

Your key ingredient to

# holiday fun!

Make your holiday season "POP!" this year with the crispy, crunchy fun of Pringles. Your search is over for the perfect new ingredient to freshen up your home entertaining. Follow these simple tips and recipes to WOW your guests at your next party.



**MAKE SOME NOISE!** Add harmony to your holidays – a craft that even the kids can help make!

- one empty can of Pringles
- green construction paper
- 36" of red yarn
- one feather
- 1/3 cup small dried beans
- scraps of red felt
- eight holiday bells
- scissors
- craft glue

**INSTRUCTIONS:**

Trace and cutout two circles of red felt to glue to the top and bottom of the can. Open can lid and pour dried beans inside. Wrap around and glue down construction paper to the can, leaving 1/4" overlap. Thread eight bells onto red yarn evenly and wrap around the can. Tie the feather to one of the yarn ends.

**DECORATING SUGGESTIONS:**

Ribbons, beads, glitter, holiday cutouts.

## PEPPERMINT HOT CHOCOLATE

- 1/3 cup of unsweetened cocoa powder
- 4 cups of 1% milk
- 1/2 cup of semisweet chocolate chips
- 3 peppermint sticks
- 4 candy canes
- 1/4 cup of chocolate sauce

Crush the peppermint sticks and candy canes into small pieces, separately. In a saucepan over medium-high heat, add cocoa powder. Gradually pour in the milk, stirring constantly until the cocoa powder has dissolved. Add chocolate chips and crushed peppermint. Simmer over medium heat until melted. Pour chocolate sauce and crushed candy cane into two shallow dishes. Give mugs a delicious rim by dipping the tops into the chocolate sauce and then the crushed candy cane. Kick up your feet and enjoy!

**tip!**

Add a holiday "twist" and mix white chocolate chips instead of semisweet chocolate.



## NACHO PRINGLES

- 1 can of Sour Cream & Onion Pringles
- 250ml of sour cream
- 2 cups of diced fresh tomatoes
- 2 cups of chopped green onion
- 1 cup of grated cheddar cheese

In a medium sized bowl, mix together the tomatoes and green onion. Lay out the Original Pringles on a large, flat serving dish. Spread a thin layer of sour cream on one side of each Pringle.

Sprinkle a generous amount of the tomato and green onion mix on top of the sour cream. Garnish with cheddar cheese. This recipe is fun for the whole family – to eat and prepare!



## FETA & SUNDRIED TOMATO PRINGLES

- 1 can of Original Pringles
- 1 cup of feta cheese
- 1 cup of pesto paste
- 1 cup of sundried tomatoes (soaked in oil)

Drain and dice the sundried tomatoes. Lay out the Original Pringles on a large, flat serving dish. Spread a thin layer of pesto paste on one side of each Pringle. Place a few pieces of sundried tomato over the layer of pesto. Sprinkle feta cheese on top. Add pepper to taste. Serve away!

## HOLIDAYS AND PRINGLES

go hand in hand – and now ear to ear! Get your PRINGLES PLUG-AND-PLAY SPEAKER that pops into the can, when you collect 4 Super Stack cans. Go to [pringles.ca](http://pringles.ca) for details.



## WIN\* your next POPPIN' Party!

Enter online at [mochasofa.com/pringles](http://mochasofa.com/pringles) for a chance to WIN\* one of five \$250.00 cash prizes to spend on your next party! PLUS discover more Holiday entertaining ideas!

\*No purchase necessary. Contest closes December 5, 2011. Open to residents of Canada who have reached the age of majority in the province or territory in which they reside as of the last day of the month prior to the date of entry. Five (5) prizes are available to be won with an approximate retail value of \$250.00 Cdn. each. Mathematical skill-testing question required. Odds of winning depend on total number of eligible entries received by the contest closing date. For full details and entry details visit [www.mochasofa.com/pringles](http://www.mochasofa.com/pringles)