**Black Mission Fig Guacamole**

*Serves 12/serving size: 3 Tbsp

2 Hass avocados, peeled and cut
1⁄3 cup finely chopped red onions
1 small jalapeño pepper with seeds
2 Tbsp. finely chopped fresh cilantro
2 Tbsp. fresh lime juice
Pinch of salt, or to taste

Gently stir all ingredients together in a medium bowl until well combined. Serve with baked blue corn tortilla chips.

**Creamy Black Mission Fig Sauce**

**Serves 1**

1 scoop (2 oz.) vanilla ice cream
1⁄3 cup finely chopped red onions
1 small jalapeño pepper with seeds
1⁄2 tsp. sea salt, or to taste

(NAPSA)—Thanks to the growing popularity of dessert bars popping up across the country, drinkable desserts are becoming one of the hottest trends in the culinary world. These creative concoctions can be a terrific way to impress your guests and leave a lasting impression at your next party.

David Lebovitz, renowned pastry chef and author of “The Perfect Scoop,” among other cookbooks, has transformed some of his favorite treats, such as Tiramisu and Banana Split, into sipable sensations.

He says, “I really enjoyed deconstructing some of my favorite recipes and using the ingredients to create something fresh and contemporary,” says Lebovitz. “Baileys Irish Cream serves as an excellent base in these cocktails since its natural flavors of vanilla, chocolate, fresh cream and Irish whiskey easily complement so many of the flavors already found in desserts.”

You can bring this dessert bar trend home by trying two of Lebovitz’s contemporary twists on conventional favorites. Whether served at a traditional holiday feast or at a casual celebration, the time of year, these drinkable desserts are sure to impress your guests with their contemporary flair:

**Banana Baileys Split (Baileys Foster)**

Serves 1

1⁄2 medium-size ripe banana 2 scoops Baileys

Blend together Irish Cream, banana and a banana slice.

**Rum and cherry**

Serves 1

1⁄3 oz. Myers’s dark rum 1 ice cube Finely ground chocolate or powdered hot chocolate mix 1 candied or maraschino cherry

Whipped cream

Rim a well-chilled, oversized martini glass in ground chocolate or hot chocolate mix. Overturn the glass and put the cherry in the bottom. Peel and slice half of the banana. Thoroughly blend together the banana, Irish Cream, rum, ice cream, nutmeg and ice cube. Pour into glass and top with whipped cream and a banana slice.

**T’Irish-mis’u (Tiramis’u)**

Serves 2

4 oz. Baileys Original Irish Cream 1⁄2 cup mascarpone 1⁄4 cup espresso or strong-coffee flavored coffee 2 scoops vanilla, chocolate or coffee ice cream 2 to 4 ice cubes 2 soft ladyfingers cookies sliced lengthwise, or shortbread wafers

Chocolate-hazelnut spread

Chop hazelnut spread into small pieces. Blend together Irish Cream, mascarpone and coffee until smooth. Fold in chopped chocolate-hazelnut spread. Pour into glasses and top with whipped cream.

**Black Mission Fig Guacamole**

Frustrated over the cost of branded prescription co-pays, some people don’t fill their prescriptions—which can be dangerous.

(NAPSA)—A healthy improve-ment in how you pay for prescrip-tions differentiates the best from the rest. Steadily rising co-pays have prompted many to take a more active role in finding less expen-sive alternatives.

Getting Effective

According to an extensive survey of employer health benefits by the Kaiser Family Foundation, the average co-payment amounts in 2009 were:

- For nonpreferred drugs, the average copayment rose 124 per-cent, from $17 to $38.
- For preferred drugs, the average copayment rose 85 percent, from $61 to $110.

Even the healthiest relationships can turn a bit bah humbug during the holidays. A recent survey conducted by Philips Norelco found that more than half of 29.5 million Americans who suffer from medical problems, from allergies to migraines, headaches could be migraines, are finding the holiday season stressful.

This season’s jewelry looks range from polished to whimsical and owe a lot to the input of trendsetters.

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An extension of the sexy, sassy and stylish Baby Phat lifestyle brand, the fashion watch collection delivers its hot hip-hop influ-ence to the world of more tradi-tional timepieces.

From the Heart—

The Green Initiative Collection is the gift that continues to give. As the official emblem of the Dia-betic Empowerment Fund (DEF) (a nonprofit organization for the empowerment of communities in Africa, where diamonds are a natu-ral resource), the Green Bracelet, a green, black and white natural rough-diamond wrist piece, is a great gift to give or receive for the holidays.

With every purchase of the Green Bracelet, $20 or more will be donated to the DEF. All these jewelry gifts were cre-at ed with the help of The Kimberly Jew-elery Group, founded by the trend-setting Russell Simmons and—the “epitome of fabulosity”—Kimora Lee Simmons.

For more information, please visit www.simmonsjewelry.com.