

Celebrate The Season

Delicious Ways To Cool Off During Warm Days

(NAPSA)—Warm weather offers many delicious opportunities for easy entertaining—and planning great outdoor get-togethers may be even easier with some help from the experts.

To help celebrate the season and make your next party more enjoyable, Michele McAdoo of the Kraft Kitchens shares her favorite summer desserts and provides some helpful tips:

- Plan a mix of hot and cold foods. Prepare the cold foods ahead of time and store in the fridge.

- For a fun change, try a complete grilled menu—from appetizer to dessert.

- Sit salads in big bowls of ice cubes to keep them cool.

- To quench everybody's thirst, count on about two non-alcoholic drinks or one alcoholic drink per person during the first hour of your get-together, and then one beverage each hour thereafter.

- Don't skip dessert! Use your freezer instead of your oven in warm weather. Frozen desserts are a delicious way to make the most of seasonal bounty, to celebrate special occasions and to cool off after a hot grilled meal.

McAdoo's favorite frozen treats use seasonal fruit, cream cheese and whipped topping to satisfy summer cravings.

To put your own creative twist on these recipes, McAdoo encourages you to use your favorite summer fruits, and different flavors of frozen juice concentrate, such as lime, lemonade, fruit punch or grape.

Fruity PHILADELPHIA® Freeze

12 OREO® Chocolate Sandwich Cookies, crushed



Fruity PHILADELPHIA Freeze makes the most of delicious summer produce and can be a sensational way to celebrate the season.

2 tubs (8 oz. each) PHILADELPHIA Strawberry Cream Cheese Spread

1 can (12 oz.) frozen raspberry juice concentrate, thawed

1 tub (16 oz.) COOL WHIP Whipped Topping, thawed

PRESS crushed cookies onto bottom of 9-in. square pan lined with foil.

PLACE cream cheese and juice concentrate in blender or food processor container; cover. Blend on high speed until smooth. Pour into large bowl. Add whipped topping; stir with wire whisk until blended.

POUR over crust. Freeze until firm, about 4 hr. Remove 15 min. before serving. Serve with fresh fruit, if desired.

OREO® Layered Ice Cream Squares

12 OREO Chocolate Sandwich Cookies, crushed

1 qt. vanilla ice cream, softened

2 cups raspberries, crushed
PRESS crushed cookies onto bottom of 9-in. square pan lined with foil.

TOP with ice cream.

SPOON raspberries over ice cream. Cover and freeze 3 hr. or overnight. Remove from freezer 15 min. before serving.

Tip: Place cookies in resealable plastic bag and close, removing all air. Crush cookies with rolling pin or a wooden spoon. No mess to clean up.

For more recipes and tips on how to celebrate the season, visit www.kraftfoods.com.