

**BUILDING YOUR** 

## PERFECT

## 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 <u>here</u> 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

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Exceed the expectations of your most prestigious guests.



## 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)

## Cranberry Salsa

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

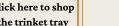
- 1/2 cup honey
- 2 cups fresh cranberries
- 2 sprigs fresh rosemary
- 1 tbsp fresh lime

Place all ingredients into a food processor or blender. Pulse until the ingredients are in small bits, but not completely blended • 1 jalapeno, diced together. Serve with your Charcuterie Board over top of Cream Cheese in a ramekin.

### 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
- 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!







## HOLIDAY DECOR TRENDS YOU WONT WANT TO MISS



Click here to shop the trinket tray

Click
here
to
shop
the
candle



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!

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.

Click here to shop the mug





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

Click here to shop

the candle set

APOTHECAR

Click here to shop the scrunchie

Click here to shop the blanket

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.



# H Christmas V



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!

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!

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
- 11/2 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!

Click here to shop the board

Click here to shop the ceramic Christmas tree







Lynn & Liana
DESIGNS

## Merry Christmas



