

# Party Planning Tips

## Do-It-Yourself Delights

(NAPS)—Often, a casual laid-back gathering is way more fun than a formal one. So ask your guests to roll up their sleeves and put them to work with a create-your-own bar. Whether it's pizza, tacos or ice cream sundaes, you simply set up a bunch of delicious ingredients and invite guests to develop their own creations.

Bloody (and Virgin) Marys are all the craze these days. They've become much more than a drink, and if you do it right, they wind up being a meal.



**You and your guests can create some great treats when you set up a make-your-own drinks, dessert or dinner bar.**

Here are a few fun ideas to get your Bloody Mary bar on:

- Start with the base—pitchers of SuckerPunch Gourmet Bloody Mary Mix and a bottle of good vodka. Let your guests mix the two as some folks may want to skip the alcohol but they certainly won't want to skip on the fun.

- Tall glasses and plenty of ice are a must.

- A salted rim is almost mandatory on each and every glass. A selection of different flavored salts—garlic, onion, paprika, chili—and some lime wedges are all it takes. Simply moisten the glass by running the lime around the rim, then dip it in the flavored salt.

- The real fun begins with the garnishes. Just about anything savory goes with a Bloody or Virgin Mary. Stalks of celery (of course), chilled shrimp, bacon, mini meatballs, SuckerPunch Gourmet pickles, olives, pickled peppers, mini hot dogs, baby sliders, cherry tomatoes, bocconcini, sardines, smoked oysters, smoked salmon, mini sushi, mini dim sum, buffalo wings, hard-cooked eggs, the list goes on.

- Forget about small toothpicks and go for long skewers so guests can load up on the garnishes. Tip: Use two skewers side by side to ensure the goodies don't fall off.

For more delicious recipes, visit <https://suckerpunchgourmet.com>.