

# Holiday Cooking

## Give A Festive Twist To Traditional Fare

(NAPSA)—This year, you can surprise holiday guests twice over.

First, by serving an appetizer that has a texture and zing they may never have experienced before. Secondly, this appetizer features trans fat- and cholesterol-free Seneca Farms Crisp Onions.

These crunchy culinary delights, available in the produce section, can be a healthier way to dress up your holiday meals with great taste and fewer calories. Plus, because they require no slicing or dicing and can be sprinkled onto holiday side dishes, salads, soups and appetizers, they're a tasteful way to save time in the kitchen.

By garnishing ordinary recipes with Crisp Onions, you incorporate unexpectedly sweet, crunchy onions that bring an element of surprise. Seneca Farms Crisp Onions are a great way to perk up holiday fare with an all-natural, healthier ingredient that simply makes meals more memorable.

For example, Crisp Onions and Sweet Potato Chips add sweet and savory elements to this light and crunchy cereal and nut mix.

### Spicy Crisp Onions Snack Mix

*Prep time: 10 minutes*

*Bake time: 10 minutes*

*Makes: 2 quarts*

- 4 cups crisp rice cereal (such as Crispix)**
- 1½ cups whole unsalted almonds, toasted\***
- 1 tablespoon chili powder**



**Spicy Crisp Onions Snack Mix can add zip to any holiday party.**

- 1½ teaspoons ground cumin**
- 1 teaspoon salt**
- 2 tablespoons olive oil**
- 1 bag (3.5 ounces) Seneca Farms Crisp Onions**
- 1 bag (2.5 ounces) Seneca Sweet Potato Chips, Cinnamon or Sea Salt**

**Preheat oven to 350°F. Line a baking sheet with foil. Combine cereal and almonds in a large bowl. Sprinkle with chili powder, cumin and salt. Drizzle olive oil over mix and stir well until ingredients are coated with spices. Bake 10 minutes, stirring once. Remove from oven and immediately add Crisp Onions and Sweet Potato Chips. Mix well. Cool. Store in airtight container up to one week.**

**\* To toast almonds, spread on a rimmed baking sheet. Bake at 350°F 10–15 minutes, stirring once or twice.**

For more information, visit [www.SenecaSnacks.com](http://www.SenecaSnacks.com).