

# Cooking Corner

## Quick Recipes For Entertaining

(NAPSA)—You can jump-start the season with these easy-to-make, delicious entertaining recipe ideas from Dannon®. Dips are an easy solution for a planned party or when guests stop by for a surprise visit. Made with ingredients you most likely have in your refrigerator or cupboard, these quick and tasty dips are sure to please a crowd. With these healthy twists on traditional dips, you will be the hit of the party. For more delicious recipes, visit [Dannon.com](http://Dannon.com).

### **DANNON® Yogurt Nog Fondue**

*Yield: 4 servings*

#### *Ingredients*

- 1 cup DANNON® Plain Yogurt, any variety**
- 2 tablespoons light or dark brown sugar**
- 1 tablespoon rum (or rum extract)**
- 1/4 teaspoon ground cinnamon**
- 1/4 teaspoon freshly ground nutmeg**

#### *Procedure*

**For optimal consistency, strain yogurt for 20 minutes. To strain the yogurt, set a strainer or colander over a pan or bowl. The base of the strainer should be at least 2 inches above the bottom of the bowl. Line the strainer with cheesecloth or a coffee filter. Place the yogurt into the cloth and allow to strain for the recommended**



**amount of time. In a bowl stir together all ingredients. Use as a dip for berries, pineapple, dried fruits, or marshmallows.**

### **DANNON® Zesty Holiday Dip**

*Yield: 8-2 tablespoon servings*

#### *Ingredients*

- 3 cups DANNON® Plain Yogurt, any variety**
- 1/4 cup grated Parmesan cheese**
- 2 tablespoons lemon juice**
- 1 tablespoon Dijon Mustard**
- 1 tablespoon olive oil**
- 1 teaspoon chopped garlic**
- Salt and cracked pepper to taste**

#### *Procedure*

**For optimal consistency, strain yogurt for 20 minutes in a yogurt strainer or cheesecloth. Combine all ingredients in a medium bowl and mix well. Season with salt and cracked pepper. Serve with fresh vegetables.**