

# Planning The Perfect Party

(NAPSA)—There are several elements to a successful outdoor celebration, but one of the most important is good food. Most people think this requires hours of preparation and cooking. That isn't always the case. Instead, join the party by cutting down on the amount of food that needs to be prepared.

“My philosophy for entertaining is not to waste the beautiful warm weather by overdoing things in the kitchen. Make party planning simple, and you will enjoy the experience as much as the people you are entertaining,” states Johnny Law, KFC's chef and culinary “maniac.”

So, rather than heating up the kitchen or firing up the grill, you can take the pressure off by picking up a few buckets of freshly-prepared chicken, such as KFC's Original Recipe®, as your main dish. It's a huge crowd-pleaser. You can make planning even easier by including ready-to-eat side dishes such as coleslaw, BBQ baked beans or corn-on-the-cob. If you still want the personal touch, add some sliced veggies and dill dip as an appetizer and bake a homemade dessert for your guests. A great option is Chef Law's Old-Fashioned Buttermilk Pie.

For more information on picnic or family reunion planning, visit KFC's Web site at [www.KFC.com](http://www.KFC.com).



## Old-Fashioned Buttermilk Pie Makes one 9-inch pie

- 8 ounces unsalted butter
- 2 cups sugar
- 6 eggs, lightly beaten
- 6 tablespoons all-purpose flour
- 2 cups buttermilk
- 2 teaspoons vanilla extract
- ½ teaspoon ground nutmeg
- 1 9-inch pie shell, unbaked

**Preheat oven to 350°F. Using mixer, cream butter and sugar until butter is softened and mixture is light. Add all ingredients and mix until combined. Pour mixture in unbaked pie shell and bake 45 to 50 minutes, until center is set. Allow pie to cool completely before serving. Serve pie with fresh strawberries or sliced peaches if desired.**