

ENTERTAINING IDEAS

Last-Minute Party-Planning Tips

(NAPSA)—The thought of planning a last-minute party may sound like an invite for stress, but it doesn't have to be. Try these tips for being ready to go at a moment's notice:

Party-Ready Pantries

- Keep your list of easy-to-prepare “go-to” recipes handy.
- Stock your pantry with all the necessary ingredients so you're ready to cook anytime.
- Presentation is everything—keep colorful plates, napkins, hors d'oeuvre picks and platter decorations at the ready.
- Customize your “go-tos” for different events and party themes. Dream up fun serving suggestions, such as fancy glassware and garnishes or small variations for each recipe.

You can find even more tips at UltimatePartyMeatballs.com. The site features just about everything you need for planning any kind of party such as a holiday party, birthday or a big game night.

In just three ingredients, hosts can score big with tasty game-day treats like the Ultimate Party Meatballs or Ultimate Party Wings. For an elegant girls' night in, Ultimate Baked Brie will do the trick!

Try this classic party favorite:



Ultimate Party Meatballs can be great for an impromptu party.

Ultimate Party Meatballs

- 1 16-ounce can Ocean Spray® Jellied Cranberry Sauce
- 1 12-ounce bottle Heinz® Chili Sauce
- 1 2-pound bag frozen, precooked, cocktail-size meatballs

Combine sauces in a large saucepan. Cook over medium-low heat, stirring until smooth. Add meatballs. Cover and cook for 15 minutes or until meatballs are heated through, stirring occasionally. Makes 30 appetizer servings.

Slow-cooker preparation: Place meatballs in a slow cooker. Combine sauces and pour over meatballs. Cover and cook 4 hours on HIGH.

For more party ideas, visit www.ultimateparty.meatballs.com.