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Easter

While this holiday has significant religious meaning, it's also a great time to celebrate the return of Spring. Our families often celebrate and these are some of our favorite traditional Easter recipes.

Linda and Emily

Deviled Eggs

Mango and Kiwi Salad

Chilled Tomato and Cucumber Salad

Glazed Orange Ham

Potato Bacon Casserole

Zesty Carrots

Cinnamon Butter Rolls

Angel Coconut Butter Cake

Valentine's Day Shopping List

Produce

- 2 Bags (6 oz. each) Baby Spinach
- 1/2 Medium Red Onion
- 1 Pound Fresh Mushrooms
- 2 Pounds Asparagus
- 1 Lemon
- 1 Tablespoon Minced Garlic

Meat

- 1 Can (6 oz.) White Crab Meat
- 4-5 Pounds Whole Beef Tenderloin

Pantry Items

- 1 Jar (26 oz.) Tomato Basil Sauce
- 1 Package (6 oz.) Dried Sweetened Cranberries
- 1 1/3 Cup Cooking Sherry
- 1 Package (1.25 oz.) Hollandaise Sauce Mix (made with water)
- 1/4 Cup Diced Roasted Red Peppers
- 1 Box (19.8 oz.) Box Fudge Brownie Mix Plus Ingredients Listed On Box
- 2 Containers (22 oz.) Prepared Chocolate Pudding
- 1 Package (8 oz.) Heath English Toffee Bits

Spices

- 1 Tablespoon Dried Dill

Frozen and Refrigerated Products

- 2 Cups Half and Half
- 1/2 Cup Feta Cheese
- 2 Cans (11 oz. each) Refrigerator Crusty French Loaf
- 1/2 Stick Butter
- 1/4 Cup Grated Parmesan Cheese
- 1 Container (12 oz.) Extra Creamy Cool Whip

Miscellaneous

- Bread Crumbs or Croutons
- Raspberry Vinaigrette Salad Dressing or other Vinaigrette Salad Dressing

Entertaining Tips, Ideas, and Décor

Thanks to our friends and family who shared some of their decorating and entertaining ideas

Linda and Emily

Icebreaker: A fun icebreaker party I throw is to have the guys make their favorite appetizers and to bring the recipes. Have the ladies do the judging. You can have different categories and then give a prize to each. For example, the most attractive, the over all best, creative, meat, vegetarian, and sweet/dessert type. *Carol Martin*

Wonderful Guest!: When I am invited to someone's house for dinner, I write a short thank you note and take along a pretty refrigerator magnet. Right before I leave and when the hostess is not looking, I place the thank you note along with the magnet on their refrigerator. This makes a nice surprise for the hostess when she is cleaning up. *Deda Garlitz*

Centerpiece Cupcakes: For a party, I ordered chocolate and vanilla cupcakes with all white cream frosting. I arranged the cupcakes on large fancy trays with paper doilies and decorated them with edible flowers I bought at the grocery store. I then added the leftover flowers to the trays at random. They also served as beautiful centerpieces and were the topic of conversation. They were easy to serve and could be easily accessed by the guests. *Gloria Garoni*

Summer Table Decoration: For table decorations, I like to save empty, small perfume bottles. I pick flowers from my garden in the summer and place one flower in each bottle and set one at each plate. *Mar Porter*

Summer Beach Party Table Decoration: For a summer beach centerpiece, place a large colorful umbrella into a coffee can packed with sand. This will allow the umbrella to stand in place. Place more sand in the middle of your table with coffee can in the center. Bury coffee can with more sand and slightly slant umbrella. Scatter seashells around the top of the sand. *Debbie Jacoby*

Ladies Mimosa With Strawberries

1. **1 Bottle of Champagne (chilled)**
2. **1 Carton of Orange Juice**
3. **Fresh Strawberries (sliced)**
4. **Sugar**

For each serving, fill half of the champagne glass with chilled champagne. Fill the remainder of the glass with orange juice and gently stir. Dip each strawberry slice in sugar. Place strawberry slice on the rim of each glass.

Southern Mint Tea

1. **2 Cups Water Plus Additional Water to Make 1 Gallon Tea**
2. **2 Bags Plantation Mint Tea**
3. **2 Family Size Bags of Regular Tea**
4. **2/3 Cup Sugar**

In microwave, heat 2 cups water for about 5 minutes on high. Remove from microwave and add the mint tea and regular tea bags. Allow to steep for 10 minutes. Place 3 quarts of cold water in a one gallon pitcher. Add sugar and concentrated tea to the pitcher. Stir. Add additional water to completely fill pitcher. Cover and refrigerate until ready to serve. **Serving Idea:** Garnish with fresh mint leaves.