Holiday Hints

Turn Your Home Into Santa's Workshop

(NAPSA)—Whether you're decking the halls, gathering around a festively set table for a fabulous holiday feast or putting thoughtfully creative presents under the tree, "The Betty Crocker Christmas Cookbook" (Wiley; \$25.95) can be a complete resource. This inspiring and practical all-in-one guide is chock-full of fresh ideas, 250 recipes



to serve and to give, oodles of holiday crafts CHRISTMAS for gift giving and decorating, plus special Holiday Survival and Countdown Calendars. Let Betty Crocker show you how to

add zest to the season with plenty of time to relax and bask in the holiday glow with friends and family.

Among the great food gift ideas, here is a recipe that is ideal for parties and when packaged with an excellent blue cheese, a bottled vinaigrette dressing and fresh pears is the start of a spectacular salad. All that's needed is the greens.

> **Swedish Nuts** Prep: 10 minutes Total Time: 40 minutes Makes 8 servings (about ¼ cup each)

1 egg white, slightly beaten 2 cups pecan or walnut halves

¼ cup sugar

2 teaspoons ground cardamom

1. Heat oven to 300F°. Grease $15 \times 10 \times 1$ -inch pan with shortening or cooking spray. In



medium bowl, mix egg white and pecan halves until pecans are coated and sticky.

2. In small bowl, mix sugar and cardamom; sprinkle over pecans. Stir until pecans are completely coated. Spread pecans in a single layer in pan.

3. Bake about 30 minutes or until toasted. Cool completely or serve slightly warm. Store tightly covered up to 3 weeks.

New twist: Ground cinnamon can be substituted for the cardamom; both spices are perfect for the holidays.

serving: Calories (Calories from Fat 160); Total Fat 18g (Saturated Fat 1.5g; Trans Fat 0g); Cholesterol 0mg; Sodium 5mg; Total Carbohydrate 12g (Dietary Fiber 3g; Sugars 9g); Protein 3g; % Daily Value: Vitamin A 0%; Vitamin C 0%; Calcium 0%: Iron 4%: Exchanges: 1/2 Other Carbohydrate, 1/2 High-Fat Meat, 3 Fat; Carbohydrate Choices: 1

For more information, visit www.wilev.com.