

# ENTERTAINING IDEAS

## A Party In Minutes

(NAPSA)—Whether you're welcoming last-minute guests in from the cold at Christmas, ringing in the New Year, or gathering round the grill to watch the fireworks on July 4th, here's a hint from Registered Dietitian and lifestyle expert Erin Palinski-Wade on how to have a successful holiday party in nearly no time, at any time of the year:



**Stuffed clams make a great party appetizer or main dish.**

“Be sure to stock your freezer with convenient and delicious options like Matlaw’s Stuffed Clams, that won’t leave you stuck in the kitchen while your guests are celebrating in the other room.”

An excellent party finger food, the Stuffed Clams come elegantly served in a natural clam shell and in a variety of delicious flavors including Bacon and Cheese, Chili Lime, Chorizo, and classic New England Style.

They’re even easy to prepare. Simply place on a baking sheet into a preheated 450° oven and cook for 30 minutes; or wrap clams in a foil pouch—leave it open for a crispy top or closed for softer, moister clams—place on the grill preheated to medium and heat until hot throughout. Serve with butter, lemon and hot sauce and let the party begin.

Discover more great recipes, food pairing ideas, menu recommendations, special offers and coupons at [www.Matlaws.com/setsail](http://www.Matlaws.com/setsail).