. They are small, elongated, ivory-colored nuts and have a soft texture and buttery flavor. Frequently used in Italian dishes and sauces such as pesto, pine nuts are often toasted to enhance their flavor.

Favorite French Onion Soup

My ideal restaurant treat is French onion soup, so I came up with a rich version that's easy enough to whip up on a work night or serve as an elegant first course.

—JENNIFER MILLER SMYRNA, TN

- 1 large sweet onion, cut into ½-inch rings
- 1 large Spanish onion, cut into ½-inch rings
- 1 large red onion, cut into ½-inch rings
- 2 tablespoons sugar
- 1 tablespoon minced fresh thyme or 1 teaspoon dried thyme
- 2 teaspoons herbes de Provence
- ¾ teaspoon salt
- ¾ teaspoon pepper
- 3 tablespoons olive oil
- ¾ cup sherry or beef broth
- ¾ cup dry red wine or beef broth
- 1 carton (32 ounces) beef broth
- 6 slices French bread baguette (½ inch thick)
- 2 cups (8 ounces) shredded Gruyere or Swiss cheese

1. In a Dutch oven, saute the onions, sugar, thyme, herbes de Provence, salt and pepper in oil; cook mixture over medium heat for 15-20 minutes or until it's lightly browned, stirring frequently.

2. Add sherry and wine, stirring to loosen browned bits from pan. Gradually stir in broth. Bring to a boil. Reduce heat; cover and simmer for 10 minutes, stirring occasionally.



3. Place bread slices on an ungreased baking sheet. Broil

3-4 in. from the heat for 1-2 minutes on each side or until lightly browned.

4. Ladle soup into ovenproof bowls. Top each with a slice of toast; sprinkle with cheese.

Place bowls on a baking sheet. Broil 2-3 minutes longer or until cheese is golden.

YIELD 6 SERVINGS.

NOTE Look for herbes de Provence in the spice aisle.

Rustic Ribeyes

Since I usually have the ingredients on hand, these succulent ribeyes are a “regular” from my kitchen. But the tender meat also makes a lovely entree for more significant occasions or when I’m entertaining guests.

—MARY SHIVERS ADA, OK

- ¾ cup Worcestershire sauce**
- 3 tablespoons lime juice**
- 1 tablespoon brown sugar**
- 1 tablespoon instant coffee granules**
- ¾ teaspoon ground mustard**
- ½ to ¾ teaspoon crushed red pepper flakes**
- ¼ teaspoon smoked sweet paprika**
- 3 beef ribeye steaks (1-inch thick and 1 pound each)**
- 2 tablespoons canola oil**
- 6 tablespoons unsalted butter**

- 1.** In a small bowl, combine the first seven ingredients. Set aside ¼ cup for sauce. Pour remaining marinade into a 2-gallon resealable plastic bag. Add beef; seal bag and turn to coat. Refrigerate for up to 8 hours. Drain and discard marinade.
- 2.** In a large nonstick skillet over medium-high heat, brown beef in oil in batches. Transfer to a greased 15-in. x 10-in. x 1-in. baking pan. Bake, uncovered, at 375° for 4-6 minutes or until meat

reaches desired doneness (for medium-rare, a thermometer should read 145°; medium, 160°; well-done, 170°).

3. Meanwhile, in the same skillet, add butter and reserved marinade. Cook and stir over low heat until combined. Serve with steaks.

YIELD 6 SERVINGS.

White Wine Mushrooms

A handful of ingredients is all you need to create a truly elegant and robustly flavored dish that can act as a side or a lovely topping for succulent steak.

—TASTE OF HOME TEST KITCHEN

- 5 garlic cloves, minced**
- ½ cup butter, divided**
- ¾ cup white wine**
- 2 pounds halved baby portobello mushrooms**
- ¼ teaspoon salt**
- ¼ teaspoon coarsely ground pepper**

In a large skillet, cook garlic in ¼ cup butter for 1-2 minutes. Stir in wine; add mushrooms. Bring to a boil. Reduce heat; simmer, uncovered, for 15-20 minutes or until liquid is almost evaporated. Stir in salt, pepper and remaining butter; cook until butter is melted.

YIELD 6 SERVINGS.

Mozzarella Strawberry Salad with Chocolate Vinaigrette

A chocolate salad dressing? It's the only way to dress a salad on Valentine's Day! Don't let the unusual name and flavor combination confuse you—the salty prosciutto and mellow mozzarella are beautifully balanced with the sweet-tart chocolate balsamic vinegar dressing.

—TASTE OF HOME TEST KITCHEN

- 6 thin slices prosciutto or deli ham, chopped**
- 1 package (5 ounces) spring mix salad greens**
- 1½ cups watercress**
- 1 carton (8 ounces) fresh mozzarella cheese pearls**
- 1½ cups sliced fresh strawberries**
- ¼ cup dark chocolate chips**
- ¼ cup balsamic vinegar**
- ¼ cup olive oil**
- 1½ teaspoons honey**
- ¼ teaspoon salt**
- ¼ teaspoon pepper**

1. In a small skillet, cook prosciutto over medium heat until crisp. Remove to paper towels with a slotted spoon; drain and set aside.

2. Divide the salad greens and watercress among six salad plates. Arrange cheese, strawberries and prosciutto over greens.

3. In a microwave-safe bowl, melt chocolate; stir until smooth. Whisk in vinegar, oil, honey, salt and pepper. Drizzle over salads.

YIELD 6 SERVINGS.



Pomegranate Champagne Cocktail

Toast the one your heart adores with this slightly tart and different sparkling pomegranate cocktail. The pomegranate seeds make a fun and colorful garnish.

—TASTE OF HOME TEST KITCHEN

- 1 sugar cube or 1 teaspoon sugar**
- 2 to 4 dashes bitters, optional**
- 1 ounce pomegranate juice**
- ½ ounce brandy**

- ½ ounce pomegranate liqueur**
- ½ cup Champagne**
- GARNISH**
- Pomegranate seeds**

Place sugar in a champagne flute; sprinkle with bitters if desired. Pour the juice, brandy and liqueur into the glass. Top with Champagne. Garnish with pomegranate seeds.

YIELD 1 SERVING.

Olive Focaccia

After adding my own special touches to a basic focaccia recipe, including sun-dried tomatoes, olives and roasted sweet red peppers, the results were simply delectable. The flavorful, chewy loaf makes a wonderful accompaniment to nearly any meal.

—DEE FROEMEL HAYWARD, WI

- 1½ teaspoons active dry yeast**
- ½ cup warm water (110° to 115°)**
- 1 tablespoon sugar**
- 1 tablespoon Italian seasoning**
- ¼ teaspoon salt**
- ¼ teaspoon pepper**
- 1½ to 1¾ cups all-purpose flour**
- 2 tablespoons oil-packed sun-dried tomatoes, chopped**
- 2 tablespoons roasted sweet red peppers, drained and chopped**
- 2 tablespoons sliced ripe olives, drained**
- 5 Greek olives, sliced**
- 5 sliced green olives with pimientos, drained**

- 2 tablespoons minced fresh parsley**
- 1 tablespoon olive oil**
- 1 teaspoon kosher salt**
- 1 teaspoon shredded Parmesan cheese**
- 1 teaspoon shredded Romano cheese**

1. In a large bowl, dissolve yeast in warm water. Add the sugar, Italian seasoning, salt, pepper and 1 cup flour. Beat until smooth. Stir in enough remaining flour to form a firm dough. Stir in tomatoes, peppers, olives and parsley.

2. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning

once to grease the top. Cover and let rise in a warm place until doubled, about 50 minutes.

3. Punch dough down. Shape into a 9-in. circle on a greased baking sheet. Cover and let rise in a warm place until doubled, about 25 minutes. With fingertips, make several dimples over top of dough. Brush with oil. Sprinkle with kosher salt and cheeses.

4. Bake at 400° for 14-18 minutes or until golden brown. Remove to a wire rack.

YIELD 1 LOAF (8 WEDGES).

Red Raspberry Creme Brulee

A “berry” enticing twist on traditional creme brulee, my rich, creamy dessert makes the perfect ending to a romantic meal or special occasion.

BARBARA HAH
PARK HILLS, MO

- 1 can (21 ounces) raspberry pie filling**
- 1½ cups heavy whipping cream**
- 6 egg yolks**
- 6 tablespoons sugar**
- ¼ cup coarse sugar**

- 1.** Coat six 6-oz. ramekins or custard cups with cooking spray. Spoon a scant 3 tablespoons pie filling into the bottom of each ramekin; set aside.
- 2.** In a small saucepan, heat cream until bubbles form around sides of pan. In a small bowl, whisk egg yolks and 6 tablespoons of sugar. Remove cream from heat; stir a small amount into egg mixture. Return all to the pan, stirring constantly.
- 3.** Pour into the six prepared ramekins. Place in a baking pan; add 1 in. of boiling water to pan. Bake, uncovered, at 325° for 30-35 minutes or until centers are just set (mixture will jiggle). Remove ramekins from water bath; cool for 10 minutes.
- 4.** Spoon remaining pie filling over tops. Cover and refrigerate for at least 4 hours.
- 5.** If using a creme brulee torch, sprinkle each custard with coarse sugar. Heat sugar with the torch until caramelized. Serve immediately.
- 6.** If broiling, place ramekins on a baking sheet; let stand at room temperature for 15 minutes. Sprinkle each custard with coarse sugar. Broil 8 in. from the heat for 4-7 minutes or until sugar is caramelized. Refrigerate for 1-2 hours or until firm.

YIELD 6 SERVINGS.



Cooking With Cranberries

Not just for sauces and cosmos, these superfruits do wonders in cakes, candies and dressings. So don't forget to stock your freezer while fresh cranberries are available October through December. You never

know when a craving for Cranberry Coconut Cake with Marshmallow Cream Frosting may strike.

Fortunately, dried cranberries are in stores year-round, so there's never an excuse not to make Cinnamon Cranberry Bagels. And if you're looking to turn prepared cranberry sauce into something extraordinary, the marinade used in the Cranberry-Glazed Lamb Skewers will change the way you think about the canned stuff for good.



Cinnamon Cranberry Bagels

I love to use this recipe as a starting point to play with new flavor combinations. While there's nothing like this cinnamon-cranberry version, blueberry and cinnamon-raisin are other options.

—KIMBERLY CLAWSON YERINGTON, NV

- 2 teaspoons active dry yeast**
- 1¼ cups warm water (110° to 115°)**
- 2 tablespoons sugar**
- 1 tablespoon ground cinnamon**
- ½ teaspoon salt**
- 3¼ to 3½ cups bread flour**
- 1 cup dried cranberries**
- 1 egg white**
- 1½ teaspoons cinnamon-sugar**

1. In a small bowl, dissolve yeast in warm water. In a large bowl, combine the sugar, cinnamon, salt and 1½ cups flour; beat until smooth. Stir in enough remaining flour to form a soft dough; stir in the cranberries.

2. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover with plastic wrap and let rise in a warm place until doubled, about 1½ hours.

3. Punch dough down; let rest 10 minutes. Shape into 10 balls. Push thumb through centers to form a 1½-in. hole. Stretch and shape dough to form an even ring. Place on a parchment paper-lined baking sheet. Cover and let rest for 30 minutes, then refrigerate overnight.

4. Let stand at room temperature for 30 minutes; flatten bagels slightly. Fill a Dutch oven two-thirds full with water;

bring to a boil. Drop bagels, two at a time, into boiling water. Cook for 30 seconds; turn and cook 30 seconds longer. Remove with a slotted spoon; drain well on paper towels.

5. Brush bagels with egg white; sprinkle with cinnamon-sugar. Place 2 in. apart on parchment paper-lined baking sheets. Bake at 425° for 12-16 minutes or until golden brown. Remove to wire racks to cool.

YIELD 10 BAGELS.

Cranberry Ginger Mojito

A twist on a traditional mojito, this puckery, ginger-infused cocktail is a refreshing summertime drink. But it can also be warmed and served as a cozy wintertime treat.

—ANDREANN GEISE MYRTLE BEACH, SC

- 1 lime wedge**
- 1 teaspoon sugar**
- 6 fresh mint leaves, thinly sliced**
- ¾ cup crushed ice**
- 1 tablespoon lime juice**
- 1 teaspoon grenadine syrup**
- ¾ teaspoon minced fresh gingerroot**

- 3 ice cubes**
- ¾ cup unsweetened cranberry juice**
- 1½ ounces dark rum**

GARNISHES

Lime wedge, crystallized ginger slice and mint sprig

1. Rub lime wedge around the rim of a tall glass. Sprinkle sugar on a plate; dip rim in sugar. Set glass aside.

2. In another glass, muddle the mint leaves, crushed ice, lime juice, grenadine syrup and fresh ginger. Pour into prepared glass. Add ice. Pour in cranberry juice and rum; stir. Serve with garnishes.

YIELD 1 SERVING.

Cranberry-Orange Sangria

Letting this sangria sit in the fridge overnight improves its fruitiness, making it the perfect do-ahead drink for a party. It's also nice with a splash of brandy.

—MARIA REGAKIS SOMERVILLE, MA

- 1 medium orange, halved and thinly sliced
- 1 medium apple, quartered and thinly sliced
- ½ cup fresh or frozen cranberries
- 1 bottle (32 ounces) cranberry juice
- 1 bottle (750 ml) zinfandel or other fruity red wine
- 1 cup simple syrup
- ½ cup orange liqueur
- Ice cubes

GARNISHES

Additional thinly sliced oranges and fresh cranberries, optional

In a large pitcher, combine the first seven ingredients; refrigerate overnight. Serve over ice; garnish with oranges and cranberries if desired.

YIELD 10 SERVINGS.



Cranberry Chevre Lollipops

Get a little creative with cranberries and the fryer. These two-bite pops have a creamy goat cheese filling, an outer crispy crunch and a dipping sauce that will make anyone say “Wow!”

—ELINOR IVES FISKDALE, MA

- ½ cup whole-berry cranberry sauce**
- ½ cup stone-ground mustard**
- 2½ teaspoons honey**
- ¼ teaspoon cayenne pepper**
- 2 packages (11 ounces each) fresh goat cheese**
- 2 cups dried cranberries, chopped**
- 1 teaspoon minced fresh rosemary**
- 1 teaspoon minced fresh thyme**
- 3 eggs**
- ¾ cup panko (Japanese) bread crumbs**
- ¾ cup pistachios**

- ½ pound thinly sliced prosciutto, cut into 1-inch strips**
- Oil for deep-fat frying**

- 1.** In a small bowl, combine the cranberry sauce, mustard, honey and cayenne; set aside.
- 2.** In another small bowl, combine the goat cheese, cranberries, rosemary and thyme. Shape into 1-in. balls. Place on baking sheets.

- 3.** Whisk eggs in a shallow bowl. In another shallow bowl, combine bread crumbs and pistachios. Dip cheese balls in eggs, then bread-crumbs mixture. Wrap a prosciutto strip around the center of each ball; secure with a wooden appetizer skewer.

- 4.** In an electric skillet or deep fryer, heat oil to 375°. Fry appetizers, a few at a time, for 30-60 seconds or until golden brown. Drain on paper towels. Serve with sauce.

YIELD 4½ DOZEN (1 CUP SAUCE).

Cranberry-Glazed Lamb Skewers

Lamb marinated with savory cranberry sauce—I love making this for Christmas parties. Guests will appreciate that it’s not your average appetizer.

—KIM YUILLE BROOKLYN, NY

- 2 cans (14 ounces each) whole-berry cranberry sauce**
- 2 tablespoons brown sugar**
- 2 tablespoons chili powder**
- 1 tablespoon garlic powder**
- 1 teaspoon paprika**
- ½ teaspoon salt**
- 2 pounds boneless leg of lamb, cut into ¼-inch-thick strips**

- 1.** In a small bowl, combine the first six ingredients, stirring to dissolve sugar; transfer 1½ cups to a large resealable plastic bag. Add lamb; seal bag and turn to coat. Refrigerate for several hours or overnight. Cover and refrigerate remaining cranberry mixture.
- 2.** Remove lamb from marinade; discard marinade. Thread lamb strips, weaving back and forth, onto 16 metal or soaked

wooden skewers. Arrange in foil-lined greased 15-in. x 10-in. x 1-in. baking pans. Broil 4 in. from the heat for 2-3 minutes on each side or until lamb reaches desired doneness.

- 3.** Meanwhile, in a small saucepan, bring reserved cranberry mixture just to a boil over medium heat, stirring frequently. Serve with lamb.

YIELD 8 SERVINGS.

Smoked Gouda and Ham Appetizer Tarts

I call these Star of the Party Tarts because they have that I-want-more appeal. They're so easy to make, too!

—MARY HAWKES PRESCOTT, AZ

- 1 egg, lightly beaten
- 2 tablespoons chopped fresh chives
- 1 tablespoon minced shallot
- 1 tablespoon mayonnaise
- 2 teaspoons honey mustard
- 1 teaspoon seasoned pepper
- 1½ cups (5 ounces) shredded smoked Gouda cheese
- ½ cup finely chopped fully cooked smoked ham
- 2 tablespoons chopped dried cranberries
- 24 wonton wrappers
- Cooking spray
- Additional minced fresh chives, optional

1. In a large bowl, combine the first six ingredients. Stir in the cheese, ham and cranberries. Spritz one side of each wonton wrapper with cooking spray. Gently press into miniature muffin cups, coated side up. Spoon 1 tablespoon cheese mixture into each.

2. Bake at 350° for 10-14 minutes or until crusts are golden brown. Sprinkle with fresh chives if desired; serve warm. Refrigerate leftovers.

YIELD 2 DOZEN.



Cranberry-Sesame Vinaigrette

My husband loves fruity vinaigrettes, and by making our own I can go light on the oil and salt. I use a sesame or nut oil for added richness; a little goes a long way. I also use this recipe for marinades or in fruit salads.

—JULIE NEVES SUNBURY, PA

CRANBERRY VINEGAR

- 2 cups fresh or frozen cranberries
- 3 tablespoons tangerine peel strips
- 2 cups rice vinegar
- 2 tablespoons crystallized ginger

VINAIGRETTE

- ½ cup cranberry vinegar
- 2 tablespoons canola oil
- 1 tablespoon sugar
- 1 tablespoon finely chopped crystallized ginger
- 1 tablespoon minced chives
- 1 tablespoon reduced-sodium soy sauce

- 1 tablespoon sesame oil
- 1 teaspoon ground mustard
- ¼ teaspoon salt
- ¼ teaspoon hot pepper sauce
- ¼ teaspoon pepper

1. Place cranberries and tangerine peel in a food processor; cover and pulse until coarsely chopped. Transfer mixture to a small saucepan. Add vinegar and ginger. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes.

2. Transfer to sterilized jars. Cover and let stand in a cool, dark place for at least 2 days. Strain mixture; discard solids. Transfer to a sterilized jar. Seal tightly. Store in a cool, dark place or in the refrigerator for up to 3 months.

3. In a small bowl, whisk the vinaigrette ingredients. Cover and refrigerate until serving. Reserve remaining cranberry vinegar for another use.

YIELD ¾ CUP

Cranberry Cinnamon Applesauce

My grandson Geoff likes warm applesauce, so I've come up with one that looks as good as it tastes. It could also be served in a tall dessert dish, garnished with a cinnamon stick.

—SUE PETERSON NEWVILLE, PA

- 3 pounds apples, peeled and chopped
- 1 cup fresh or frozen cranberries
- ¾ cup cranberry juice
- 4 teaspoons brown sugar
- 1 teaspoon ground cinnamon
- Additional ground cinnamon, optional

1. In a large saucepan, combine the apples, cranberries, juice, brown sugar and cinnamon. Bring to a boil. Reduce heat; cover and simmer for 15-20 minutes or until tender, stirring occasionally. Remove from the heat.

2. Mash until sauce is desired consistency. Serve warm or cold. Sprinkle with additional cinnamon if desired.

YIELD ABOUT 4 CUPS

KEEPING CRANBERRIES YEAR-ROUND

Fresh cranberries will keep in the refrigerator for up to 4 weeks. Wash berries only when ready to use. They can be frozen, unwashed, for up to 9 months, stored in a heavy-duty freezer bag or container. When you're ready to use them in recipes, rinse but do not thaw them first.

Beef Tenderloins with Cranberry Sauce

I serve this cranberry sauce with beef tenderloins for occasional family meals, but it also works wonderfully with wild game.

—STEVEN JONAS PIERRE, SD

- 4 beef tenderloin steaks (6 ounces each)**
- ¼ teaspoon salt**
- ¼ teaspoon pepper**
- 1 tablespoon olive oil**

SAUCE

- 1 pound frozen cranberries, thawed**
- 1½ cups dry red wine**
- ½ cup packed brown sugar**
- ½ cup balsamic vinegar**
- 2 fresh rosemary sprigs**
- 1 tablespoon lemon juice**
- 1 shallot, finely chopped**
- ½ teaspoon salt**
- ¼ teaspoon pepper**

1. Sprinkle steaks with salt and pepper. In a large skillet, cook steaks in oil over medium-high heat for 2 minutes on each side. Transfer to a 15-in. x 10-in. x 1-in. baking pan.

2. Bake, uncovered, at 375° for 16-20 minutes or until meat reaches desired doneness (for medium-rare, a thermometer should read 145°; medium, 160°; well-done, 170°). Remove and keep warm.



3. Meanwhile, in the same skillet, combine the cranberries, wine, brown sugar, vinegar, rosemary sprigs, lemon juice, shallot, salt and pepper. Bring to a boil; cook until liquid is reduced by half. Discard rosemary; allow to cool slightly.

4. Transfer to a food processor; cover and process until pureed. Strain sauce, discarding pulp; Serve with steaks.

YIELD 4 SERVINGS.

Cranberry Coconut Cake with Marshmallow Cream Frosting

Filled with a homemade cranberry curd and smothered with one of the fluffiest frostings you've ever had, this tall cake will make a memorable impression at any holiday gathering.

—JULIE MERRIMAN COLD BROOK, NY

- 1½ cups butter, softened
- 2 cups sugar
- 5 eggs, separated
- 1 can (8½ ounces) cream of coconut
- ¼ cup lime juice
- 3 teaspoons grated lime peel
- 3 cups all-purpose flour
- 1½ teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 cup buttermilk
- ¾ cup flaked coconut

FILLING

- 5 cups fresh or frozen cranberries, thawed
- ½ cup cranberry juice
- 1¼ cups sugar
- 3 eggs
- 3 egg yolks
- ¼ cup butter, cubed
- 2 tablespoons lime juice
- 1½ teaspoons grated lime peel

FROSTING

- 1 package (8 ounces) cream cheese, softened
- 1 cup marshmallow creme
- ½ cup butter, softened
- 3 cups confectioners' sugar
- 2 cups flaked coconut, toasted
- Fresh cranberries, optional

1. Grease and flour two 9-in. round baking pans; set aside.
2. In a large bowl, cream butter and sugar until light and fluffy. Add egg yolks, one at a time, beating well after each addition. Beat in the cream of coconut,

lime juice and peel. Combine the flour, baking powder, baking soda and salt; add to the creamed mixture alternately with buttermilk, beating well after each addition. Fold in coconut.

3. In a small bowl, beat egg whites until stiff peaks form; fold into batter. Transfer to prepared pans. Bake at 350° for 35–40 minutes or until a toothpick inserted near the center comes out clean.

4. Cool for 10 minutes before removing from pans to wire racks to cool completely.

5. For the filling, in a large saucepan, combine cranberries and cranberry juice. Cook over medium heat until berries pop, about 12 minutes. Press cranberries through a food mill into a small bowl; discard seeds and pulp.

6. In a small heavy saucepan over medium heat, combine cranberry mixture and sugar. Bring to a boil; cook and stir for 1 minute or until thickened. Remove from the heat.

7. Stir a small amount of hot mixture into eggs and egg yolks; return all to the pan, stirring constantly. Bring to a gentle boil; cook and stir 2 minutes longer. Remove from the heat. Stir in butter. Gently stir in lime juice and peel. Cool to room temperature without stirring. Cover and refrigerate until chilled.

8. In a large bowl, beat the cream cheese, marshmallow cream and butter until light and fluffy. Add confectioners' sugar; beat until smooth.

9. Cut each cake horizontally into two layers. Place bottom layer on a serving plate; top with a third of the filling. Repeat layers twice. Top with remaining cake layer. Frost cake. Press toasted coconut over top and sides of cake. Garnish with cranberries if desired.

TO MAKE AHEAD *Cake layers can be baked the day before serving. Store each layer in a resealable plastic bag at room temperature.*

YIELD 16 SERVINGS.

COCONUT MILK OR CREAM? THE DIFFERENCE COULD DRIVE YOU COCONUTS!

Coconut milk is made by simmering 1 part shredded coconut in 1 part water. Coconut cream, however, is much thicker and is made by simmering 4 parts shredded coconut in 1 part water. Cream of coconut is essentially coconut cream that has been sweetened for use in baked goods.

Cranberry-Lime Semifreddo with Pound Cake

Everyone has a favorite way to serve—or eat—pound cake, but no one will expect this. It's also a terrific way to use up leftover cranberry sauce.

CHRISTINE WENDLAND
BROWNS MILLS, NJ

- 2 cups fresh or frozen cranberries, coarsely chopped**
- 2 cups sugar**
- 1 cup apple cider or juice**
- ¼ cup lime juice, divided**
- 2 tablespoons cold water**
- 1 envelope unflavored gelatin**
- 6 egg yolks**
- ½ cup agave nectar**
- 1½ teaspoons grated lime peel**
- 1½ cups heavy whipping cream**

CAKE LAYER

- 5 ounces cream cheese, softened**
- 4 teaspoons agave nectar**
- 4 teaspoons plus ¼ cup dark rum, divided**
- 3 tablespoons minced fresh mint**
- 1 loaf (10½ ounces) frozen pound cake, thawed and cut into 16 slices**

- 1.** Line two 8-in. x 4-in. loaf pans with plastic wrap, letting edges hang over sides. In a small saucepan, combine the cranberries, sugar and cider. Cook over medium heat until slightly thickened, about 25 minutes. Remove from the heat. Stir in half of the lime juice. Cool to room temperature; cover and refrigerate until chilled.
- 2.** Place cold water and remaining lime juice in a small bowl; sprinkle with



gelatin. In a double boiler or metal bowl over simmering water, constantly whisk egg yolks and agave nectar until mixture coats the back of a spoon.

3. Remove from the heat and whisk in gelatin mixture and lime peel until blended. Refrigerate until slightly chilled, about

15 minutes. In a large bowl, combine cranberry and egg mixtures; beat until well blended. In a small bowl, beat cream until stiff peaks form. Fold whipped cream into cranberry mixture.

4. For cake layer, in a small bowl, beat cream cheese, agave nectar and 4 teaspoons dark rum until light and fluffy. Fold in mint. Brush pound cake slices with remaining dark rum. Spread cream cheese mixture over eight cake slices; top with remaining slices.

5. In the prepared pans, layer half of the cranberry mixture, filled cake layers and the remaining cranberry mixture. Smooth the top; cover with overhanging plastic wrap. Freeze overnight or until firm.

6. To serve, unmold dessert, using ends of plastic wrap to lift from pan. Remove plastic. Cut into slices.

YIELD 2 SEMIFREDDOS (8 SLICES EACH).

Taste of Home

Holiday

Christmas

general index

Turn here for an index that lists recipes by type and main ingredient.

Appetizers & Snacks

Asian Chicken Dumplings
Asparagus Appetizer Roll-Ups
Bacon-Jalapeno Mushrooms with Ranch Sauce
Barbecued Meatballs
Best Deviled Eggs
Buffalo Wing Munch Mix
Chinese Scallion Pancakes
Cranberry Chevre Lollipops
Cranberry-Glazed Lamb Skewers
Party Puffs
Pork Lettuce Wraps
Rainbow Potato Chips with Creamy Onion Dip
Rumaki Appetizers
Shrimp Cocktail
Shrimp Spring Rolls
Smoked Gouda and Ham Appetizer Tarts
Smoky Chicken Nachos
Sweet Sausage Rolls
Waldorf Celery Sticks

Asparagus

Asparagus Appetizer Roll-Ups

Bacon

Bacon-Jalapeno Mushrooms with Ranch Sauce

Beef

Barbecued Meatballs
Beef Tenderloin with Cranberry Sauce
Loaded Philly Cheese Steaks
Puttanesca Meatball Sliders

Beverages

Brandy Old-Fashioned Sweet
Cranberry Ginger Mojito
Cranberry-Orange Sangria

Gimlet
Manhattan
Martini
Pomegranate Champagne Cocktail
White Chocolate Brandy Alexander

Breads

Cinnamon Cranberry Bagels
Olive Focaccia

Cabbage

Asian Sugar Snap Peas and Cabbage

Cakes (also see Desserts)

Cranberry Coconut Cake with Marshmallow Cream Frosting
Cranberry-Lime Semifreddo with Pound Cake
Tangerine Cream Roulade

Cheese

Cranberry Chevre Lollipops
Loaded Philly Cheese Steaks
Mozzarella Strawberry Salad with Chocolate Vinaigrette
Potato Cheese Soup
Smoked Gouda and Ham Appetizer Tarts

Chicken

Asian Chicken Dumplings
Smoky Chicken Nachos
Tea-Smoked Peking Chicken

Chocolate

Double Chocolate Chipotle Cookies
Mozzarella Strawberry Salad with Chocolate Vinaigrette

Cinnamon

Cinnamon Cranberry Bagels
Cranberry Cinnamon Applesauce

Cookies & Brownies

Blondie Sundaes
Double Chocolate Chipotle Cookies

Cranberries

Beef Tenderloin with Cranberry Sauce
Cinnamon Cranberry Bagels
Cranberry Chevre Lollipops
Cranberry Cinnamon Applesauce
Cranberry Coconut Cake with Marshmallow Cream Frosting
Cranberry-Glazed Lamb Skewers
Cranberry-Lime Semifreddo with Pound Cake
Cranberry-Orange Sangria
Cranberry Sesame Vinaigrette

Decorations/Crafts

Cheering Station Setup
Decoupage Coasters

Desserts (also see Cakes)

Blondie Sundaes
Red Raspberry Creme Brulee

Eggs

Best Deviled Eggs
Ginger Egg Drop Soup

Fruits & Berries

Cranberry-Orange Sangria
Mozzarella Strawberry Salad with Chocolate Vinaigrette
Pomegranate Champagne Cocktail
Red Raspberry Creme Brulee
Tangerine Cream Roulade

Ginger

Cranberry Ginger Mojito
Ginger Egg Drop Soup

Ham

Smoked Gouda and Ham Appetizer
Tarts

Lamb

Cranberry-Glazed Lamb Skewers

Main Dishes

Beef Tenderloin with Cranberry
Sauce
Chinese Barbecued Ribs
Eat-Twice Chili Pizza
Grilled Lobster Tails
Pork Stir-fry with Noodle Nests
Rustic Ribeyes
Tea-Smoked Peking Chicken

Mushrooms

Bacon-Jalapeno Mushrooms with
Ranch Sauce
Mushroom Fried Rice
White Wine Mushrooms

Onions

Favorite French Onion Soup
Rainbow Potato Chips with Creamy
Onion Dip

Pasta & Noodles

Pork Stir-Fry with Noodle Nests

Pork & Sausage (also see Ham)

Chinese Barbecued Ribs
Pork Lettuce Wraps
Pork Stir-Fry with Noodle Nests
Rustic Ribeyes
Sweet Sausage Rolls

Potatoes & Sweet Potatoes

Rainbow Potato Chips with Creamy
Onion Dip
Potato Cheese Soup

Rice

Mushroom Fried Rice

Salads & Dressings

Asian Sugar Snap Peas and Cabbage
Cranberry Sesame Vinaigrette
Mozzarella Strawberry Salad with
Chocolate Vinaigrette
Sweet and Spicy Cucumber Salad

Sandwiches & Wraps

Focaccia Party Sandwich

Loaded Philly Cheese Steaks
Pork Lettuce Wraps
Puttanesca Meatball Sliders

Seafood

Grilled Lobster Tails
Shrimp Cocktail
Shrimp Spring Rolls

Side Dishes & Condiments

Chinese Hot Mustard
Cranberry Cinnamon Applesauce
Mushroom Fried Rice
Spinach with Pine Nuts and Raisins
White Wine Mushrooms

Spinach

Spinach with Pine Nuts and Raisins

Soups

Favorite French Onion Soup
Ginger Egg Drop Soup
Potato Cheese Soup

alphabetical index

Turn here for a complete list of the foods this eBook has to offer.

A

Asian Chicken Dumplings
Asian Sugar Snap Peas and Cabbage
Asparagus Appetizer Roll-Ups

B

Bacon-Jalapeno Mushrooms with
Ranch Sauce
Barbecued Meatballs
Beef Tenderloin with Cranberry Sauce
Best Deviled Eggs
Blondie Sundaes
Brandy Old-Fashioned Sweet
Buffalo Wing Munch Mix

C

Chinese Barbecued Ribs
Chinese Hot Mustard
Chinese Scallion Pancakes
Cinnamon Cranberry Bagels
Cranberry Chevre Lollipops
Cranberry Cinnamon Applesauce
Cranberry Coconut Cake with Marshmallow
Cream Frosting
Cranberry Ginger Mojito
Cranberry-Glazed Lamb Skewers
Cranberry-Lime Semifreddo with
Pound Cake
Cranberry-Orange Sangria
Cranberry Sesame Vinaigrette

D

Double Chocolate Chipotle Cookies

E

Eat-Twice Chili Pizza

F

Favorite French Onion Soup
Focaccia Party Sandwich

G

Gimlet
Ginger Egg Drop Soup
Grilled Lobster Tails

L

Loaded Philly Cheese Steaks

M

Manhattan
Martini
Mozzarella Strawberry Salad with
Chocolate Vinaigrette
Mushroom Fried Rice

O

Olive Focaccia

P

Party Puffs
Pomegranate Champagne Cocktail

Pork Lettuce Wraps
Pork Stir-Fry with Noodle Nests
Potato Cheese Soup
Puttanesca Meatball Sliders

R

Rainbow Potato Chips with Creamy
Onion Dip
Red Raspberry Creme Brulee
Rumaki Appetizers
Rustic Ribeyes

S

Shrimp Cocktail
Shrimp Spring Rolls
Smoked Gouda and Ham Appetizer Tarts
Smoky Chicken Nachos
Spinach with Pine Nuts and Raisins
Sweet and Spicy Cucumber Salad
Sweet Sausage Rolls

T

Tangerine Cream Roulade
Tea-Smoked Peking Chicken

W

Waldorf Celery Sticks
White Chocolate Brandy Alexander
White Wine Mushrooms

Taste of Home®

Holiday

Winter Parties

Celebrate with 50+ Crowd-Pleasing Dishes



Taste of Home

Holiday

Winter Parties

Need something here



Taste of Home

Holiday

Winter Parties

Need something here



Taste of Home

Holiday

Winter Parties

Need something here

