

Holiday Entertaining

'Tis The Season To Entertain



Do not forget about one of the sweetest parts of the holidays: desserts. Make sure to impress company with a big finale.

(NAPSA)—Although it is getting frosty outside, it can often be hard to keep your “cool” in the kitchen during the party-packed holiday months.

So make it a little easier on yourself and chill out in the frozen and refrigerated food aisles of the grocery store. That way, you can prepare for holiday events, family gatherings and even unexpected guests.

Keep the kids happy with finger food favorites, such as string cheese, mozzarella sticks, chicken fingers and pizza bites. And there's plenty to choose from for the grown-ups, too. Try egg rolls, quiche, meatballs and the wide variety of cheeses. Just throw these appetizers on a festive tray and all you will have to worry about is having enough to last all night.

Frozen and refrigerated foods can also complete your holiday meals with great taste and no fuss. Instead of slaving over the oven all day, consider the breads, potatoes, dips, vegetables and sauces in the cool aisles of the store.

In case you are stuck with those overnight guests, stock up the fridge with basic brunch

options. Waffles, pancakes, eggs, cheese, pastries, fruits and juices will get the day started off right.

Do not forget about one of the sweetest parts of the holidays: desserts. Make sure to impress company with a big finale. Frozen pies and cakes, ice cream, puddings and cookies are sure to please. You may want to try this crowd-pleasing recipe as well:

Almond and Berry Topped Cheesecake

**1 frozen Cheesecake
Blueberries and
strawberries
Slivered almonds**

Thaw cheesecake according to package directions. Place on a special holiday dish, top with blueberries, strawberries and almonds. Easy and delicious! Serves 6.

For more recipes and ideas on how to make the most of this busy time of year, visit the National Frozen and Refrigerated Foods Association's Web site at www.EasyHomeMeals.com.