

HALLOWEEN HINTS

Heartier Fare Adds Variety To Traditional Party Menu

(NAPSA)—While making costumes may be a challenge, preparing your Halloween party menu can be easy. First, remember that fun, ghoulish snacks make Halloween fun, but you should also have favorite party foods that everyone can enjoy.

For the most part, if there are children at the party, you can be sure there will be plenty of sweets in their trick-or-treat bags. Make sure there are other snack items available like pretzels, chips and vegetables or fruit. Additional alternatives offer an opportunity to get creative with Halloween themes or to focus on the tastes of adult guests.

Hearty items like Hillshire Farm® Lit'l Smokies™ make a terrific addition to Halloween fare so guests can create a small meal from more filling appetizers—especially if the event starts in the early evening. Have a crockpot of Lit'l Smokies in BBQ sauce simmering so guests can snack whenever they want to. Offer other finger food like mini sandwiches, summer sausage, or chicken wings alongside.

With these simple ideas in hand preparing the food for your party should be done in no time...which should leave you plenty of time for the costumes.

For Adult Tastes

Lit'l Bourbon Links

- 1 Tbsp. grated onion
- 1 pkg. (16 oz.) Hillshire Farm Lit'l Smokies (any variety)
- 2 cups catsup
- $\frac{3}{4}$ cup bourbon
- $\frac{1}{2}$ cup dark brown sugar

1. In saucepan combine catsup, bourbon, brown sugar and onion.



In addition to chips and candy, a party menu should include more filling fare.

2. Add Lit'l Smokies and simmer over low heat. Or, bake in preheated 350°F oven for 30 minutes.

3. If mixture thickens too much, thin with additional water or bourbon.

4. Transfer to a serving dish or crockpot to keep warm.

5. Serve hot.

For Children

Lit'l Smokies in BBQ Sauce

- 1 pkg. (16 oz.) Hillshire Farm Lit'l Smokies (any variety)
- 1 bottle (12 oz.) BBQ sauce
- Grape jelly (optional)

1. Pour BBQ Sauce in saucepan and add Lit'l Smokies.

2. Add grape jelly if desired to sweeten taste.

3. Simmer over low heat. Or, bake in preheated 350°F oven for 30 minutes.

4. Transfer to a serving dish or crockpot to keep warm.

5. Serve hot.

For more party appetizer ideas, visit www.hillshirefarm.com.