Christmas TreeTrimming Party
Light the fire, stir the cocoa and sing along with the carolers: it's time to decorate the tree! Mini French dip sandwiches, little individual cheese balls, and bacon-cheddar mushrooms will kee
your decorating crew well-fed. For the finale, set ou your decorating crew well-fed. For the finale, set ou
the delicious chocolate earthquake cake and com mence with a ceremonial lighting of the tree.

Bacon Cheddar Stuffed Mushrooms


Ingredients
3 slices bacon
8 portabella mushroom
8 portabella $m$
1 Tbs. butter
1 Tbs chopped onion
$3 / 4$ cup shredded Cheddar chees 1/4 cup bread crumbs

## This appetizer is an impressive and irresistible

Directions

1. Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. 2. Drain, dice and set aside. 3. Preheat oven to 400 degrees F ( 200 degrees C ). 4. Remove mushroom stems. Set aside caps. Chop the 5.ems. 5. In a large saucepan over medium heat, melt the butter. Slowly cook and stir the chopped stems and onion until the onion is soft. Remove from heat. 6. In a medium bowl, stir together the mushroom stem
mixture, bacon, breadcrumbs and $1 / 2$ cupCheddar Mix well mixture, bacon, bread crumbs and $1 / 2$ cup Cheddar. Mix well 7. Bake, in the preheated oven 15 minutes, or until the cheese has melted. 8. Remove the mushrooms from the oven, and sprinkle with the remaining cheese.

Individual Cheese Balls

## Ingredients

- 1 cup shredded Cheddar cheese

1 Tbs. chopped onion

- 1 Tbs. chopped fresh parsley 1 tsp. lemon juice
- 1 tsp . Worcestershire sauce
$11 / 2$ cups ground walnuts


Directions
Inall bowl, combine the first six ingredients; mix well. Shape into $1-1 / 2$-inch balls. Roll in nuts. Chill thoroughly. Serve with crackers.

## The Night Before

- Pick up roast for French dip and gather all recipe
- Add mini sandwich rolls to the shopping list to
replace full size French rolls.
- Round up supplies for ornaments and garland: popcorn, cranberries, construction paper, glitter,
and tape.
Cook appetizers. Place in serving dishs; cover and refrigerate.
Let kids roll mini cheese balls in nuts, chopped parsley, or poppy seeds; refrigerate.


## On Party Day

- The best rule of thumb for a perfect tree: lights, and more lights. So put up the tree and string it with plenty of lights. (Don't forget to check them before stringing them on the tree.) Add roast to slow cooker around noon; put your feet up and rela
Mid afternoon: turn on holiday music and start making ornaments and garland.
- Just before party starts, fix Candy Cane Cocoa and coffee. Keep warm in thermal carafes, in a slow cooker, or on the stove.
- Place drink toppers, and mix-ins (whipped cream, chocolate syrup, liqueurs) near beverages and let everyone add their own finishing touches.
Sip beverages, nibble on appetizers, and start decorating.
As decorators finish, serve dessert. Let everyone plop on the floor or couch and admire their handiwork as they indulge in a chocolate reward.
Chocolate Earthquake Cake "Santa will visit your home twice; Ingredients Directions just for more of this delicious cake!" $\begin{array}{ll}\text { - I cup chopped wal- } \\ \text { nuts } & \text { 1. Preheat oven to } 350 \text { degrees } \mathrm{F}(175 \text { degrees } \mathrm{C}) \text {. Grease one } 9 \times 12 \text { inch } \\ \text { cake pan. Cover the bottom of the cake pan with the chopped nuts and }\end{array}$ $\begin{array}{ll}\text { nuts } & \text { cake pan. Cover the bottom of the cake pan with the chopped nuts and } \\ \begin{array}{ll}-1 \text { ( } 3.5 \text { ounce) pack- } \\ \text { age flaked coconut } & \text { the flaked coconut. } \\ \text { 2. Prepare cake mix according to package direc- }\end{array}\end{array}$ $\begin{array}{lll}\text { age flaked coconut } & \text { 2. Prepare cake mix according to package direc- } \\ \text { - } 1 \text { (18.25 ounce) pack- } & \text { tions. Pour batter over chopped nuts ard coconut. }\end{array}$ $\begin{array}{lll}\text { - 1(18.25 ounce) pack- } & \text { tions. Pour batter over chopped nuts and coconut. } \\ \text { age German chocolate } & \text { 3. Melt butter or margarine; add cream cheese and }\end{array}$ cakemix
- $1 / 2$ cup butter
- 8 ounc
cheese
-3 cups
confectioner's sugar. Stir until blende
mixture over unbaked cake batter.

4. Bake at 350 degrees F (175 degree
sugar 42 ine 350 degrees $\mathrm{F}(175$ degrees C$)$ for 40 to appear sticky even whea it is done. The ficing sinks into the cattere will appear sticky even whea it is done. The icing sinks into the batter as it
bakes, forming the white ribbon inside. Makes 16 servings.
Sunday Slow Cooker
Easy Slow Cooker French Dip Ingredients


## Chocolate Coffee Kiss

## Ingredients

$3 / 4$ fluid ounce coffee liqueur
$3 / 4$ fluid ounce Irish cream lique
$1 / 2$ fluid ounce crème de cacao liqueu
1 tsp. brandy-based orange liqueur (Grand Marnier) 1 cup hot brewed coffee
2 Tbs. whipped cream
$11 / 2$ fluid ounces chocolate syrup

- 1 maraschino cherry
"This is a sweet coffee drink, for all you coffee lovers who want an extra kick in our java."


## Directions

a coffee mug, combine coffee li queur, Irishcream, crème de cacao and Grand Marnier. Fill mug with hot coffee. Top with a dollop of whipped cream, drizzle with chocolate syrup
and garnish with a maraschino cherry.

## SAFEWAY S) Didfe <br> Ingredients for life.。 <br> 5s



