

# Holiday Entertaining

## Tips To Take The Stress Out Of Your Next Party

(NAPSA)—Quick and simple recipes and attention to detail can help make you a happy guest at your own holiday party.

One of the tricks is to choose your finger foods carefully. The foods and drinks should complement each other and add to that warm feeling. And if you're serving rum, here's an eggnog that's a snap to make and will warm your guests' hearts.

### "Select" Eggnog

- 3 parts Bacardi Select Rum**
- 5 parts half-and-half**
- ½ part sugar**
- ½ part vanilla extract**

**Shake ingredients with crushed ice and strain into a mug. Sprinkle with nutmeg.**

For a festive drink that complements your food, you might want to try this delicious Pomegranate Mojito Cocktail.

### Pomegranate Mojito Cocktail

- 1½ oz. Bacardi Superior rum**
- 12 fresh spearmint leaves**
- ½ lime**
- 1 oz. pomegranate juice**
- 2 Tbsp. simple syrup**  
(or 4 tsp. sugar)
- Top with club soda**

**Crush mint leaves and lime in a shaker. Cover with Bacardi rum, pomegranate juice and simple syrup. Shake with ice and strain into a chilled martini glass. Top with a splash of club soda. Garnish with lime wedge and sprig of mint.**



**Taste Tempting—It's hard to go wrong with an eggnog that will warm your heart.**

### Setting Up The Bar

If your guests are expected to bring their own spirits, let them know in the invitation. If you're serving cocktails, don't forget the ice. You can never have too much ice at a party. Use quality ice for the best-tasting mixed drinks. Add fresh fruit to your shopping list. Limes, lemons and oranges should be sliced in advance. Consider making two punch bowls; one with rum and one without. Remember, you are responsible for the safety of your guests, so encourage only moderate consumption of alcohol.

For more recipes, visit [www.bacardi.com](http://www.bacardi.com).