

Tips On Having A Super Pizza Party

(NAPSA)—Pizza and sports are two great American favorites. Put your own pizza together with your friends on game day and you've got a party that really scores.

Want to add your own secret play? *food&family* magazine's Andrea MacAlpine suggests these simple ideas that win with guests:

• Go for the conversion: By adding a couple of ingredients to a frozen pizza, such as a DIGIORNO Rising Crust Pizza, you can quickly create a whole new taste experience.

★ Hawaiian—Top a Pepperoni pizza with a handful of canned pineapple chunks and chopped ham.

★ Mediterranean—Top a Four Cheese with a handful of ATHENOS Feta cheese and sliced olives.

★ Bacon Cheeseburger—Top a Four Cheese pizza with a handful of cooked ground beef and cooked bacon pieces.

• Get the extra point kick: Let your guests add their own personal flavor to their baked pizza with toppings like garlic salt, Parmesan cheese or red pepper.

• Show your team spirit: Match your pizza to your team's colors. Simply take a few teaspoons of grated Parmesan cheese and mix in a couple drops of food coloring. Use cheese to top a cooked pizza—you can sprinkle into a fun sports shape, like a football.

• **Dip off:** Take a baked DIGIORNO Cheese Stuffed Crust Supreme pizza and cut it into thin strips for easy dipping. Serve with an assortment of dipping sauces: KRAFT Ranch dress-



Cut a pizza into strips for easy dipping when the crowd gathers to cheer on their favorite teams.

ing, pesto, alfredo or your favorite spaghetti sauce.

Bring In The Special Teams

• Cheesy Salsa Dip: Heat 1 lb. cubed VELVEETA Process Cheese Loaf and 1 jar (16 oz.) salsa in a large, microwavable bowl on High for 5 minutes or until cheese is melted, stirring after 3 minutes. Serve hot with WHEAT THINS Crackers, tortilla chips and fresh veggies.

• Make-Ahead Hero Sandwiches: Combine a handful *each* chopped onion, shredded mozzarella cheese and sliced green olives. Toss with enough KRAFT Special Collection Balsamic Vinaigrette to coat. Slice a long, crusty loaf in half lengthwise. Squeeze enough MIRACLE WHIP Squeezable Dressing to cover base of cut bread evenly. Layer with a few slices *each* of thinly sliced OSCAR MAYER Deli Meats, such as ham, smoked turkey and salami. Spread onion mixture evenly over top and cover with top half of bread. For an entrée serving, a 16-inch loaf of bread yields 4 servings.

Party Tips

• Color coordinate your plates and napkins to match team colors.

• Coin Toss Buffet—Ask your guests to declare their team loyalties before the game coin toss. Fans of the team that wins the toss get to rush the buffet.

• Predict the Play—Invite your guests to guess the outcome (yardage gain/loss) of each play right before it happens. Award a point for each play guessed correctly. The partygoer with the most points at the end of the game wins.

• Keep a couple of foam footballs handy for live "instant replays."

For more great party recipes and tips, see the current issue of *food&family* magazine. To start receiving your free magazine, visit www.foodandfamily.com/magazine.

Editor's Note: To learn more about the Kraft Kitchen's experts, please visit http://www.kraftfoods.com/kitchenprofiles.