

# Holiday Entertaining

## Wolfgang Puck's Holiday Entertaining 101

(NAPSA)—Entertaining is more than just meal preparation, the mood you set can make or break the entire event. From the first impression to the after dinner drink, keep the mood uplifting and positive. “In my restaurants, people come for the taste and stay for the comfort,” says Wolfgang Puck, who regularly appears on the TV shopping network HSN and hsn.com.

Chef Puck suggests these tips to set the mood for a fun and tasty holiday dinner party:

- Get organized early—know the number of guests that are attending.

- Many dishes, and especially pastries, can be prepared a day or more ahead of time, like chutneys and pies.

- If you want a juicy turkey, brine it overnight.

- Serve a good red wine with your turkey like a Syrah, Zinfandel or Shiraz from Australia.

- To make the house smell like the holidays, I always put a few cups of inexpensive red wine in a pot and boil it with cinnamon, ginger, rosemary and black pepper—it will give the house a wonderful smell.

- In my house, I always do the cooking, but I also designate people for clean up a few days before the dinner so there are no excuses.



**Celebrity Chef Wolfgang Puck**

- I always make sweet potato puree or regular potato puree and place the turkey on top with a little gravy. That way, no one will complain of dry turkey because the moisture in the puree will make the turkey moist as well.

“Good meals don’t have to be expensive or complicated to make. It takes a few friends, a dash of preparation mixed well with plenty of fun and laughter,” says Puck. Follow these guidelines for a relaxing and fun evening that is sure to become a hot topic between your friends for years to come. And for everyday tips and tools for entertaining, Wolfgang Puck can be seen monthly on the TV shopping network, HSN, and 24-hours a day on HSN.com.