

Holiday Hints

Hitch Your Holiday Menu To A Savory New Recipe

(NAPSA)—This holiday you can serve up a slice of history along with a tangy new taste—the Heinz Hitch Holiday Stuffing recipe complete with a splash of ketchup.

Yes, ketchup. The holidays are full of happy surprises, and this may be another one.

This new stuffing recipe includes traditional stuffing ingredients, like cranberries, and introduces the zesty Heinz Ketchup flavor families love on everything from hot dogs to omelets. Moreover, ketchup and other processed tomato products are America's favorite source of lycopene, a powerful antioxidant that may help reduce the risk of some kinds of cancer and heart disease. That means you can feel good about ketchup's debut in your family's holiday meals.

Traveling With Tradition

Two of the biggest ingredients in any recipe for stuffing are history and tradition. Recipes are often handed down and are at times closely guarded secrets. Regional tastes also influence this hearty treat and depending on where you go home for the holidays, the turkey dressing could include oysters, nuts or jalapeños.

If there's anything that represents tradition, it's the Heinz Hitch. A "living history lesson," the Heinz Hitch—complete with an antique Studebaker wagon and eight matched Percheron horses—is a proud reminder of days gone by. The Heinz Hitch is a replica of the H.J. Heinz



New recipe delivers tradition with innovation.

Company delivery wagons from the late 1800s. The team travels across North America every year bringing tradition to events like the Calgary Stampede, the Kentucky Derby Parade and a variety of festivals, fairs and celebrations.

Tomato Tradition

What about those Scrooges who might wrinkle their noses at the holiday table? Ketchup is unlikely to be daunted, for the tomato has created new traditions before. First grown in Central America, the tomato was scorned in the United States and Canada for many years, perhaps because its bright hue and zesty taste were unfamiliar to people used to the drab diets of that era. Slowly the tomato gained favor. Part of that history is the rise of ketchup as one of the first foods to bring color and flavor to meals year-round in the era before fresh fruits and vegetables were available out of season.

Today, tomatoes and ketchup are favorites—and now it's time for holiday menus to "ketchup" to the tomato tradition.

Heinz Hitch Holiday Stuffing

- 8 cups small cubed egg bread (can also use wheat bread or a mixture of egg and wheat bread)**
- 3 tablespoons butter or margarine**
- 1 cup small diced celery**
- ½ cup small diced sweet onion**
- ½-¾ cup dried cranberries**
- 1 cup Boston Market® Chicken Broth**
- ½ cup Heinz Tomato Ketchup**
- ¼ teaspoon allspice**

Heat oven to 400 degrees F. Place cubed bread on a large sheetpan and place in oven to toast for 6-8 minutes; turning bread cubes once. Meanwhile, in a large skillet melt butter, sauté celery, onions and cranberries in melted butter for 2-3 minutes or until tender crisp. Add chicken broth, ketchup and allspice to vegetable mixture and blend. Place toasted bread in a large bowl; add vegetable and ketchup mixture to bread and mix gently till blended. Place in a 1½ quart dish, cover and bake in a 375 degree oven for 20 minutes; remove cover and continue baking for 3-5 minutes or until top is golden brown. Makes 5 cups.

Suggestions: Add almonds or your favorite nut; ½ cup, chopped.

**Prep Time: 5-8 minutes
Cook time: 25 minutes**