



*Throw a
Holiday Party
to Enjoy!*

The holiday season is a festive and busy time of the year. Our days and nights are filled with shopping trips, social gatherings with co-workers, friends, and family, and if you are lucky, some quiet time to take pause and reflect.

And whether you're throwing a party or attending one, you want to be able to enjoy the preparation and the party itself. Incorporate these recipes using quality ingredients like Hood® Cream, Hood Sour Cream, and Hood Country Creamer into your next gathering, post the tips in your kitchen as reminders during the planning process, and print the shopping list to make your trip to the grocery store a little easier.

This holiday season is sure to be one to remember!

Don't miss a recipe for Hood EggNog Bread Pudding and a preparation checklist in the November/December issue of *Yankee Magazine*.

EGG NOODLES WITH WILD MUSHROOMS

- 2 tablespoons unsalted butter
- 1 pound your choice of wild mushrooms, thinly sliced
- 1 shallot, minced
- 1 cup white wine
- 4 or 5 sprigs of thyme
- 1 cup chicken stock
- 1 cup Hood® Heavy Cream
- Salt and pepper to taste
- 1 pound cooked egg noodles

In a medium sauce pan, melt butter over medium-high heat. Add mushrooms and shallots and sauté about 8 minutes or until most of the liquid in the pan is gone. Add wine and thyme and cook until all but 1 tablespoon of liquid is left in the pan. Add chicken stock and reduce by half. Add Hood Cream and reduce by half until sauce has thickened. Remove and discard thyme sprigs. Season to taste with salt and pepper. Add noodles and toss well to coat.



LOBSTER PIZZA WITH HERBED HOOD® SOUR CREAM

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| 1 pound pizza dough | 3 tablespoons chopped chives |
| Cornmeal | 2 tablespoons chopped basil |
| 1 tablespoon olive oil | 1 cup Hood® Sour Cream |
| Salt and pepper to taste | 1/2 pound cooked lobster, roughly chopped |
| 1 cup caramelized onions | |

Makes two pizzas.

Heat oven to 450°F. If you have a pizza stone, place it in the oven.

Roll out pizza dough into a thin (1/4-inch) round. Slide dough onto pizza stone lined with cornmeal or overturned cookie sheet. Drizzle 1 tablespoon of olive oil on top of dough. Sprinkle with salt and pepper. Spread half the onions in a thin layer on top of dough. Place in the oven.

Bake 8 to 10 minutes, or until edges are well browned. While the pizza cooks, combine 2 tablespoons of chives and all of the basil with the Hood Sour Cream. Scatter half of the herbed Hood Sour Cream all over the pizza. Scatter half of the chopped lobster on top. Sprinkle with half of the remaining chopped chives.

Repeat with second dough.



PEAR, APPLE & ALMOND CLAFOUTI

2 ripe Bosc, Bartlett or Anjou pears,
peeled, cored, and sliced ¼-inch thick
2 big baking apples such as Cortland or MacIntosh
2 tablespoons fresh lemon juice
¾ cup sliced almonds
¾ cup Hood® Country Creamer®
1 stick (½ cup) unsalted butter, melted and cooled
3 large eggs, beaten lightly
½ teaspoon vanilla extract
½ teaspoon almond extract (preferably pure)
¾ cup pastry or cake flour
½ cup plus 2 tablespoons sugar
Pinch of salt

Heat oven to 400°F.

Butter a 10-inch round (by 2-inches deep) baking dish.
Add pears and apples and toss with lemon juice.

In a food processor or blender finely grind ½ cup of the almonds. Add the Hood Country Creamer, 6 tablespoons of butter, eggs, and vanilla and almond extracts; blend until the mixture is smooth.

In a bowl whisk together the flour, ½ cup of sugar, and salt. Stir in the Hood Country Creamer and almond mixture until well-combined. Pour the batter over the pears and let the two settle, but do not stir. Drizzle the top with the remaining 2 tablespoons butter, and sprinkle with remaining 2 tablespoons sugar and ¼ cup almonds.

Bake 40 minutes, or until it is golden brown.

Let cool 10 minutes before serving.



SHOPPING LIST:

Take our ingredients list along with you to the supermarket. Your shopping will be more relaxing and efficient. This shopping list contains the ingredients needed for all three online recipes plus the Hood® EggNog Bread Pudding recipe in *Yankee's* November/December issue.

HOOD® PRODUCTS

- 2 cups Hood® EggNog
- 2 cups Hood® Whole Milk
- 1 cup Hood® Heavy Cream
- 1 cup Hood® Sour Cream
- 3/4 cup Hood® Country Creamer®

BAKING AISLE

- 2 1/2 cups plus 2 tablespoons sugar
- 1 tablespoon plus 1/2 teaspoon vanilla extract
- 1 teaspoon almond extract
- 3/4 cup pastry or cake flour
- Cornmeal

GENERAL GROCERIES

- 9 large eggs
- 1 stick plus 2 tablespoons unsalted butter
- 1 cup chicken stock
- 1 pound egg noodles
- 1/2 pound cooked lobster
- 3/4 cup sliced almonds
- 1 cup white wine
- Olive oil

PRODUCE & HERBS/SPICES

- 1 pound your choice of wild mushrooms
- 1 shallot
- 4 or 5 sprigs thyme
- 1 cup caramelized onions
- 3 tablespoons chopped chives
- 2 tablespoons chopped basil
- 2 ripe Bosc, Bartlett or Anjou pears
- 2 big baking apples such as Cortland or McIntosh
- 2 tablespoons fresh lemon juice
- Salt and pepper to taste

BAKERY

- 1 1-pound brioche or challah
- 1 pound pizza dough

PARTY HOSTING TIPS: *Party Preparation Ideas*

IN THE KITCHEN . . .

- 🔪 Make sure you've got all the necessary pots and pans.
- 🔪 Buy as much as you can on your first shopping trip.
- 🔪 Organize the list for efficient grocery shopping. (For example, list ingredients by store aisle or by food type, such as produce, dairy, and meat.)
- 🔪 To ensure optimum produce freshness, purchase it only a day or two before the big day.
- 🔪 If your party-day oven time is at a premium, consider partially baking some of your casseroles the day before, and finish baking the day of the party.
- 🔪 The night before, rent a movie and put family members to work peeling butternut squash, cutting green beans, or doing other time-consuming jobs that would slow you down the next day.
- 🔪 A holiday party isn't the best time to try out a new recipe. Practice making your new dish a week beforehand or stick with what you're comfortable with and that you know will work.
- 🔪 Invite the children at the party to pass the appetizers, freeing you up to enjoy your company or tend to the kitchen.
- 🔪 Take advantage of a warm oven and pop room-temperature pies into a warm oven as you sit down for dinner.
- 🔪 Pick up a few extra bags of cranberries and pop them in the freezer. After the holidays, they'll be scarce.

IN THE DINING ROOM . . .

- 🔪 The week before the party, plan your table decorations and purchase any necessary items.
- 🔪 Do you have all the plates, flatware, linens, serving utensils, glassware, and chairs you'll need? If you're short, ask a guest to bring some.
- 🔪 Set your table before deciding on your centerpiece. Plates, glasses, and linens will add a lot of color to the table, affecting how much color you want to incorporate into your centerpiece.
- 🔪 Consider the amount of space you'll have available for your centerpiece after the table is set.
- 🔪 Make sure the members of the older generation at the table have everything they need.

PARTY HOSTING TIPS: *Party Preparation Ideas cont.*

SETTING THE MOOD . . .

- 1 Mind the ice bucket and keep extra ice on hand. You'll always need more than you or your icemaker can produce.
- 1 Encourage your children to make place cards for the table.
- 1 Set festive cocktail napkins and dishes with candy and nuts around your house for guests to enjoy and to add to the holiday spirit.
- 1 Prepare a beverages bar, letting guests make their own drinks and freeing you up to tend to any last-minute cooking.
- 1 Carefully consider where to place your hors d'oeuvres and the beverages bar, as guests tend to gather around the food and drink stations.
- 1 Keep music volume low. Music helps set the mood as a backdrop—it shouldn't be center stage.

ENJOY YOURSELF . . .

- 1 This isn't a day to diet—it's the one day of the year to eat with no restraint. Enjoy the food, even if you have to loosen your clothing.
- 1 Don't get hung up if the table seems too crowded or things aren't quite perfect. It's better to invite a neighbor or a relative who would have been alone than to fret that someone is sitting on a folding chair or eating from a plate that doesn't match your pattern.
- 1 If a guest brings a surprise dish that doesn't go with your menu, serve it anyway. So much of the holiday season is about tradition and memories.
- 1 Don't be shy—ask guests to help out. Have a few simple jobs for them to do, such as pouring drinks or setting out water glasses.
- 1 Buy disposable plastic food containers and send guests home with leftovers. Enjoying leftovers the next day is a great bonus to the holiday party season.

PARTY HOSTING TIPS: *Turkey Cooking Tips*

Turkey is one of the more popular meats to serve during the holiday season—and it also causes cooks the most grief. Follow these tips to ease your turkey cooking anxiety!



- 🦃 Instead of one giant turkey, consider two smaller ones. Everything will cook faster, smaller birds will be juicier and more tender, and you'll have more drumsticks for your larger crowd!
- 🦃 If you choose to cook two turkeys, consider roasting one the day before and one the day of, so that you can present one beautiful browned bird tableside.
- 🦃 Turkeys are notorious for being finicky to cook, because the white breast meat cooks faster than the darker leg meat. There are several ways to even the playing field: Brine your turkey, butterfly it, remove the legs and cook them separately, and/or cover the breast with foil (remove during the last 45 minutes to brown the skin).
- 🦃 To baste or not to baste? Basting adds very little to your turkey's flavor (not much of it actually gets absorbed), but basting the breast does cool it down (by evaporation), slowing breast-meat cooking time and letting the legs catch up a little.
- 🦃 To stuff or not to stuff? Most food-safety experts will tell you not to. (Some of the raw turkey juices could soak into the dressing and not cook fully.)
- 🦃 If you choose to stuff the turkey, keep in mind it will slow down the cooking time.
- 🦃 At 325°F, most turkeys cook at about 15 minutes per pound (stuffed, about 20 minutes per pound). But keep your eye on the turkey's progress.
- 🦃 According to food-safety experts, your turkey is done when a meat thermometer reaches 180°F in the thigh, 170°F in the breast, and 165°F in the stuffing.
- 🦃 And remember, you're in charge of this party, not the turkey! If your turkey is done at 2 p.m. but you were planning on serving at 3 p.m., simply remove the turkey to its carving place and "tent" it with foil. (Don't wrap it in foil, or it will steam and the skin will lose its crispness).

HOW TO BE A GRACIOUS GUEST:

- 🦃 If you're a guest, be a good one. Don't stand in the middle of the kitchen and ask, "What can I do?" Either jump in or remove yourself from the kitchen to give the hostess space.
- 🦃 If you bring children, keep them entertained.
- 🦃 If you bring an appetizer, make sure it's ready to go, not something that needs heating in the oven or complicated assembly.
- 🦃 Jump in and help with the cleanup.
- 🦃 Remember, a smile is the most important thing you can bring as a guest!