

HOST YOUR OWN HOLIDAY COCKTAIL PARTY!

Get ready to dazzle your guests and elevate your end-of-year celebrations! Hosting a memorable gathering calls for a perfect blend of delectable appetizers and irresistible drinks. From tantalizing canapes to elegant cocktails, we've assembled a collection of recipes that are guaranteed to delight your taste buds and warm your hearts throughout this joyful season.

If you whip up any of these delightful drinks or appetizers, be sure to post a photo on social media and tag us @wcnypbs.

Did You Know?

Finger foods became a novelty during the Prohibition era thanks to the proliferation of juice joints. Speakeasies provided their patrons with bite-sized snacks to keep them drinking and dancing all night.

Foodie-guide

WCNY's monthly Foodie-guide looks at the best of PBS food content, recipes, cooking videos, and more!

Sign up today at wcnypbs.org.



Spiced Cranberry Sangria (6-8 servings)

Ingredients

- 1 - 12 oz. bag of cranberries (1/4 cup reserved for garnish)
- 2 oranges, juiced, plus a few slices for garnish
- 1 cup water
- 2-inch knob of fresh ginger, sliced
- 1-1/4 cups pure cane sugar
- 1 cinnamon stick
- 1/4 cup Cointreau
- 1 green apple, sliced
- 1 bottle of white wine
- Cubed ice



Directions

1. In a medium saucepan, add the cranberries, orange juice, water, fresh ginger, sugar, and cinnamon stick.
2. Turn the heat to medium and simmer for ten minutes, until the cranberries have softened.
3. Run the cranberry syrup through a fine-mesh sieve and press the cranberries to release any juices.
4. Transfer the syrup to a large pitcher.
5. Pour in the Cointreau and wine, and thoroughly mix.
6. Add reserved cranberries, orange slices, and sliced green apple.
7. Transfer to the fridge to chill for one to two hours. Stir the sangria before serving.
8. Serve over ice.

Bite-Sized Caprese Salad (24 pieces)

Ingredients

- 24 heirloom cherry tomatoes
- 1-1/2 tsp. salt
- 1 tbsp. Vincotto
- 1 tbsp. olive oil
- 2 tsp. red wine vinegar
- 24 baby mozzarella balls
- 24 basil leaves



Directions

1. Bring a large pot of water to a boil and blanch the tomatoes for 20 seconds to make them easier to peel.
2. Quickly transfer the tomatoes to a bowl of ice water to prevent them from cooking. Then, use a paring knife to peel them.
3. Toss the peeled tomatoes with salt, vincotto, olive oil, and red wine vinegar. Let them marinate for at least one hour or overnight in the refrigerator.
4. When ready to serve, drain the mozzarella and wrap a basil leaf around each ball of mozzarella.
5. Skewer the marinated tomatoes and basil-wrapped mozzarella. Serve immediately.

Winter Citrus Spritzer (4 servings)

Ingredients

- 4 cara cara oranges, halved (satsuma mandarins, blood oranges, or navel oranges will also work)
- 8 oz. Aperol
- 12 oz. Cava or Champagne
- Cubed ice



Directions

1. Using a vegetable peeler, remove slices of the peel. Squeeze the oranges and run the juice through a sieve.
2. Discard the pulp. (Of course, if you like pulp, then skip this step!)
3. Add ice to each glass.
4. Divide the orange juice amongst the four glasses and pour two ounces of Aperol in each.
5. Top each drink with about three ounces of Cava or Champagne.
6. Garnish with an orange peel.

Orange Chicken Polpettine (60 pieces)

Ingredients

- 1 lb. ground chicken
- 8 oz. silken tofu
- 1-1/3 cup panko
- 4 tsp. soy sauce
- 4 tsp. Shaoxing wine
- 2 tsp. grated ginger
- 1/4 tsp. white pepper, ground
- 1/2 tsp. salt
- 1/2 cup potato starch
- Vegetable oil for frying

For the Sauce:

- 2/3 cup orange juice
- 1/3 cup orange marmalade
- 2 tsp. potato starch



Directions

1. In a medium bowl, add the ground chicken, tofu, panko, soy sauce, Shaoxing wine, grated ginger, white pepper, and salt. Use your hands to knead the mixture until it's uniform.
2. Add one inch of oil to a heavy bottomed pot and preheat the oven to 340°F.
3. Put the 1/2 cup of potato starch in a bowl.
4. Generously dust your hands with potato starch and scoop out one level tablespoon of meat mixture into the palm of your hand. Roll the meat around to make it spherical and to dust the outside surface with potato starch. Place the meatballs on a non-stick baking sheet. Repeat until you've used all the meat.
5. Fry the meatballs until golden brown, rolling them around so they brown evenly.
6. Whisk together the orange juice, orange marmalade, and two teaspoons of potato starch in a sauté pan and bring to a boil. Add the fried meatballs and roll around to coat evenly. Serve hot or at room temperature.

The Oxonian Cocktail (1 serving)

Ingredients

- 3 oz. Advocaat (Dutch/Belgian eggnog liqueur)
- 3 oz. English-style pale ale (Extra Special Bitter)
- 1 oz. spiced brown sugar syrup
- 1/4 tsp. each of ground cinnamon, cloves & ginger
- Top with grated nutmeg

Directions

1. For the spiced brown sugar syrup, dissolve two cups of light brown or evaporated cane sugar into one cup of water over low heat.
2. Add a 1/4 teaspoon each of ground cinnamon, ground cloves, and ground ginger. Stir until combined and allow to cool.
3. Combine all ingredients in a glass and grate a small amount of fresh nutmeg over the top.



Little Shrimp Casseroles (24 pieces)

Ingredients

- 4 tbsp. unsalted butter, melted
- 2 tsp. chopped garlic
- 1/4 cup minced scallions
- 1/2 cup (about 2) white button mushrooms, coarsely chopped
- 1/2 tsp. black pepper, freshly ground
- 1/2 tsp. salt
- 2 tbsp. canola oil
- 1 lb. (about 24) large shrimp, peeled
- 1 cup fresh breadcrumbs (from about 3/4 slice of bread processed in a food processor)
- 1/4 cup dry white wine

Directions

1. Mix the butter in a large glass bowl with the garlic, scallions, mushrooms, pepper, salt, and one tablespoon of oil. Add the shrimp and toss to mix well.
2. Divide the mixture among four individual gratin dishes, or spoon it into a large gratin dish or shallow baking dish.
3. In a separate bowl, toss the breadcrumbs with the remaining tablespoon of oil, so they are lightly coated but still fluffy.
4. Sprinkle the shrimp mixture with the breadcrumbs and pour the wine on top.
5. About 30 minutes before serving time, heat the oven to 425°F.
6. Place the gratin dishes or dish on a cookie sheet and bake for ten minutes, or until the topping is nicely browned and the shrimp are cooked through. Serve immediately.



Pecan Tassies (18 pieces)

Ingredients

Dough

- 1/2 cup pecans, finely ground
- 1/2 cup cream cheese, room temperature
- 4 tbsp. unsalted butter, room temperature
- 3/4 cup all-purpose flour
- Pinch of salt

Filling

- 1 large egg
- 1/4 cup packed light brown sugar
- 2 tbsp. pure maple syrup
- 2 tsp. vanilla extract
- 1 tbsp. unsalted butter, room temperature
- 1/4 tsp. salt
- 3/4 cup pecans, toasted and coarsely chopped

Directions

1. Preheat the oven to 350°F. Mix cream cheese and butter with an electric mixer fitted with the paddle attachment. Mix on medium-high speed until well blended. Add flour, ground pecans, and salt; mix just until dough comes together. Alternatively, stir together ingredients with a wooden spoon in a large bowl.
2. Roll dough into 1-inch balls—press into the bottoms and up sides of cups of mini-muffin tins.
3. Whisk egg, brown sugar, maple syrup, vanilla, butter, and salt in a bowl. Stir in pecans. Spoon about 1-1/2 teaspoons filling into each muffin cup.
4. Bake until crust begins to turn golden for about 20 minutes. Let cool completely in tins on wire rack before unmolding. Tassies can be stored in single layers in airtight containers at room temperature up to three days.