

# *Gourmet on the Run*

A Wine and Kitchen Shop

137 Marketplace Avenue ▪ Mooresville, NC 28117 ▪ 704-696-0030



## Holiday 2008

### Top 10 List: Foods to Have on Hand for Impromptu Holiday Entertaining

1. **Mixed Nuts** – Have a can or two of deluxe mixed nuts (without peanuts) on hand. These can be warmed in the oven (toasting releases flavor and aroma). Serve in a martini glass or decorative dish.
2. **Marinated Olives** – Pick up some at the deli counter or marinate yourself with some good quality olive oil, lemon zest, cracked peppercorns and fresh rosemary. I like large green olives stuffed with pimentos, garlic, almonds and jalapenos.
3. **Soft Cream Cheeses** – A wheel of brie or camembert can be easily paired with crackers, crusty bread or fresh fruit. To add flair, wrap in puff pastry, bake and serve warm or add sautéed fruit or prepared chutney.
4. **Fancy Crackers** – Flavored crackers, bagel chips, pita crisps and flat breads can be eaten alone or served with dips, cold cuts and spreads.
5. **Cold cuts** – Keep slices of ham, turkey, salami and other meats on hand to create an antipasto plate with a moments notice. Garnish with olives, artichoke hearts and sun-dried tomatoes from the pantry. Leftovers make a great snack or weekday lunch.
6. **Dip Mixes** – Whip up a batch of dip in mere minutes with a dried dip mix and some sour cream, mayonnaise or yogurt. Choose bold and exotic flavors like lemon dill or wasabi ginger!
7. **Prepared Spreads** – Serve flavored hummus from the refrigerated section of the deli with precut veggies and pita crisps or use ready made pestos and relishes with cream cheese to create a savory spread.
8. **Cookies** – A tin of good quality assorted cookies in the pantry will satisfy your guests' sweet tooth, especially the little ones.
9. **Coffee, tea and hot chocolate** – Brew a pot of fresh ground coffee or offer your guests a choice of traditional and flavored teas. Have premium hot chocolate (and marshmallows) on hand for the kids.
10. **Chocolates** – A stash of individually wrapped Belgian or Swiss chocolates in different flavors as guests walk out the door is a sweet way to end the visit.

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