



## Baby Bites with Holiday Bling

Undecided on what to surprise your guests with for a sip on snack for a cocktail or holiday party? Try little perfect one bite's paired with fun sparkles and cocktails! Put a stick on it!

Never forget about the look and feel of your gathering. If you are planning a new year's party this season think about adding a little bling, grab a little this and that from the holiday/Christmas décor you already have in place and give it a sparkling twist!

### **Blackberry Brie Bites**

Yield: 18-20 pieces

#### *Ingredients*

- 2 packages 4.5-ounce petit brie
- ¼ cup blackberry jam
- 20 toasted walnut halves
- 1 packaged prepared puff pastry dough
- 1 egg & 1 tablespoon milk or water to make egg wash (mixed)

#### *Instructions*

1. Cut each brie into 10 small cube pieces and roll into a ball
2. Cut puff pastry 20 1½ inch by 1½ inch squares
3. Place each brie marble on pastry square top with ½ tsp blackberry jam and gently press 1 walnut on top
4. Pull up edges of pastry and twist top to seal
5. Egg wash and bake @30 for 8-10 minutes until golden brown

### **Old Bay Crab "Meatballs"**

#### *Ingredients*

- 16 ounces fresh jumbo lump crab meat (see notes)
- 1 large egg
- ½ cup mayonnaise
- ½ cup & 3 Tablespoons panko bread crumbs
- 2 teaspoons lemon zest (fine)
- 1½ teaspoon Old Bay Seasoning
- 1 teaspoon fine chopped parsley
- 1/8 teaspoon garlic powder
- ½ teaspoon Dijon mustard
- 1 teaspoon Worcestershire sauce
- 1-2 tablespoons unsalted butter
- Cooking spray

### *Instructions*

1. In a medium sized bowl, gently pick through crab meat to remove any shells. Try not to break up the lumps
2. In a separate bowl, beat the egg and then whisk in the mayonnaise until well combined
3. Add breadcrumbs, Old Bay, herbs, garlic powder, lemon zest, mustard and Worcestershire sauce, stirring until well combined
4. A little bit at a time, gently fold the wet mixture into the crab meat, avoid breaking up the lumped meat.
5. Scoop 1-ounce bites and gently shape them gently into balls.
6. Place the crab bites on a gently greased baking sheet and brush with melted butter
7. Broil for 5 minutes checking every few minutes to make sure they don't burn
8. Finish baking at 350 degrees for an additional 5 minutes
9. Let cool just a smidge and place in a small cocktail fork or pick
10. Serve with Dijon mustard or your favorite aioli sauce

### **Warm Caprese Balls**

Yield: 14-18 pieces

#### *Ingredients*

- 2 cups marinated mozzarella balls
- 2½ cups panko bread crumbs (grind a little extra by rubbing through your hands or quick zip in food processor)
- marinara sauce (you can use your own or store bought)
- cooking spray

#### *Instructions*

1. Roll each mozzarella ball in panko and place on a parchment lined baking sheet
2. Freeze for 2 hours or overnight. You can then either place the mozzarella in a Ziploc or cook immediately
3. Heat the oven to 375 degrees
4. Place the mozzarella on a parchment lined baking sheet, spray the breadcrumbs liberally with cooking spray to help with browning and bake for 6-10 minutes or until lightly golden and gooey.
5. Place a pick in each ball and serve with warm marinara sauce

### **Smoked Salmon Marbles**

#### *Ingredients*

- 4 ounces smoked salmon chopped
- 3 ounces cream cheese
- 3 ounces goat cheese
- 2 teaspoon lemon zest
- 2 teaspoons lemon juice
- 2 teaspoons fine diced red onion
- 1 teaspoon chopped capers
- sprinkle of seas salt
- pinch of cayenne
- ½ cup fine ground pistachios

### *Instructions*

1. Mix cream & goat cheese in small food processor or by hand with spoon or wearing gloves
2. Add remaining ingredients (except nuts) and mix just until everything is combined
3. Scoop and roll about 1 ounce balls
4. Roll in ground nuts and skewer with a pick or a small pretzel stick

### **Sparkle & Sip Station**

Bubbles make everything feel upscale and fancy (and tis the season!). Appease to various tastes palettes by making a glam MYO sparkle and sip station.

### *Base Options*

- Dry champagne
- Prosecco
- Vodka/gin with soda water

### *Rimmed Glass Options*

- Various colored sugars
- Finely chopped chocolate
- Citrus zested sugar

### *Glam Flavor Options*

- Blood orange sorbet
- Lemon sorbet
- Raspberry sorbet
- Muddled or whole frozen raspberries, blackberries, cranberries and/or pomegranate seeds

### *Garnish Options*

- Mint and basil leaves
- Rosemary sprigs and thyme sprigs
- Spiralized lemon or orange rinds
- Chocolate covered strawberries

### *Combination Ideas*

- Holiday Rosemary Champagne Fizz
  - Champagne
  - Cranberries
  - Rosemary for Garnish
- French Kiss
  - Champagne
  - Lemon sorbet
  - Raspberries
  - Lemon and mint to garnish
- Sparkling Pom Pom
  - Prosecco
  - Lemon sorbet
  - Pomegranate seeds

## **Spray, sparkle, bling and repeat!**

### *Easy Party Glam*

- Cut some pine branches from the holiday tree and splash them with a little frosted shimmer paint
- Take sparkle bulbs/ornaments and mix with little battery-operated lights in a big vase
- Take advantage of 50-75% off holiday décor post-Christmas; perhaps pick up a few strands of polish beads and glass stones
- An unwanted white or pale colored sheet adorned with some glitter paint for a table cloth/base
- Pine cones with frosting of color scattered about could help make your table top have a fun pop of surprise and shimmer
- Choose serving pieces that are glass or white to give the table a clean modern look and to make your sparkling décor shine