

CANYON RANCH.

SIX TIPS FOR HOLIDAY ENTERTAINING BY CANYON RANCH

November 2018 – As the holiday season approaches, it's easy to get overwhelmed by all the obligations on our time, and the spirit of the season of kindness and gratitude can get lost in the shuffle. Throwing a party and entertaining your friends and family should be a joy, not a chore. Canyon Ranch Lenox Demonstration Chef, Maggie O'Mara shares her insight, "If you like spending time with your family as much as I do, take advantage of these tips to make entertaining easier."

1. **Build Your Own** – Need to accommodate a variety of dietary needs, or have kids who are picky eaters? Deconstructed dishes make cooking simple, and guests will enjoy creating their own dish. Pull together all the ingredients for fajitas, or make this [Sirloin Black Bean Chili](#) and serve heated with cheese, cornbread, tortilla chips, and avocado.
2. **Just Skew It** – When done right, nothing is easier to prep, cook and eat than skewers. An elegant statement dish on your buffet, the options are endless, and the execution is so simple, you can spend quality time with family while they help! Nix the fruit salad, and skewer your fruit, or take a classic caprese salad and turn it into skewers.
3. **Semi-Homemade** - Take advantage of the opportunity to cut some corners. While we want to serve unique and nutritious dishes, it's just as important to spend time with the ones you love. You can make the food preparation easier without suffering quality. There are a plethora of options for you, including pre-made piecrusts, pastry, dips and hummus or buy some pre-made flatbreads, and make this [Margherite Flatbread](#).
4. **Bite Size** - Serve your favorite signature holidays dishes as a canapé. Not only are they easy for guest to handle, the prep time can be decreased, and everyone can indulge in small bites of delicious goodness! Turn this simple [Potato Latke](#) recipe into smaller portions.
5. **Plan Ahead** – Take the pressure off by prepping ahead. Prepping your vegetables, dressings, marinades, pies and baked goods can save valuable time the day of your party.
6. **Reuse Your Leftovers** – If you tried to send everyone home with a goodie bag of leftover food, and still have leftovers to use up, look in your fridge to see what creative meals you can devise so the food doesn't go to waste. Using leftover turkey and cranberries, try this classic Canyon Ranch [Turkey Apple Wrap](#). Not only is this economical, but you can discover new recipes for future events or holidays! Looking for more inspiration? Check out the delicious array of Canyon Ranch recipes on our [website](#).

About Canyon Ranch

Canyon Ranch® has been a trailblazer and an industry-leading proponent of the wellness lifestyle since its founding in 1979, operating the world's most celebrated collection of life-enhancement properties, holistic living developments, and complementary brand extensions. Over the past four decades, Canyon Ranch has imparted their integrative expertise to more than 1 million guests on land, nearly 1.3 million at sea and now over 650,000 in the air. Canyon Ranch has wellness destination resorts in Tucson, Arizona and Lenox, Massachusetts. In addition, Canyon Ranch operates the world's largest day spa at The Venetian® & The Palazzo® hotels in Las Vegas, Nevada and 22 Canyon Ranch at Sea® wellness facilities onboard luxury cruise ships: Cunard Cruise Line, Oceania® Cruises, Regent Seven Seas Cruises®, and on Celebrity Cruises®. Canyon Ranch is a 13-time winner of Travel + Leisure's Best Spa Award, an 11-time recipient of the Condé Nast Traveler Best Destination Spa Award, is honored by Town & Country as one of the 'Best Luxury Spas in the World' in their 2017 Spa Awards and is recognized as the 'Best Wellness Program' by Virtuoso's 'Best of the Best' 2017 awards.