

# Delicious entertaining options

Pure white snow drifting to the ground, the crackle of a fire, the songs of the carollers — the Christmas season is upon us! Fill your house with Yuletide cheer and invite your friends to come for cocktails. Whether it's a formal or informal get-together, cranberries will add a special Christmas color to all your holiday festivities.

When planning your party menu, include a selection of hors d'oeuvre and beverages, both alcoholic and especially non-alcoholic. Cranberry Cocktail adds festive flourish to your entertaining — its tangy flavor and bright red sparkle make it the perfect ingredient for holiday fare. It mixes so well with fruit juices and soft drinks even your non-alcoholic drinks will be crowd pleasers.

In recent years, people have become increasingly aware of the dangers of drinking and driving. Police across Canada have developed drinking and driving countermeasures which are strictly enforced, particularly during the holiday season. Consequently, you are sure to find several "designated drivers" at your Christmas get-together. A successful host/hostess will offer these "special" guests (as well as others) a variety of delicious, non-alcoholic

beverages. Serve your guests dazzling holiday treats such as Miniature Lamb Kebobs. The succulent, tangy glaze is made with Cranberry Sauce, which gives it a tantalizing flavor. These delectable edibles are sure to kindle the Christmas spirit!

To accompany the kebobs, colorful and delicious beverages will complete the occasion. A Wassail Bowl is a traditional favorite during the holiday season. Wassail is derived from "Waes hael", the Anglo-Saxon words for "be well". Your guests will enjoy this version: Spiced Wassail made with Cranberry Cocktail is definitely a bowl of good cheer! Cranberry Crimson Punch will also delight your guests — it combines Cranberry Cocktail, lemonade and orange juice for a refreshing fruity flavor.

For more colorful food and drink recipes, write to: Ocean Spray Cranberry Recipes, P. O. Box 504, Thornhill, Ontario L3T 6J7.

### Miniature Lamb Kebobs

1 lb (500 g) well-trimmed boneless lamb shoulder\*, cut into 1/2-inch (1 cm) cubes

3/4 cup (175 mL) Ocean Spray Jellied Cranberry Sauce  
2 tbsps (25 mL) red wine vinegar  
2 tsp (10 mL) Dijon mustard  
1 tsp (5 mL) crushed, dried rosemary leaves  
1 clove garlic, finely chopped  
Cherry tomatoes

In a small saucepan over low heat, whisk together Cranberry Sauce, vinegar, mustard, rosemary and garlic for 5 minutes or until Cranberry Sauce is just softened. Pour into bowl. Add lamb cubes and toss to thoroughly coat with marinade. Cover and refrigerate for 6 hours or overnight, if desired. Thread 3 pieces of lamb and 1 cherry tomato onto each small wooden or metal skewer. Broil 6 inches (15 cm) from heat for 8 to 10 minutes, turning once. Brush with remaining marinade during cooking. Serve immediately. Makes approximately 24 kebobs.

\*Beef or chicken may be substituted for the lamb, if desired.

### Spiced Wassail

6-inch (15 cm) cinnamon stick, broken in pieces  
16 whole cloves  
1 tsp (5 mL) whole allspice  
2 oranges, sliced  
Whole cloves  
1 bottle (40 oz/1.14 L) Ocean Spray Cranberry Cocktail

3 cups (750 mL) apple juice  
1/4 cup (50 mL) sugar  
1 tsp (5 mL) aromatic bitters  
Tie cinnamon stick pieces, 16 whole cloves and allspice in a cheesecloth bag. Stud orange slices with whole cloves. In large saucepan, combine Cranberry Cocktail, apple juice, sugar and bitters. Add spice bag and orange slices. Heat, covered, over medium-low heat for 20 minutes. Do not allow mixture to boil. Remove spice bag and orange slices. Pour into warm serving bowl. Float orange slices on top. Makes 16 (4 oz/125 mL) servings.

### Cranberry Crimson Punch

2 bottles (40 oz/1.14 L each) Ocean Spray Cranberry Cocktail, chilled  
1 can (12 oz/341 mL) frozen pink lemonade concentrate, thawed  
1 can (6 oz/170 mL) frozen orange juice concentrate, thawed  
3 cups (750 mL) cold water  
3 cups (750 mL) ginger ale, chilled  
In a large punch bowl, mix Cranberry Cocktail, lemonade concentrate, orange juice concentrate and water. Just before serving, add ginger ale. Garnish with lemon and orange slices. Makes 36 (4 oz/125 mL) servings.

# Tasty tidbits for snacking

### Sausage Appetizers with Double Cheese Dip

1 can (311 g) Pillsbury Refrigerated Soft Breadsticks  
6 pork sausages, browned  
Double Cheese Dip

Heat oven to 375°F. Unroll breadstick dough; cut across perforations into 4 equal sections. Place 1 1/2 sausages in center of each section. Pull dough over sausages and pinch well to seal. Cut each roll along perforations into 8 pieces. Place, seam side down, on ungreased cookie sheet. Bake 12 to 15 minutes or until golden brown. Serve warm with dip. (Place a toothpick in each appetizer, if desired.) Makes 32 appetizers.

### Double Cheese Dip

1/4 cup dairy sour cream  
1/4 cup mayonnaise

1/2 cup crumbled blue cheese  
1/2 cup grated orange cheddar cheese  
2 tbsps finely chopped green onion  
1 tbsps Worcestershire sauce  
1/4 tsp salt

In a medium bowl, combine sour cream, mayonnaise, blue cheese, cheddar cheese, onion, Worcestershire sauce and salt. Mix well; chill for 1 hour. Makes 2 cups dip.

### Appetizer pizza

Small squares of freshly baked pizza make delicious appetizers. Here's a novel, colorful vegetarian topping for a rectangular pizza which is easy to cut into appetizer servings. This pizza is also nutritious, combining three of the four food groups. It's ideal to serve when snacks are substituting for sit-down meals.

# Home baked, variety breads ah! the aroma, mmm...delicious!

**Sesame Garlic Breadsticks**  
2 tbsps butter or margarine, melted  
1/2 tsp garlic powder  
1 can (311 g) Pillsbury Refrigerated Soft Breadsticks  
1 tbsps sesame seed

Heat oven to 350°F. In a small bowl, combine butter and garlic powder. Unroll breadstick dough; separate into 8 strips. Twist each strip on a flat surface. Place on 2 large ungreased cookie sheets; press ends down firmly. Brush with garlic butter. Sprinkle with sesame seed; bake 15 to 18 minutes or until golden. Serve warm. Makes 8 breadsticks.

**Cheesy Onion Spiral Loaf**  
1 can (311 g) Pillsbury Refrigerated Soft Breadsticks  
1 egg, beaten  
1/4 cup grated Parmesan cheese  
1 tbsps onion flakes

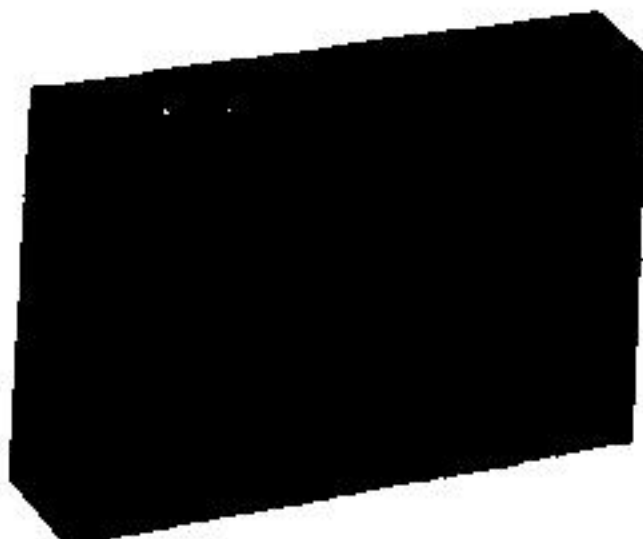
Heat oven to 350°F. Grease a 9-inch round cake pan. Unroll breadstick dough; separate into 8 strips. Wind dough strips into greased pan, beginning at outer edge and coiling inward. Brush top of loaf with beaten egg; sprinkle with cheese and onion flakes. Bake 20 to 22 minutes or until deep golden brown. Serve warm, cut into wedges. Makes 6 servings.

**Braided Breadsticks**  
1 can (311 g) Pillsbury Refrigerated Soft Breadsticks

Heat oven to 350°F. Unroll breadstick dough; separate into 8 strips. Cut each strip lengthwise into thirds; braid. Place 1 inch apart on ungreased cookie sheet; pinch ends of individual braids and tuck under. Bake 15 to 18 minutes or until golden. Makes 8 braids.

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