

Holiday Parties To Lift Spirits Not Stress

(NAPSA)—Hosting a holiday soiree doesn't require a gift for flair as much as it calls for attention to detail.

For instance, party-planning experts suggest choosing the finger foods and snacks you serve carefully, being certain they complement any beverages you offer. Cheeses are always a classic choice, but consider foods with a seasonal flair as well, such as rum and nut cake and caramel popcorn.

When it comes to beverages, do some prep work ahead of time, such as slicing up a supply of fruit garnishes. Also, be sure to offer guests a variety of nonalcoholic choices, in addition to any cocktails. Remember to encourage only moderate alcohol consumption.

If you're looking for some festive cocktails to match the mood and ambience, consider these unique drinks. They capture the holiday spirit and can be simple to mix:

BACARDI® LIMÓN™ Jingle Bell Hopper

**2 parts BACARDI® LIMÓN™
½ part sweetened lime juice
½ part melon liqueur**

Pour ingredients over crushed ice in a rocks glass. Garnish with cherry.

BACARDI® Party Punch
1 750 ml bottle BACARDI® Gold Rum
1 L cranberry juice
2 L ginger ale, chilled
8 oz. orange juice
1 oz. lime juice
1½ oz. lemon juice
Extra citrus fruit for garnish
Ice



Jingle Bell Hoppers can be a festive way to raise holiday spirits.

In large container, combine rum and fruit juices. Chill. Just before serving, pour into large punch bowl. Add ice and gently stir in chilled ginger ale. Garnish by floating orange, lemon and lime slices on top.

Makes 16 cups.



Other stress-reducing tips include cooking well ahead of time and serving on eco-friendly, disposable ware to minimize cleanup.

For more recipes, visit www.bacardi.com.