

Questions from the Kitchen

Tips from Pat and Betty,
Reynolds Kitchens Home Economists



(NAPSA)—*Is there an easy way to prepare fresh vegetables on the grill?*

A. We have two favorite ways to grill veggies. Packet cooking offers great results. Put your vegetables and spices in Reynolds Wrap® Heavy Duty Foil, form a packet and place on the grill. This method cooks them crisp-tender, while locking in flavor. For grill-roasted vegetables, simply place a sheet of heavy duty foil on the grill. The “foil liner” prevents vegetables from falling through and maintains great grilled flavor. Cleanup’s a snap, for both. For directions and recipes, visit reynoldskitchens.com.

Do you have any easy suggestions to spice up my special occasions?

A. Surprise your family with something unexpected for your next celebration. We like serving cupcakes, individual dessert cakes or muffins in our printed designed Reynolds® Baking Cups. Add spark to homemade goodies with our red, white and blue Patriotic Baking Cups. Create a splash for a birthday bash with Party Baking Cups. And, put pizzazz in treats for Valentines Day, Easter, Halloween and the winter holidays with our holiday-themed baking cups. Visit reynoldskitchens.com for festive baking cup recipes for any special occasion.

HERBED VEGETABLE PACKET

- 1 sheet (18x24-inches) Reynolds Wrap® Heavy Duty Aluminum Foil
- 4 cups broccoli florets
- 1½ cups peeled baby carrots
- 1 medium yellow squash, sliced
- 1 small onion, thinly sliced
- 1 teaspoon dried basil
- 1 teaspoon garlic salt
- *2 tablespoons butter or margarine, cut in pieces
- 2 ice cubes

PREHEAT oven to 450°F OR grill to medium-high.

CENTER vegetables on sheet of Reynolds Wrap Heavy Duty Aluminum Foil. Sprinkle with seasonings. Top with butter and ice cubes.

BRING up foil sides. Double fold top and ends to seal making one large foil packet, leaving room for heat circulation inside.

BAKE 20 to 25 minutes on a cookie sheet in oven OR GRILL 12 to 16 minutes in covered grill.

Makes: 6 servings

*Substitute 2 tablespoons olive oil for butter or margarine, if desired.

REYNOLDS KITCHENS TIP:

A few ice cubes are an easy way to provide the water needed for cooking this packet. As the foil packet heats, it holds in the moisture from the melted ice cubes so the vegetables cook to crisp-tender perfection.