

# Holiday Dining

## Make Holiday Cooking Easier This Year

(NAPSA)—Holiday entertaining can be fun if you vow to keep it simple. Here are a few tips to help you enjoy the holidays more and be less stressed:

- Prepare as much as you can in advance. Choose freezable dishes for half the menu and prepare as much as you can the day before. Many desserts can be frozen.

- Recruit the family to help cook, clean and decorate. Be sure to heap on the lavish praise for a job well done so they are inclined to help again.

- Ask for help from your fellow cooks. You can share the planning of menus, shopping for groceries and cooking duties with family and friends. Or ask a few guests to bring a dish or dessert.

- Don't drown in dirty dishes. If you're having a holiday open house or tree-trimming party, use plastic plates and utensils to make cleanup easy.

- Don't try to outdo yourself. It does not have to be a gourmet meal to be special. Some of the best memories are created over the simplest meals. Serving one appetizer, an entrée, a salad and a side dish, and buying the dessert and the bread, can make it easy to serve a holiday meal.

- Stock up on basic ingredients such as chicken broth in resealable cartons, plus supplies for saving leftovers and storing dishes made in advance.

For example, Tetra Pak shelf-stable cartons keep food fresh for up to one year without refrigeration or preservatives. Many have



**Use shelf-stable packages so that you will always have what you need on hand.**

resealable openings, which makes saving leftovers much easier.

If all you want is a glass of wine, but you don't want to open an entire bottle, you can use a single-serve container. Or share a one-liter package with friends, reclose it and save the rest—and there is no hassling with a corkscrew.

If you want to use just part of the broth, you can now store a variety of different broth flavors in your cupboard. Use what you need and restore the rest in the refrigerator for later.

Want a great-tasting pasta sauce, but don't have time to make it from scratch?

Pasta sauces in these cartons come in a variety of flavors and are easy to store and open (no can opener needed).

The cartons are used to store broths, nutritional products, soy-milk, soups, wines, pasta sauces, juices and milk.