

# Questions from the Kitchen

Tips from Pat and Betty,  
Reynolds Kitchens Home Economists



*(NAPSA)—Dear Pat and Betty:  
My chocolate dipped strawberries are always a hit at my neighborhood get-togethers, but the mess of making them drives me crazy. Help!*

**A.** To protect your counters, try the “kitchen classic” cooks across America have used for more than 75 years, Reynolds® Cut-Rite® Wax Paper. Dip your strawberries in melted chocolate and place them on a wax paper sheet. Refrigerate, and when they’re set, lift the berries right off. Try Cut-Rite Wax Paper for rolling out dough, frosting cakes, breading chicken, grating cheese or covering leftovers to reheat in the microwave.

*Dear Pat and Betty:  
My family loves cookouts, but there’s a lot of food to prepare. Is there an easy way to cook the whole meal on the grill?*

**A.** There is! Use Reynolds® Hot Bags® Foil Bags. Place your meat, vegetables and seasonings in the foil bag, pop it on the grill, and dinner is ready in thirty minutes or less. The moist heat inside the bag prevents food from drying out, resulting in a great-tasting meal. And, there’s no tending, no side dishes to prepare and no cleanup! Try our recipe for chicken fajitas and, for other meal ideas, check out [reynoldskitchens.com](http://reynoldskitchens.com).

## EASY CHICKEN FAJITAS

Reynolds® Hot Bags® Foil Bag, large size  
1 tablespoon flour  
1½ pounds chicken tenders OR boneless, skinless chicken breast halves, cut in thin strips  
1 medium red bell pepper, cut in strips  
1 medium green bell pepper, cut in strips  
1 medium onion, sliced in rings  
2 teaspoons chili powder  
1½ teaspoons garlic salt  
¼ teaspoon ground cumin  
Warm tortillas, salsa, sour cream, shredded Cheddar or Mexican blend cheese

PREHEAT grill to medium-high OR oven to 450°F. PLACE bag in a 1-inch deep pan.  
SPRINKLE flour inside bag. Arrange chicken, peppers and onion in bag in an even layer. Combine chili powder, garlic salt and cumin; sprinkle over ingredients in bag.  
TO SEAL, double fold open end of bag.  
TO COOK, slide bag onto grill or leave in pan and place in oven.  
GRILL 15 to 18 minutes in covered grill OR BAKE 25 to 30 minutes in oven.  
USE OVEN MITTS and a knife to cut bag open. Fold back top for steam to escape. Stir ingredients; serve with tortillas, salsa, sour cream and cheese.  
Makes: 5 to 6 servings