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 Publish: December 15, 2022

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**Published:
 Dec 15 2022**

Deadline: 12/1/22

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(12/1)

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Activities & Greetings**

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Tuesday, November 29, 2022

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5 Tips to Pull Off *Holiday Hosting*

FAMILY FEATURES

With stay-at-home holidays a thing of the past for many families, they're now busy preparing for full-blown celebrations. The return of traditional festivities brings seemingly never-ending to-do lists and pressure to be the perfect host.

From mastering a mouthwatering menu and donning your home with decadent decor to ensuring guests enjoy the evening to the fullest, hosting duties bring plenty of responsibilities. This year, though, you can avoid those anxious feelings with some preparation ahead of the big day.

To help pull off a sensational seasonal soiree, consider these tips from the entertaining experts at Sun-Maid to make the holidays brighter and more manageable so you can navigate the stresses of hosting.

Invite Others to Share Favorite Traditions

Especially with stay-at-home holidays in recent years, some friends and family members may have developed their own special traditions from new recipes and foods to seasonal games and activities. Inviting your guests to bring or share something that represents their favorite part of the holidays can help everyone feel welcome.

Take Time for Yourself

Remember to make time for yourself so you can enjoy the fruits of your labor right alongside guests. The busyness of this time of year can add stress but reflecting on the true meaning of the season and reveling in your favorite parts of the holidays can help you avoid feeling overwhelmed.



Photos courtesy of Getty Images

Add New Ingredients to Your Menu

While pairing this year's turkey or ham with the classics provides comfort and calls to mind holiday memories of the past, cooking with new ingredients and adding fresh recipes to the menu can put a fun spin on the season and maybe even create your own traditions to carry forward.

For example, baking with an option like Sun-Maid Raisins provides a whole fruit option with zero grams of added sugars per 1/4-cup serving. They're an easy, better-for-you substitution to reduce overall sugar intake without compromising flavor or texture when compared with dried cranberries, which contain 27 grams of added sugars per 1/4-cup serving. The natural sugars of raisins make them a versatile, useful addition to a wide variety of holiday-worthy dishes.

Hop On Hot Food Trends

One of this year's most popular trends in the kitchen is food boards, a fun and easy way to elevate flavor while incorporating favorites like cured meats, cold cuts, cheese slices and cubes, dips, nuts and more. Plus, you can keep your board balanced with nutritious items like vegetables and fruit, such as raisins, which provide sweet flavor without the added sugars.

A Time for Truce

Gathering for the holidays is about coming together with loved ones, family, friends and neighbors – and pulling it off means catering to everyone's needs and wants. It's a time for compromises and truces. To help add a little extra spark this year, try incorporating a theme to the party or coordinate fun activities and games that can be enjoyed by all. For example, holiday-themed charades, a seasonal "name that tune" game and gift exchanges all give guests ways to get in on the excitement.

To find more holiday entertaining inspiration and recipe ideas, visit SunMaid.com/PullOffTheHolidays.



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Apple Custard Sponge Trifle

Servings: 8-10

- 6 Envy apples
- 2 tablespoons golden caster sugar
- 1 teaspoon cinnamon
- 1/2 cup, plus 2 tablespoons, water
- 1 tablespoon corn flour
- 1 large plain sponge cake
- 2 cups vanilla bean custard
- 1/2 cup caramel or butterscotch sauce, plus additional for arnish, divided
- 1/2 cup cream
- fresh apple slices
- fresh strawberry slices

Peel, core and dice apples; place in large saucepan. Add caster sugar, cinnamon and 1/2 cup water. Simmer apples 5-8 minutes until tender. Combine corn flour and remaining water. Stir corn flour mixture into apples until apples are syrupy. Cut sponge cake into 2-centimeter diced pieces. Arrange 1/3 of sponge pieces in base of serving bowl. Add half of cinnamon apple pieces, including syrupy juices. Add 1 cup custard and drizzle with 1/4 cup caramel sauce. Repeat with remaining ingredients, finishing with sponge cake; chill. Whip cream and spoon dollops over sponge cake to cover top. Garnish with apple slices, strawberry slices and caramel sauce.

Apple Custard Sponge Trifle

Make *Holiday Memories* with Sweet Eats

FAMILY FEATURES

Whether your festivities include immediate family or bring together relatives from around the country, the holidays are about making memories with loved ones. From the first days of the season to the last, many families spend their precious time together with favorite activities and the best foods the holidays have to offer.

This year, you can change things up and start new traditions with a fresh ingredient like Envy apples, which provide an easy way to update classics due to their sweet taste and availability. The sweet, sophisticated flavor; uplifting, fresh aroma; delightfully satisfying crunch; beautiful appearance; and naturally white flesh that doesn't brown as quickly as other apples all lend themselves to shareable recipes like this Apple Wreath Salad or Roasted Apple Macaroni and Cheese, both perfect for holiday parties.

Because cherished memories are made with sweet ingredients, you can turn cozy movie nights into festive and memorable events year after year by pairing Hallmark Channel's popular "Countdown to Christmas" holiday movies with delicious desserts like Apple Custard Sponge Trifle and Brown Butter Apple Pie.

Find more memory-making recipes at EnvyApple.com.



Apple Wreath Salad



Brown Butter Apple Pie

Brown Butter Apple Pie

- Streusel Topping:**
- 1/2 cup flour
 - 1/4 cup chopped pecans
 - 2 tablespoons light brown sugar
 - 4 tablespoons butter, cut into 1/2-inch cubes

- Filling:**
- 4 tablespoons butter
 - 2 pounds Envy apples, cut into 1/4-inch slices
 - 1/2 cup light brown sugar
 - 1/2 teaspoon cinnamon
 - 1/8 teaspoon grated nutmeg
 - 1/4 teaspoon salt
 - 1 teaspoon vanilla
 - 3 tablespoons flour

1 deep dish frozen pie shell

Preheat oven to 375 F.

To make streusel topping: Mix flour, chopped pecans and light brown sugar. Stir in butter using fingertips until incorporated with small lumps of butter visible. Refrigerate.

To make filling: In large skillet over medium heat, melt butter until amber, stirring often. Set aside to cool. In large bowl, stir sliced apples, brown sugar, cinnamon, nutmeg, salt, vanilla and flour using spatula. Pour brown butter over apples and mix, scraping skillet with rubber spatula to incorporate brown butter bits.

Place frozen pie shell on baking sheet. Add 2 cups apple mixture into shell, gently pressing apple slices for even base. Add remaining apple slices and gently press. Sprinkle streusel topping evenly over apples.

Bake 30 minutes then reduce oven temperature to 350 F and bake 35-45 minutes until topping is golden and apples feel tender when pierced with fork.

Apple Wreath Salad

Recipe courtesy of "The Produce Moms" (@theproducemoms)

- Balsamic Dressing:**
- 1 tablespoon honey
 - 1 tablespoon Dijon mustard
 - 1/2 teaspoon fine sea salt
 - 1/2 teaspoon black pepper, finely ground
 - 1 large garlic clove, minced
 - 1/4 cup balsamic vinegar
 - 3/4 cup extra-virgin olive oil

Salad:

- 10 ounces baby arugula

- 3 Envy apples, sliced
- 9 ounces goat cheese, crumbled
- 3 ounces pomegranate arils
- 3 ounces pecans, toasted

To make balsamic dressing: In small serving bowl, whisk honey, Dijon mustard, salt, pepper, garlic, balsamic vinegar and olive oil. Place dressing bowl in center of large board or platter. Arrange arugula around dressing bowl in wreath shape. Place apple slices on top of arugula. Sprinkle on goat cheese, pomegranate arils and pecans.

Roasted Apple Macaroni and Cheese

- Salted water
- 1 pound macaroni noodles
 - 4 tablespoons butter
 - 1 Envy apple, peeled and diced
 - 4 tablespoons flour
 - 2 cups heavy cream
 - 2 cups milk
 - 3 cups sharp cheddar cheese, grated
 - 1 cup Romano cheese, grated
 - 1 cup gruyere cheese, grated
 - 1 tablespoon kosher salt
 - 1 teaspoon Worcestershire

- Topping:**
- 2 tablespoons butter
 - 1 cup panko breadcrumbs

Bring large pot of salted water to boil. Add noodles and cook until just tender. Drain and set aside.

In large pot over high heat, melt butter then saute diced apple until caramelized and tender. Sprinkle in flour and stir. Cook 1 minute, stirring frequently.

Whisk in heavy cream and milk; bring to boil, whisking frequently so milk doesn't burn. Once boiling, turn heat to low and whisk in cheddar cheese, Romano cheese, gruyere cheese, salt and Worcestershire. Continue whisking until cheese is melted thoroughly. Carefully pour mixture into large blender and blend on high until smooth.

Pour cheese sauce over noodles and stir.

Pour macaroni and cheese into 9-by-13-inch pan and spread evenly.

Heat oven to broil.

To make topping: In medium bowl, melt butter and stir in panko breadcrumbs. Sprinkle breadcrumbs over macaroni and cheese; broil until golden brown.



Roasted Apple Macaroni and Cheese