

Happy New Year! The post that was mostly about bread ...

It's a challenge to find nice New Year's decor for the home. I loved this handmade "Happy New Year" banner I bought from the ETSY store Paramore Art Studios. Please take time to visit her shop. She sells Valentine's, Easter, Christmas and custom banners. She is wonderful and the prices are right! (\$25).



We changed it up this year for New Year's Eve. I wanted to host at my house to give the kids more time together. For the last 10 years we have eaten dinner at Joe's Crab Shack in Newport Beach and then all shuffled off to our own homes, but this year called for something new!

We rang in the New Year with a silly hat party! The *ahem* kids loved the idea and really got into it!



I served this fantastic adaptation of Tyler Florence's Ultimate Lasagna recipe by Kayotic Kitchen. It takes some time, but well worth the extra work. It is delicious and served all 15 people at the party! Kayotic Kitchen provides a step-by-step pictorial guide to this recipe which is much appreciated.



I also served Martha Stewart's Lemon Drop Champagne Punch. I doubled the recipe – in order to serve all the adults – and tripled the vodka (Oh, yeah!) to make it more flavorful.

At the last minute I realized I didn't have any bread to serve with the pasta and salad. My mom came to my rescue and improvised these delicious Garlic Oregano Biscuits.



Here's how she made it.

Garlic Oregano Biscuits

Ingredients

One roll of Pillsbury Grands Biscuits

One stick salted butter

Handful of fresh oregano (Perfect if you're already buying some for the lasagna)

One clove garlic

1/2 Tsp. garlic powder

Directions

Completely melt butter in microwave. Take the stems off the oregano. Add pressed garlic, garlic powder and oregano to the melted butter. Open the biscuits and separate. Cut each biscuit in half and dip it into the butter (fully coating). Cheat a little by making sure a little oregano is on each piece. Set the pieces beside each other in an ungreased 8 x 8 ceramic or glass dish. Pop in a preheated 350 degree oven for 14 – 17 minutes.

Enjoy!

My mom nailed this ... and, naturally, she looked great in her silly hat!

