

Special party recipes spice up holiday planning

For that special party try these recipes, guaranteed to add zing and zest to holiday planning.

Holiday Eggnog

- 6 eggs
- 1 cup sugar
- ½ teaspoon salt
- 1 cup golden rum
- 1 quart light cream (20 percent)
- Nutmeg

In large bowl, beat eggs until light and foamy. Add sugar and salt, beating until thick and lemon colored. Stir in rum and cream. Chill at least 3 hours. Just before serving, sprinkle with nutmeg. Makes 12 servings (about ½ cup each).

Swiss Cheese Fondue

- ¾ cup white wine
 - ¾ cup half-and-half
 - 1 pound processed Swiss cheese, diced
 - 3 tablespoons flour
 - ½ teaspoon dry mustard
 - pinch of nutmeg
 - salt, seasoned to taste
 - French bread cubes
- Heat the liquid to just below boiling point. Combine cheese, flour, mustard, nutmeg and salt. Add to hot liquid by

handfuls and stir briskly until thickened and well blended. Place over flame to keep cheese simmering but not boiling, adding more of the warmed half-and-half or other liquid as needed to keep a good dipping consistency. Serves 5 or 6. (Double for party)

Stuffed Mushrooms

- 20-30 fresh mushrooms (about 1 pound)
- 2 tablespoons butter
- 2 tablespoons minced shallots
- ½ teaspoon Worcestershire sauce
- 1 cup soft breadcrumbs
- 1 cup sharp cheddar cheese
- salt and pepper to taste
- 2 tablespoons water

Preheat oven to 350 degrees. Pull stems from mushrooms and finely chop. Melt butter in small skillet over medium-low heat. Add chopped mushroom stems and shallots, saute until tender and translucent. Stir in Worcestershire sauce, breadcrumbs, cheese and salt and pepper. Salt insides of mushroom caps and fill with sauteed mixture, mounding over the top. Put 2 tablespoons water in shallow dish and arrange stuffed mushrooms in dish. Bake about 20 minutes. Serve hot. Makes 20-30 appetizers.

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