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HOLIDAY TREATS WITHOUT THE HASSLE

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With the winter months moving in, it's never too early to learn new holiday [recipes](#) to make the entertaining season easier. With only a few ingredients, you can create healthy drinks, dips and desserts, leaving you more time to socialize with family and friends at your next soiree.

Holiday cheer(s)

Greeting company with a beverage at the door is a sure sign of a great host. Easily create batches of signature drinks in a high-powered blender for everyone to enjoy. Memorable holiday parties start with a toast before dinner, so why not surprise guests with a [sparkling champagne smoothie](#)? Blend your favorite fruit and yogurt flavors with chilled champagne for a fun twist on a special occasion drink. The Vitamix [Professional Series 500](#) is a perfect tool for entertaining, as it offers a 64-ounce container that's ideal for mixing large batches. The blender also has pre-programmed settings for smoothies, hot soups and frozen desserts, so you can press a button, finish your party prepping and have your sparkling champagne smoothies ready in no time.

As the evening winds down, offer a spin on the typical cup of coffee and serve [pumpkin lattes](#). Blend canned pumpkin, white chocolate chips and spices with freshly brewed coffee. Top with whipped cream and a sprinkle of nutmeg for the perfect holiday touch.

Deck the table with dips

Whether you want to serve a few light snacks instead of an

entire meal or ramp up to a main course, dips are an easy way to keep guests full and happy. They require little prep work and can be stored in the fridge while you're waiting for friends and family to arrive. Change up an everyday cheese and crackers or veggie platter by making a [traditional cheese fondue](#) as a centerpiece. Blend Gruyere and Emmental cheese with dry white wine and seasoning to create a perfect appetizer. Need dipping ideas? Try cubed country French bread or grilled asparagus spears, broccoli and cauliflower. For a spicy twist, make a [chipotle cheese fondue](#). Just add chipotle chilies and cilantro, and pair with tortilla chips. Create a salty and sweet variety by adding a [chocolate hazelnut spread](#) to the appetizer table – blend raw hazelnuts, cocoa powder and vanilla extract.

Delectable Desserts

The holidays are a low-stress dessert season, as you can make large batches of cookies ahead of time. Amp up almond cookies or snickerdoodles with a [vegan cinnamon glaze](#) by blending tofu, soy milk and cinnamon in a Vitamix. If you want to try something new and give guests a variety of options, combine two favorite holiday treats into one with an [eggnog cheesecake](#). Whip up a smooth and creamy cheesecake batter in a Vitamix blender in minutes.

'Tis the season to have the best of both worlds in the kitchen and around the table. Keep your guests – and yourself – happy with these simple recipes, and leave time to enjoy the next holiday get-together.