

7up Holiday Party Starter





Happy holidays start with a joyous invitation to "Come join the fun!" Family, friends and warm hospitality make the season bright. In the *7UP Holiday Party Starter*, you'll find everything you need for the most delightful gatherings—easygoing menus, delicious recipes, festive drinks, decorations and helpful preparation hints. So plan a celebration, send out the invitations, chill the 7UP—and enjoy the holiday spirit!

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Start a Party

A formula for a great party? Lively guests, tantalizing refreshments and a relaxed mood. To guarantee unhurried hosting, the menus in the *7UP Party Starter* are accompanied by detailed Party Plan schedules, so you can prepare food and beverages well in advance. The easy-to-follow recipes have been thoroughly tested to ensure success. And special step-by-step recipes with complete illustrations take the guesswork out of delectable desserts.

Holiday Party Countdown

Four weeks before the party:

- Set a date for the party.
- Make a list of guests to invite.
- Choose a party theme and menu.
- Write or telephone invitations.

Three weeks before the party:

- Make holiday decorations.
- Plan tablesettings and the centerpiece.
- Arrange to borrow or rent folding tables and chairs, if necessary.

Two weeks before the party:

- Make a list of linens, tableware and serving utensils you will need. Use this list to check items you may wish to borrow, rent or buy.
 - tablecloth and napkins
 - punch bowl and cups
 - glasses
 - ice bucket and tongs
 - serving trays and bowls
 - extra ashtrays
 - candlesticks and candles
 - coffee urn

One week before the party:

- Check Party Plan to schedule all food shopping and cooking.

- Make a complete food shopping list.
- Make a complete beverage list, buy liquor and wine, and be sure to stock plenty of 7UP and Diet 7UP.

A few days before the party:

- Polish and wash tableware and serving pieces.
- Press tablecloth and napkins, if necessary.
- Do general house cleaning.
- Order flowers.
- Complete food shopping, leaving only a few items, such as fresh bread, for the day before the party.

One day before the party:

- Rearrange furniture, if necessary.
- Arrange decorations.
- Prepare the coat closet with extra hangers.
- Gather serving platters and utensils.
- Fill salt and pepper shakers and sugar bowl.
- Finish advance food preparations.

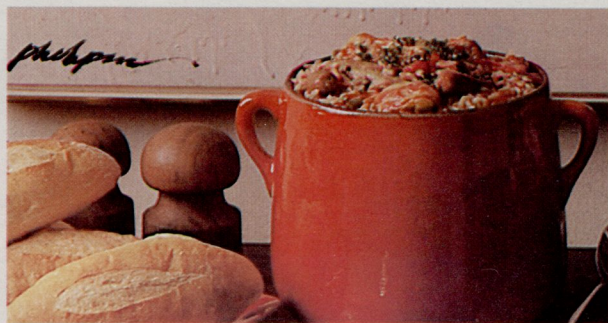
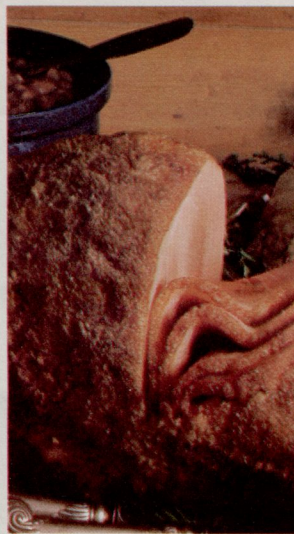
The day of the party:

- Give the house a brief "once-over" cleaning.
- Prepare the fireplace for kindling.
- Arrange flowers.
- Chill 7UP and Diet 7UP.
- Set the table.
- Make sure the sideboard or serving area is all set to go.
- Put finishing touches on recipes.
- Clear counter tops.
- Set out potholders, trivets and dishcloths in the kitchen.
- Prepare coffee for brewing later.
- Arrange nonperishable foods.
- Set up the bar.
- Freshen up the bathroom and arrange guest towels.
- Take at least an hour off to rest and relax before the doorbell rings...!



Season's Greetings, Holiday Joy!

Get ready for the season's best times with gleaming holiday decorations, gifts of home-baked cookies and a generous supply of 7UP and other party beverages. Then highlight the holiday excitement with mouthwatering menus for a Roast Turkey Dinner topped off with Pumpkin Spiced Baked Alaska, an elegant yet convenient Baked Ham Buffet and an informal, fun-filled New Year's Buffet.



Share the Holiday Spirit

Let the festivities begin at your home with the mouthwatering aromas of golden roast turkey and bountiful trimmings. It's a traditional feast with a surprise ending—luscious Pumpkin Spiced Baked Alaska. Recipes feature satisfying flavors seasoned with enough excitement for a great Thanksgiving or Christmas.



Share the Holiday Spirit

Roast Turkey Dinner Menu

Serves 8

- 7UP CRANBERRY PUNCH
 - ROAST TURKEY WITH RICE STUFFING
 - CROWNED ONIONS
 - CELERY WITH BUTTERED BREAD CRUMBS
 - CHESTNUT TART
 - MIXED GREEN SALAD VINAIGRETTE
 - ASSORTED ROLLS AND BUTTER
 - PUMPKIN SPICED BAKED ALASKA
 - COFFEE
- Recipes included

Party Plan for Roast Turkey Dinner

Two days before:

1. Prepare 7UP Cranberry Punch through step 1.

One day before:

1. Thaw turkey if frozen.
2. Make Rice Stuffing; cover and refrigerate.
3. Make pastry for Chestnut Tart.
4. Prepare Pumpkin Spiced Baked Alaska through step 5.

Four and a half hours to five and a half hours before dinner:

1. Complete Roast Turkey with Rice Stuffing.
2. Prepare salad greens and dressing; cover and refrigerate.

Four hours before dinner:

1. Prepare Crowned Onions through step 2; cover and refrigerate.
2. Prepare Celery with Buttered Bread Crumbs through step 2; cover and refrigerate.

3. Complete Chestnut Tart; cool and refrigerate.

As guests arrive:

1. Complete 7UP Cranberry Punch.

45 minutes before dinner:

1. Complete Celery with Buttered Bread Crumbs.

30 minutes before dinner:

1. Complete Crowned Onions.
2. Reheat Chestnut Tart in oven with Crowned Onions for 20 minutes.
3. Complete salad.

10 minutes before dessert:

1. Make coffee.
2. Complete Pumpkin Spiced Baked Alaska.



Toast the holidays with bright, bubbly 7UP Cranberry Punch.

7UP Cranberry Punch

- 2 cups cranberry juice
- $\frac{3}{4}$ cup pineapple juice
- $\frac{1}{4}$ cup lemon juice
- 4½ cups 7UP, chilled
- 1 cup light rum
- Lemon slices

1. Mix fruit juices in pitcher; refrigerate until chilled.

2. At serving time, pour juice mixture into punch bowl. Stir in 7UP and rum; garnish with lemon slices.

Roast Turkey with Rice Stuffing

Rice Stuffing (recipe follows)

1 turkey (about 15 pounds)

Melted butter or margarine

Salt

Pepper

1/2 cup brandy (optional)

Watercress or parsley sprigs

Chicken broth

1/3 cup all-purpose flour

2/3 cup cold water

1 tablespoon brandy (optional)

Salt

Pepper

1. Make Rice Stuffing.
2. Remove giblets from turkey; fill body cavity loosely with stuffing. Truss turkey; place breast side up on rack in roasting pan. Insert meat thermometer so tip is in thickest part of inside thigh muscle, away from bone. Brush turkey with butter; sprinkle lightly with salt and pepper.
3. Heat oven to 325°. Roast turkey uncovered until thermometer registers 185°, 4 to 5 hours. Baste occasionally with butter and pan drippings. Baste with 1/2 cup brandy during last half of cooking time.
4. Remove turkey to serving platter; cover loosely with aluminum foil. Allow to stand 20 minutes before carving. (Remove all stuffing from turkey before carving.) Garnish with watercress.
5. Spoon all but 1/4 cup fat from roasting pan; add enough chicken broth to roasting pan to make 3 cups drippings. Heat to boiling. Mix flour and cold water; stir into drippings. Boil, stirring

Share the Holiday Spirit

constantly, until thickened. Stir in 1 tablespoon brandy; season to taste with salt and pepper.

Rice Stuffing

1 1/2 cups uncooked rice

Chicken broth

8 ounces bulk pork sausage

2 cups cubed, seeded, pared acorn squash

1 cup each of chopped celery, chopped onions

1 red or green pepper, chopped

1/4 cup butter or margarine

1/2 teaspoon dried thyme leaves

1/8 teaspoon pepper

1. Cook rice according to package directions, using chicken broth in place of water.
2. Cook sausage in large skillet over medium heat until brown; drain well.
3. Cook and stir squash, celery, onions and red pepper in butter in medium skillet until tender, about 5 minutes. Stir sausage, vegetables, thyme and pepper into rice.

Crowned Onions

16 white onions (each about 2-inches wide)

3/4 pound Idaho potatoes, pared, cut into eighths

2 tablespoons butter or margarine, softened

3 tablespoons half-and-half

Pinch ground nutmeg

Salt

White pepper

2 tablespoons grated Parmesan cheese

Continued on page 14

Enjoy a Party Buffet

Invite guests to help themselves to a buffet dinner of juicy baked ham with a crisp bread crumb topping. Side dishes of meatballs, spiced brown beans and a glistening gelatin salad beckon second helpings. And nobody can resist a thick, fluffy wedge of Raspberry Cheesecake afterwards!



Enjoy a Party Buffet

Baked Ham Buffet Menu

Serves 12

- 7UP SPICED CIDER
- APPETIZER MEATBALLS
- BAKED HAM WITH BREAD CRUMBS
- GOLDEN POTATOES
- MOLASSES BEANS
- HOLIDAY MOLDED SALAD
- PICKLED CUCUMBERS
- TOSSED GREEN SALAD ROLLS AND BUTTER
- RASPBERRY CHEESECAKE COFFEE
- Recipes included

Party Plan for Baked Ham Buffet

Three days before:

1. Make Pickled Cucumbers; refrigerate.
2. Make Dressing for Tossed Salad; refrigerate.

3. Make Molasses Beans; cover and refrigerate.

Two days before:

1. Make Holiday Molded Salad.

One day before:

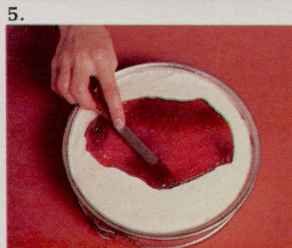
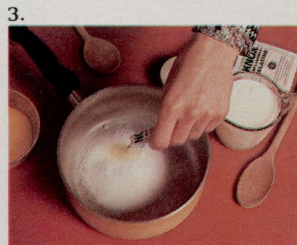
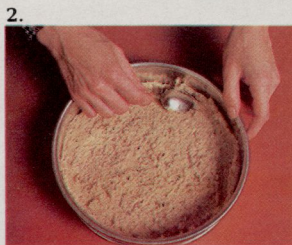
1. Prepare greens and vegetables for Tossed Salad; cover and refrigerate.
2. Make Raspberry Cheesecake; refrigerate.
3. Prepare 7UP Spiced Cider through step 2; refrigerate.

4 hours before guests arrive:

1. Prepare Appetizer Meatballs through step 1 in recipe; refrigerate.
2. Make Baked Ham with Bread Crumbs.
3. Prepare Golden Potatoes through step 1; refrigerate covered.

As guests arrive:

1. Complete Golden Potatoes.
2. Unmold salad; refrigerate.
3. Heat Molasses Beans at 350°.
4. Complete Appetizer Meatballs.
5. Complete Tossed Salad.
6. Complete 7UP Spiced Cider.



Raspberry Cheesecake

See photos on opposite page.

- $\frac{1}{3}$ cup butter or margarine, softened
- $\frac{1}{4}$ cup sugar
- 1 egg
- 1 cup ground pecans or walnuts
- 1 cup all-purpose flour
- $\frac{1}{8}$ teaspoon salt
- $\frac{2}{3}$ cup raspberry preserves
- $\frac{1}{4}$ cup sugar
- 2 envelopes unflavored gelatin
- $\frac{1}{4}$ teaspoon salt
- 1 cup milk
- 3 egg yolks, beaten
- 4 packages (3 ounces each) cream cheese, softened
- 1 tablespoon lemon juice
- 1 teaspoon vanilla
- 16 ounces plain yogurt
- 3 egg whites
- $\frac{1}{4}$ teaspoon cream of tartar
- $\frac{1}{4}$ cup sugar

1. Beat butter, $\frac{1}{4}$ cup sugar and 1 egg in small bowl until fluffy. Mix in $\frac{3}{4}$ cup of the nuts, the flour and $\frac{1}{8}$ teaspoon salt (photo 1). Press mixture on bottom and 2 inches up side of 9-inch springform pan (photo 2). Bake at 400° for 10 minutes; cool. Spread half the preserves on crust.

2. Mix $\frac{1}{4}$ cup sugar, the gelatin, $\frac{1}{4}$ teaspoon salt and the milk in saucepan (photo 3); stir in yolks. Cook over low heat, stirring constantly, until mixture thickens slightly, 8 to 10 minutes. Remove from heat.

3. Beat cream cheese in small bowl until fluffy. Beat in lemon juice and vanilla. Stir gelatin mixture into cream cheese mixture (photo 4); beat until smooth. Refrigerate until mixture begins to thicken, 8 to 10 minutes. Stir in yogurt.

4. Beat egg whites and cream of tartar

Enjoy a Party Buffet

until foamy. Gradually beat in $\frac{1}{4}$ cup sugar; beat until stiff and glossy. Fold cheese mixture into egg whites; pour into crust. Refrigerate until set. Spread with remaining preserves (photo 5). Remove rim of pan; sprinkle with remaining nuts.

7UP Spiced Cider

- 1 teaspoon whole cloves
- 1 stick cinnamon (3 inches)
- 1 teaspoon whole allspice
- 2 quarts apple cider
- $\frac{1}{2}$ cup packed brown sugar
- $\frac{1}{4}$ teaspoon salt
- 1 orange, if desired
- Whole cloves, if desired
- 3 cups 7UP, chilled

1. Tie 1 teaspoon whole cloves, the cinnamon and allspice in small cloth bag. Mix cider, sugar and salt in large saucepan; add spice bag.

2. Heat to boiling. Reduce heat; cover and simmer 20 minutes. Remove spice bag. Cool to room temperature; refrigerate until chilled.

3. Stud orange with cloves. Pour cider mixture into punch bowl; stir in 7UP. Place orange in punch bowl.

Appetizer Meatballs

- 1 pound ground beef
- $\frac{1}{2}$ pound lean ground pork
- $\frac{3}{4}$ cup dry bread crumbs
- $\frac{1}{2}$ cup finely chopped onion
- 1 tablespoon snipped parsley
- 2 teaspoons salt
- $\frac{1}{4}$ teaspoon pepper
- 1 egg
- $\frac{1}{2}$ cup milk
- 2 tablespoons butter or margarine

Enjoy a Party Buffet

1. Mix all ingredients except butter. Shape into 1-inch balls. Melt butter in large skillet; brown meatballs, a few at a time, over medium-high heat 5 to 8 minutes.*

2. Bake uncovered in 350° oven until done, 20 to 25 minutes.

TIPS: *At this point, meatballs can be placed on tray in freezer 15 minutes. Wrap partially frozen meatballs in aluminum foil; seal, label and freeze. Heat wrapped, frozen meatballs in 325° oven 1¼ to 1½ hours.

Baked Ham with Bread Crumbs

1 fully cooked bone-in ham (12 to 16 pounds)

½ cup 7UP

¾ cup packed brown sugar

1 tablespoon dry mustard

4 cups fine fresh bread crumbs

2 tablespoons dry mustard

½ teaspoon ground cloves

1 cup 7UP

1. Place ham fat side up on rack in open shallow roasting pan. Insert meat thermometer so tip is in center of thickest part of meat and does not touch bone or fat. Bake uncovered in 325° oven about 2½ hours. Mix ½ cup 7UP, the brown sugar and 1 tablespoon dry mustard; baste ham with mixture every 30 minutes. Remove ham from oven. Pour drippings from pan; cut away skin and loose fat.

2. Mix bread crumbs, 2 tablespoons dry mustard, the cloves and 1 cup 7UP; coat top and sides of ham with mixture. Return to oven.

3. Bake until thermometer registers 140°, about 1 hour. If bread crumbs begin to brown too much, cover lightly

with tent of aluminum foil. Allow ham to stand 15 minutes before carving.

Golden Potatoes

2 packages (5.5 ounces each)
scalloped potatoes

4 medium onions, thinly sliced

*2 cans (2 ounces each) anchovy
fillets, drained, chopped

5 cups boiling water

1 ⅓ cups half-and-half

2 tablespoons dry bread crumbs

Minced parsley

Heat oven to 350°

1. Mix all ingredients except bread crumbs and parsley in ungreased 3-quart casserole. Sprinkle crumbs on top.

2. Bake, uncovered, until potatoes are tender, 60 to 65 minutes. Sprinkle with parsley.

TIP: *Anchovies can be omitted; season potatoes with salt and pepper to taste.

Molasses Beans

2 pounds dried navy or pea beans
(4 cups)

4 quarts water

4 teaspoons salt

⅔ cup packed dark brown sugar

⅔ cup dark molasses

1 teaspoon dry mustard

½ teaspoon ground cloves

1 pound bacon, diced

2 medium onions, sliced

1. Cover beans with 4 quarts water in 6-quart Dutch oven. Heat to boiling; boil 2 minutes. Remove from heat. Cover; let soak at least 12 hours.

2. Stir in salt. Heat to boiling. Reduce heat; simmer uncovered until beans are

just tender, 45 to 60 minutes. Drain, reserving liquid.

3. Mix sugar, molasses, mustard and cloves; stir into beans.

4. Heat oven to 300°. Layer beans, bacon and onions in 4-quart casserole or bean pot. Add enough reserved bean liquid and/or water to cover beans.

5. Bake covered until liquid is almost absorbed and beans are tender, about 3 hours. Uncover and bake, stirring occasionally, until liquid is absorbed, about 30 minutes.

Holiday Molded Salad

2 envelopes unflavored gelatin

½ cup sugar

½ teaspoon salt

1 cup water

½ cup 7UP

¼ cup lemon juice

2 tablespoons white vinegar

½ cup finely chopped celery

3 cups finely chopped unpared

tart red apples

1 cup finely shredded cabbage

Endive

Apple slices

Walnut halves

1. Mix gelatin, sugar and salt in saucepan. Add 1 cup water. Cook and stir over low heat until gelatin is dissolved. Remove from heat; stir in 7UP, lemon juice and vinegar. Chill until slightly thickened but not set.

2. Fold celery, chopped apples and cabbage into gelatin mixture. Pour into 5-cup mold. Chill until firm, at least 5 hours.

3. Unmold onto plate lined with endive. Garnish with apple slices and walnut halves.

Pickled Cucumbers

4 medium unpared cucumbers

1 tablespoon salt

1½ cups white wine vinegar

2 tablespoons sugar

2 tablespoons snipped fresh dill or

1 tablespoon dried dill weed

2 teaspoons salt

½ teaspoon white pepper

1. Score cucumbers lengthwise with tines of fork; cut into paper-thin slices. Arrange slices in layers on large plate; sprinkle with 1 tablespoon salt. Cover cucumbers with another plate; weight down with heavy object to press out excess liquid. Let stand at room temperature about 3 hours.

2. Pour off liquid; drain cucumbers on paper toweling. Arrange in bowl. Mix vinegar, sugar, dill, 2 teaspoons salt and the pepper; pour over cucumbers. Refrigerate at least 24 hours before serving.

Tossed Salad

Dressing (recipe follows on page 24)

1 small head lettuce, torn into bite-size pieces

½ medium head endive, torn into bite-size pieces

1 cup sliced radishes

1 small onion, thinly sliced

Lettuce leaves

1. Make Dressing.

2. Toss lettuce, endive, radishes and onion in salad bowl. Pour dressing over salad and toss; arrange in lettuce-lined bowl. Garnish with reserved chopped egg whites.

Share the Holiday Spirit

1. Peel onions; cut a small cross in root end of each. Cook in boiling salted water ($\frac{1}{2}$ teaspoon salt to 1 cup water) 6 minutes; drain. Cut a slice off top of each onion. Using finger, carefully hollow out onions, leaving double-layer shells. (Reserve insides of onions for another use.)

2. Cook potatoes in boiling salted water ($\frac{1}{2}$ teaspoon salt to 1 cup water) in large saucepan until tender but not mushy, about 15 minutes; drain. Force potatoes through ricer or mash by hand until smooth; beat in butter, cream and nutmeg. Mix in salt and pepper to taste.

3. Heat oven to 350°. Spoon potato mixture into onion shells, mounding tops; sprinkle with cheese. Bake in greased baking pan until tops are golden, about 30 minutes.

Celery with Buttered Bread Crumbs

10 large ribs celery

8 tablespoons butter or margarine, softened

2 cups strong chicken broth

1 small clove garlic, cut in half

$\frac{1}{2}$ teaspoon fennel seeds, crushed

Salt

Pepper

$\frac{3}{4}$ cup soft bread crumbs

1. Cut celery crosswise into $\frac{1}{2}$ -inch slices. Combine celery, 3 tablespoons of the butter and the broth in large saucepan. Heat to boiling; reduce heat and simmer, covered, until celery is crisp-tender, 10 to 15 minutes. Drain.

2. Heat oven to 350°. Rub shallow baking dish with cut clove of garlic; grease with 1 tablespoon of the butter. Arrange half the celery in baking dish; top with 1

tablespoon of the butter, cut into bits. Sprinkle with half the fennel seeds; sprinkle lightly with salt and pepper. Repeat layers.

3. Melt remaining 2 tablespoons butter in small skillet; stir in bread crumbs. Sauté until golden; sprinkle over celery. Bake, uncovered, until celery is tender, about 30 minutes.

Chestnut Tart

2 cans (15 ounces each) whole chestnuts, drained

1 8-inch, unbaked pastry shell

1 $\frac{3}{4}$ cups dry cottage cheese

$\frac{1}{2}$ cup whipping cream

2 eggs, beaten

2 tablespoons strong beef broth

2 tablespoons butter or margarine, melted

2 green onions (white part only), minced

$\frac{1}{4}$ teaspoon salt

$\frac{1}{8}$ teaspoon white pepper

Pinch ground allspice

2 tablespoons grated Parmesan cheese

1. Slice and reserve 1 chestnut for garnish. Process remaining chestnuts in food processor or blender until the texture of cornmeal.

2. Heat oven to 400°. Bake pastry 5 minutes; cool on wire rack. Reduce oven temperature to 375°. Mix cottage cheese, cream, eggs, broth and butter in medium bowl until blended; stir in ground chestnuts, onions, salt, pepper and allspice. Pour into pastry shell; sprinkle with 1 $\frac{1}{2}$ tablespoons of the cheese. Bake until center is set and top is golden brown, 25 to 30 minutes. Garnish with remaining $\frac{1}{2}$ tablespoon cheese and sliced chestnut.

Share the Holiday Spirit

Pumpkin Spiced Baked Alaska

- 1 package (10 ounces) yellow cake mix
 - 1 quart vanilla ice cream
 - 2 teaspoons pumpkin pie spice
 - 5 egg whites
 - $\frac{1}{2}$ teaspoon cream of tartar
 - $\frac{3}{4}$ cup sugar
 - 1 tablespoon light rum or $1\frac{1}{2}$ teaspoons rum extract
 - Pistachio nuts, halved (optional)
1. Make cake according to package directions. Bake in greased, floured, 8-inch-round cake pan.
 2. Soften ice cream slightly in chilled $1\frac{1}{2}$ -quart bowl 2 to 3 inches smaller than cake diameter; stir in pumpkin pie

spice. Pack mixture; freeze (photo 1).
3. Place cake on serving board or freezer-to-ovenware platter. Loosen ice cream slightly (dip bowl quickly in warm water); invert onto cake (photo 2). Return to freezer.

4. Beat egg whites and cream of tartar until foamy. Beat in sugar, 1 tablespoon at a time; beat until stiff and glossy (photo 3). Fold in rum.

5. Cover cake and ice cream completely with meringue, sealing it to board or platter (photo 4). Sprinkle with nuts and return to freezer. Store no longer than 24 hours.

6. Just before serving, heat oven to 500° . Bake on lowest rack in oven until meringue is light brown, 3 to 5 minutes. Serve immediately.

1.



2.



3.



4.



Christmas Cookies for Kids

Why are Christmas cookies so much fun to bake? Because they smell wonderful, look pretty, taste delicious—and make great Christmas gifts! Try all of these recipes and you'll have a variety of flavors, colors and shapes—and plenty of extra cookies to share. To make your gifts look very special, wrap them in plain paper and draw holiday designs on the packages with crayons or felt-tip markers. Or cut out designs from construction paper and glue them to the packages.

Spicy Triangles

Makes 4 dozen cookies

- 1 cup butter or margarine, softened
- 1 cup packed brown sugar
- 1 egg, separated
- 1 teaspoon vanilla
- *2 cups all-purpose flour
- ¼ teaspoon salt
- 1 teaspoon ground cardamom
- 1 can (5 ounces) diced roasted almonds

Heat oven to 275°

1. Mix butter, sugar, egg yolk and vanilla. Stir in flour, salt and cardamom. Spread evenly in ungreased jelly roll pan, 15½ x 10½ x 1 inch. Brush dough



Decorate packages of Christmas cookies with holiday designs. Then write both the name of the person the gift is for and your name on the wrapping paper.

with unbeaten egg white. Sprinkle almonds on top, press into dough. Bake 1 hour.

2. While warm, cut into 2½-inch squares, then cut each square diagonally in half. Cool. Cookies can be served immediately or wrapped and frozen.

TIPS: *If using self-rising flour, omit salt. Freeze cookies no longer than 4 months. 20 minutes before serving, remove them from freezer and unwrap. Place on serving plate; thaw uncovered at room temperature.

Candied Cherry Cookies

Makes about 3 dozen

- 1 cup butter or margarine, softened
- 1 cup powdered sugar
- 1 egg
- 2¼ cups all-purpose flour
- ¼ teaspoon cream of tartar
- ½ cup chopped walnuts
- ¾ cup red candied whole cherries
- ¾ cup green candied whole cherries

1. Mix butter, sugar and egg; stir in remaining ingredients except candied cherries. Divide dough in half; stir red cherries into one half and green cherries into other half. Shape each half into roll, 1½ inches in diameter; wrap. Refrigerate at least 4 hours.

2. Heat oven to 375°. Cut rolls into



Cookie wreaths dotted with pieces of red candied cherries are easy to make because you don't have to bake them.

¼-inch slices. Place 1 inch apart on ungreased baking sheet. Bake until set but not brown, 8 to 10 minutes. Remove immediately from baking sheet.

Christmas Wreath Cookies

Makes 8 cookies

- ¼ cup butter or margarine
- 3 cups miniature marshmallows
- 1½ teaspoons green food color
- 4 cups unsweetened corn flake cereal
- 8 red candied cherries, cut into quarters

1. Heat butter and marshmallows in saucepan over low heat, stirring con-

stantly, until marshmallows are melted (photo 1). Stir in food color (photo 2). Remove pan from heat; stir in cereal (photo 3). Cool just until warm.

2. Form mixture into 2-inch balls; place on greased cookie sheet. Make holes in centers of balls, forming into wreath shapes about 3 inches in diameter (photo 4). Place cherry quarters on wreaths to form berries (photo 5).

3. Let cookies stand uncovered until firm. Store in single layers, separated by waxed paper, in airtight container no longer than 1 week (photo 6).

TIP: Cookies are more difficult to shape when cool, so work as quickly as possible. For this reason, do not make more than one batch at a time.

Deck the Halls...Brightly!

Set the party mood with easy, bright holiday decorations. They're inexpensive and fun to create. Yet they make the house glow with "Season's Greetings!"

New Year's Bells

You need: 6 five-ounce cold drink cups; scissors; silver gift wrap; white household glue; self-stick, curling ribbon and fabric ribbon.

Cut apart one drink cup to use as a pattern. Cut pieces of silver gift wrap to wrap the five remaining cups. Glue the gift wrap in place. Decorate bells with strips of self-stick and curling ribbon. String bells on curling ribbon, leaving a streamer inside to curl after assembly. Tie the bells together with fabric ribbon bows.

Candy Canes

You need: red, white and green felt; iron-on nonwoven fabric backing; scissors; white household glue; ribbon. Iron fabric backing onto white felt to stiffen and strengthen it. Let fabric cool; then cut out candy canes. Cut strips of red felt and place diagonally on canes; trim ends to fit. Glue strips in place. Cut holly leaves from green felt; arrange on candy canes and glue in place. Cut dots from red felt; glue in place at the base of the holly leaves. Glue ribbon to backs of candy canes to hang them on your Christmas tree. Tie small bows and glue them to the candy canes.





Snappy Gift Packs

You need: Frozen juice cans, one end removed; gift wrap or colored tissue paper; tape; curling or fabric ribbon; scissors; self-stick ribbon.

Place gift inside can. Wrap gift wrap or four layers of colored tissue paper around can and secure with tape. Leave four inches of paper at each end of the can; bunch gift wrap or cut three-inch-long fringe through all four layers of tissue paper. Secure both ends of wrapping with ribbon ties. Decorate gift with stripes or stars cut from self-stick ribbon.



Christmas Garlands

You need: plastic carry straps from several 6-packs of 7UP cans, self-stick ribbon or bulky yarn, fabric ribbon, felt, scissors, white household glue.

Cut plastic straps apart to separate them into rings. Trim all square edges. Wrap rings with thin strips of ribbon or yarn. Connect the rings with small pieces of ribbon or yarn to make any length garland you wish. Accent with fabric ribbon bows and felt cut-outs of holly leaves. Hang garlands over doorways, in windows or on your Christmas tree.



Santa Stockings

You need: solid-colored socks, colored felt, scissors, white household glue.

Make felt cut-outs of letters and holiday motifs. Arrange felt pieces on socks; spread a thin layer of glue on the back of each felt piece and press into place. Vary stocking designs with stripes, stars, Santa faces, snowflakes, candy canes and other bright, seasonal shapes.



Join the New Year's Fun

Whether you plan a midnight celebration or a New Year's Day gathering of football fans, you can count on carefree serving with a streamlined menu of hearty fare. Set out a platter of easy-to-bake Swiss Cheese Pinwheels, a tempting potful of Chicken Jambalaya, crisp Waldorf Salad and Peachy Pecan Pies. Then offer a lighthearted toast to good company and good time.



Join the New Year's Fun!

New Year's Buffet Menu

Serves 10 to 12

- CHILLED 7UP TOMATO COCKTAILS
 - SWISS CHEESE PINWHEELS
 - CHICKEN JAMBALAYA
 - WALDORF SALAD
 - FRENCH BREAD
 - PEACHY PECAN PIES
 - IRISH COFFEE
 - Recipes included
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Party Plan for New Year's Buffet

One day before:

1. Prepare Chicken Jambalaya through step 4 in recipe; refrigerate.

2. Make Peachy Pecan Pies; refrigerate, loosely covered.

That morning:

1. Make Swiss Cheese Pinwheels, except do not bake; refrigerate.
2. Make Waldorf Salad; refrigerate.

30 minutes before guests arrive:

1. Make Chilled 7UP Tomato Cocktails.
 2. Complete Swiss Cheese Pinwheels.
 3. Complete Chicken Jambalaya.
 4. Assemble ingredients for Irish Coffee.
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Chilled 7UP Tomato Cocktails

- 6 cups vegetable juice
 - 3 cups 7UP
 - 2 ¼ cups vodka
 - ½ cup lemon juice
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Peachy Pecan Pie is rich with fruit, nuts—and best New Year's wishes!

- ¼ cup lime juice
- 2 teaspoons Worcestershire sauce
- Snipped chives or parsley

Mix all ingredients except chives in large pitcher; refrigerate until chilled. Serve in mugs or glasses; sprinkle with chives.

Swiss Cheese Pinwheels

- 1 can (8 ounces) refrigerated crescent dinner rolls
- Prepared mustard
- 2 cups (8 ounces) shredded Swiss cheese
- Garnishes (mushroom, olive or pickle slices, pimiento strips)
- Heat oven to 400°

1. Separate roll dough into 4 rectangles; firmly press perforations to seal. Roll each piece into 8 x 5-inch rectangle. Spread lightly with mustard. Sprinkle each with ½ cup of the cheese. Starting at long side, roll up each rectangle.

2. Cut each roll into 12 slices; place cut side down on greased baking sheet. Flatten each appetizer to ⅛ inch with bottom of glass. Garnish as desired.* Bake until golden and bubbly, 10 to 12 minutes.

TIP: *Swiss Cheese Pinwheels can be prepared to this point and refrigerated 3 to 4 hours. Bake at 400° 12 to 14 minutes.

Chicken Jambalaya

- 2 broiler-fryer chickens (2½ to 3 pounds each), cut up
- 2 tablespoons salt
- ¼ teaspoon pepper
- 1 pound sausage links
- 2 cans (28 or 29 ounces each) tomatoes

- 1 onion, chopped
- 2 green peppers, chopped
- 1 large clove garlic, minced
- 4 tablespoons butter or margarine
- ¼ teaspoon ground thyme
- ¼ to ½ teaspoon red pepper sauce
- 2 cups uncooked long-grain rice
- Snipped parsley

1. Place chickens in Dutch oven; add water to cover. Season with salt and pepper. Heat to boiling. Reduce heat; cover and simmer 45 minutes.

2. Remove chicken from broth; set aside. Strain broth; reserve 4 cups. Brown sausages in Dutch oven; remove sausages. Spoon off fat; reserve ¼ cup.

3. Measure into each of 2 Dutch ovens or large saucepans, 2 tablespoons of the reserved fat, half the chicken pieces, half the sausage links, 2 cups reserved broth, and 1 can tomatoes.

4. Saute onion, green peppers and garlic in butter until tender, about 5 minutes. Add half of mixture to each Dutch oven with ⅛ teaspoon thyme and ⅛ to ¼ teaspoon red pepper sauce.

5. Heat to boiling; stir 1 cup rice into each Dutch oven. Reduce heat; cover and simmer 25 minutes. Serve in large bowls; sprinkle with parsley.

Waldorf Salad

Mayonnaise (recipe follows)

- 6 cups chopped, cored, unpared apples
- 1 cup sliced celery
- 1 cup halved green seedless grapes
- 1 cup walnut pieces
- ½ cup golden raisins

1. Make Mayonnaise.
2. Combine apples and remaining ingredients in salad bowl; add Mayonnaise

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and toss. Refrigerate, covered, until serving time.

Mayonnaise

- 2 egg yolks
- 1 tablespoon lemon juice
- 1 teaspoon sugar
- $\frac{1}{2}$ teaspoon Dijon-style mustard
- $\frac{1}{8}$ teaspoon ground nutmeg
- $1\frac{1}{4}$ cups vegetable oil

Process egg yolks, lemon juice, sugar, mustard and nutmeg in blender or food processor until smooth. With machine running, pour oil slowly through lid or feed tube, processing until thick.

TIP: Mayonnaise can be refrigerated, covered, up to 1 week.

Peachy Pecan Pies

- 3 cups all-purpose flour
 - 2 tablespoons sugar
 - 1 teaspoon salt
 - 1 cup cold butter or margarine
 - 6 to 8 tablespoons ice water
 - 6 eggs
 - $1\frac{1}{3}$ cups sugar
 - $1\frac{1}{3}$ cups light corn syrup
 - $\frac{1}{3}$ cup butter or margarine, melted
 - 2 teaspoons vanilla
 - 1 teaspoon salt
 - 2 packages (10 ounces each) frozen sliced peaches, thawed, (or $1\frac{1}{3}$ cups canned sliced peaches) well-drained, cut up
 - 2 cups pecan halves
 - Whipped cream
1. Measure flour, 2 tablespoons sugar and 1 teaspoon salt into medium bowl; cut in cold butter until mixture resembles coarse crumbs. Mix in enough ice water

to form smooth dough; refrigerate, covered, 30 minutes.

2. Roll half the pastry on floured surface to circle 1 inch larger than inverted 9-inch pie pan. Ease pastry into pan; flute and trim. Repeat with remaining dough.

3. Heat oven to 375°. Beat eggs, $1\frac{1}{3}$ cups sugar, the corn syrup, melted butter, vanilla and 1 teaspoon salt until blended. Stir in peaches and pecans. Pour mixture into pastry-lined pie pans. Bake until filling is set, 35 to 40 minutes. Cool completely before cutting. Serve with whipped cream.

Irish Coffee

- 12 ounces Irish whiskey
- 12 cups hot strong coffee
- Whipped cream
- Ground cinnamon
- Cinnamon sticks, if desired

Pour 1 ounce whiskey in each Irish coffee glass or mug; pour in coffee and stir. Garnish with dollops of whipped cream; sprinkle with cinnamon. Add cinnamon sticks for stirrers.

Tossed Salad Dressing

(Continued from page 13)

- 2 hard-cooked egg yolks (reserve whites for garnish)
- $\frac{1}{4}$ cup vegetable oil
- 2 teaspoons sugar
- $\frac{1}{4}$ cup white vinegar
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon white pepper
- 1 teaspoon dry mustard
- $\frac{1}{4}$ cup half-and-half

Process all ingredients, except egg whites, in blender until smooth. Refrigerate, covered, until serving time.



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