



# 12 Sexy Nights of Christmas



**Couples**  
TOY STORE

# 12 Sexy Nights Of Christmas

## Advent Calendar

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### Rules of Engagement

The 12 Sexy Nights of Christmas was created to bring you and your lover closer together. The purpose of this advent calendar is to get you away from the chaos of life, allow you to slow down and enjoy your partner, help increase intimacy, and enhance your communication. The 12 Sexy Nights can be enjoyed however you wish. We've included a calendar if you'd like to follow the "advent" style [ours is leading up to Christmas] or you can switch the days around and incorporate them as you see fit.

The 12 Sexy Nights of Christmas includes a total of 12 drink recipes/suggestions, 7 Dinner recipes/suggestions, 3 dessert recipes/suggestions, 8 sex positions, 6 sexy activities and 16 of our favorite products. This is a compilation of real dates that we have tried and thoroughly enjoyed. While the holiday season is filled with so much joy, we also know it can be hectic and somewhat stressful. We've created this for you, so you and your partner can make time for each other. This is our way of spreading the love. We hope you enjoy.

*Jon & Jane*

Owners of Couples Toy Store

# December 2018

Sun	Mon	Tue	Wed	Thu	Fri	Sat
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
			<i>Suggest Start Date</i>	<hr/>		
16	17	18	19	20	21	22
<hr/>						
23	24	25	26	27	28	29
<i>Suggest End Date</i>						
30	31	Notes: _____ _____				

## Wine & Cheese Tasting

Indulge one another as you savor a variety of wines and linger over creamy, delectable cheeses. This sensual night pairs 3 different wines of your liking with a variety of cheeses and delicious accompaniments. This night is all about taking things slow, savoring one another, and letting the sexual tension build. Culminate the night with deep, sensual thrusts, as you enjoy missionary position. We've even included one of our favorite toys to make this somewhat ordinary sex position a bit more tantalizing. Enjoy.

### Food

#### Drinks

Select a variety of 3 wines to enjoy. We suggest a Chardonnay, Pinot Noir, and Cabernet Sauvignon.

#### Dinner

A variety of cheeses, meats (salami, prosciutto, pepperoni, etc.), grapes, crackers, nuts, olives, dried fruit, jams, veggies, and chunks of gourmet chocolate.

### Things You Need

We've included our recommendations but change as you wish:

#### Suggested Wines

- Estancia Cabernet
- Estancia Pinot Noir
- Estancia Chardonnay

#### Suggested Cheeses

- Gouda Cheese
- Manchego Cheese
- Gruyère Cheese
- Sharp Cheddar
- Parmigiano - Reggiano

#### Suggested Meat

- Prosciutto
- Salami

### Sex Position



#### Missionary Position

She lies down on her back and spreads her legs open. He lies on top of her partially supporting himself with his hands and knees and enters her. For deeper penetration, elevate her hips slightly.

### The Toy



#### Lelo Tiani

We recommend the perfect couples toy. The LELO Tiani 3. One arm vibrates powerfully inside her and the other massages her clitoris, all while pleasuring the entire length of his shaft while you make love. [more info](#)



# Natural Aphrodisiacs

Tonight, elicit sexual desire and enjoy an evening of aphrodisiacs that will have you and your lover yearning for more. Begin this evening with a glass of sparkling wine topped with slivered strawberries. Then, indulge in a traditional, yet sophisticated dish of Oysters Rockefeller. Continue the night with our favorite game, Secret VII, as you and your lover pleasure each other in just the way you desire. There is a happy ending for everyone on this sexy night.

## Food

### Suggested Sparkling Wine

Martini & Rossi Sparkling Wine, La Marca Prosecco, or Cooks Spumante

### Dinner: Oysters Rockefeller

#### INGREDIENTS

- 48 fresh, unopened oysters
- 1 1/2 cups beer
- 2 cloves garlic
- seasoned salt to taste
- 7 black peppercorns
- 1/2 cup butter
- 1 onion, chopped
- 1 clove garlic, crushed
- 8 ounces Monterey Jack cheese, shredded
- 8 ounces fontina cheese, shredded
- 8 ounces mozzarella cheese, shredded
- 1/2 cup milk
- 2 teaspoons salt, or to taste
- 1 teaspoon ground black pepper
- 2 tablespoons fine bread crumbs
- 1 (10 ounce) package frozen chopped spinach, thawed and drained

#### DIRECTIONS:

Clean oysters, and place in a large stockpot. Pour in beer and enough water to cover oysters; add 2 cloves garlic, seasoned salt, and peppercorns. Bring to a boil. Remove from heat, drain, and cool.

Once oysters are cooled, break off and discard the top shell. Arrange the oysters on a baking sheet. Preheat oven to 425 degrees F (220 degrees C.)

Melt butter in a saucepan over medium heat. Cook onion and garlic in butter until soft. Reduce heat to low, and stir in spinach, Monterey Jack, fontina, and mozzarella. Cook until cheese melts, stirring frequently. Stir in the milk, and season with salt and pepper. Spoon sauce over each oyster, just filling the shell. Sprinkle with bread crumbs.

Bake until golden and bubbly, approximately 8 to 10 minutes.

## The Toy



### Secret VII Card Game

Experience foreplay your way with this sexy pleasure game. Play this with your lover after your delicious dinner. This is a surefire way to set the stage for an incredible evening. [more info](#)

## Sex Position



### Standing Cowgirl

Start with both partners standing facing each other. He picks her up by the butt. She wraps her legs around his waist and arms around his neck to partially support herself. He then lowers her gently down onto his shaft. He can start gently "bouncing" his partner. Use the wall or sit her on the counter if you need additional support.

# Bella Notte

Bella Notte; Beautiful Night. Tonight, your kitchen takes on an inspired Italian flair with a sinful vodka tomato cream penne, a classic red wine Sangria, and a sex position that makes double use of your dining room table. Enjoy playful kisses and sensual touches as you and your co-chef create this delectable masterpiece. The evening doesn't end after dinner...let the flavors of your lover be the sweet dessert you anticipated with the Wicked Salted Caramel edible lubricant.

## Food

### Classic Sangria Recipe

- INGREDIENTS:
- 1/2 cup brandy
  - 1/4 cup lemon juice
  - 1/3 cup frozen lemonade concentrate
  - 1/3 cup orange juice
  - 1 (750 milliliter) bottle dry red wine
  - 1/2 cup triple sec
  - 1 lemon, sliced into rounds
  - 1 orange, sliced into rounds
  - 1 lime, sliced into rounds
  - 1/4 cup white sugar (optional)
  - 8 maraschino cherries
  - 2 cups carbonated water (optional)

### DIRECTIONS:

In a large pitcher or bowl, mix together the brandy, lemon juice, lemonade concentrate, orange juice, red wine, triple sec, and sugar. Float slices of lemon, orange and lime, and maraschino cherries in the mixture. Refrigerate overnight for best flavor. For a fizzy sangria, add club soda just before serving.

### Penne with Spicy Vodka Tomato Cream Sauce

- INGREDIENTS:
- 1 pound uncooked penne pasta
  - 1/4 cup extra virgin olive oil
  - 4 cloves garlic, minced
  - 1/2 teaspoon crushed red pepper flakes
  - 1 (28 ounce) can crushed tomatoes
  - 3/4 teaspoon salt
  - 2 tablespoons vodka
  - 1/2 cup heavy whipping cream
  - 1/4 cup chopped fresh parsley
  - 2 (3.5 ounce) links sweet Italian sausage

### DIRECTIONS:

\* Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

\* In large skillet, heat oil over moderate heat. Remove casing from sausage and add to skillet. Cook, breaking up the meat, until brown. Add garlic and red pepper and cook, stirring until garlic is golden brown.

\* Add tomatoes and salt; bring to boil. Reduce heat and simmer 15 minutes.

\* Add vodka and cream and bring to boil. Reduce heat to low and add pasta, toss for 1 minute. Stir in fresh parsley and serve.

## The Toy



### Wicked Salted Caramel Flavored Lube

Salted Caramel Wicked Flavored Lubricant adds subtle natural flavors to enhance oral pleasures. It is light and silky, adding the perfect sensual combination of an elegant lubricant and a flavor sensation. [more info](#)

## Sex Position



### Stirring The Pot

The woman sits about waist high on a kitchen counter or dining room table. She should sit as close to the edge as possible. He should hold her close & support her legs. If needed, she can wrap her arm around his neck or body for extra support.

# Sweet Surrender

As you wind down for the evening, create one of our favorite after-dinner cocktails The Deal Closer. Sip on this sinful chocolate delight and unwrap your sweet selections from the bakery. Grab a cozy blanket, lay it out on the floor, and enjoy your dessert as you savor one another. As the night evolves, introduce the Womanizer to your sexy party for two and prepare to be overcome with pleasure.

## Food

### Drink Recipe: The Deal Closer

#### INGREDIENTS:

- 1 oz Cruzan Vanilla Rum
- ½ oz amaretto
- ¾ oz Baileys
- ½ oz Dark Crème De Cacao
- Squirt of chocolate syrup

#### DIRECTIONS:

Pour into a mixing cup, fill with ice, and shake for 10 seconds. Strain into a short glass filled with ice. Garnish with shaved chocolate.

### Dessert

This evening we've kept nice and simple. Check out your local bakery or the bakery department at your grocery store. Choose one or a few different desserts to enjoy with your lover. Go for a tried and true classic that you both love, or grab something new and interesting to try.

## The Toy



### Womanizer Starlet

The Womanizer stimulates your clitoris without touching it. Using Pleasure-Air technology, soft pressure waves gently suck your clitoris resulting in a new kind of orgasm. This is the perfect toy for him use as she gently rocks back and forth on his shaft. [more info](#)

## Sex Position



### The Rocking Horse

Start off with the man in a sitting position with his legs extended in front of him. The woman gently lowers herself on top of him while wrapping her legs around his torso. Both partners remain sitting upright, putting their hands behind their back to brace themselves for extra support. The woman can either take full control, while the man matched her actions. Or, both can rock together in sync.

# Football Sunday

It's Football Sunday and tonight it's all about getting penetration deep into the backfield. Enjoy the tailgate at home by serving up your favorite football foods. Our recipe for Buffalo Chicken dip will add just a touch of heat to this cold weather season. To start this sexy night, first pick a football game to watch. Decide who will be rooting for each team. For the duration of the game, if your team is "off sides" you must pleasure your lover for 2 minutes in any way you wish, and vice versa. Everyone wins in the end, with the backfield doggy style penetration...go deep!

## Food

### Drink: Special 6 Pack

We suggest creating your own 6 pack. This can be done at most local grocery or liquor stores. Gab a variety of beers to enjoy. An IPA, cider, sour, brown ale...whatever suits your fancy.

### Buffalo Chicken Dip

#### INGREDIENTS:

- 2 Cups Cooked Shredded Chicken
- 8 Ounces Cream Cheese, Cubed
- 1 1 Ounce Package Dry Ranch Dressing Mix
- 2 Teaspoons Garlic Powder
- 1 1/2 Cups Shredded Cheddar Cheese
- 1/2 Cup Buffalo Hot Sauce

In a 2 quart or larger slow cooker add the shredded chicken, cream cheese, dry ranch mix, garlic powder, shredded cheese, and buffalo sauce. Stir well to combine. Cover the crockpot and cook on low for 1-2 hours until hot and bubbly. Serve dip with your favorite chips, crackers, and vegetables.

## Sex Position



### Ringing The Bell

Start with the woman on her knees with her butt up in the air and her legs closed together. The man approaches her from behind as in doggy style. She can lower her arms and torso to create a deeper penetration.

## The Joy



### Fin

We recommend using the Fin during sex, especially if you are trying out the position mentioned above. This can be easily slipped onto his finger and used while she is bent over. He simply slips his hand around to her clitoris and lets the magic of Fin add some extra external pleasure. [more info](#)



# Santa's Bag

It's the holiday season and what could be more fitting than unwrapping a toy from Santa's bag? And no, not the kind of toys your children play with. The fun of this evening, is that you get to fill Santa's bag. Simply grab a bag and throw in all of your sex toys. Don't have any? No problem, we've got you covered (see below). You and your lover will each choose a toy from Santa's bag (without peeking) and will take turns pleasuring each other. When you need a little break, indulge in the most sinful spiked hot cocoa recipe.

## Food

### Drink: Spiked Hot Chocolate

#### INGREDIENTS:

- 2 oz Finely chopped semisweet chocolate
- 6 oz Hot milk
- 1 1/2 oz Spirit of choice (Kahlúa, Baileys Irish Cream, peppermint schnapps, Green Chartreuse or bourbon)

#### DIRECTIONS:

Put the chopped chocolate in an Irish Coffee mug. Pour the hot milk into the mug and let stand for 2 minutes, then stir with a spoon until smooth. Pour in the spirit of your choice and stir to combine. Garnish with mini marshmallows.

## Sex Position



### Basic Cowgirl

We've specifically chosen this position so the woman can fully control her Santa. The man lies flat on his back with the woman on top and straddling him. The woman uses her leg muscles to move up and down or rock back and forth, riding the man like a cowgirl on a horse.

## The Toy Bag



### We-Vibe Pivot Cock Ring

If you are looking for a toy that gives you fuller longer-lasting erections and more powerful orgasms then you can look no further than the Pivot vibrating cock ring by We-Vibe. Due to its soft and stretchy construction it allows for a variety of sex positions with an added rumble that you can both enjoy. [more info](#)



### Palm-Tec DX Stroker

This deluxe clear stroker amplifies performance as well as pleasure. Ergonomically contoured to grip and view, the Palm-Tec DX is designed with a ribbed interior for the ultimate in solo pleasure or couples play. [more info](#)



### Magic Wand Original Massager

This wand is not only perfect to relax those sore, tired muscles; but it can also pleasure your most intimate areas! The intense, powerful vibrations are sure to delight. [more info](#)

# Touch Me Tuesday

Combine Taco Tuesday with Touch Me Tuesday and you've got a winning combination. Tonight starts with a delicious sweet, yet salty margarita. Next, you'll whip up a batch of our favorite Spicy Shrimp Tacos. After dinner, the real fun begins. You and your lover will each write down 5 of your favorite sexual activities on separate index cards for a total of 10 cards. Include the things you MOST like done to YOU. For example, if you love when your man sucks on your clitoris...write it down. Or if she gives an amazing soapy hand job in the shower, write it down. Combine the cards and lay them all face down on the table. Take turns choosing a card and performing the activity until all cards have been used. You'll be counting down to Touch Me Tuesday every week.

## Food

### Drink: Classic Margarita

#### INGREDIENTS:

- kosher salt
- ice cubes
- 2 oz. tequila
- 1 and 1/2 oz. freshly squeezed lime juice
- 1/2 oz. simple syrup
- 1/2 oz. Triple Sec

#### DIRECTIONS:

Rim a high ball glass with kosher salt. Put two big handfuls of ice cubes into a cocktail shaker. Add remaining ingredients. Shake for a good 10 seconds. Fill high ball glass half full of ice cubes. Pour contents of shaker over top.

### Dinner: Spicy Shrimp Tacos

#### TACO INGREDIENTS:

- 20 medium shrimp peeled and deveined
- 1 1/2 tablespoon olive oil
- 1 clove garlic minced
- 1/2 teaspoon ground cumin
- 1/2 teaspoon chili powder
- 1/4 teaspoon onion powder optional
- 1/4 teaspoon kosher salt
- 1 tablespoon olive oil
- Squeeze of lime optional

#### CILANTRO SALSA INGREDIENTS:

- 1/4 cup sour cream
- 2 tablespoons finely chopped cilantro
- 1 tablespoon fresh lime juice
- 6 small flour tortillas corn tortillas can be used

#### AVOCADO SALSA INGREDIENTS:

- 1 tomato seeded and chopped
- 1 avocado peeled, seeded and cut into chunks
- 1 jalapeño seeded and chopped
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 tablespoon fresh lime juice from half a lime
- 1/4 cup loosely packed fresh cilantro leaves coarsely chopped

#### DIRECTIONS:

**To cook the shrimp:** In a medium bowl whisk together olive oil, garlic, cumin, chili and onion powders, and salt. Add in shrimp and toss to coat completely. Cover and refrigerate for at least 10 minutes or up to 24 hours. Heat a large heavy-duty or cast iron skillet on high heat for 2 minutes. Add the olive oil and shrimp. Cook shrimp in a skillet over medium-high heat until pink and cooked through, about 5 minutes. Turn off heat and finish with a squeeze of lime (optional).

**To make salsa:** Combine tomato, avocado, jalapeño, salt, pepper, lime juice, and cilantro in a small bowl and stir to combine. Set aside. (If not using right away, place a piece of plastic wrap inside the bowl and directly over salsa to prevent discoloration and refrigerate.)

**To assemble:** Stir sour-cream with cilantro and lime juice in a small bowl; set aside. Grill tortillas on stove top over the flame until lightly charred (this step is optional). Spoon avocado salsa generously over warm tortillas, then top with 3 shrimp and drizzle with sour cream sauce. Serve tacos with lime wedges on the side. Enjoy!!

## Fill More Than Just Your Crepes

Savory, elegant, and delicious. Bring Paris to you tonight, as you and your lover create your own crepes. Begin the evening by popping the cork on a bottle of delicious champagne. Then, let your creative juices flow. We've included an easy crepe recipe that you can fill with just about anything. After you've enjoyed your crepes, it's time to get a little artistic. Take turns drawing your lover in the buff. The catch, you both have to be naked while drawing. Get as creative with the pose as you like, but keep your hands to yourself until the drawings are complete. Show off your work and celebrate your artistic masterpiece with a position that will fill any void.

### Food

#### Drink: Good Bubbly

Pickup a bottle of your favorite Champagne.

#### Dessert: Stuffed Crepes

##### INGREDIENTS:

- 4 eggs, beaten
- 1 1/3 cups milk
- 2 tablespoons melted butter
- 1 cup flour
- 2 tablespoons white sugar
- 1/2 teaspoon salt

##### DIRECTIONS:

In large bowl, whisk together eggs, milk, melted butter, flour sugar and salt until smooth.

Heat a medium-sized skillet or crepe pan over medium heat. Grease pan with a small amount of butter or oil applied with a brush or paper towel.

Using a serving spoon or small ladle, spoon about 3 tablespoons crepe batter into hot pan, tilting the pan so that bottom surface is evenly coated. Cook over medium heat, 1 to 2 minutes on a side, or until golden brown. Serve immediately.

##### FILLING SUGGESTIONS:

Whipped Cream & Berries (Strawberries, blueberries, raspberries, blackberries)  
Nutella & Banana  
Peanut Butter & Banana  
Powdered Sugar  
Chocolate drizzle

### Sex Position



#### The Fast Lane

The woman lies flat on her back with her legs split open. The man kneels between them. She scoots closer to him, wrapping her legs around his torso while resting her hips on his upper legs. He should hold her hips to maintain the sex position, while leaving her hands free. This elevates her hips for deeper penetration while providing support.

### The Joy



#### Rianne S Butt Plug Set

This is the perfect toy to explore those "voids" mentioned above. ;) This butt plug comes in three sizes as an ideal training kit to further explore and discover new erogenous zones. The plugs are beautifully furnished with a gem-like stone.

[more info](#)

# Sauce It & Toss It

What could be better than a night in creating your favorite pizza and sipping on some home made white wine sangria? You won't be disappointed with this recipe for Crab Rangoon Pizza...take our word for it. Not only is this fun to make together, but it is quite possibly the most incredible pizza you will ever eat. Pair this evening with our suggested sexy wearable...and, you're welcome.

## Food

### Drink: White Wine Sangria

#### INGREDIENTS:

- 25 ounces/750mL white wine (1 bottle)
- 2/3 cup white sugar
- 3 oranges (cut into wedges; or 1 cup orange juice)
- 1 lemon (cut into wedges)
- 1 lime (cut into wedges)
- Optional: 2 ounces brandy
- 2 cups/1/2 liter ginger ale (or club soda)

#### DIRECTIONS:

Gather the ingredients. Squeeze the juice from the citrus wedges into the pitcher. Toss in the wedges after removing the seeds, if possible. Pour the wine into a pitcher. Add the brandy and orange juice if you're using them, as well as the sugar. Stir very well to ensure that all of the sugar is dissolved.

Chill overnight to marry all of the flavors. Add the ginger ale or club soda just before serving so the sangria retains its sparkle.

### Dinner: Crab Rangoon Pizza

#### INGREDIENTS:

- Pizza Dough (We tend to favor the local supermarket pizza dough, or you can go to your local pizza place and buy dough)
- 2-3oz of cream cheese
- 2 green onions, minced
- 1 package of crab meat, flaked
- 1/2 cup mozzarella or 1/2 cup fontina (We typically use 1/2 cup of both cheeses to make the pizza extra creamy)
- Franks RedHot Sweet Chili Sauce

#### DIRECTIONS:

Heat oven to 400 degrees F

Work out the pizza dough to a nice flat circle. Not too thick. Lay on pizza stone.

Spread warmed cream cheese on pizza dough

Flake crab on to the cream cheese, top with green onions and sprinkle on mozzarella & fontina cheese

Bake 10-12 minutes, or until nice and golden.

Drizzle the sweet chili sauce on top and Enjoy!

## Wearable Suggestion



### Happy Lola Love Straps

Spice things up with the Lola Love Straps. Not only are these incredibly sexy, but they are the perfect addition to any sex position. The straps have openings in all the right places.

[more info](#)

# Watch Me Whip!

Explore your kinky side tonight with an introduction to fetish play. Start the night by keeping things light and fun as you and your lover whip up an ice cream sundae with all the fixings. Leave the whipped cream in the kitchen...or don't...as you explore each other in new ways. Tickle, tease, & tempt one another with some of our suggested fetish toys. With all of the excitement, you may find yourself needing a quick pick me up mid session. Don't worry, we've got you covered with a spiked coffee drink.

## Food

### Drink: Irish Winter Spiked Coffee

#### INGREDIENTS:

- 1 1/2 ounces Jameson Irish Whiskey
- 3/4 ounce Kahlua Coffee Liqueur
- 3/4 ounce Irish cream liqueur
- 4 ounces coffee (freshly brewed)
- Garnish: whipped cream

#### DIRECTIONS:

Combine ingredients in a mug or Irish coffee glass. Stir to combine. Top with whipped cream.

### Dessert: Banana Split

#### INGREDIENTS:

- Chocolate, strawberry, and vanilla ice cream
- Strawberry syrup
- Chocolate Syrup
- Whipped Cream
- Cherries
- Chopped Nuts
- Banana

#### DIRECTIONS:

Combine ingredients in a bowl and enjoy together, but go easy on the syrup. If things you get steamy, you'll need it for later.

## The Toy Bag



### Fifty Shades No Peeking Blindfold

Experience the eroticism of being completely lost in sensation with this pair of satin blindfolds. With one for both lovers, it is possible to share a sensory experience or take turns indulging one another with new tricks and toys. [more info](#)

### Happy Lola Garter Belt

This sexy garter belt with front and rear openings, means pleasure can be experienced any way you desire. [more info](#)

### Fifty Shades Twitchy Palm Spanking Paddle

Start gently with the silky satin to awaken your flesh before building sensation to firmer, sharper spansks with the faux leather side for intensified play. [more info](#)



## I Like The Way You Roll

Fancy sushi doesn't always have to be enjoyed out...tonight, you and your lover will make sushi rolls together. Before you freak out, trust us, it's pretty easy! Take a deep breath, turn on some mood enhancing music, and get your roll on. We've included a simple sushi roll to start with, but feel free to get as creative as you wish. After dinner and a bottle of Sake, maybe you'll have the confidence to take on a new and tantalizing sex position.

### Food

#### Drink: Sake

We suggest TY KU Junmai Premium White.

#### Dinner: Sushi

##### INGREDIENTS:

- 6 sheets sushi seaweed aka nori
- 1 batch prepared sushi rice (see recipe at right)
- 1/2 lb sushi-grade raw salmon or desired raw fish of choice
- 4 oz cream cheese sliced into strips
- 1 avocado sliced
- soy sauce for serving
- Bamboo Mat & Rice Paddle (we purchased ours on Amazon)

##### DIRECTIONS:

Place the seaweed on a bamboo mat, then cover the sheet of seaweed with an even layer of prepared sushi rice. Smooth gently with the rice paddle. Layer salmon, cream cheese, and avocado on the rice, and roll it up tightly. Slice with a sharp knife, and enjoy with soy sauce.

#### Sushi Rice Recipe

##### INGREDIENTS:

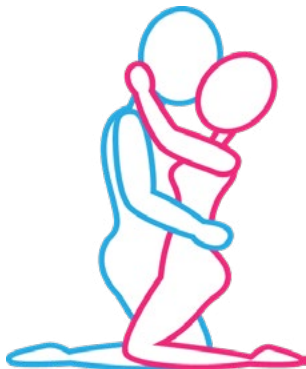
- 1.5 cups sushi rice, we suggest Nishiki
- 2 cups filtered water
- 1/4 cup seasoned rice vinegar, we suggest Marukan

##### DIRECTIONS:

Place the rice and water into a rice cooker. Cook the rice according to the "white rice" setting on the rice cooker.

When the rice has finished cooking, evenly pour the seasoned rice vinegar all over the rice. Toss the rice around to further distribute the rice vinegar, taking care to be gentle, and not mash the rice. It is now ready to be used for sushi.

### Sex Position



#### Book Ends

To perform the Book Ends position, you and your man need to both be on your knees facing each other. Your man needs to spread out his knees so that he can lower himself while you will need to remain as tall as possible. When your man is a little lower than you, he can slip his penis inside. If it's comfortable, he can then bring his legs together again and start to raise himself upwards. You can also lean backwards to make penetration deeper.

## Relax & Recharge

Christmas is almost here, family gatherings have begun, and the hectic schedule seems never ending. Tonight, we want you and your lover to RELAX. No cooking, no cleaning, no lifting a finger. Tonight is all about complete relaxation. Start by running a warm bubble bath, then take turns caressing and massaging one another in your candle lit bedroom, and finally cuddle up and enjoy the slower, sensual sex you've both been craving.

### Drink Suggestions

A glass of your favorite wine. No need to over think with this one. Just go with a tried and true that you both enjoy.

### Things You Need

Bubble Bath of your choice. We love Dr. Teals Epsom Salt in either Pink Himalayan or Soothing Lavender. Here's a few other nice additions as well...



#### Eye of Love Massage Candle in Evening Delight

This candle is specially formulated for those moments when an extra touch of romance and attraction is needed. An enticing array of fresh picked flowers paired with peppery Indian sandalwood. [more info](#)



#### Sliquid Organics Massage Oil in Escape

This natural, organic, relaxing massage blend is designed to create unity within the mind, body, and spirit. [more info](#)



#### Hot Octopuss Queen Bee

This clitoral stimulator is the perfect de-stressor. Use it on her to make her come again and again, or put it between you and your lover during sex. [more info](#)