

THE 2021 LYNN & LIANA

Christmas

ENTERTAINMENT GUIDE



BUILDING YOUR
PERFECT
Charcuterie

DISCOVER THE BEAUTY OF CHARCUTERIE THIS CHRISTMAS!

Creating a Christmas Charcuterie board is simple and quick for anyone to learn.

With just a short trip to your local grocery store and a bit of time to prepare, you can have an elegant and jaw dropping Christmas platter that will be sure to leave your guests impressed and asking about your next event.

click [here](#) for
your very own
downloadable
shopping list



Step 1. CHEESE

Step 2. MEAT

Step 3. PRODUCE

Step 4. CRUNCH

Step 5. DIP

Step 6. GARNISH

Check
out our
social media
and become
part of our
online community

@lynnlianadesigns



Formal Christmas

Exceed the expectations of your most prestigious guests.



[Click here to shop the Board](#)

THE PERFECT HOLIDAY COCKTAIL

CRANBERRY BOURBON

INGREDIENTS

- 1/2 cup honey
- 2 cups fresh cranberries
- 2 sprigs fresh rosemary
- 1-inch fresh ginger, diced
- 8 ounces bourbon or rye
- 4 ounces elderflower liquor
- 1/3 cup fresh-squeezed grapefruit juice
- 1/4 cup fresh lime juice
- 5 ginger beers or ginger ale
- rosemary and cinnamon sticks, for serving (optional)

INSTRUCTIONS

1. In a pot, bring 1/2 cup water, honey, cranberries, rosemary, and ginger to a boil over high heat. Boil for approximately 5 minutes then remove from the heat. Allow it to cool to room temperature. Remove the thyme and ginger.
2. In a large pitcher, combine the cranberry syrup mix, bourbon, elderflower liquor, grapefruit juice, and lime juice. Place the mixture in the fridge until you're ready to serve.
3. Add the ginger beer to the pitcher just before serving, along with ice in each cup. Garnish each drink with a rosemary spring, and a cinnamon stick. Enjoy!

[Click here to shop the trinket tray](#)



Cranberry Salsa

Want to spice up the meal? Surprise your guests' taste buds with this fancy recipe that will leave them impressed!

- 1/2 cup honey
- 2 cups fresh cranberries
- 2 sprigs fresh rosemary
- 1 tbsp fresh lime juice
- 1 jalapeno, diced with seeds removed

Place all ingredients into a food processor or blender. Pulse until the ingredients are in small bits, but not completely blended together. Serve with your Charcuterie Board over top of Cream Cheese in a ramekin.

This is what your table is missing.





See something you like?
Click on it to shop!

5 HOLIDAY DECOR TRENDS YOU WONT WANT TO MISS



[Click here to shop the trinket tray](#)



[Click here to shop the candle](#)

1 Steel Goods

Steel décor is elegant, classy, and minimalistic. We love the stunning Gold & Black Trinkets from Thistle Goods as a catch all tray for your end table. Place them on our white/grey/gold Lucite trays, or use them as a candle holder to display one of our favorite Holiday scented Candles from Love, Light & Good Vibes!



[Click here to shop the mug](#)

2 Handmade Pottery

What a lovely touch to add to your Christmas décor. Who doesn't love a good cup of hot cocoa in a beautiful Christmas mug? We absolutely love this mug from Kandy's Pottery. Not only does it give the perfect holiday vibe, but is crafted in Canada by hand.

3

Candles & More Candles

The simple addition of a Candle can add a whole new vibe to your home. Our favorite Holiday Scents promote a sense of relaxation and get the Christmas spirit flowing. One of this year's top trends is pairing your Candles alongside Apothecary Matches. It's not only aesthetically pleasing to the eye, but it would also make a fantastic Gift! Place your Orchid + Ash candle set on one of our Lazy Susan's to make it easily accessible.

[Click here to shop the candle set](#)



[Click here to shop the blanket](#)

4



Gold & Silver Ornaments

Out with the crowded, colorful, tacky ornaments- and in with the simple classy look of Gold & Silver. Your guests will be in awe of your stunning Christmas Tree. Top it off with lights and sprinkle on a dollop of fake snow.

[Click here to shop the scrunchie](#)

5

Chunky Knit Blankets

Don't go through the work of finding a perfect Christmas tree skirt. Instead, enjoy 2 uses out of your tree skirt, one for under the tree and one for keeping you warm! A beautiful chunky white knit blanket is the perfect housing for your wrapped presents. We adore all the beautiful and cozy blanket selections from Orchid + Ash.



Family

Christmas

[Click here to shop the Tray](#)



SANTA'S FAVORITE COOKIES

INGREDIENTS

- 1 cup margarine
- 1/4 cup brown sugar
- 1/4 cup white sugar
- 1 package Jello vanilla instant pudding mix
- 1 tsp vanilla
- 2 eggs
- 1 tsp baking soda
- 2 1/4 cup flour
- 1 1/2 cup chocolate chips

INSTRUCTIONS

In a large bowl mix together the margarine, brown sugar, white sugar, pudding mix, and vanilla. Then add eggs and mix again. Once everything is well incorporated add the rest of your ingredients and mix. Using a cookie scoop, place the cookies onto a greased baking sheet. Bake at 375F for 11 minutes. Once the timer is up, remove cookies and let rest for 5 minutes before eating. Serve on one of our Bamboo Serving Trays and Enjoy!

Start a new Christmas tradition this year making Charcuterie with your family.

Need some ideas?

- Make SURE your kids are involved!
- Create it in the shape of a Christmas Tree!
- Use a cookie cutter to cut your cheese in the shape of a Star for on top!
- Choose a more mild meat such as mild salami or black forest ham.
- Make "Ants on a Log" with celery, peanut butter and raisins.
- Choose a classic cheddar or mozzarella for cheese. Or try a double cream brie baked in your oven.
- Add crunch with crackers, a handful of pretzel sticks and your favorite nuts!

[Click here to shop the board](#)

[Click here to shop the ceramic Christmas tree](#)



Our XL Cheeseboard is the *perfect* board and is large enough to hold all your families Christmas Charcuterie dreams! Add this stunning ceramic Christmas tree from Atria Home and your new tradition is set!

Merry Christmas



FROM
Lynn & Liana
DESIGNS



LL

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DESIGNS

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