



Are you planning a party? A church luncheon? Are you going to a soiree where you have to take an appetizer? Are you staying at home with family and watching Christmas movies? Whatever's happening, hungry people will certainly be involved. Earlier this week, I tested some new holiday recipes. These three are a few of my favorites. They're easy, delicious and absolutely destined to become annual requested repeats. Merry Christmas!

Christmas Tree Tea Sandwiches

Aren't these sandwiches the cutest things you've ever seen?! Best part is, they're totally easy to make and they're also yummy. You'll need assorted sizes of star shaped cookie cutters. You can buy them year-round at craft stores and online. One loaf of sandwich bread will fashion between 6 and 8 sandwiches, depending on the sizes of your cookie cutters and how many layers you choose to make.

1 (8-ounce) container refrigerated cream cheese and chive spread

1 (4.5-ounce) can chicken breast meat, drained well

Sandwich bread

Roma tomatoes

Salt and pepper

Lettuce

1 (8-ounce) block cheddar cheese, at room temperature

4-inch wooden skewers

Mix cream cheese with chicken in a small bowl. Using assorted star-shaped cookie cutters, cut out bread layers. Slice roma tomatoes, thinly. Season tomatoes with salt and pepper. To make the sandwiches, spread a thin layer of cream cheese mixture on largest bread star. Top with a piece of lettuce, and repeat with two more layers of bread stars, cream chicken mixture and lettuce, using smaller stars as you work your way up. Add a slice of tomato and another bread star, spread with cream cheese and topped with a piece of lettuce. End with a the smallest bread star. Using a very small cookie cutter, cut out a piece of cheddar cheese to top the sandwich. Room temperature is easier to cut and skewer. Cold cheese tends to break easily. Gently run a skewer through the cheese stars and skewer the entire sandwich to make a Christmas tree. Cover and refrigerate until ready to serve.

Shrimpcargot Mushrooms



Make your party a little festive by serving this elegant shrimp dish in mini-ramekins for passing at a cocktail party.



Be "Nuts" with a delicious almond and waffle fry mix. This festive treat is perfect for your holiday party.



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