

EASY ENTERTAINING

A Great Plan Gives Host Time To Enjoy The Party

(NAPSA)—No matter what the occasion, hosting a party can be a great experience—if you plan ahead and use helpful items from the grocery store. Here are a few other hints for simple entertaining:

Party planning. It's attention to detail that ultimately makes the difference. Allow plenty of time to prepare, make a list and shop smart. It's hectic when party time approaches, so stay organized.

Keep it cool. Forget about filling your refrigerator or cooler with drinks. Instead, use your washing machine! Put a few bags of ice in the washer and then fill the tub with bottles and cans.

Food. Plan the menu to include dishes that can be made ahead and reheated as well as foods already prepared. Dips can be spooned into glass bowls, while veggies can be prewashed and cut. Nuts, olives, pickles and deli meats, rolled and secured with toothpicks, make great, quick nibbles.

For your next party, prepare a couple of different flavors of Pizza Bread—cheese alone or this flavorful version with pepperoni and Italian cheese. It can be made ahead of time, then reheated and served with extra pizza sauce. A pan of Italian Beef or Meatballs, along with a green salad, fresh veggies and assorted cheeses help complete the meal.

Pizza Bread

Bread:

5-6 cups all-purpose flour or bread flour
2 Tbsp. sugar
1 tsp. salt

2 envelopes Fleischmann's® RapidRise Yeast
1¼ cups water (120-130° F)
½ cup olive oil
2 eggs, large

Filling:

½ cup pizza sauce
½ cup (3-4 ounces) pepperoni
1 cup Italian cheese blend, shredded
Mazola® cooking spray

In large mixer bowl, combine 2 cups flour, sugar, salt and undissolved yeast. Add warm water and olive oil, mixing for 2 minutes at medium speed of electric mixer with dough hook in place. Add eggs and 1 cup flour and continue mixing for 2 minutes, scraping bowl occasionally. Stir in enough remaining flour to make a soft dough; mix until dough forms a ball and does not stick to sides of bowl, 3-5 minutes.

Roll dough into a 16 x 10-inch rectangle. Spread with pizza sauce to within ½ inch of edges; sprinkle with pepperoni and cheese. Beginning on long side of rectangle, roll dough tightly, as for jelly roll. Pinch seam and ends to seal. Place, seam side down, on a baking sheet sprayed with cooking spray. Cut 3 or 4 diagonal slashes ¼ inch deep across top surface of dough using a sharp knife. Spray top of dough with cooking spray and cover loosely with foil. Allow to rise in a warm area for about 1 hour or until doubled in size. Preheat oven to 350° F.



Food should fit the party occasion and be prepared in advance so the host can get out of the kitchen to visit with guests.

Bake for 40 minutes or to an internal temperature of 190° F. Serve warm. Makes 1 loaf.

Also, serve an assortment of quick desserts such as ice cream, toppings and Instant Tiramisu, which can be easily doubled, along with cookies and candies.

Instant Tiramisu Topping (on Pound Cake)

1 package (3.4 oz.) instant vanilla pudding mix
2 cups milk
⅔ cup Karo® Light or Dark Corn Syrup
1 Tbsp. instant coffee dissolved in 1 Tbsp. water
12 slices pound cake, each about ½-inch thick
1 container (8 oz.) whipped topping or instant whipped cream
Chocolate shavings and cinnamon

Prepare pudding as directed on package, using the 2 cups milk, and set aside to chill. Whisk together corn syrup and dissolved coffee. Lay six slices pound cake flat on serving platter or plates. Drizzle each slice evenly (about 1 Tbsp. per slice), using half the corn syrup mixture. Top each slice with 3 to 4 Tbsp. pudding. Place remaining cake slices on top of pudding. Drizzle slices evenly with remaining corn syrup mixture. Top with whipped cream, chocolate shavings and cinnamon. 6 servings.

For more party food recipes, visit www.breadworld.com and www.karosyrup.com.

