

Easy Recipes Make Holiday Entertaining A Breeze

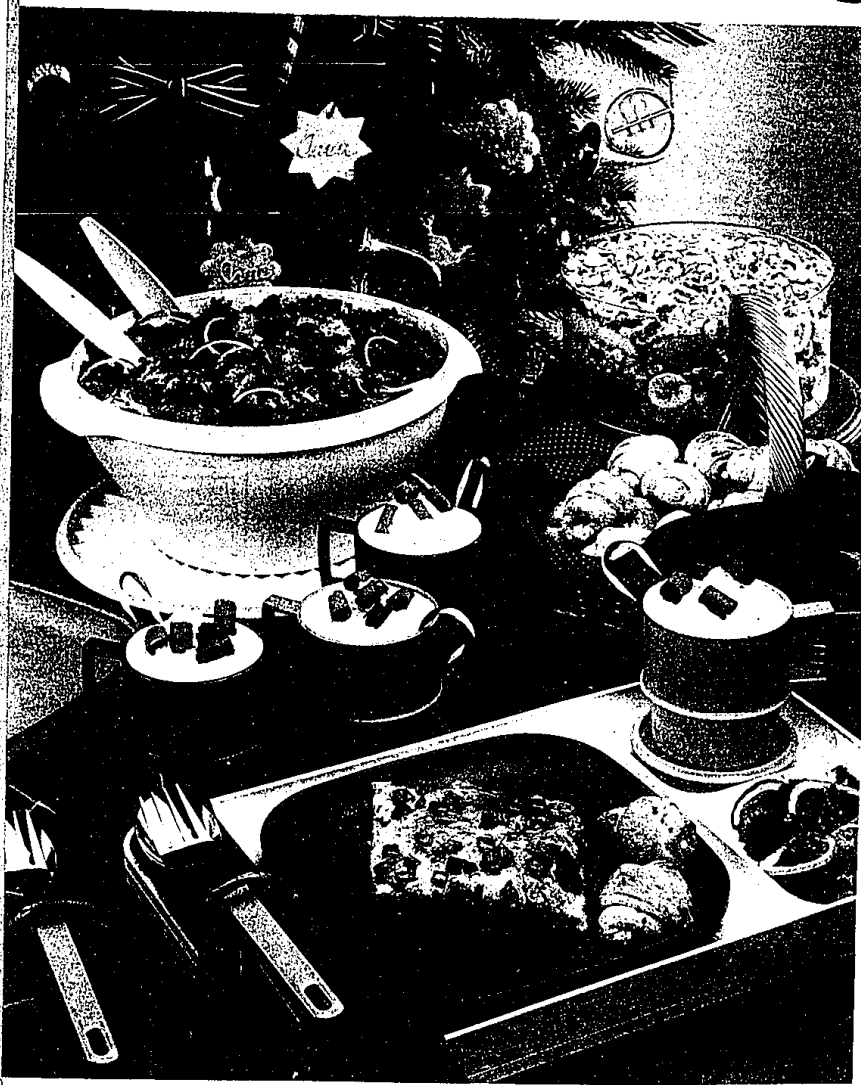


Photo courtesy of Tupperware® Home Parties

Andrea's Broccoli Salad

- 2-3 bunches fresh broccoli, cut into bite-size pieces
- 4 strips cooked bacon, crumbled
- 1/2 cup medium red onion, cut in rings
- 1/2 cup golden raisins
- DRESSING:**
 - 1 cup mayonnaise
 - 1/2 cup sugar
 - 2-3 tbs. cider vinegar

In bowl assemble first 4 ingredients. Set aside. In small mixing bowl combine mayonnaise, sugar and vinegar; mix well. Add to broccoli mixture and toss. Serve immediately or refrigerate in an airtight, sealed container for later. Makes 6 to 8 servings.

Brunch Strata

- 12 slices white bread
- 1 stick butter/margarine, softened
- 3 cups grated sharp cheddar cheese
- 3 cups ham or turkey
- 2/3 cup diced red bell pepper
- 2 scallions, thinly sliced
- 2 cups milk
- 4 eggs, slightly beaten
- 1 tsp. dry mustard
- 1 tsp. salt
- 1 pinch cayenne
- 1 paprika garnish

Trim crusts from bread, spread with softened butter. Cut each slice into 4 strips. Butter a 13" x 9" baking dish and layer with half the bread strips, ham or turkey, cheese, red pepper and scallions. Repeat layers. Beat eggs, add seasonings and milk; pour over bread, cheese and meat layers. Refrigerate for 24 hours, covered. Allow Brunch Strata to come to room temperature before baking (about 1 hour out of refrigerator). Bake at 350° for 45 minutes, or until puffed and slightly browned. Sprinkle with paprika and serve. Makes 6 to 8 servings.

Herb-Onion Crescents

- 1 8-oz. can refrigerated crescent rolls
- 1/2 cup melted butter or margarine
- 1 tsp. crushed basil
- 1 tsp. crushed oregano
- 1 cup canned french fried onions, crushed

Separate dough into triangles. Cut each triangle in half lengthwise. Brush with melted butter, sprinkle with herbs and onions. Roll up from wide end to form crescent shape. Place on ungreased cookie sheet; brush tops of crescents with butter. Bake at 375° for 10 to 12 minutes. Makes 16 rolls.

Fruit Jubilee

- 1 16-oz. can of peach slices
- 1 16-oz. can of pear slices
- 1 8-oz. can of pineapple chunks
- 1 16-oz. can of pitted black cherries
- 2 medium size bananas
- 1/2 cup sliced toasted almonds
- 1 lemon juice
- 2 dozen medium size almond or coconut macaroon cookies
- 1 brown sugar
- 1/2 cup margarine (1 stick)

Drain all canned fruit and set fruit juice aside. Place fruit in mixing bowl. Slice bananas, sprinkle with lemon juice and mix with fruit. In another bowl, crumble macaroons. Using a 2-qt. baking dish, layer half of the fruit mixture in bottom of baking dish. Cover with half of the crumbled macaroon cookies, dot with half stick of margarine, sprinkle with brown sugar and 1/4 cup of sliced almonds. Repeat layers. Pour 1/2 cup of drained fruit juice over layers. Bake at 325° for 40 minutes. Makes 6 to 8 servings.

When entertaining this holiday season, spend more time with your guests and less time in the kitchen.

Whether it's a late-morning party with visiting relatives, a daytime feast for football fans or a New Year's Day get-together with friends, you'll dazzle your guests with an easy to prepare brunch that fits the holiday occasion. And with the help of these make-ahead recipes you'll be able to relax and enjoy your party, too.

Start by delighting your company with a Brunch Strata that's as elegant as a souffle but infinitely more reliable. To save time and money, Tupperware® Educational Services suggests chopping leftover holiday ham or turkey in advance and freezing it in an airtight container. The day before the party, defrost the meat, prepare your Brunch Strata in minutes and refrigerate it for 24 hours. To finish this hearty dish, just pop it into your oven, bake and serve.

To complement your Brunch Strata, serve savory Herb-Onion Crescents. The delicate herb-onion flavor is sure to be a hit, and these fragrant morsels take just a few minutes to make.

Andrea's Broccoli Salad adds color and interest with a unique flavor combination and deliciously different dressing. And you can prepare your salad in advance, refrigerate it in an airtight sealed container and add the dressing right before serving.

Dessert is Fruit Jubilee. It is easily prepared using a variety of canned fruit layered with crumbled macaroon cookies and almonds. Served hot, this delightful dessert can bake while you enjoy the meal with your guests. A perfect complement to dessert is a specially-flavored mint coffee that you mix at home, with ingredients you probably already have on your kitchen shelf.

To complete your holiday festivities, flatter your guests with Christmas tree Cookie Ornaments that bear the names of each person attending. You can make a batch of cookies ahead of time and freeze them in an airtight container. Then, when your guest list is set, just decorate each cookie with a name and hang them on your tree. Your guests will have fun hunting for their ornaments as they admire your thoughtfulness and beautiful decorations.

And you'll be able to relax and have fun throughout the holidays as you discover the easy way to entertain friends and family in style.

Cookie Ornaments

- 3/4 cup margarine
- 1 cup sugar
- 2 eggs
- 1/2 tsp. vanilla
- 3 cups flour
- 1 tsp. baking powder
- 1 tsp. salt
- GLAZE**
 - 1 tbs. light corn syrup
 - few drops food coloring
- QUICK ROYAL FROSTING**
 - 2-1/4 cup powdered sugar
 - 1 beaten egg white
 - 1-1/2 tsp. lemon juice
 - food coloring

In mixing bowl, beat margarine and sugar until light and fluffy. Blend in eggs and vanilla. Add combined dry ingredients; mix well. Chill in sealed container for several hours or overnight. On pastry sheet, roll dough to 1/8" thickness; cut with cookie cutters. Place on ungreased cookie sheet. Bake at 400° for 5 to 7 minutes or until edges are lightly browned. Cool slightly; remove from cookie sheet. Cool. Makes 4 dozen cookies.

To make cookie ornaments, use a drinking straw to cut a small hole near edge of cookie. Bake as directed. When cooled, decorate with glaze or frosting and thread ribbon or yarn through hole and hang on Christmas tree.

For snowflake pattern glazed cookies, combine corn syrup and food coloring. Paint cooled cookies using small brush.

For frosted cookies, combine powdered sugar and beaten egg white in small mixing bowl. Beat for 1 minute with mixer. Add lemon juice while beating for 1 to 2 minutes longer until stiff. Add food coloring and decorate cooled cookies.

Mocha Deluxe Coffee

- 1 heaping tsp. instant coffee
- 2 heaping tsp. instant sweetened cocoa mix
- 1 heaping tsp. crushed butter mints
- 1 heaping tsp. non-dairy coffee creamer

In a 9-oz. mug, combine all ingredients. Add boiling water and stir. Garnish with whipped cream and chocolate shavings. Makes 1 serving.

HINT: Substitute 1/8 tsp. of cinnamon in place of the butter mints, and garnish with a cinnamon stick.