



I love Christmas! I love December! What other month of the year is so overloaded with parties? It's so much fun to dress up a couple of times a week and spend happy time with our friends. Vince and I hosted our annual Christmas party last weekend. Fifty-five of our dearest friends graced our home on Saturday night. Merriment ensued. We ate, drank, laughed, took a zillion photos and even sang a few carols around the piano. At the end of the evening, I asked some of our party guests to choose three of their favorite offerings from our cocktail buffet.

The Bourbon Cocktail Meatballs won and the Lima Bean Hummus and Buffalo Chicken Dip came in close behind. I'm sharing those three delicious recipes this week. Vince and I wish you all the very merriest of Christmases and a healthy and prosperous New Year!

Lima Bean Hummus

I like to use lemon flavored olive oil for a drizzle at the end. It gives the hummus an additional blast of brightness.

1 (15-ounce) package frozen baby lima beans

2 teaspoons minced garlic

¼ cup extra-virgin olive oil

¼ cup tahini

6 teaspoons lemon juice

6 tablespoons water

Pinch cayenne pepper

Sea salt, to taste

Extra-virgin olive oil, to garnish

Cook lima beans according to package directions. Place all ingredients in a food processor and mix until smooth. Place in a serving dish and drizzle with a bit of extra-virgin olive oil. Serve with pita bread or pita chips. Serves 6 to 8.

Buffalo Chicken Dip



Our friend Debbie Buffell's recipe for this hot wing sauce to make this wonderful dip. We



Find the recipe for this amazing meatball at our Christmas party earlier this month. At the end of the
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