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Tender Green Beans Almondine
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Choice of Potato...
Creamy Garlic Mashed Potatoes
Smashed Sweet Potatoes w/candied pecan & marshmallow streusel
Roasted Baby Red Potatoes with fresh rosemary

Also Includes...
1 Quart of Fresh Cognac Pecan Cranberry Sauce, Fresh Turkey Gravy & Country Style Cornbread

For Dessert, Choice of one of our...
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Roasted Chestnut Stuffing
with crispy pancetta, sage & rustic bread
Sausage & Wild Rice Stuffing
with toasted almonds & cranberries
Wheat Free Sausage, Wild Rice & Apple Stuffing (+$10)

Choice of Potato...
Creamy Garlic Mashed Potatoes
Smashed Sweet Potatoes w/candied pecan & marshmallow streusel
Roasted Baby Red Potatoes with fresh rosemary

Also Includes...
1 Quart of Fresh Cognac Pecan Cranberry Sauce, Fresh Turkey Gravy & Country Style Cornbread

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This holiday season, millions of Americans will celebrate with friends, family and football. Will you be one of them?

A whopping 78 percent of Americans watch NFL games with family or friends either at their home or at someone else’s home during the season, found the NFL Homegating Sofa Survey. What’s more, over half of Americans plan their Thanksgiving dinner around the kickoff time of an NFL game.

Considering that NFL Homegating is all about celebrating the spirit and tradition of a stadium tailgate at home, team-inspired serve ware, glassware and decor might not only make the perfect holiday gifts this season, but also a fun way to have one cohesive theme for festive gatherings.

With big match-ups scheduled throughout the holidays on the road to the playoffs, football fans around the country will be throwing their team jerseys over holiday sweaters, kicking up their feet after a big meal, and enjoying the game together.

If you’re hosting an upcoming gathering, consider these five tips to host like a pro and keep your guests happy this holiday season and beyond from NFL Homegating Lifestyle Expert Maureen Petrosky:

Entertaining is a team sport. More than a third of Americans (35 percent) prefer to be the “quarterback” of the party, responsible for hosting and organizing the food. But even the best quarterbacks can’t win games by themselves. So if a guest offers to bring something, say “yes.” You can always use extra ice cubes. Use a team-inspired throw blanket as a tablecloth, or team coasters as bases for pillar candles. To add height to your food station, create a centerpiece with a assortment of plates in your team’s colors or a football-shaped cutting board stacked with glass tankards or game time bowls.

Put a healthy twist on game day snacks. Keep high-calorie snacks on the sidelines, and place the healthier choices in the viewing room where guests are more likely to hang out. Also serve the higher calorie treats on smaller plates and in smaller bowls, and refill if needed. Guests are more likely to take less and leave some for others. Skip the large serving spoons and offer smaller scoops.

Crock-tails. Use your slow cooker in an unexpected way to serve a warm drink to guests. This is especially memorable when set up outside as guests play their own game of football. According to the Sofa Survey, over 60 percent of respondents would like to receive an NFL team-branded cooking product as a gift. So if your Secret Santa doesn’t already have a Crock-Pot, be sure to put that at the top of the list.

Touchdown treats. Recipes like Crock-Pot tacos, chicken and waffle sliders with spicy honey or ranch dressing are easy to prepare and serve, even for the kitchen rookie. Complete your NFL Homegating spread with desserts like football-shaped brownies or ice cream sandwiches.

This year, fans can celebrate the holidays while embracing their love of football with a variety of fun NFL Homegating products. Fans can visit NFLShop.com/Homegating for more inspiration to take their football-watching parties to the next level this holiday season.

-Brandpoint

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### RESTAURANT • DELI/CATERING • CATERED

### Thomas Joseph’s Sports Bar And Grill

### Thanksgiving Eve Party

**BY JON CRONIN**

New Hyde Park’s best kept secret is getting out. Thomas Joseph’s Sports Bar And Grill located at 271-11 Union Turnpike in New Hyde Park has a great menu and beer selection for everyone to enjoy.

Right now the staff is boasting of their Thanksgiving Eve party.

The owner, Thomas Joseph Schanz Jr., said, “There will be a DJ and dancing, everyone will have lots of fun!” The Thanksgiving Eve party will be held on Wednesday Nov. 23rd at 9 p.m. until 4 a.m.

As the holidays move along, and some may seek a break from the kitchen, Schanz pointed out that four weeks ago they added a new item on their menu. On Fridays, Saturdays and Sundays, they are offering, “Weekend Rib Eye Madness.” The offer features a 16 ounce rib eye steak on the bone, a potato, homemade soup, a salad and a vegetable side and a dessert all for the price of $19.95.

Schanz said that offer is not too good to be true. He said their soups are always homemade and notes that he buys the whole loin from the butcher every Friday and has it delivered.

He was happy to brag about their specials. “We have a sports menu for whenever a New York team is playing. They’re good specials.” He said it’s all year round. “It’s almost like a five dollar menu with drink specials,” and added, “Even if the Rangers are playing in L.A., it counts.”

“We make a jalapeño corn potato chowder that is to die for, people call up and ask for it,” he boasted. “Everything is from scratch. It doesn’t pay to go half way, people call up and ask for it,” he boasted.

“Everything is from scratch. It doesn’t pay to go half way. If you’re going to do it, do it right,” said Schanz.

They have all new kitchen equipment “which goes a long way,” he said. Schanz is also proud of everything that happens in the kitchen, from the flat iron steak, to their high quality jumbo shrimp, famous blackened chicken sandwich, and their big succulent buffalo wings. He noted, “You can’t beat my prices.”

He also point out that customers can now order their food via Grubhub for pick up and deliveries, they have the lotteries Quickdraw and the New York Lottery in house.

As always, they have the now famous Thomas Joseph’s Sports menu to offer whenever there is a game playing, which features $5 for simple and simply great pub food, like a $5 cheeseburger, $5 for three hot dogs or for a bowl of chili menu, during football games on Sundays.

They also have their regular happy hour with a small buffet every day of the week with drink specials.

Schanz also pointed that the bar is always wide open to private parties, theme parties, and office events.

Reach Jon Cronin at 718-357-7400 x125, jcronin@queenstribune.com, @JonathanSCronin
Simple, Healthy Twists To Favorite Family Foods

From favorite meals to the snacks they ask for daily, you probably have a list committed to memory of the foods your family enjoys most. Wish you could up the nutrition factor on some of those items?

Registered Dietician Christy Wilson offers incredibly simple ideas for recreating meal and snack time so your entire family benefits from better nutrition. For more inspiration for healthy eating, visit www.vivemejor.com.

Snack fresh

When hunger pangs strike, but it's not yet mealtime, reach for fresh fruit. Get a little creative by making fruit parfaits by layering chopped fresh fruit with yogurt and granola. Packed with vitamins and minerals, you can feel good when your kids ask for more.

Super sides

Get creative by adding fresh produce into side dishes. For example, add red pepper, mushrooms, onion, tomato and lime juice to Knorr Fiesta Sides Yellow Rice. Want to make it a meal? Add a protein like sautéed chicken breast cut into bite-size pieces.

Fiesta Lime Chicken

Serves 4
Preparation time: 10 minutes
Cooking Time: 15 minutes

Ingredients:
1 pound boneless, skinless chicken breasts, sliced
1 tablespoon vegetable oil
2 tablespoon lime juice
1 package Knorr Fiesta Sides Yellow Rice
1 avocado, diced
1 large tomato, diced

Directions:
If desired, season chicken with salt and pepper or Knorr Chicken flavor Bouillon. Heat oil in large nonstick skillet over medium-high heat and cook chicken, stirring frequently, until chicken is thoroughly cooked, about 5 minutes. Stir in lime juice. Remove and set aside.

Prepare Knorr Fiesta Sides Yellow Rice in same skillet according to package directions.

Stir in chicken, avocado and tomato until well blended. Top, if desired, with shredded cheddar cheese, chopped red onion and cilantro.

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Soup
Sweet Potato Chipotle
Salad
Baby Spinach, Pear, Pomegranate, Walnuts and Bleu Cheese Crumble

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Puerto Rican Style Pastelón

BY ARIEL HERNANDEZ

Ingredients:
• Yellow Plantains (sweet)
• Ground beef
• Olives (preference)
• Adobo
• Sazón
• Tomato Sauce
• Sofrito
• Salt
• Eggs
• Vegetable oil
• Green pepper (diced)
• White onion (diced)
• Butter
• Baking tray
• LOVE

Recipe:
• Season the ground beef with sazón, tomato sauce, salt, adobo, sofrito, peppers and onions, and allow to cook until well done.
• Slice the plantains vertically (the longer the slice the better).
  Note: if you want your slices to be thick, you may need more plantains so be mindful of the quantity because you’d hate to be almost done with the process and run out of ingredients.
• Carefully place each plantain layer into the frying pan. Make sure that each side of the plantain is a golden-brown color.
  Note: DO NOT overcook because you are going to bake it as well.
• Scramble the eggs and dip the fried plantain layers into the egg
• Butter the pan and place the layers at the bottom of the pan like if you were making lasagna.
• Next, fill the pan with ground beef, leaving some room for the final layer.
• After pouring in the ground beef, apply another layer of plantains, completing the pastelón.
• Once the last layer is done, put the tray into the 350 degree oven for about 15 minutes.
• Once it’s done, take it out the oven and allow it to cool.
• Lastly, eat and enjoy.

This meal is my favorite Spanish holiday dish because it combines sweet, salty and Latin spices into one amazing lasagna-like dish.

My secret: I don’t measure my portions; I just go with the flow.

HAPPY HOLIDAYS!
Longtime Bayside fixture Monahan & Fitzgerald will be offering its classic dishes this fall with a few special touches to commemorate Thanksgiving and the holiday season.

According to the Irish pub's owner, Jeff Reinhardt, there's one dish that's a favorite all year round.

“We have the best shepherd's pie anywhere,” said Reinhardt.

The shepherd's pie is an Irish pub classic, and at Monahan and Fitzgerald, it's also a warm refuge from crisp November nights along Bell Boulevard. Flower-like swirls of mashed potatoes with golden brown edges top off a piping hot stew of ground sirloin, rich gravy and vegetables. It's a steady classic—one that won't disappoint at Monahan's.

The restaurant offers other steady classics like its lobster ravioli topped with shrimp and, Reinhardt's favorite dish, the New York strip. At Monahan's, this steak lover's favorite is flame grilled and served with potatoes and vegetables, topped off with frizzled onions.

Monahan & Fitzgerald also offers weekly specials that give diners an opportunity to explore new options, often with seafood. Although its not seasonal, the seafood pomodoro has been a recent addition to the specials cycle that's beginning to turn heads. The dish offers a medley of shrimp, scallops and calamari with fresh tomato sauce and a choice between fettuccine and linguine pasta.

In addition to the classics on the main menu and the weekly specials, there are a handful of seasonal additions coming to the menu. The dessert section, for instance, now offers a delicious pumpkin ice cream tartufo to get sweet tooths into the fall spirit.

Reinhart says that the bar is seeing some fall-themed choices on draft. The Greenpoint Harbor Brewing Company's Leaf Pile Ale, for instance, includes ginger, cinnamon and nutmeg to add a pumpkin flavor. And the New Belgium Winter White IPA adds a hoppy flavor to the holiday season.

The drink selection is especially important at Monahan & Fitzgerald around Thanksgiving. While the kitchen isn't open on Thanksgiving Day, the bar will be working hard the night before.

"Wednesday night before Thanksgiving is our busiest night of the year," said Reinhardt. "The place is packed."

Additionally, Monahan & Fitzgerald offers a private party room for small business events, school functions and any holiday events that restaurant goers are hoping to host. The Bunratty Room, as it's called, can fit up to 70 people.

But Reinhardt says that restaurant goers shouldn't just come to Monahan & Fitzgerald the night before Thanksgiving—its location off of Bell Boulevard makes it a great spot to enjoy the Fall weather.

“It’s the best time of year to be in Bayside,” said Reinhardt. “The weather’s perfect for a nice, evening stroll.”

And maybe follow up that stroll with a shepherd's pie.

Reach out to James Farrell at (718) 357-7400 x 127, jfarrell@queenstribune.com or @farrellj329.
Trattoria 35 Brings Italian Cuisine To Queens

BY ARIEL HERNANDEZ

Voted number one in Queens, Trattoria 35, a traditional old-fashioned Italian restaurant, opens its doors seven days a week with exceptional food and friendly service. From the second you walk through the door, you are immediately greeted by not only your host but also by other staff, ensuring that you feel welcomed and adding to what will be a memorable dining experience.

Trattoria 35 turns what would be considered a classic Italian meal into a contemporary dish due to its exceptional quality and variety of Northern Italian cuisine. Whether it is lunch or dinner, Trattoria 35 provides a great selection of pastas, salads, brick oven pizzas, grilled specialties and desserts.

Like it has designated menus for dinner and lunch, Trattoria 35 also has special menus for the holidays such as Christmas Eve and New Year’s Eve, which includes special salads, two pastas, appetizers, two kinds of fish and meat. Because the holiday menus are never the same each year or for each holiday, the menu for the upcoming Christmas holiday hasn’t been created yet.

However, Trattoria 35’s homemade Italian Ricotta Cheesecake is perfect for any season. This cheesecake is a twist from the average dessert because it’s a combination of sweet cream cheese and soft ricotta.

One of Trattoria 35’s favorites is the Linguini Mare Bello (seafood pasta), which contains shrimp, calamari, scallops, mussels, clams and is sautéed in marinara or fra diavolo.

Not only can guests enjoy Trattoria 35’s delicious food at the restaurant but they can also take-out. The restaurant also provides options for catering out and houses a private party room.

Located in Bayside, Trattoria 35 is open Monday through Thursday from 11 a.m. to 9:45 p.m., Friday through Saturday from 11 a.m. to 10:45 p.m. and is open on Sunday from 11 a.m. to 9:45 p.m.

On New Year’s Eve, guests will be able to be seated before 9 p.m., however if guests would like to be seated after 9, they’d have to call and reserve a table. Trattoria 35 will provide live entertainment past midnight for those that would like to bring in the New Year in Italian-style.

Reach Ariel Hernandez at (718) 357-7400 x144 or ahernandez@queens-stribune.com

Restaurant Review

Trattoria 35

213-15 35th Avenue
Bayside, NY 11361
718-352-3800
Mon–Thu: 11:00 am – 9:45 pm
Fri – Sat: 11:00 am – 10:45 pm
Sun: 11:00 am – 9:45 pm

A vast selection of foods and drinks, reasonable prices, select menu options, and is open every day except major holidays such as Thanksgiving and Christmas Day, are all reasons why Trattoria 35 makes for the perfect go to.

Trattoria 35's delicious food at the restaurant also provides options for catering out and houses a private party room.

It’s a classic Italian restaurant, opens its doors seven days a week with exceptional food and friendly service. From the second you walk through the door, you are immediately greeted by not only your host but also by other staff, ensuring that you feel welcomed and adding to what will be a memorable dining experience.

Located in Bayside, Trattoria 35 is open Monday through Thursday from 11 a.m. to 9:45 p.m., Friday through Saturday from 11 a.m. to 10:45 p.m. and is open on Sunday from 11 a.m. to 9:45 p.m.

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restaurant review

Ben’s Best Proven To Be A Local And National Hit

BY TRONE DOWD

Ben’s Best in Rego Park has been a longtime staple of New York City. One look at their impressive wall of photos with celebrities, accolades and elected officials of the country’s highest offices gives visitors an idea of just how big an impact the inviting and intimate delicatessen has had on the country. As Catering Manager Marty Stein told this writer, “the store is small, but the business is big.”

Founded by Queens native Benjamin Parker, Ben’s Best has been servicing the borough of Queens for more than 70 years. Parker started his foray in the food industry in 1945, learning the business from his father who was also in the deli business. Starting off in Manhattan, Benjamin’s first deli was located at 163rd Street and Southern Boulevard in the Bronx. He later moved on to Rego Park, where the deli is located today.

Sadly, after a lifetime of serving the community, Benjamin passed away in 1984. Taking up the mantle however was his son, Jay Parker. At just 33-years-old, Jay took over the deli, becoming a third generation deli owner and staying true to all of the lessons and philosophies his father valued so much. A part of those values of course is the food. Their most famous sandwich? The Pastrami.

“Pastrami has to be smoked properly,” said Stein, who started working at Ben’s Best right after he retired. He has been with the deli for the last 33 years. “We get a choice cut of meat. We smoke it for three hours, then we steam it and spice it properly. We have a spicy recipe, and it’s a recipe that we have used for 70 years. It is successful and delicious.”

In addition to their world-class pastrami, Ben’s Best has a number of well known kosher sandwiches, dishes and baked goods that are just as popular as their signature dish. From daily prepared soups, fresh veggies and delectable desserts, including seven-layer cake, apple strudel and chocolate and cinnamon flavored rugelachs, Ben’s has proven that it is a jack of all kosher trades.

Over the years, Ben’s Best has been recognized as one of the most prominent deli’s in the country. Ben’s Best has been featured in many publications including the New York Times, New York Magazine, the Daily News and more. They have been on television shows including the Food Network’s “Diners, Drive-ins and Dives,” featuring host Guy Fieri. They have even been featured in the 2015 documentary “Deli Man” , as well as the soon to be released 2017 film “The Comedians,” starring Robert De Niro, Danny Devito and Edie Falco among others.

Stein told the Queens Tribune that a big part of their popularity is their service. He and the other employees at Ben’s Best take great pride in their excellent customer service.

“It’s about personalized service,” said Stein. “You can’t get past us without us saying hello,” Stein said. “That is very important to us. Whether you’re having a cup of tea or you buy a steak. To us, communicating is key.”

“As I said before,” Stein repeated, “the store is small, but the business is big.”
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3 Tips For A More Flavorful Holiday Meal

Holiday gatherings and backyard barbecues have a lot in common as they are occasions for gathering and for eating. And for both, successful execution of a shared meal means preparing what everyone likes and preparing it perfectly.

While holiday staples such as turkey, ham and brisket create the centerpiece for many of our holiday dinners, it is important to remember that the way they are prepared can rob your meals of both texture and flavor. “Slow smoking under low heat allows the meat to relax, and for the fat to properly render,” Anderson says. “It doesn’t matter what piece of meat you are cooking, it’s all about temperature and time.”

He suggests cooking temperatures of between 225 and 250 degrees Fahrenheit for the tastiest and juiciest final product.

Skip the wood chips.

Wood chips are popular and convenient, but you will never get the same satisfying smoke flavors out of wood chips that you will from using a small log. “Wood chips are a shortcut. And who takes shortcuts when preparing the perfect holiday meal,” Anderson says. Wood chips can rob your meats of both texture and flavor. “Slow smoking under low heat allows the meat to relax, and for the fat to properly render,” Anderson explains, “Kids make really good potato mashing helpers,” Vincent shares. “Any oven can cook food, but oven technology, which help ensure precise, even cooking, it’s all about temperature and time.”

Arm yourself with the right tools. Look for double-oven ranges with “ProBake Convection” technology, which help ensure precise, even heat (thanks to the heating element placed in the rear of the oven rather than below the racks). Double ovens allow you to prepare two dishes at the same time at different temperatures. “Any oven can cook food, but appliances with advanced technologies can really make your life in the kitchen easier,” Vincent says.

Dress vegetables with olive oil and lemon to balance the richness of the rest of the meal.

Add a splash of apple cider vinegar in the gravy right before serving to really open up the flavors.

Get an extra pair of hands! Designate kids as chief assistants, and let them measure, pour and do other age-appropriate prep tasks. “Kids make really good potato mashing helpers,” Vincent shares. Things may get messy, but new flavors can really make your life in the kitchen easier,” Vincent says.

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Make the most of leftovers.

“Leftovers are a great part of holiday meals,” Vincent says, referring to a new survey commissioned by LG. “Eight in 10 Americans agree leftovers help them stay on budget, and just over three quarters say leftovers help them manage busy schedules. Fifty-seven percent eat leftovers because they don’t have time to make dinner every night.”

Try Chef Jason Vincent’s family-friendly recipe for your holiday leftovers this year:

Roasted Turkey and Zucchini Quesadillas (Serves four for $8)

Ingredients:
1 pack white corn tortillas
2 turkey thighs
1 large zucchini
2 ounces queso fresco

6 Cooking Tips To Impress Your Guests This Holiday Season

Shared meals and get-togethers are among the holidays’ best moments, but they can also be the most stressful. In fact, 90 percent of Americans feel stress during the holidays, a Healthline survey found - and holiday cooking was cited as one of the stress-drivers.

“Cooking family recipes and feasting with your loved ones is what makes the holiday season so special,” says Chef Jason Vincent of Giant restaurant in Chicago. “And there are some simple steps that are meant to relieve meal prep stress and improve the taste of dishes so families can make the most of their meals in the kitchen and focus on celebrating traditions around the dinner table.”

If you ever wondered how chefs effortlessly whip up a big meal, wonder no more. Chef Vincent offers six tried and true tips for acing holiday meal prep along with a delicious recipe for your leftover turkey:

- Always brine your turkey. Heating the turkey during the cooking process can force the moisture out of the meat. Brining is easy to do and helps the bird retain moisture during cooking, adding flavor too.
- Arm yourself with the right tools. Look for double-oven ranges with “ProBake Convection” technology, which help ensure precise, even heat (thanks to the heating element placed in the rear of the oven rather than below the racks). Double ovens allow you to prepare two dishes at the same time at different temperatures. “Any oven can cook food, but appliances with advanced technologies can really make your life in the kitchen easier,” Vincent says.
- Dress vegetables with olive oil and lemon to balance the richness of the rest of the meal.
- Add a splash of apple cider vinegar in the gravy right before serving to really open up the flavors.
- Get an extra pair of hands! Designate kids as chief assistants, and let them measure, pour and do other age-appropriate prep tasks. “Kids make really good potato mashing helpers,” Vincent shares. Things may get messy, but new flavors can really make your life in the kitchen easier,” Vincent says.
- Make the most of leftovers. “Leftovers are a great part of holiday meals,” Vincent says, referring to a new survey commissioned by LG. “Eight in 10 Americans agree leftovers help them stay on budget, and just over three quarters say leftovers help them manage busy schedules. Fifty-seven percent eat leftovers because they don’t have time to make dinner every night.”

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Wonderful Wines To Share At Holiday Celebrations

As the weather cools and the fireplace whets your appetite for comfort and relaxation, thoughts naturally turn to friends, family, good food and drinks... enjoyable moments this season so notably brings.

Whether you plan to be the host or a guest at the festivities, you can make a lasting impression by offering up some tasty and carefully selected pairings of wine and appetizers. Sharing delicious food and drinks can be a great conversation starter and create memorable holiday experiences. Consider these suggestions for delicious combinations that will impress even your most experienced wine-loving and foodie friends.

• Choose a bottle of Leese-Fitch Cabernet Sauvignon, hailing from where cab is king, sunny California. The enjoyable finish of this full-bodied wine features hints of toasted coconut and rich vanilla to balance out the dark fruit overtones. The meat lovers in your group will enjoy this wine with easy-to-prepare braised beef short ribs or turkey meatballs. You could even offer up a strategic selection of crackers and aged cheeses, ranging from a sharp cheddar to a higher-end Chalosse or Reblochon. Picture those pairings as you reunite with friends around the holiday table.

• A pinot noir can be an excellent introduction to red wine for the white wine drinker, and is a great choice for the holiday season because it pairs effortlessly with a variety of foods. Whip up a batch of salmon tartare on toasted wontons for your next dinner party to go with the light, red fruit and earthy elements typical of this varietal. Try the Moobuzz Pinot Noir, named after “the land of milk and honey” (the California Central Coast), which features an abundance of red currant, dark cherry, rich mocha and wild strawberry... with a finish one critic compares to “a velvet blanket.” This is one you’ll want to snuggle in!

• Those celebrating a special occasion, or any day that ends in “Y,” may enjoy the festive White Knight Prosecco D.O.C. with crisp aromas of acacia flower, apple, white peach and citrus fruit, this bubbly is a nice change from the typical white wine. It is great by itself as an aperitif or as a base for a festive French 75 cocktail. Enjoy this lively sparkler with mini quiches at a wedding shower, gathering of friends or your company holiday party. Visit 3badge.com for information on where to purchase these wines, or to learn more about 3 Badge’s strong portfolio of award-winning beverages.

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