

FESTIVE FINGER FOOD AND COCKTAIL RECIPES!

Cranberry Meatballs

Makes 24 meatballs

Ingredients

1 pound ground turkey
2 tablespoons chopped fresh parsley
2 tablespoons minced onion
¼ cup seasoned bread crumbs
1 egg
1 can jellied cranberry sauce
¼ cup chili sauce
1/3 cup ketchup

Preparation

1. Combine the turkey, bread crumbs, parsley, onion, and egg in a large bowl. Mix together well and shape the mixture into 24 balls.
2. In a crockpot, mix the cranberry sauce, ketchup, and chili sauce together, and then add the meatballs, stirring them with the sauce mixture.
3. Put the lid on the crockpot and cook on low for 6 hours, stirring once or twice.

Shrimp in Jackets

Makes 36 servings

Ingredients

36 frozen medium, shelled shrimp, thawed

½ teaspoon garlic salt

15 slices bacon, cut in thirds

Preparation

1. Sprinkle the shrimp with the garlic salt and then wrap each in 1/3 slice of bacon. Place them on a broiler rack and broil 3 inches from the heat just until the bacon is crisp, about 10 minutes.

Hot Cheese Dip with Fruit

Yields 2 cups

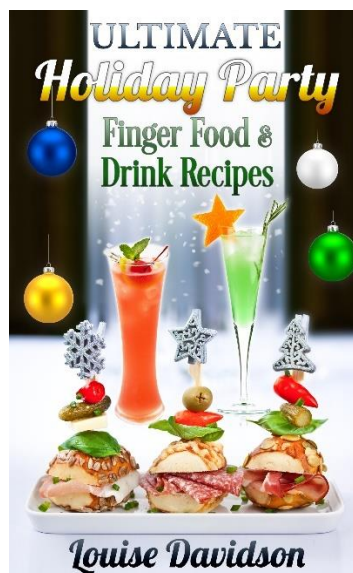
Ingredients

1 cup sharp American cheese, shredded
1 cup Swiss cheese, shredded
1 6-ounce can evaporated milk
1 tablespoon prepared mustard
1 teaspoon Worcestershire sauce
Dash bottled hot pepper sauce
¼ cup finely chopped canned pimento
Apples or pears, cut in wedges

Preparation

1. In a saucepan, heat the cheeses, milk, mustard, Worcestershire sauce, and hot pepper sauce and stir until the mixture is smooth. Remove the pan from the heat and stir in the pimento.
2. Serve hot for dipping with apple or pear wedges.

All the party finger food recipes are from Louise Davidson's cookbook Ultimate Party Finger Food and Drink Recipes. Click the cover to learn more or [here](#).



Champagne Cocktail

The Champagne Cocktail made its first appearance in *Bon Vivant's Companion* (1862) by Jerry Thomas. However, the original drink did not include brandy. Later, a revised recipe presented by Harry Johnson added fruit to the mix. This epic vintage drink is an IBA official cocktail.

Serves 1 | Prep. Time 5 minutes

Ingredients

1 ounce brandy
4–6 ounces Champagne
1 sugar cube
2–3 dashes Angostura bitters
Orange slice and Maraschino cherry to garnish

Directions

1. Add the sugar cube and bitters to a Champagne flute.
2. Stir gently.
3. Add the brandy and Champagne. Allow the sugar to dissolve.
4. Garnish with a maraschino cherry and an orange slice.

Jake Rose

The Jake Rose rose to tremendous popularity in the 1920s and 1930s after Ernest Hemingway mentioned it in *The Sun Also Rises* in 1926. The Jake Rose was also the favorite drink of John Steinbeck. Named after the infamous gambler Bald Jack Rose, this vintage drink made its first print appearance in 1905 in an article in the *National Police Gazette*. It is one of the six drinks in David A. Embury's *The Fine Art of Mixing Drinks*.

Serves 1 | Prep. Time 5 minutes

Ingredients

2 ounces applejack
½ ounce grenadine
1 ounce lime juice
Apple slice to garnish (optional)

Directions

1. Add the listed ingredients to an ice-filled cocktail shaker.
2. Shake vigorously to mix well.
3. Strain and pour into a chilled cocktail glass.
4. Garnish with an apple slice.

The cocktail recipes are from Louise Davidson's book *Vintage Cocktails and Drinks*. Get the book [here](#) or click the cover.

