

Laura in the Kitchen and The Incredible Egg

Holiday Entertaining Tip Sheet

The holidays are approaching, and there's no better time of year to get into the kitchen! Whether you're a novice or a seasoned chef, Laura Vitale – a self-taught, home-cook and host of YouTube's "[Laura in the Kitchen](#)" and the Cooking Channel's "[Simply Laura](#)" – has partnered with The Incredible Egg to help make entertaining a little easier.

Here are Laura's top tips to help make hosting a breeze (at least when it comes to the food)!

- **Keep it Simple.** When planning what to serve, keep it simple. Now is not the best time to try a complicated recipe for the first time. Instead, pick a theme and create a menu that reflects it. Try a casual cocktail theme, no forks or knives required! Some of Laura's favorite party foods to serve with this theme are [Holiday Spiced Nuts](#), [Deviled Eggs](#) and [Peppermint Patty Brownies](#) because they can be prepared in advance and are easy to eat when people are standing up and mingling.
- **Avoid Last Minute Runs to the Store.** One of the most frustrating things is to get home from the store and realize you are low on an ingredient. Stock up on staples like butter, sugar, flour, chocolate chips (a Laura favorite) and eggs. Eggs are used in so many recipes and they make it easy to whip up breakfast for out-of-town guests the next day.
- **Think Bite-Sized.** Holidays and baking go hand-in-hand and while the classics, like pumpkin pie, will never steer you wrong, consider making miniature versions of these favorites for your party. "Two-bite" desserts are fun for guests because they can try a variety, and [Laura's mini eggnog cupcakes](#) are not only on-trend, but the perfect festive dessert for a holiday get-together.
- **Update the Classics (*Thanksgiving*).** Thanksgiving is synonymous with turkey, stuffing and green bean casserole, but don't be afraid to put your own twist on a classic. An unexpected flavor can give an old recipe new life. One of Laura's favorite ways to spice up classic pumpkin pie is by adding [apple butter](#).
- **Update the Classics (*Christmas*).** Laura loves to make French toast for a cozy weekend breakfast around the holidays. She adds a seasonal spin by using [Panettone](#), an Italian fruit cake, instead of regular bread. It's the smell and taste of a traditional Italian Christmas.
- **Accept Help.** Dining with loved ones is a great way to connect, but it's not just about the eating. Some of the best times can be had in the kitchen. Whether it's enlisting the kids to help mix ingredients, or accepting your friend's offer to come early to help prep, you don't have to do it all alone.

For holiday recipes, baking hacks and more, visit [IncredibleEgg.org](#) and Incredible Eggs on [Facebook](#), [Twitter](#), [Instagram](#) and [Pinterest](#).