

May 18, 2009

Money Talks: Party Planning for Pennies



Annemarie
Conte

Party planner and author Karen Bussen has a great book that just hit shelves called [Simple Stunning Parties at Home](#), so I asked her to give me a few easy party tips that won't break the bank. Karen will be on the [In the Kitchen radio show](#) tomorrow, May 19 at noon ET, so tune in to get more of her great tips:

Stretch your wine budget by making wine-based cocktails, like Tropical Rosé Sangria.

You can use less expensive wines (the rosé I used for this recipe was less than \$10 per bottle) because you're mixing them with other ingredients and adding elements like juices, club soda, or ginger ale. It keeps drinks lighter on the alcohol, which is great for brunch. And if you entertain a lot or have a big group, ask your wine shop if they offer a discount when you buy a case.



Shop your home for fresh décor ideas. Much like with your wardrobe, you can create new tabletop looks by combining things you already have in unexpected ways. Dust off that old mirror in the attic and make a fabulous table runner or tray for hors d'oeuvres. Cut up that button-down shirt your husband never wears to create chic miniature cocktail napkins. Turn sturdy vases upside down and use them as pedestals to hold food platters. Use bracelets as napkin rings. Your friends will be inspired by your flair for seeing things in a new way, and you'll save money!

Plan your party menu around market specials. If your store is running a sale on avocados, limes, beef and chicken this week, throw a Mexican-themed cocktail party with guacamole, margaritas and a make-your-own taco-bar.



Tropical Rosé Sangria

Serves 6-8

Ingredients:

2 oranges, with peel,
sliced into rounds

1 large apple, with peel,
cored and cut into small
pieces

1 cup fresh pineapple
chunks

½ cup sugar or ¼ cup
simple syrup

½ cup Grand Marnier

750 mL bottle fruity rosé
wine (Tavel, Rosé
d'Anjou, or Côtes de
Provence)

1 cup pineapple juice

2 cups club soda or seltzer

Cut the orange rounds into quarters and put half of them in a large pitcher, along with the apple and pineapple chunks, sugar, and a splash of the Grand Marnier.

Add the wine, pineapple juice, and the remaining Grand Marnier. Stir well, then chill for at least a half hour to let the flavors come together.

soda. Pour

over ice, if desired, making sure

each glass gets chunks of the fruit as well as

sangria. Garnish with the remaining orange

wedges.

Just before serving, add the club

into wine glasses

Recipe from [Simple Stunning Parties at Home](#) by Karen Bussen

<http://dailywd.womansday.com/blog/2009/05/money-talks-party-planning-for-pennies.html>