
Awards Night Extravaganza

These easy (and glam!) ideas for decor and food will make your awards night party the hottest ticket in town.

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Star-Studded Decor



BALLOT GUESSING GAME

Ballot templates (*pages 4-6*)

Paper

Scissors

Small clipboards

Writing utensils

1. Print ballot templates, making sure to have one copy for each expected guest. Consider printing a few extras for mess-ups or unexpected guests. Cut templates along dashed lines.

2. Clip each ballot to a small clipboard and hand to guests as they arrive. Have writing utensils handy so guests can fill out the ballots.

3. Let each guest guess winners for the listed categories and collect ballots.

Optional: Kick up the competition by offering a small prize to the guest with the most correct guesses.



STAR GARLAND

Star templates (*pages 7-9*)

Scissors

Glue stick

Plain cardstock

Glitter cardstock or posterboard

Nylon string

Hot glue gun

1. Print the star templates. Cut out along dashed lines. Glue stars to plain cardstock to make templates. Cut out.

2. Trace star templates on the back of the glitter cardstock. Cut out various sizes of glitter stars, making sure to cut two of the same-size pattern to make one star.

3. Cut nylon string to desired length of garland strand.

4. Hot glue a line down the center of one star and lay string on hot glue line. Hot glue around edges of star and place same-size star on top, sandwiching the string in the middle.

5. Repeat step 4 with various size stars, leaving 4-5 inches between.

6. Hang garland strands.

Watch the video instructions:
BHG.com/StarGarland



WALK OF FAME

Star templates (*pages 10-11*)

Scissors

Glue stick

Plain cardstock

Glitter cardstock or posterboard

Double-sided tape

1. Print the star templates. Cut out star halves along dashed lines and join them with glue stick or tape. Glue the full star to plain cardstock to create star template.

2. Trace star template on the back of the glitter cardstock. Cut out as many glitter stars as desired.

3. Use double-sided tape to adhere stars to floor, glitter side up.

VIP Treats



SWAG BAGS

Muslin bags

Personalized stamp

Fabric-safe ink

Send guests home with a swag bag to commemorate the event. Use small muslin bags (Muslin Sacks, \$1.29 each; containerstore.com) filled with award-show-inspired goodies to hand out to guests as they leave.

Personalize bags with a custom stamp (tryrubberstamp.net) using fabric-safe ink.



BLACK-TIE DESSERT

Tall glass

Slim black ribbon

Gold-plated tasting spoons

Create a dessert that looks as glam as your decor! Fill tall glasses with any soft dessert, like a lemon or chocolate mousse. Tie a tasting spoon to each glass with narrow black ribbon, then tie a bow.

Tip: Cut cleanup time by using plastic spoons. Check your local party store for plastic cutlery in fun colors, including gold.

AND THE *Award* GOES TO...

Best Picture

Best Director

Best Actor in a Leading Role

Best Actress in a Leading Role

Best Actor in a Supporting Role

Best Actress in a Supporting Role

2015 Picks by: _____

AND THE *Award* GOES TO...

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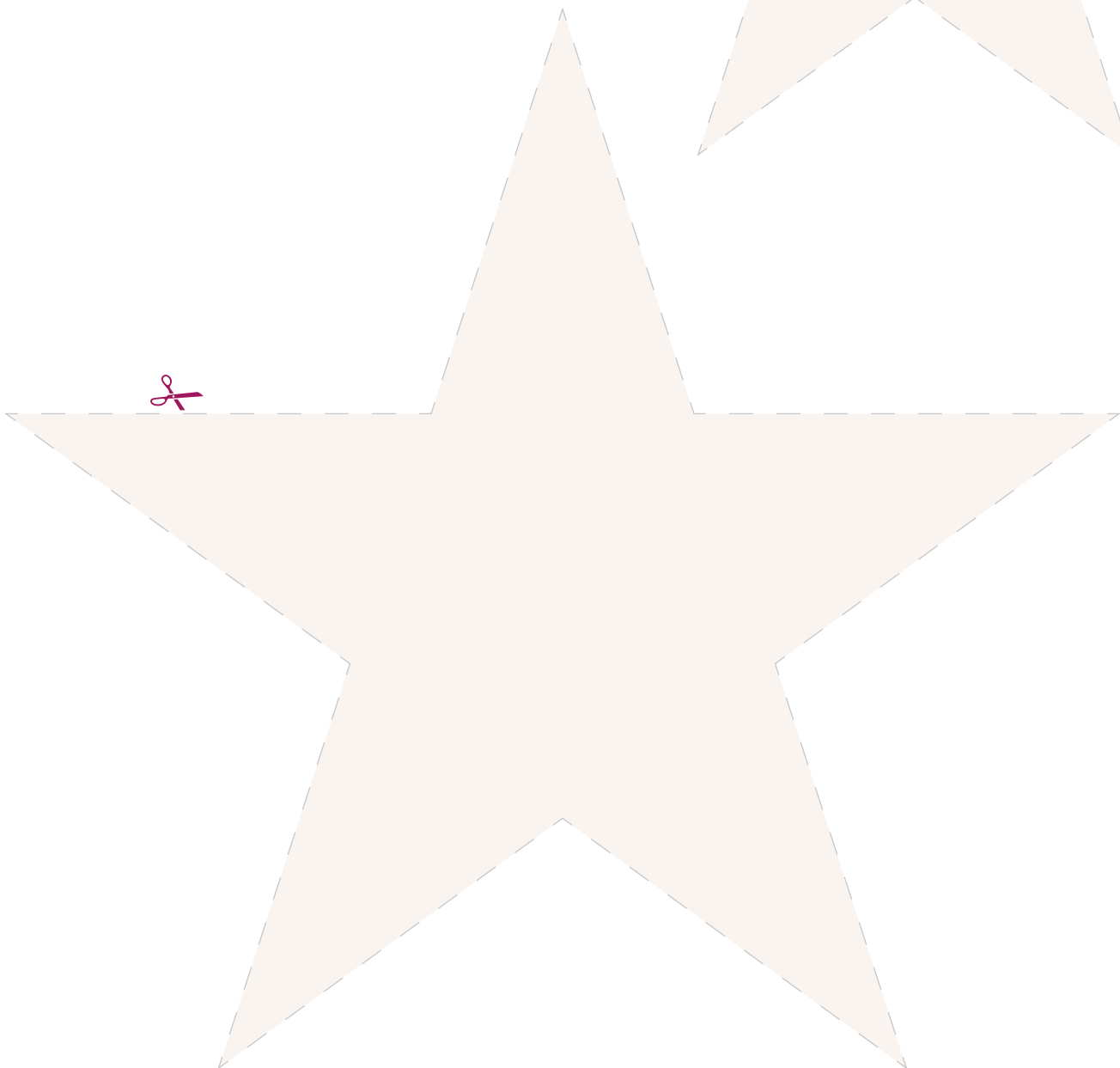
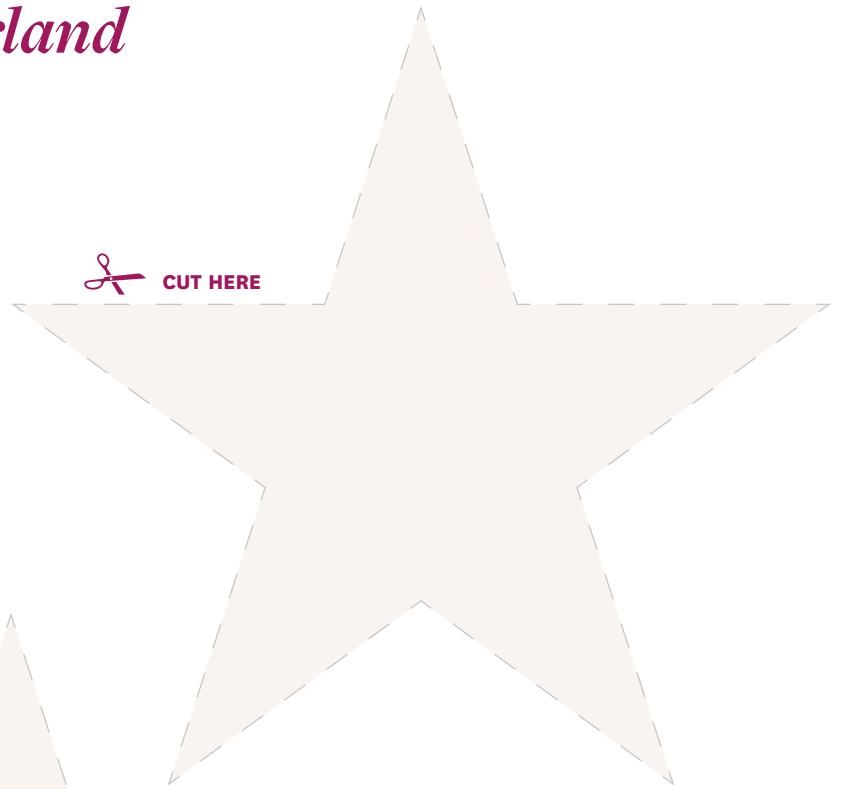
Best Actress in a Leading Role _____

Best Actor in a Supporting Role _____

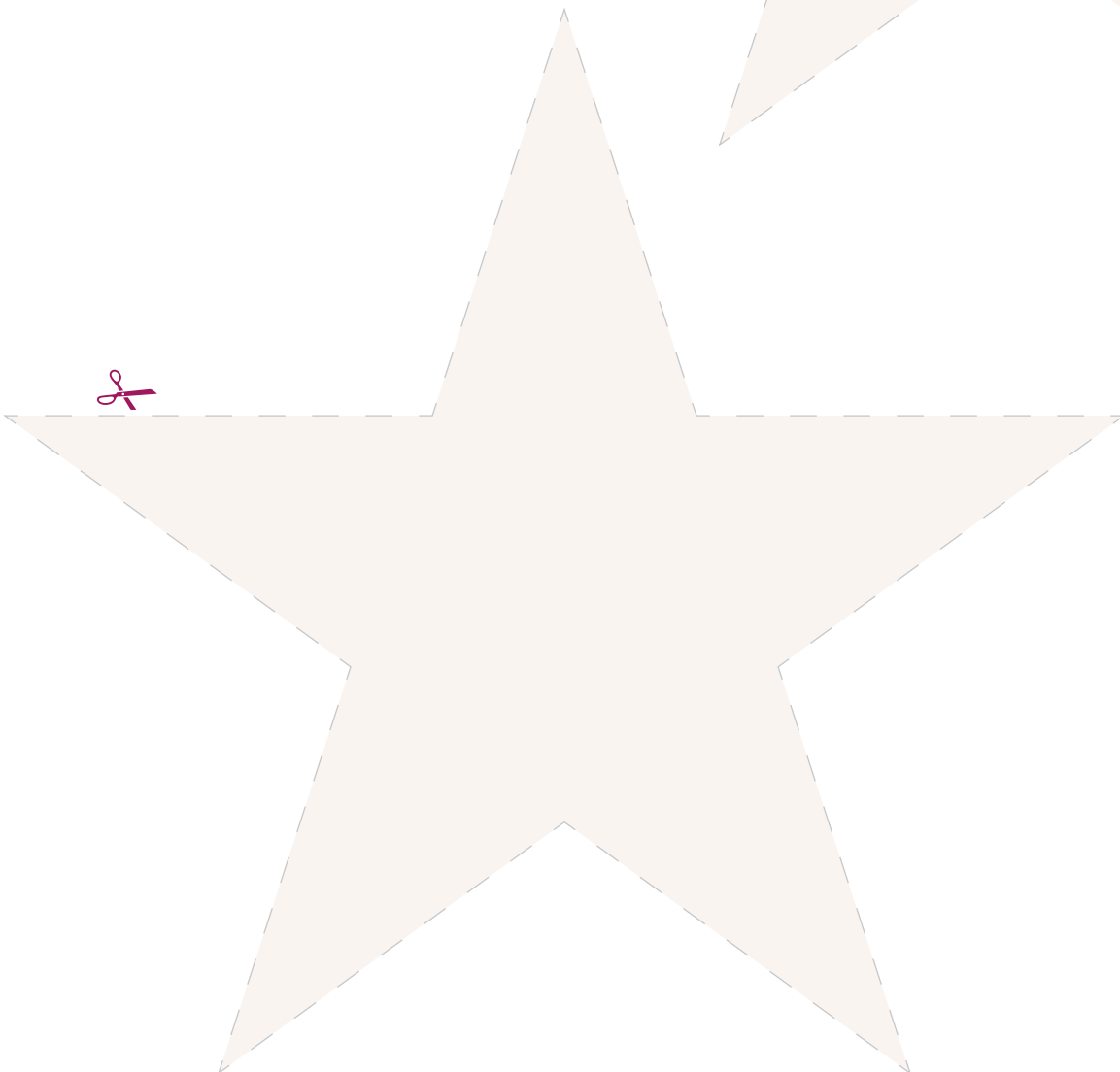
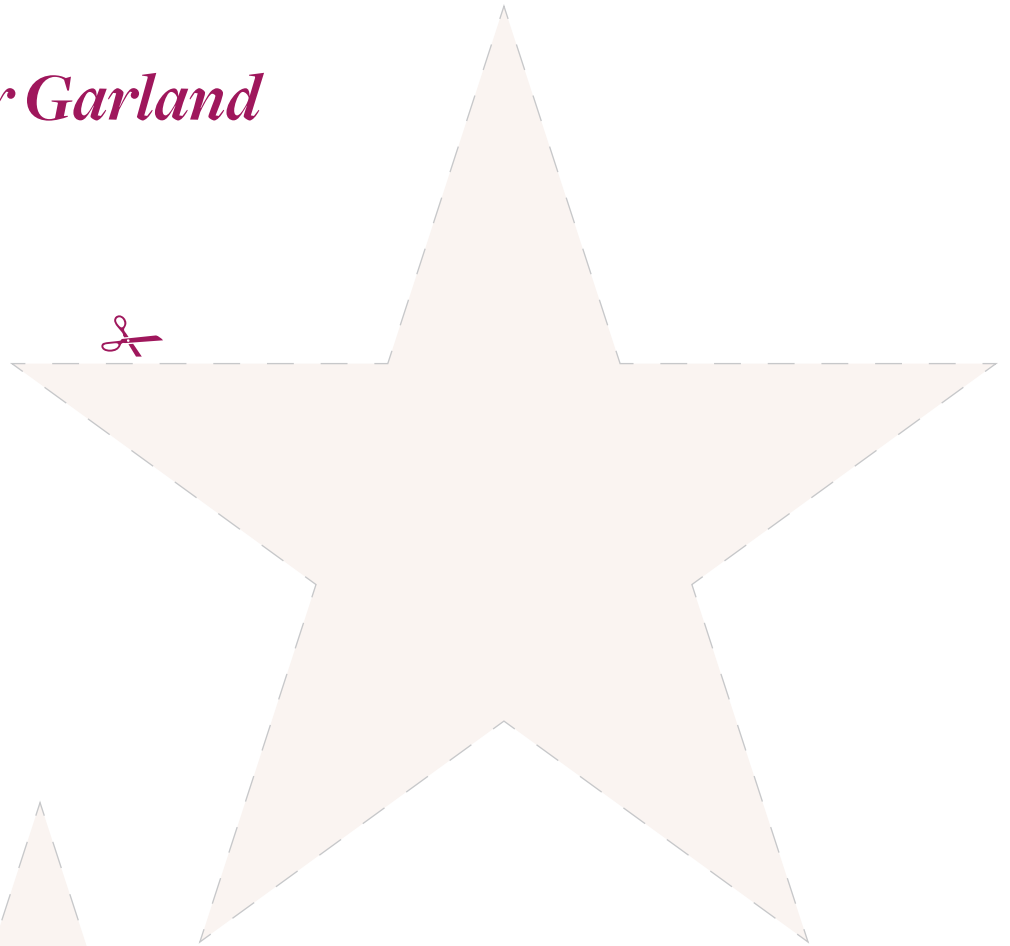
Best Actress in a Supporting Role _____

2015 Picks by: _____

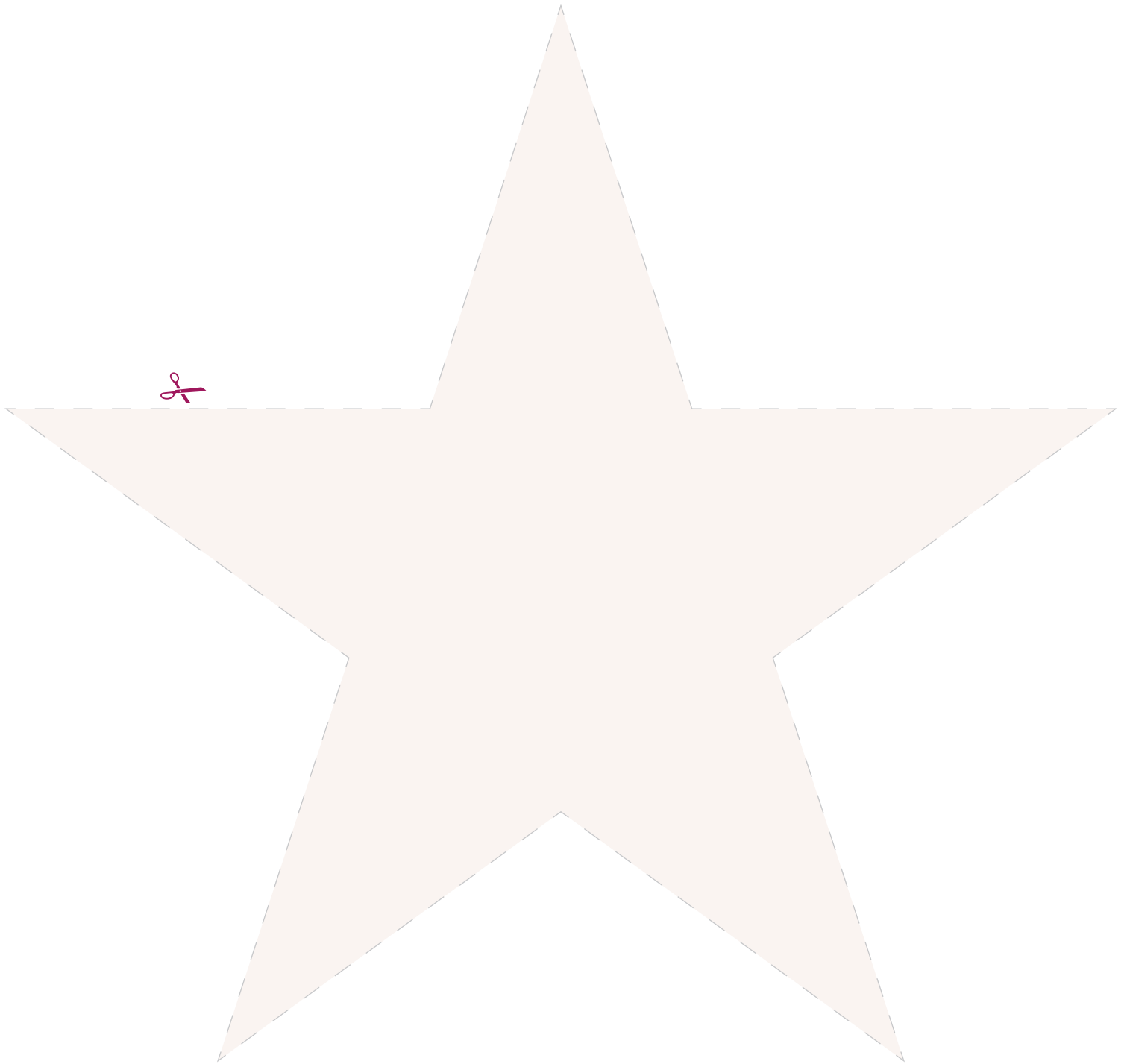
Templates for Star Garland



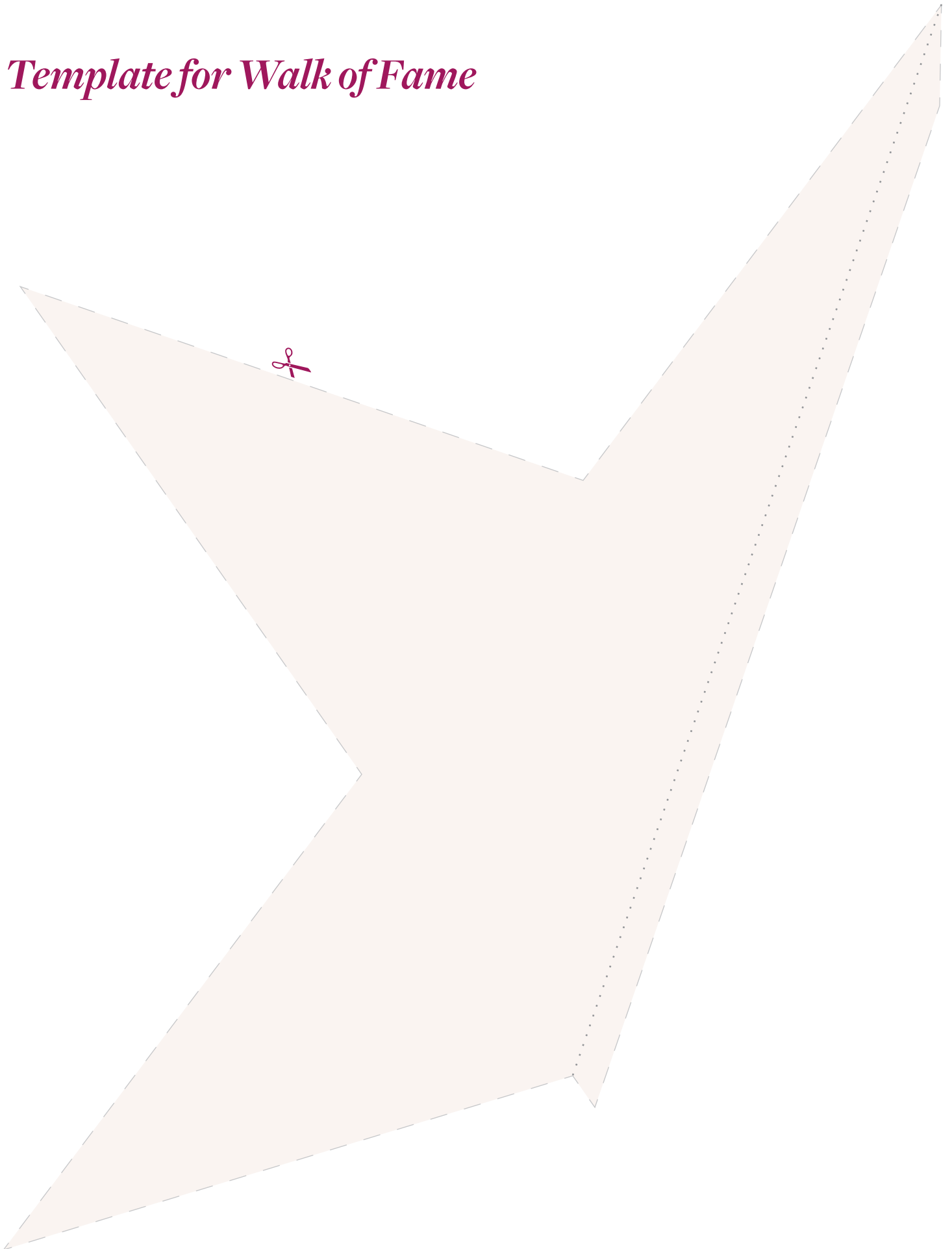
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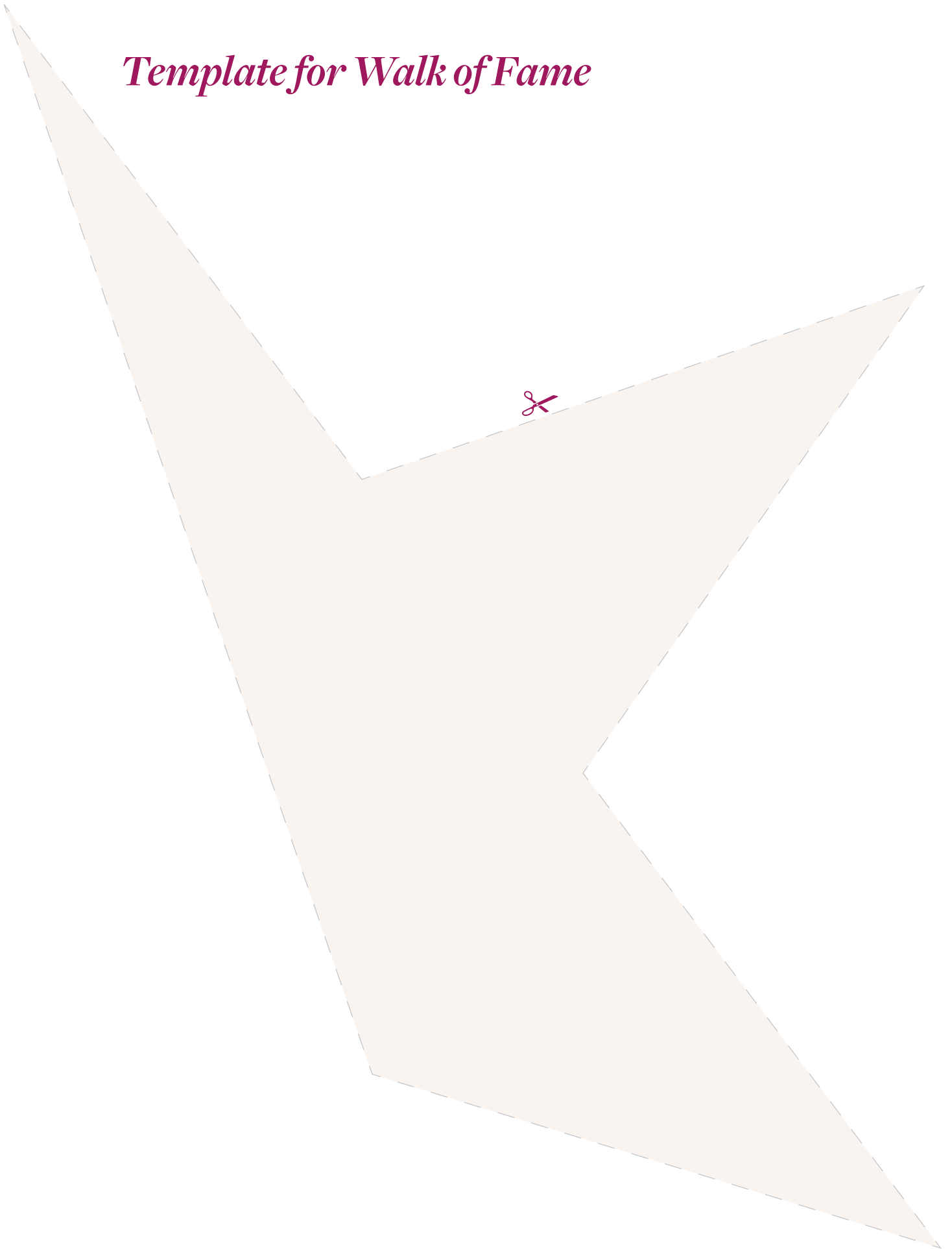
Templates for Star Garland



Template for Walk of Fame



Template for Walk of Fame



Showstopping Snacks



Caramelized Salmon Skewers

PREP 20 min. GRILL 6 min. STAND 30 min.

- ¼ cup purchased caramel-flavored ice cream topping
- 1 Tbsp. soy sauce
- 1 Tbsp. Dijon-style mustard
- 1 Tbsp. lime juice
- 1 1¼- to 1½-lb. salmon fillet, skinned
- Lime wedges
- Freshly ground black pepper

1. At least 30 minutes before grilling, soak twelve 6- to 8-inch wooden skewers in water. Drain; set aside. For sauce, in a small bowl stir together caramel topping, soy sauce, mustard, and lime juice; set aside.

2. Rinse salmon; pat dry with paper towels. Cut salmon fillet in half lengthwise, then cut each piece crosswise into 6 pieces (12 pieces total). Sprinkle pieces with *salt* and *pepper*. Thread one salmon piece onto each wooden skewer.

3. For charcoal grill, arrange skewers on the greased rack of an uncovered grill directly over medium coals. Brush generously with sauce. Grill 3 minutes. Turn; brush with remaining sauce. Grill 3 to 5 minutes more or until fish flakes easily with a fork. Serve with lime wedges and sprinkle with *pepper*. Makes 12 servings.

Gas Grill Preheat grill. Reduce heat to medium. Arrange skewers on greased grill rack. Cover; grill as above.

EACH SERVING 118 cal, 6 g fat, 26 mg chol, 215 mg sodium, 5 g carb, 10 g pro.



Pesto Popcorn Seasoning Mix

START TO FINISH 10 min.

- 3 Tbsp. butter-flavor sprinkles
- 2 Tbsp. grated Parmesan cheese
- 1 tsp. dried basil, crushed
- ½ tsp. dried parsley flakes, crushed
- ⅛ to ¼ tsp. garlic powder
- Popped popcorn

In a small bowl combine butter-flavor sprinkles, Parmesan cheese, basil, parsley flakes, and garlic powder. Sprinkle over freshly popped popcorn.

To store Transfer mixture to a 4-oz. bottle. Cover and store in refrigerator for up to 1 month. Makes 20 servings.

EACH SERVING 21 cal, 0 g fat, 0 g chol, 41 mg sodium, 4 g carb, 1 g fiber, 1 g pro.



Roasted Beet Tapenade

PREP 25 min. ROAST 35 min.

- 1 lb. medium beets (about 4)
- 3 Tbsp. extra-virgin olive oil
- 1 large head garlic, roasted*
- ¼ cup balsamic vinegar
- ¾ cup walnuts, toasted
- ½ cup crumbled feta cheese (2 oz.)
- 2 tsp. fennel seed, lightly toasted and crushed
- 1½ tsp. finely shredded lemon peel
- ⅙ to ¼ tsp. ground red pepper
- 3 Tbsp. capers, drained
- Lemon peel, thinly sliced

1. Preheat oven to 425°F. Trim beets and cut into 1-inch pieces. Place in a roasting pan. Toss with olive oil. Sprinkle lightly with *salt* and *pepper*.

2. Roast beets about 35 minutes, tossing occasionally, or until beets are just fork-tender and lightly crisp on the outside. Place in a blender container or food processor bowl. Add garlic, balsamic vinegar, and walnuts; cover and blend or process until just pureed. Transfer to a bowl. Stir in feta cheese, fennel seed, lemon peel, and ground red pepper. Season to taste with additional *salt*, *pepper*, and *balsamic vinegar*.

3. Serve at room temperature and with desired fresh vegetables. Top with capers and lemon peel. Makes about 1½ cups.

To store Transfer tapenade to an airtight nonmetal container. Refrigerate for up to 3 days.

EACH SERVING 55 cal, 5 g fat, 2 mg chol, 58 mg sodium, 3 g carb, 1 g fiber, 1 g pro.

***For roast garlic** Remove papery outer layers from garlic head, leaving skins of cloves intact. Cut off ¼ inch from the tips to expose individual cloves. Place garlic head, cut side up, in a small baking dish or foil packet. Drizzle with 1 tsp. *olive oil*. Cover or seal. Bake in a 400° F oven 25 to 35 minutes or until cloves are soft. Cool. Store in refrigerator up to 1 week.