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Make Ahead HOLIDAY BUFFET Lets Hostess Enjoy The Party

Fun. It's the whole point in having a party during the holidays. And it should be fun and enjoyable for you.

With the help of these easy and delicious make ahead recipes, you'll be out of the kitchen and enjoying your party in no time.

This easy to create Vegetable Christmas Tree is an alternative to the relish tray and serves as a festive centerpiece, too. Start with a Styrofoam cone and secure a layer of leaf lettuce or spinach to the cone with toothpicks. Now simply decorate the tree by attaching your favorite raw vegetables with toothpicks.

Guests will enjoy selecting vegetables from the tree and dipping them in Get-Togethers Cheese Spreads. A cream cheese base is used for two spreads—one is spicy and the other



VEGETABLE CHRISTMAS TREE

is onion and garlic flavored. Prepare them the day before the party. Then refrigerate until party time. These two spreads are great on crackers, too.

Who could resist hors d'oeuvres of Fried Won Tons or Chick'N Wrap-Ups? All but the cooking of these two snacks can be done prior to the party. Marinate the chicken strips the day before in soy sauce or Italian salad dressing. Then just roll them up, wrap in bacon, place in a covered baking dish and refrigerate. Thirty minutes before the guests arrive, bake the Chick'N Wrap-Ups and fry the prepared ahead Won Tons. Serve them hot with tangy Savory Sweet and Sour Dressing.

A taco flavored Mexican Munch recipe featuring a variety of crunchy items like potato sticks, shredded corn squares, French-fried onions and peanuts is a zesty change from chips.

GET-TOGETHERS CHEESE SPREADS

- 1 8-ounce package cream cheese, softened
- 1 teaspoon lemon juice
- 1/4 cup grated Parmesan cheese
- 2 tablespoons pimiento, diced
- 1 tablespoon chili sauce
- 1/3 cup cream style cottage cheese, drained
- 1/8 teaspoon onion salt
- 1/8 teaspoon garlic powder
- 1/4 cup snipped parsley

In a 1-quart mixing bowl, beat cream cheese and lemon juice until fluffy. Divide into two portions; into one portion, stir Parmesan cheese, pimiento and chili sauce. To second portion add cottage cheese, onion salt and garlic powder; beat until nearly smooth. Stir in parsley. Makes 2 spreads; 3/4 cup each. Store in sealed containers in refrigerator until serving time. Serve along with raw vegetables and crackers.

FRIED WON TONS

- 1 cup cooked diced pork
- 1/2 cup bean sprouts, coarsely chopped
- 1/2 cup minced water chestnuts
- 1/4 cup chopped green onions
- 2 tablespoons soy sauce
- 2 drops sesame oil
- ground red pepper to taste
- 1 16-ounce package won ton skins

Mix all ingredients except the won ton skins. In center of each won ton skin place one teaspoon filling. Moisten edges of the skin with water, fold opposite corners together, forming a triangle, then seal edges. Bring the two points together, moisten and seal. Deep fry won tons, a few at a time, until golden brown. Makes 48 won tons. Serve with Savory Sweet and Sour Dressing.

SAVORY SWEET AND SOUR DRESSING

- 1 can condensed tomato soup
- 1 cup salad oil
- 3/4 cup vinegar
- 1/2 cup sugar

- 1 medium onion, coarsely chopped
- 1 clove garlic, minced
- 2 tablespoons lemon juice
- 1/2 teaspoon each salt and pepper

Place all ingredients in blender container, cover and process until smooth. Chill thoroughly before serving, preferably 24 hours. Makes about 4 cups dressing. Use as a dip for Fried Won Tons and Chick'N Wrap-ups.

CHICK'N WRAP-UPS

- 1 cup soy sauce (may substitute Italian salad dressing)
- 4 green onions, minced
- 1 teaspoon pepper
- 6 boned and skinned chicken breasts
- 12 bacon strips
- 24 toothpicks

In a small mixing bowl, combine soy sauce, green onions and pepper. Slice each chicken breast into 4 strips. Place chicken strips in a Season Serve marinating container and pour soy sauce mixture over the strips. Seal; refrigerate overnight. Invert container occasionally.

Slice bacon strips in half. Remove chicken strips from marinating container. Roll up each chicken strip and wrap with half slice of bacon. Secure with toothpick. Place Chick'N Wrap-Ups in baking dish. Bake at 350° for 30 minutes or until done. Makes 24 Chick'N Wrap-Ups. Serve hot with Savory Sweet and Sour Dressing.

MEXICAN MUNCH

- 1 3-ounce can French-fried onions
- 2 cups bite-size shredded corn squares
- 3/4 cup Spanish peanuts
- 1 4-ounce can potato sticks
- 1/4 cup butter or margarine
- 1/2 of a 1 1/8-ounce package taco seasoning mix

In a 13x9x2-inch baking pan, combine onions, cereal, peanuts and potato sticks. Melt butter or margarine over low heat; drizzle over mixture in baking pan and stir well. Sprinkle seasoning mix evenly over mixture, mixing well. Bake in 300° oven for 30 minutes, stirring occasionally. Allow to cool and store in air-tight sealed container. Makes about 7 cups.

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