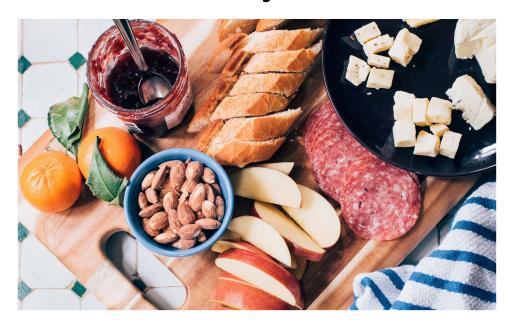
« RETURN TO EVERYDAY ADVENTURES

Can't Cook, Won't Cook: 8 No-Cook Party Apps on a Budget



Sometimes the best parties are the ones that happen at the last minute! Plus, it means no stress because there's simply no time for it. To do a last-minute party right, all you need is a few friends, a <u>Bota Box</u> (or two!), and appetizers that are low on effort – and easy on the wallet:

- 1. Who doesn't love food on a stick? You can't go wrong with slices of prosciutto, cheddar cheese and apple piled on a toothpick, or mozzarella, grape tomatoes, olives and artichoke hearts strung onto a bamboo skewer.
- 2. For an adventurous cheese-loving crowd, go beyond the obvious and serve them a selection of <u>blue cheeses</u> with crackers, dried fruits and bread. Not into blues? Get other ideas for <u>a cheese party here.</u>
- 3. Everything's more impressive when cucumbers are involved! Top your favorite cracker with a store-bought hummus, a thin slice of cucumber and a sprig of fresh dill.
- 4. Create a more interesting crudité plate by making your own <u>dips</u> like French onion, black bean and spinach artichoke dip any of which can be done in minutes without turning on your stove.
- 5. Get creative with cookie cutters! Order a few pizzas *unsliced*. Cut the pizza into fun shapes using a cookie cutter the more shapes, the better!
- 6. Take fancy toast to a whole new level with a <u>Pistada with Crostini</u>, which only involves blending pancetta, garlic, and herbs together, and then spreading it on top of a toasted slices of baguette.
- 7. Make mini-Cuban sandwiches by piling pieces of ham, Swiss cheese and a mini-gherkin pickle on top of toast.
- 8. Really don't feel like doing a thing? Just order takeout! Remove the food from their containers, and serve on pretty dishes.



