

People EXTRA

HOLIDAY 2012



85 Stars
50 Recipes

Holiday Joy!

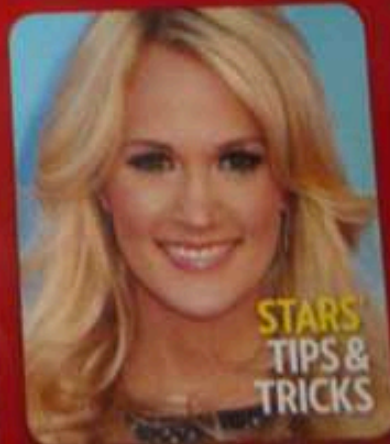
AT HOME WITH
MOLLY SIMS
& FAMILY



JILLIAN'S
HEALTHY
HOLIDAYS



CELEB
CHEF
RECIPES



STARS'
TIPS &
TRICKS



*NEW YEAR'S EVE BAS

FORGET THE CHAMPAGNE TOAST! THE COOKING CHANNEL STAR RINGS IN THE NEW YEAR WITH A LOW-KEY BUFFET AND VODKA BAR

On New Year's Eve, Nadia G. isn't afraid to break with tradition. The *Bitchin' Kitchen* star refuses to make any resolutions or throw a formal dinner on Dec. 31. "The biggest mistake people make is creating a huge sit-down dinner," she says. "You end up stressing yourself out." Instead the Canadian native, 32, whips up an easy buffet of finger foods—meatballs, shrimp cocktail, tomatoes and mozzarella skewers—plus a salad for guests to munch on while they watch the ball drop. "Almost everything can be made before, so you can spend time catching up with friends at the party," she says. Another rule-breaker? Instead of popping bubbly, she treats guests to a vodka bar. "Champagne can get a little pricey, and vodka is so versatile," she says. "You can experiment with different mixers." After all, "New Year's is all about gifts, and gifts is open to interpretation."

Set the table

Go wild Use colorful plates, colorful plates and lots of sparkles. The total touch: A mini bar. Do a DIY bar. Put the different vodka mixes in clear punch bowls and glasses. Vodka can easily give a buffet.



Nadia G's

NEW YEAR'S EVE BAS

ITALIAN MEATBALLS

Makes 14 to 22 meatballs
Serves 4 to 6

- 1 egg
- Handful of parsley, finely minced
- Big pinch of oregano
- 1 clove garlic, minced
- 1/2 cup grated Parmesan cheese
- 1 tsp. seasoned breadcrumbs
- 1/4 lb. ground pork
- 1/4 lb. ground sirloin
- 3 tbsp. canola oil

1. In a bowl, combine the egg, parsley, oregano, garlic, Parmesan and bread crumbs. Add the ground pork and sirloin and mix gently. Form into golf-ball-size meatballs.
2. Preheat oven to 350°. In a medium hotstock skillet, heat oil over medium-high heat. Place meatballs in pan, 3 at a time, and fry for 4 minutes. Turn the meatballs every 30 seconds so that they don't burn but are still dark brown on all sides. Place seared meatballs on a baking sheet and bake for 5 minutes.

CHOCOLATE BALLS

Makes 22 servings

- 1 cup finely chopped semisweet chocolate
- 1 cup finely chopped milk chocolate
- 1 cup butterscotch chips
- 1/2 cup unsalted dry-roasted peanuts
- 1/2 cup crushed pretzels

1. Place both chocolates and butterscotch chips in the top of a double boiler and stir over medium heat until melted. Remove from heat and fold in peanuts and pretzels. Let cool slightly.
2. Line a baking sheet with parchment paper and scoop on heaping



tablespoons of the mix. Refrigerate for 5 minutes from fridge, and with a gently firm into balls; refrigerate until ready.

Recipe adapted from *Good & Beautiful*