

OMG!  
PRETZELS

# Holiday

ENTERTAINING GUIDE



Tips for Easy,  
Elegant Entertaining

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Ridiculously Delicious  
Holiday Recipes

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Positively Poppable  
Party Ideas

OMG!  
PRETZELS LLC  
"Ridiculously Delicious"  
Gourmet Flavored Sourdough Pretzel Nugget

# From our family to yours, Happy Holidays!

There are four of us that grew up eating what's now our flagship Garlic Pretzels in the afternoons after school for snacks. After holiday dinners - Thanksgiving and Christmas especially - we have always had a bowling competition. It's a fun bit of sibling rivalry and a tradition that continues to this day.



Then...



and now



# Elegant Entertaining

We believe in keeping things simple so that you can enjoy time with family and friends during any get together. Here are some tips we recommend for keeping your holiday parties easy on you while not sacrificing on the experience for your guests.

## Make Ahead.

When you're planning your menu, be sure to use dishes that allow you to make some things in their entirety a day or so before the holiday. This works well with side dishes – green bean or sweet potato casseroles, potato gratin, layered vegetable bake – that can be stored in the fridge or freezer until they are needed. Getting a lot of the work done before the holiday creates less stress for you and keeps you from being in the kitchen all day.

## Easy Appetizers.

When you have family arriving in waves, it's nice to have a spread of appetizers out to hold people over until it's time to sit for the holiday feast. You've already prepared side dishes, a turkey, a ham, desserts and more, so don't make a fuss over the appetizers. There are so many tasty store-bought items that you can use. Put dips like hummus and guacamole in pretty bowls with a little garnish of fresh herbs, and no one will be the wiser that they didn't come from your kitchen. Make a charcuterie board for people to enjoy – they are so pretty and allow for a lot of variety.





## Disposable Dishes.

Save yourself the headache of washing dishes for two hours after your guests leave or having to load and unload the dishwasher four times just to make a dent! There are so many pretty and eco-friendly options for disposable dishes available now. Give them a try - at least for appetizers and dessert.

## Thematic Menus.

It's fun to take guests on a culinary journey for the holidays. Try to give all of your dishes the same foundational flavor profiles or style of food. For instance, embrace your Italian roots with a lemon and herb turkey, sweet potato risotto, and garlicky broccoli rabe. Or, head down South with a fried turkey, and classic sides like macaroni and cheese, cornbread, and okra. This is a great reason to dust off the family recipes or try something new and inventive.

## Interactive Moments.

Holiday gatherings can sometimes make for long days, especially with the dynamics of different generations coming together. That's why we recommend creating a few activities that help prompt people to share memories or create new ones. At dinner, include a question on everyone's place card for them to ask others at the table; before they ask their question, have each person share a point of gratitude. Another fun idea is to have some holiday-themed props set up for a photo station; even the surly teenager will take advantage of this!

Easy entertaining  
is key. What's the  
point in having  
people over if you  
don't get to have  
fun with them?



**LYNN KRIEBEL**  
*OMG! Pretzels CO-Founder*



A pumpkin pie in a pie dish is the central focus, surrounded by several pumpkins of various sizes and colors (orange, yellow, and green), along with scattered autumn leaves in shades of red, orange, and yellow. The background is a light-colored wooden surface.

# Happy Thanksgiving!

Let's be honest, Thanksgiving is THE food holiday. Sure, it's about family and friends, football, and being grateful for all we have, but food is the centerpiece of this delicious day. In fact, some people call it "Turkey Day"! So, to help you get ready to celebrate with those you love, here are some ridiculously delicious ideas for your Thanksgiving get together. We hope your family has a happy and healthy Thanksgiving full of wonderful memories and tasty eats!



## Thanksgiving Trail Mix

This one is easy and great for kids to grab a handful of before running off to play or to put out by the bar for the adults to enjoy. Plus, you can customize it for your taste. We recommend starting with pepitas, slivered almonds and pecans. Toss them with maple syrup and a dash of cinnamon or pumpkin pie spice. Bake them until crunchy. Then, add in dried cranberries and apples. Finally, complete the crunch element with Sweet & Spicy OMG! Pretzels.

## For the kids (and the kids at heart)!

If you have lots of children in your family, be sure to have some easy hors d'oeuvres that they will enjoy as well. We love these Pretzel, Cheese and Apple Turkeys because it lets the kids play with their food while they make their own tasty and healthy pretzel snack. Give each child a small wheel of cheese [HINT: we used Babybel because it's mild and self-contained], some apple slices and a handful of OMG! Pretzels. Then, they can use the cheese to create the turkey's face and the apple slices and sourdough pretzel nuggets to create the feathers. It's a fun, eat-as-you-go appetizer!



## INGREDIENTS

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- 12 acorn squash
- 1 medium onion, diced
- 1 lb. sweet Italian sausage  
(You can use turkey/vegan sausage, if you prefer.)
- 2-3 apples, peeled and chopped
- 2-3 parsnips, peeled and chopped
- 2 tbsp. olive oil
- Salt and pepper to taste
- ¼ cup chopped parsley
- Zest of 1 lemon
- ½ cup OMG! Garlic Pretzels, crushed

## INSTRUCTIONS

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1. Preheat the oven to 400 degrees.
2. Cut the tops off the acorn squash so you have a stable base, then halve them lengthwise and scoop out the seeds.
3. Drizzle with olive oil and salt and pepper. Place skin side up on a parchment lined baking sheet and bake for 35 minutes, until squash is tender.
4. While the squash is roasting, remove the sausage (pork, turkey or vegan) from the casing and brown it, until cooked through. Set aside on a paper towel.
5. In the same skillet, sauté the onions and parsnips in 1 tbsp. of olive oil with some salt and pepper over medium heat, until the onions are translucent, about 8 minutes. Add the apples and cook for another 5 minutes. Add the sausage back into the skillet and combine.
6. Remove from the sheet pan while warm, but cool enough to handle, and transfer to a baking dish deep enough to hold the squash boats.
7. Fill the squash halves with the sausage and apple mixture.
8. Return to the oven for 20 minutes at 350 until everything is warmed through.
9. While the squash is in the oven, make the topping. In a bowl, mix the crushed pretzels, parsley and lemon zest in a bowl.
10. Remove the stuffed acorn squash from the oven and place on a serving platter. Top with the crunchy pretzel topping.



RECIPE

# Stuffed Acorn Squash with Crunchy Garlic Pretzel Topping



4 servings



80 minutes

This fall forward dish is very versatile and hearty, so we love it for Thanksgiving. You can make it ahead of time - just pause at step 7 and do it right before your guests arrive. The side dish can also be vegetarian or vegan, so it's a great option if you have plant-based eating guests. Plus, it's delicious! The apples and parsnips inside the acorn squash drive home the seasonal flavors while the topping lightens up the dish with fresh parsley, lemon zest and the herby crunch of our flagship OMG! Garlic Pretzels.

# Merry Christmas!

The holiday season is a time for indulging. The extra workdays off give you time to indulge in making memories with family and friends. The celebrations give you an excuse to indulge in yummy foods and treats (that you might not always let yourself enjoy). And gift giving lets you indulge in shopping fun, as well as the warm feeling you get when you know you've made someone else happy!

From the OMG! Pretzels family to yours, we wish you a merry and bright holiday season full of fun memories, delicious food, and gourmet gifts!



## Stocking Stuffers

OMG! Pretzels make AMAZING stocking stuffers! Gift one flavor of pretzels to each member of your family, so you can try our entire collection this holiday season.

[SHOP NOW](#)



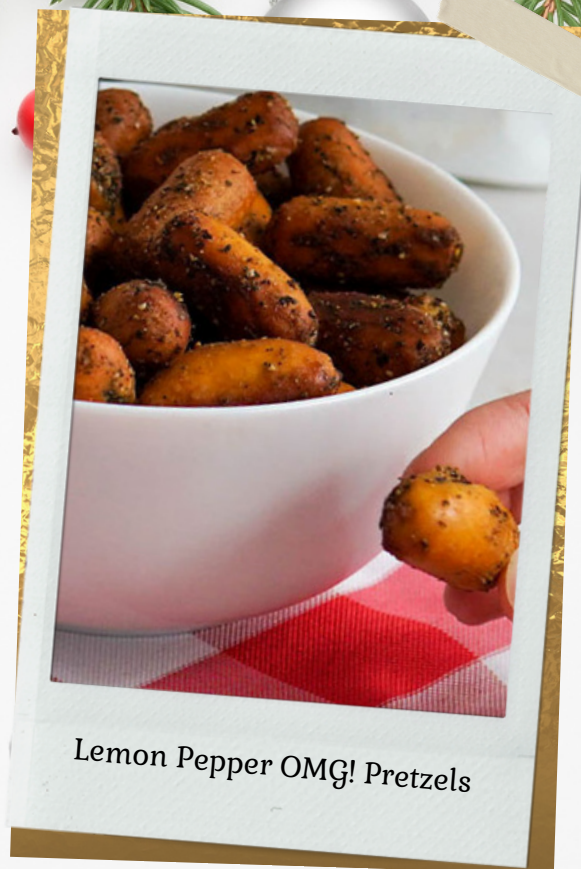


## Taste Test

The holidays are a great time to play games with family and friends. We have a fun DIY game that involves snacking on OMG! Pretzels. Here's how it works: Put each of our eight flavors of OMG! Pretzels in a different bowl. Label the bottom of each bowl with the flavor name (so you don't forget which is which!). Then, one at a time, have people wear a blindfold and taste a pretzel nugget from each bowl. After they taste each one, they write down which flavor they think it is. After everyone completes the taste test, see who gets the most correct. The winner gets a bag of OMG! Pretzels to take home!

## DIY Dessert

If you want to host a small get together for your friends or for your kids' friends during the holiday season, we have a fun, simple and ridiculously delicious idea for you! A DIY hot chocolate board. All you need is a pot of hot chocolate, some mugs (they don't have to match), and a bunch of fun toppings so people can customize their dessert. For Christmas, we recommend crushed peppermint, red and green sprinkles, cinnamon whipped cream, and crushed gingerbread cookies. We always include crushed Sweet & Salty OMG! Pretzels for the kids and crushed Sweet & Spicy OMG! Pretzels for the adults.





## RECIPE

# Christmas Morning Baked French Toast with Salty Butterscotch Pretzel Topping



8 servings



4 hrs 20 mins

This family-favorite comes to you from “mama” Lynn’s kitchen. It’s a brunch favorite and can be made ahead of time! It pairs perfectly with a side of bacon, fresh berries, and other Christmas morning breakfast treats. Lynn always dusts hers with powdered sugar before serving to make it extra special.

*Note from “mama” Lynn: This baked brunch main tastes the best the longer you let the dish sit before you cook it; we recommend at least 4 hours but overnight is best.*

## INGREDIENTS

### For the French Toast

- Butter, for greasing
- Brioche bread, approximately 10 slices cubed
- 8 whole eggs
- 2 cups whole milk
- 1/2 cup whipping (heavy) cream
- 1/2 cup granulated sugar
- 1/2 cup brown sugar
- 2 tbsp. vanilla extract

### For the Pretzel Topping


- 2 cups Salty Butterscotch OMG! Pretzels, coarsely chopped
- ¼ cup of powdered sugar (to dust the top before serving)

### Extras (if you want them)

- Warm pancake syrup
- 1 cup fresh blueberries or strawberries
- Sliced butter

## INSTRUCTIONS

1. For the French toast casserole, grease a 9x13 baking pan with butter. Then, cut the brioche into cubes, and evenly distribute in the pan.
2. In a large bowl, crack the eggs in a big bowl and then whisk them together with the milk, cream, granulated sugar, brown sugar and vanilla. Pour this mixture evenly over the bread.
3. Cover the pan tightly and store in the fridge until needed (overnight preferably).
4. When you're ready to bake the casserole, preheat the oven to 350 degrees. Remove the casserole from the fridge and uncover. Bake for 55 minutes and remove from the oven.
5. For the topping, gently crush or chop the flavored pretzels to keep the pieces big enough for a crunch. Add the topping to the casserole and return to the oven for 5 minutes.
6. To serve, dust with powdered sugar and scoop out individual portions.
7. To serve, dust with powdered sugar and scoop out individual portions.



3, 2, 1...

Happy

New Year!

New Year's Eve is a holiday for amping up the glam! From your outfit and attitude to the décor and menu, hosting a New Year's Eve party is the perfect excuse to be fancy! Here's the best part – planning a New Year's Eve party doesn't have to be stressful. In fact, it can be super fun and easy with this plan for a glamorous and ridiculously delicious New Year's Eve party with pretzels, of course!

## It's Party Time!

Every party needs delectable eats and drinks. For New Year's Eve, we think having multiple courses is the way to go. For appetizers, have everything pre-set and out when your guests arrive. This way, you can greet everyone and mingle without worrying about the food. As they enter, have a variety of hats and crowns on hand for people to wear. It makes for fun photos and accents the décor you choose!

We also like having a sparkling wine bar set up, so that as guests arrive, they can help themselves to something celebratory and customizable. All you need are a few kinds of sparkling wine – Prosecco, Cava, Sparkling Rosé – are all good options and they won't break the bank. HINT: Also have a few types of sparkling water available for those who aren't drinking alcohol. Then, add little pitchers of orange juice, pomegranate juice and peach nectar along with a bowl of fresh berries to the table. Next, grab whatever wine or bar glasses you have (they don't have to match since this is all about personalization). This way, guests can create their own New Year's Eve cocktail (or mocktail)!



## The Midnight Surprise

Wow your guests with something fun to ring in the New Year. A few really fun options are sparklers (if you can go outside), a piñata (you can fill it with fortune cookies, mini bottles of booze or candy), or if you are feeling crafty, rig up your own ball to drop!

## INGREDIENTS

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- 1/4 cup mayonnaise
- 2 scallions, thinly sliced
- 1 large egg, lightly beaten
- 1 tbsp Dijon mustard
- 2 tsp fresh lemon juice plus wedges for garnish
- ½ tbsp dried chives
- 1 pound lump crabmeat, picked over
- 1 1/4 cup finely ground OMG! Chesapeake Spice Pretzels, divided
- 2 tbsp olive oil

## INSTRUCTIONS

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1. In a medium bowl, combine the first 6 ingredients and mix well with a whisk or fork.
2. Gently fold in the crab. Try not to break up the pieces too much.
3. Add 1 cup of pretzel crumbs and stir gently to combine.
4. Scoop crab mixture with ice cream scoop for even size crab cakes. You can use your hands to shape them as needed.
5. Chill the crab cakes on a parchment lined baking sheet for at least 10 minutes.
6. Place the remaining pretzel crumbs on a plate and dredge/coat the crab cakes in the remaining pretzel crumbs.
7. Saute 3 cakes at a time over medium high heat for about 4 minutes per side or until the pretzel crumbs are golden brown and the crab cakes are warmed through.
8. Serve on a platter with lemon wedges and tartar sauce for dipping.



RECIPE

# Chesapeake Spice Crab Cakes



4 servings



65 minutes

Perfect for New Year's Eve, these crab cakes are simple and elegant. The OMG! Chesapeake Spice Pretzels not only bind the crab together, the generous seasoning saves you time and gives the crab cakes the flavor you know and love in this seafood classic. They are great as the main course with roasted potatoes and a salad. If you want to use them as appetizers, consider using a mini-ice-cream scoop for portioning.



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