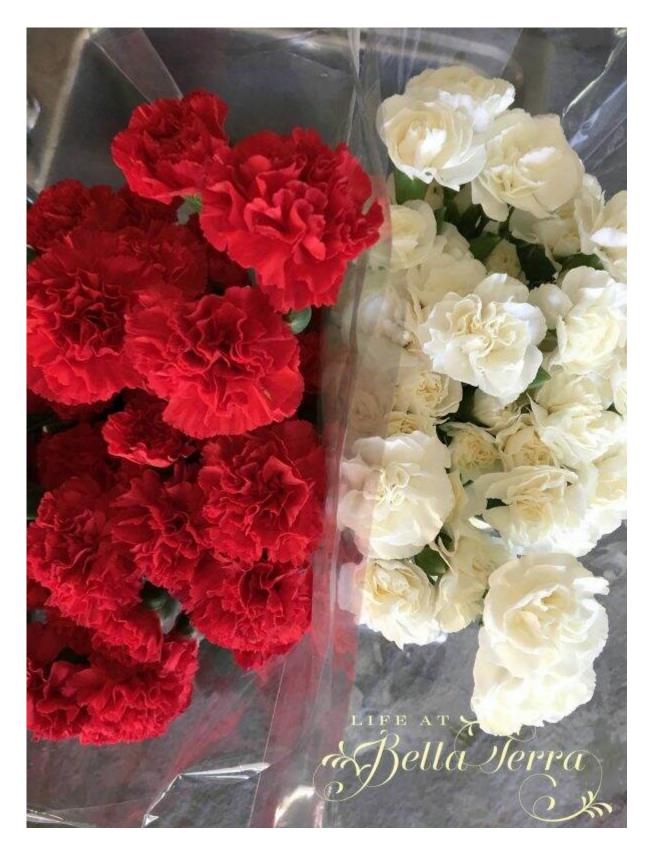
## **Entertaining Shortcuts**

Every year we host our neighborhood board for a holiday celebration. We have the most wonderful group of neighbors who spend countless volunteer hours maintaining the integrity and character of our North Central neighborhood. I always feel so lucky to welcome them into our home to celebrate them and the holidays.

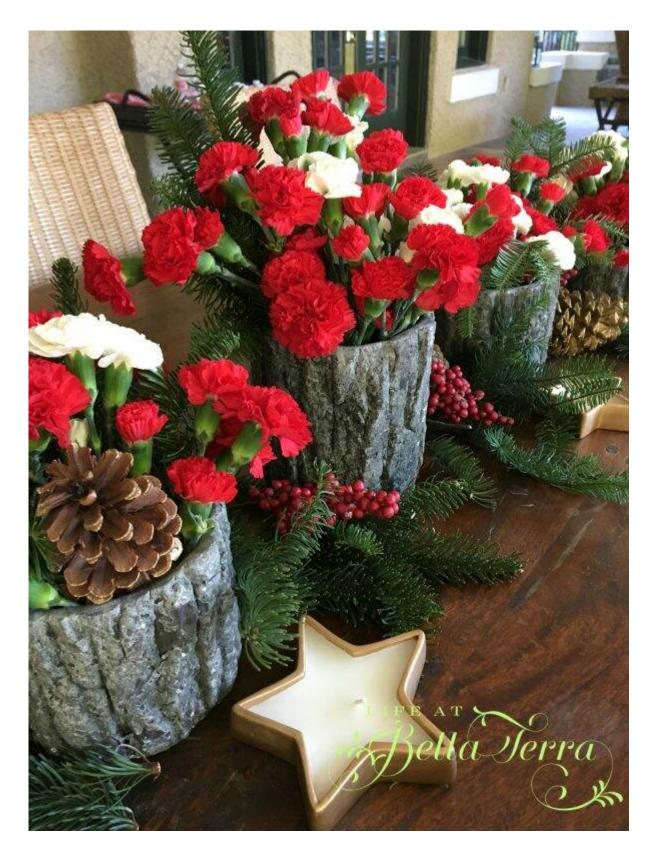
Typically, I would love to think I have the time and energy to make everything from scratch, but realistically that's not always the case. What did we do before Costco or Sam's Club? This year, I capitalized on all the wonderful things available at Costco for the hors d'oerves, flowers and desserts. With a little imagination you can take ordinary items and turn them into something special with these entertaining shortcuts.

As you know, I think the carnation is the underdog of flower choices, but they are affordable, hold up well and provide a burst of color.





With some evergreens from our <u>Christmas tree</u> (or greens from your yard), you can make them look like this.



<u>Costco</u> has a gourmet food section with an extensive assortment of salami, proscuitto, and cheeses. The <u>French brie</u>, Isigny Ste. Mere is from Normandy and is so delicious. The <u>Cambozola</u> blue cheese was only \$8.00 for 2 wedges! Their <u>Cranberry Cinnamon</u> goat cheese is so festive.



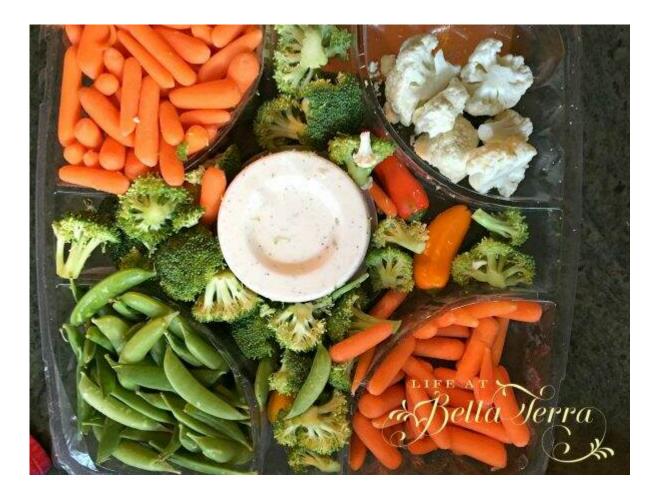
With a very large tray and some effort (I had my son's assistance), it can look like this! We added olives, nuts and fruit for a beautiful display.







Pre-packed vegetables trays are available in most grocery stores.



With a few added tomatoes and sprigs of herbs (I used thyme, but rosemary or parsley would also work), the vegetable tray can have a holiday theme.



I love making Christmas cookies, but I've had no time this year. Costco has a very good selection and I especially like their Holiday Stollen Bites.



Though the picture isn't great because I took it after our guests started arriving, you can see how I arranged the desserts.



In addition to beer and wine, my son made a Christmas sangria. Our non-alcOholic options were water and hot mulled cider, which was a perfect choice on a chilly December night.

The cider is from <u>Trader Joe's</u>. Simmered with mulled spices, the presentation was made pretty by adding mini Rome apples and whole cloves.



using a skewer to pre-poke the holes, the cloves are easier to insert.





A crockpot full of Trader Joe's party size mini meatballs and

their **Bold & Smoky Kansas City Style BBQ** sauce rounded out the appetizers.



The back porch is the perfect location for larger gatherings. With the fireplace roaring and the ceiling heaters on, it was a lovely evening with neighbors.



What I didn't know before writing this post, is that Costco delivers! It appears they can do so in a few hours or a few days~~that opens up so many new possibilities!

Taking some entertaining shortcuts during this holiday season is a way to lower the stress and still provide a warm and welcoming environment for your guests.

Happy Entertaining!

Mary