

It's Holiday Party Time!

Written by Debbi Covington

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It's the most wonderful time of the year and everyone is throwing a holiday party, including you. Aren't you tired of serving (and being served) sliced ham and turkey with cocktail rolls? A bowl of shrimp with cocktail sauce has been done to death. Cheese and vegetable platters are totally boring fare. Even traditional crab dip is getting old. You're in luck! Your guests are sure to love these three delectable cocktail party recipes. Best of all, they're all simple to prepare and can be made in advance. Happy Holidays!

Italian Marinated Shrimp and Artichokes

Something new, beautiful and fabulously delicious!

1½ pounds large shrimp, peeled and deveined

¼ cup white balsamic vinegar

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3 tablespoons olive oil

1 (.75-ounce) package dry Italian dressing mix

2 tablespoons finely chopped Italian parsley

2 tablespoons finely chopped green onion

1 (14-ounce) can artichoke hearts, drained and halved

1 (6-ounce) can large black olives, drained

1 cup grape tomatoes, halved

Cook shrimp and set aside to cool. In a medium bowl, combine vinegar, olive oil and Italian dressing mix. Add shrimp, parsley, green onion, artichoke hearts, olives and grape tomato halves. Toss gently to combine. Refrigerate for 4 to 8 hours before serving. Serves 8.

Chinese Buffet Crab Spread

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www.covington.com Chinese buffet vegetable dish



www.covington.com Bread recipe by Debbi Covington