

Get The Party Started—In An Instant!

(NAPSA)—Family and friends often stop by at a moment's notice for good times and great food, yet the spontaneity sometimes leaves hosts feeling hungry for a little more planning time. Now, there's no need to worry about when unexpected guests drop by because the experts at the Kraft Kitchens suggest a mouth-watering entrée—*Beyond Basic Burgers*—that proves even unplanned menus can be sensational!

Create the burgers using ground chicken, beef, pork or turkey and then customize each burger for your guests using an array of meat add-ins including Kraft Shredded Cheeses, Oscar Mayer Real Bacon Bits, Shake 'N Bake Seasoned Coating Mix and Stove Top Stuffing Mix. To complete the dish, let guests spice up this traditional grilling favorite with a mix-and-match of meats, barbecue sauces, cheeses and other delectable additions.

For those unexpected get-togethers, Kraft Kitchens have created a bountiful menu of sensational recipes from no-fuss appetizers that can be prepared in minutes to sensational sides and decadent desserts. Versatile and easy-to-prepare, additional recipes such as Fruit & Cheese Bites and Velveeta Spicy Spinach Dip are bound to satisfy taste buds in an instant.

To guarantee your instant party is a success, stock your pantry with an assortment of “necessities” so the instant you decide to have guests, you'll be ready to party! For instant party essentials, additional recipes and complete nutrition information, visit kraftfoods.com.

Beyond Basic Burgers

Take 4 hamburger buns and mix and match your recipe from these options:

| Lean meat options | Add-in choices | Kraft Barbecue Sauce possibilities |
|-------------------|---|--|
| ground chicken | 1/2 cup Kraft Shredded Colby & Monterey Jack Cheese 2 Tbsp. Oscar Mayer Real Bacon Bits 1 pouch (1/2 of 5.5-oz. pkg.) Shake 'N Bake Original Chicken Seasoned Coating Mix | 1/4 cup Original Barbecue Sauce, divided |
| ground beef | 1/2 cup Kraft Shredded Low-Moisture Part-skim Mozzarella Cheese, 1/2 cup bread crumbs | 1/4 cup Thick 'N Spicy Original Barbecue Sauce, divided |
| ground pork | 1/2 cup chopped apple, 1 pouch (1/2 of 5.5-oz. pkg.) Shake 'N Bake Original Pork Seasoned Coating Mix | 1/4 cup Honey Barbecue Sauce, divided |
| ground turkey | 1/2 cup Stove Top Stuffing Mix for Chicken in the Canister mixed with 1/2 cup water | 1/4 cup Thick 'N Spicy Hickory Smoke Barbecue Sauce, divided |

PREHEAT grill to medium-hot heat. Mix 1 lb. lean meat, add-ins, and 2 Tbsp. of the Kraft Barbecue Sauce. Shape into 4 patties.

GRILL 7-9 min. on each side or until cooked through (165°F), brushing with remaining 2 Tbsp Kraft Barbecue Sauce during last 2 min. of grilling time.

PLACE patties on buns.

