

14

New Years Eve

Party Ideas, Recipes, Drinks & Decorations



RECIPE  LION

fave crafts   

14 New Year's Eve Party Ideas, Recipes, Drinks & Decorations eBook

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Letter from the Editors

Happy New Year Readers!

With a New Year comes new opportunities to get creative. It's the time of year to celebrate the past and prepare for the future. From fun drinks to tabletop decorations, the teams at FaveCrafts.com and RecipeLion.com have compiled the ultimate list of party ideas! Make a resolution to save money on your New Year's celebration.

In this eBook, you'll find great New Year's projects and recipes for everyone. We're got fun party favors, drink ideas, finger foods and wine charms. Have a thrifty new year with this awesome eBook!

You can find more craft projects, great activities for kids and decorating ideas at www.FaveCrafts.com. For fantastic recipes for every meal, head over to www.RecipeLion.com.

Our eBooks, like all of our craft projects and recipes, are absolutely FREE. Please feel free to share with family and friends and ask them to sign up at our website for free newsletters from RecipeLion.com and FaveCrafts.com.

We hope you enjoy reading and creating!

Sincerely,

The Editors of FaveCrafts and RecipeLion

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New Year's Eve eBook Table of Contents

New Year's Finger Food..... 5

Carnivale Bean Dip.....5

Market Day Bacon Wrapped Jumbo Party
Shrimp6

New Year's Dessert Recipes..... 7

Delectable Doughnuts.....7

New Year's Champagne Celebration Cake.....8

New Years Drink Recipes..... 9

Rosato Toast.....9

Martini Poinsettia Punch9

Basic Eggnog.....10

New Years Eve Party Table Decorations.....11

New Year's Eve Centerpiece 11

See into the Future 13

New Year's Eve Party Favors and Noisemakers14

Noisy Noisemaker 14

No-Cal Confectionery Party Favors..... 15

Candy Headers..... 17

New Year's Eve Party Wine Charms.....18

Stemware Name Charm..... 18

Bottle Cap Wine Glass Charms 19

New Year's Finger Food

Carnivale Bean Dip

By Jan Leasure



This inflation-proof recipe is fantastic and black-eyed peas are said to bring luck in the new year! I got this recipe from a neighbor during a holiday "progressive dinner" type affair. I was drawn to the bowl because it was so colorful.

Serves: 12

Ingredients

- 1 can (16-ounce) pinto beans, drained
- 1 can (16-ounce) black-eyed peas, drained
- 1 can (16-ounce) shoepeg corn, drained
- 1 small jar pimientos, drained and chopped
- 1 cup finely chopped celery
- 1 small onion, finely chopped
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/4 teaspoon ground chili pepper
- 3/4 cup cider vinegar
- 1/2 cup sugar

Instructions

1. In a large bowl, combine the pinto beans, black-eyed peas, corn, pimiento, celery, and onion; set aside.
2. In a saucepan, mix salt, pepper, chili pepper, vinegar, and sugar. Bring to a boil, stirring well; let cool.
3. When sauce has cooled, pour over vegetables and stir until thoroughly mixed.
4. Refrigerate for 12 - 24 hours.

Market Day Bacon Wrapped Jumbo Party Shrimp

By Market Day



When it comes to easy appetizer recipes, it doesn't get much easier than this recipe from Market Day! All you need are two ingredients and your two hands, and in minutes you'll have yummy fare perfect for any party. Plus, traditionally, pork is served on New Year's Day to represent moving forward in the new year.

Preparation Time: 10 min

Cooking Time: 1 min

Ingredients

- Market Day Fully Cooked Bacon Slices #4068
- Jumbo shrimp

Instructions

1. Cut each slice of bacon in half.
2. Wrap the half slice of bacon around one shrimp, securing the bacon with a toothpick. Repeat with as many shrimp as you like.
3. Place each bacon wrapped shrimp on a microwave safe plate that has been lined with a paper towel.
4. Microwave on HIGH until bacon is warmed, approximately 1-2 minutes. Do not over heat. Let stand 1 minute and then serve.

New Year's Dessert Recipes

Delectable Doughnuts



Round cakes symbolize coming full circle in the new year. What a great tasty snack these doughnuts would be to ring in 2011.

Ingredients

- 3 tablespoons butter or shortening
- 2/3 cup sugar
- 1 egg, beaten
- 3 cups flour
- 3/4 teaspoon salt
- 1 teaspoon nutmeg
- 4 teaspoons baking powder
- 2/3 cup milk

Instructions

1. Half fill frying kettle with lard, oil or other cooking fat and put over low flame to heat.
2. Line dripping pan with clean, unglazed paper and put aside ready to drain doughnuts.
3. Cream butter and sugar; add beaten egg.
4. Sift together flour, salt, nutmeg, and baking powder and add to first mixture.
5. Add milk slowly; then add remainder dry ingredients.
6. Add enough more flour to roll.
7. Roll out part of dough at a time on slightly floured board to about one-half inch thick.
8. Cut with doughnut cutter first dipped in flour. If dough is chilled before rolling, it will be easier to handle.
9. Test fat with thermometer. When temperature reaches 375F degrees, it is ready for frying. If doughnuts are thicker than one-fourth inch, they will require a lower temperature, 370F degrees. If fat is not hot enough, grease will be absorbed and if too hot doughnuts will crack. See notes below for other testing instructions.
10. Place as many doughnuts in basket as will just cover bottom and lower basket in fat, or drop them into the fat and as they come to the surface see that they do not overlap.
11. Doughnuts will puff up and rise to surface as they cook.
12. When brown on one side, turn and brown other side, cooking thoroughly. It should take about 2 minutes to fry doughnuts.
13. Drain well, then put on prepared paper to drain again.
14. Sprinkle with powdered sugar just before serving.

Notes

If you don't have a thermometer to test the temperature of the fat/oil, test with small cube of bread: Drop the bread in fat; if it browns in 60 seconds, the fat is just hot enough.

New Year's Champagne Celebration Cake

If you're looking for New Year's Eve cakes or cake recipes, this New Year's Champagne Celebration Cake is a decadent treat for any type of New Year's party.

Serves: 24

Ingredients

- 4 cups flour
- 3 cups sugar
- 5 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 2/3 cups milk
- 1 cup shortening
- 1/2 cup champagne
- 1 tablespoon vanilla
- 12 drops red food coloring; optional
- 8 egg whites
- 9 tablespoons champagne
- Carnations (edible)
- 3/4 cup shortening
- 3/4 cup butter or margarine
- 1 tablespoon champagne
- 4 1/2 cups powdered sugar
- Red food coloring

Instructions

CHAMPAGNE CAKE:

1. Preheat oven to 350 degrees F.
2. Grease and lightly flour one 9-inch round pan and one 13x9x2-inch pan; set aside.
3. In a very large bowl stir together flour, sugar, baking powder, soda, and 1/4 teaspoon salt.

4. Add milk, shortening, 1/2 cup champagne, vanilla, and, if desired, red food coloring.
5. Beat on low to medium speed about 30 seconds or just till combined, scraping bowl constantly.
6. Beat on medium speed 2 minutes.
7. Add unbeaten egg whites; beat 2 minutes. (Batter may appear slightly curdled.)
8. Spread 2-3/4 cups batter in 9-inch pan and remaining batter in 13x9x2-inch pan.
9. Bake at 350 degrees F for 30-35 minutes for round cake and 40-45 minutes for rectangular cake or until cake tests done.
10. Cool cakes in pans on racks 10 minutes.
11. Remove from pans and cool completely.
12. Using cardboard circle patterns of 4 and 6 inches, cut one 4-inch and one 6-inch cake layer from the 13x9x2-inch cake.
13. If desired, drizzle 3 tablespoons of champagne over the top of each round cake layer.
14. Place the 9-inch cake layer on a serving plate; frost sides and top.
15. Lining up the backs of the layers, place the 6-inch cake on top of the 9-inch cake; frost sides and top.
16. Repeat with remaining 4-inch cake.
17. If desired, tint any remaining frosting; decorate with tinted frosting and flowers.

CHAMPAGNE BUTTERCREAM FROSTING:

1. In a bowl beat shortening and butter or margarine until combined.
2. Beat in champagne or cream sherry.
3. Beat in sifted powdered sugar and a few drops red food coloring.
4. If necessary, beat in additional champagne or cream sherry to make frosting spreading consistency. Makes 3-3/4 cups.

New Years Drink Recipes

Rosato Toast

By Martini



This classy cocktail drink is perfect for any celebration. Best of all, Rosato Toast tastes absolutely delicious. It's sure to make any party sparkle.

Ingredients

- 2 ounces Martini Rosato
- 1 ounce clove-infused simple syrup
- 1 ounce lemon juice
- Martini Asti

Instructions

1. Pour Martini Rosato, simple syrup and lemon juice into a champagne flute.
2. Stir and top with Martini Asti.
3. Garnish with shaved cinnamon.

Martini Poinsettia Punch

By Martini



Looking for amazing cocktail drinks? Look no further than Martini Poinsettia Punch! It's absolutely delicious and perfect for any occasion.

Ingredients

- 2 1/2 cups Martini Asti
- 2 cups Martini Rosatio
- 1 1/2 pomegranate juice
- 3/4 cup club soda
- 3/4 cup fresh lemon juice
- 1/2 cup simple syrup

Instructions

1. In a large, festive punch bowl, stir together chilled Martini Rosato, pomegranate juice, club soda, lemon juice and simple syrup.
2. Serve in tumblers filled with ice, top with Martini Asti and gently mix in MARTINI Asti to punch bowl.
3. Garnish each glass with a lemon wheel and star anise.

Basic Eggnog



Everybody loves having eggnog around the holidays. It's a festive treat through the entire holiday season. The nutmeg is the best part!

Serves: 1

Ingredients

- 2 to 3 ounces brandy or light rum
- 1 whole egg
- 1 tablespoon superfine sugar
- 1 cup milk
- 1/2 cup crushed ice
- Nutmeg

Instructions

1. Combine all the ingredients except the nutmeg in a cocktail shaker and shake vigorously.
2. Strain into a tall glass.
3. Grate a little nutmeg on top.

New Years Eve Party Table Decorations

New Year's Eve Centerpiece

By Annabelle Keller for Krylon



Get ready to bring in the New Year in style! This stunning centerpiece looks impressive, and you'll love to tell your friends that you made it yourself.

Materials

- Krylon Looking Glass®- Mirror Like Paint - Mirror Finish (#9033)
- Krylon Stained Glass Color - Blue (#9021)
- Krylon Make It Pearl!® Pearlescent Paint - Sheer Pearl (#1207)
- Krylon Premium Metallic - Sterling Silver (#1030)
- Krylon Leafing Pens - Silver (#9902)
- Oversized Martini Glass
- (5) 70 mm and (7) 50 mm clear glass ball tree ornaments
- 18 foot long hologram silver star garland
- 6 yards holographic silver curling ribbon
- Silver glitter
- 1 package silver metallic shredded basket filler
- 8 metallic silver sea grass picks
- 3 metallic silver sea grass picks with Stars

- 18"x 12" X 1" piece of Styrofoam® brand foam
- A piece of bubble wrap packing material cut to fit inside bowl of glass
- U-shaped floral pins
- Glue
- Glass Cleaner and lint free cloth
- Plastic grocery bag (for masking material)
- Cardboard boxes for spray booth and drying painted balls
- Dowel rods to fit thru hangers on balls
- Scissors
- 2 inch wide blue painter's tape
- Waxed paper
- Circle template with 1/2", 5/8", 3/4", 1" and 1 1/4" circle sizes
- Pencil
- Straight pin
- Glue gun & glue sticks
- Serrated knife waxed with old candle stub

Instructions

1. Clean and dry all glass with glass cleaner.
2. Slit the bottom of the grocery bag open. Tape the bottom of the bag around the edge of the base and the top of the bag around the top outside edge using blue painter's tape. Following manufacturer's instructions, spray inside of glass and bottom of base with Looking Glass. Let dry. Remove bag and tape.
3. Apply strips of painter's tape to waxed paper. Trace and cut out the following circles: 5 to 6 each 1 1/4" and 1 3/4" for outside of glass (the wide top portion); 5 each 1/2" and 5/8" for stem of glass and 4 each of 1/2", 5/8" and 3/4" to be applied randomly on (3) 70 mm balls. Remove circle masks from waxed paper and apply to areas,

- burnishing edges with fingernail to make sure they are adhered well.
4. Line inside of bowl with plastic bag, taping in place at rim so that inside is completely masked off. Cover top of base with painter's tape. For painting and drying balls, hang and securely tape them to the center of dowel rods that fit across the drying box. The rods serve as handles while painting.
 5. Spray outside of martini glass, (3) masked 70 mm balls and (3) 50 mm unmasked balls with Blue Stained Glass Color. Let dry for 30 minutes. Remove masks by first carefully lifting outside edges with straight pin. Dry thoroughly. Spray (1) 70 mm and (2) 50 mm balls with Sterling Silver. Immediately sprinkle each with silver glitter. Let dry. Spray (1) 70 mm and (2) 50 mm balls with Sheer Pearl. Let dry. Remove balls from rods.
 6. Paint top rim of martini glass, outside edge of base and all ball hanger caps with Silver Leafing Pen.
 7. Line inside of glass with cut to fit bubble wrap. Use waxed knife to cut pieces of Styrofoam to fit inside lined bowl, stacking higher in center, and gluing in place with glue gun. Curl sea grass by pulling strands across scissors. Arrange and glue picks around outer edge of bowl bending picks to spill out of bowl. Glue 2 large handfuls of basket filler over foam in bowl. Fold star garland in half, wrap loosely around hand and spot glue and u-pin resulting loops among basket filler. The loops will help to hold balls in place. Curl sea grass with stars. Twist star stems around finger to shape. Glue into top center of arrangement. Cut (6) 1 yd lengths of curling ribbon and curl each piece by pulling over scissors blade. Fold each length in half. Spaced evenly, glue folded ends into foam around outer edge of arrangement. Push fold into foam with glue gun needle nozzle. Arrange and glue balls in place.

See into the Future

By Kathleen George for Styrofoam Brand Foam



Read your friend's fortune the next time you have a party with these fortune telling party balls. It's sure to be a hit.

Materials

- STYROFOAM Brand Products, 3" balls (one per fortune)
- Glitter
- Thin, white craft glue
- Toothpicks
- Curling ribbon
- Sequins (optional)
- Confetti
- Paper, pens
- Paintbrush, with firm bristles
- Melon baller or sharp spoon

Instructions

1. Cut balls in half with a serrated knife. (Hint: For smoother cuts, wax the knife blade with an old candle.) Hollow out the center of each half ball with a thin-edged spoon, such as a melon baller.
2. Cut a toothpick into two 3/4" pieces. Push the toothpick pieces into the rim of one half-ball. Gently push the two halves together to check the placement of the toothpicks and to be sure the balls fit together snugly. Open the ball again and glue the toothpicks in place on one half.
3. Using a paint brush, spread a thin layer of glue on outside of balls. Sprinkle with glitter; let dry. (Hint: For easier clean up, spread newspapers over work surface, or, glitter balls while working over a box top.)
4. While glue dries, make fortunes. Cut paper into 1" x 2 1/2" pieces and write funny and affectionate fortunes for your party guests. Fold paper in half lengthwise and in thirds again to fit inside the balls.
5. For additional glitz, glue sequins onto outside of balls (optional).
6. Glue one end of a 12" length of ribbon to the insides of half of the half-balls; let dry.
7. To assemble balls, insert confetti and one fortune in each ball and push together two half balls, one with a ribbon tail and one without. (Do not glue the balls together; the toothpicks will hold them together.)
8. Arrange the balls in a glass bowl, with the ribbons hanging over the edge of the bowl. Each guest selects a ribbon, follows it to the fortune ball, opens the ball and reads their fortune.

New Year's Eve Party Favors and Noisemakers

Noisy Noisemaker

By Michelle for Dilly Dally & Flitter



Learn how to make noisemakers with these kids craft ideas. These aren't any old noisemakers; they're Noisy Noisemakers!.

Materials

- Spray paint in team or school color
- Empty paint can (pint or quart are good for this project--please go get a new one... don't try to clean an old paint tin--that's just troublesome and wrong)
- Electrical tape (black and white are the most common colors)
- Duct tape (love that they make this in so many colors now!)
- Metal pieces- the boxes here are nuts, bolts, screws, but you could easily improvise with pennies or other small metal goods you might have lying around the house

Instructions

1. Spray paint cans.



2. Once the paint is dry, drop metal pieces in.



3. The pint size can has the 'seal-able' lid like a big paint can does, so fill that space with hot glue. Fill the whole valley with hot glue and put the top into place as quick quick as you can and hammer the top into place.



4. Let the glue cool all the way and set, and then get ready to test it out!
5. I didn't think they were 'noisy' enough... so a hole in the top and hole in the bottom allow the noise to 'escape'.



6. You can easily change it up and do whatever works for you, but I want easy--white duct tape with black electrical tape.

No-Cal Confectionery Party Favors

By Kathleen George for STYROFOAM™ Brand Foam



Yummy - these treats look good enough to eat. Delectable party favors are made from STYROFOAM and topped with a special "icing." Use as place card markers or photo holders.

Materials

- STYROFOAM Brand Products:
 - Ball: 3" (makes one cupcake)
 - Disc: 7-1/2" x 1-1/4" (makes four cake slices)
 - Acrylic spackling compound (available at home improvement centers)
 - Acrylic paints: white, brown, yellow
 - Satin ribbon roses
 - Paper doilies, round
 - 30-gauge silver wire
 - Small photo or place card
 - Assorted trims (cupcake only):
 - paper cupcake liner;
 - plastic birthday candleholder;
 - 3/8" wooden dowel, 2-1/2" length;
 - gold foil, 2" square
 - Serrated knife
 - Old candle
 - Pencil
- Ruler
 - Wooden skewers
 - Glass tumbler
 - Disposable palette
 - Water basin
 - Paper towels
 - Small disposable container
 - Craft stick
 - Spatula or butter knife
 - Wire cutters
 - Needlenose pliers
 - Thick, white craft glue

Instructions

Cupcake

1. Wax serrated knife blade with old candle for easier, smoother cutting. Form 3" ball into shape of a muffin by cutting a 3/8" slice from the bottom. With a pencil, draw a groove around circumference of ball, 1-1/4" up from flat bottom. Cut 1/4" slices of foam from circumference of ball, cutting from groove down, until ball fits snugly in paper liner. Rub cut edges with sides of a pencil or your fingertips to smooth any rough edges.
2. Glue foam cupcake inside a paper liner.
3. Transfer 1/2 cup of spackling compound to a small disposable container. Mix in small amounts of water until compound reaches consistency of smooth whipped cream. Tint spackling with paint to resemble icing and mix thoroughly. Spread compound with a spatula or butter knife onto top of foam cupcake. Press a ribbon rose or plastic birthday candleholder into center top of iced cupcake. Set aside to dry.

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4. Center and glue cupcake on doily. disc in half and then cutting each resulting piece in half until eight pieces are formed.
5. For birthday candle, paint wooden dowel desired color. Cut a teardrop-shape flame from gold foil and glue to top of dowel. Insert and glue dowel candle into plastic holder on top of cupcake.
 2. Insert a wooden skewer into each foam slice to use as a handle while painting. Paint slices desired cake color; stand in a glass tumbler to dry.
6. Cut an 8" length of wire. Form a loose spiral in one end, using needlenose pliers to form initial loop. Press straight end of wire into center top of cupcake; slip place card or photo into wire spiral.
 3. Following Step 3 (in cupcake directions), tint spackling to resemble icing. Spread compound onto top and rounded edge of one foam slice. Press a second slice on top and ice it with compound in same manner. Press a ribbon rose into center top of iced cake slice. Set aside to dry.

Cake Slice

1. Using a serrated knife, cut foam disc into eight equal pie-shape slices. Begin by cutting
 4. Follow Steps 4 and 6 (in cupcake directions) to add a paper doily and wire holder.

Candy Headers

By Maria Nerius, FaveCrafts.com Resident Craft Expert



Making little goodie bags for your New Year's Eve guests? You can use any colors you want to personalize it for New Year's Eve. This pretty party favor craft was designed by Maria Nerius.

Materials

- 2" Scallop Punch
- 1 1/2" Scallop Punch
- Scrap papers (solids/decorative, plus a green for leaf)
- Inkadinkado Inchie word stamp
- Inkpad
- Fiskars Personal Trimmer
- Hole punch
- Brad
- Candy
- EK Success bee stickers
- Staplers
- Scissors
- Aleene's Tacky Glue glue

Instructions

1. Cut strips of 3" x 3 1/2". Fold to 3" x 1 3/4" with decorative side out. This is called a header (for a package).
2. Punch 1 1/2" scallop punch and punch 2" scallop punch. Stamp smaller scallop with a word or texture stamp. Stack the scallops with a 2" simple leaf. Hole punch at center, secure all the pieces with a brad.
3. Place candy into a 2" x 4" clear bag, seal bag then insert into the header centering. Staple bag and header slightly to the left (do not staple at center).
4. Place one sticker bee to the back of the header to cover the staple. Adhere your scallop flower to the left centered. Add another bee sticker to front.

New Year's Eve Party Wine Charms

Stemware Name Charm

By Deena Ziegler for Sizzix



Keep stemware matched up with the correct guest with these clever paper name tag charms. Perfect for special occasions, including your New Year's Eve party!

Materials

- Sizzix Clearlits Die - Tag, Round - 654884
- Plain paper
- Drinking glasses
- Wire
- Beads

Instructions

1. Print names on plain paper.
2. Die-cut tags out of printed paper, making sure the names are centered on the tag.
3. Attach the tags to glasses with beaded wire.

Bottle Cap Wine Glass Charms

By Chelsey Hill



Use bottle caps and scrapbook papers to create surprisingly pretty wine glass charms with this project from Chelsey Hill. You can also add beads to match your paper colors and complete the look.

Materials

- Used bottle caps that are not bent
- 1 thin nail
- Hammer
- Easy Cast resin (found in most craft stores)
- Glue
- Scrapbooking paper (or images from old greeting cards)
- 1" circle paper puncher
- Wine charm rings

Instructions

1. First, gently hand wash the used bottle caps to remove any dirt that might exist.
2. Next, take a small nail and hammer a hole into the inside of the edge of the bottlecap. This is where the charm ring will go through.
3. Use the circle paper puncher to start cutting 1" circles of patterned paper or cute images that you would like to see in the bottle caps (old greeting cards are great for this!)
4. Once you have the 1" images you'd like to use, start gluing them to the inside of each bottle cap.
5. While you're waiting for the glue to dry, start mixing the resin. Follow the product's directions and make sure to take the proper safety precautions as the resin is toxic. I usually wear rubber gloves, goggles, and a dust mask.
6. Once the glue has dried and the resin is mixed, use a plastic spoon to fill each bottle cap with the resin. Make sure you do not fill the cap above the hole that you made earlier, or you won't be able to get the wine charm ring through. They will need to dry 24-48 hours before they are completely hard.
7. Once the resin had fully dried, string the bottle cap through the wine charm ring. You can also string on a few beads for added beauty.



With a New Year brings new opportunities to get creative. It's the time of year to celebrate the past and prepare for the future. From fun drinks to tabletop decorations, the teams at FaveCrafts.com and RecipeLion.com have compiled the ultimate list of party ideas! Make a resolution to save money on your New Year's celebration.

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