



SUSAN'S EASY HOMEMADE HOLIDAY GIFTS



Sparkly and old-fashioned, sugared fruit is a fast, traditional centerpiece.

YOU'LL NEED:

- **Pastry brush**
- **Small fruit, like grapes, clementines, pears, or apples (buy them a little underripe so they last)**
- **Egg whites, beaten**
- **Granulated sugar**
- **Superfine sugar (or run your granulated sugar through a food processor)**

Brush the fruit with the egg whites; then sprinkle first with regular sugar and then with superfine sugar. Let dry overnight. (You can put sugared fruit out almost right away, but the coating will harden if you let it sit untouched for at least 8 hours.)



Have friends for tea.



One of the fastest and most appreciated hostess gifts! Homemade croutons, in the shape of a festive star, are a welcome addition to any gathering and look beautiful in a glass jar topped with a pretty ribbon.

YOU'LL NEED:

- **Very thin sandwich bread (Susan used Pepperidge Farm Very Thin Bread)**
- **1-inch star cookie cutter**
- **2 parts butter to 1 part olive oil**
- **2 or 3 minced (or pressed) garlic cloves**
- **Glass jar**
- **Festive ribbon**

Carefully cut out star shapes from the bread with the cookie cutter. Melt the butter with the oil and garlic. Fry stars until brown (both sides), being very careful so that they keep their shape. Remove from the pan and let cool. Package in a pretty jar tied with a ribbon.



CRANBERRY Jam

This sparkling, ruby-hued Christmas jam is so beautiful that anyone who's lucky enough to receive it won't know whether she should eat it or display it! You're the only one who has to know how fast and easy it is to make.

YOU'LL NEED:

- **3 cups fresh cranberries**
- **1 cup granulated sugar**
- **1 jar premade orange marmalade**
- **Clean glass jars with covers**
- **Pretty fabric or doilies**
- **String**

Spread cranberries in a roasting pan and top with 1 cup of sugar. Stir. Roast in an oven at 350° for 30 minutes, stirring once at the 10-minute mark and once more at the 20-minute mark. Remove from the oven and mix with an equal amount of marmalade while still hot. Pour into clean glass jars, cover, and top with a scrap of fabric and string.

The best gifts are tied with heartstrings.