

Questions from the Kitchen

Tips from Pat and Betty,
Reynolds Kitchens Home Economists



*(NAPSA)–Dear Pat and Betty:
I'm looking for creative projects
to do with my kids.
Any suggestions?*

A. Kids always seem to love food projects, so we recommend doing something together in the kitchen. You can prepare a special treat for your family and have fun in the process. Personalize your home-made goodies by wrapping them with Reynolds Color Plastic Wrap. With any of the four festive colors - rose, green, blue or violet - there's always a color to fit every creative whim and project.

On reynoldskitchens.com, you can find exciting ideas like Bunny Cookie Pops, Beautiful Baskets or Brownie Derby Cars to surprise and delight your children. Visit our site to see just how easy it is for you and your kids to create special memories together - all around food!

*Dear Pat and Betty:
I'm looking for a side dish
recipe to jazz up my menu,
one that not only tastes great,
but is also quick and easy.*

A. How about adding a new twist to an old favorite? Try our delicious recipe for Rosemary Garlic Potatoes that offers easy prep and no cleanup. Parmesan cheese provides an extra zing, but won't pose a "sticky problem" since you line the baking pan with Reynolds Wrap Release Non-Stick Foil. The potatoes and cheese lift right off the non-stick foil, leaving this side dish picture perfect for your table. Here's the recipe:

ROSEMARY GARLIC POTATOES

Reynolds Wrap® Release®
Non-Stick Foil
2 tablespoons ranch dressing
2 to 4 cloves garlic, finely chopped
1 teaspoon dried rosemary
Salt and pepper
6 medium red potatoes, cut in
bite-size pieces
½ cup grated Parmesan cheese

PREHEAT oven to 450°F. Line a shallow baking pan* with Reynolds Wrap Release Non-Stick Foil with non-stick (dull) side toward food.

COMBINE ranch dressing, garlic, rosemary, salt and pepper in a large bowl. Add potatoes; toss to coat. Sprinkle with Parmesan cheese and stir to coat evenly. Spread potatoes in a single layer in non-stick foil-lined pan. **BAKE** 30 to 35 minutes or until potatoes are browned and crisp.

Makes: 6 servings

***REYNOLDS KITCHENS TIP:**
Pan Lining

Step 1 - To line pan with Release Foil, flip pan upside down. Press a sheet of foil around pan with non-stick (dull) side down.

Step 2 - Remove foil. Flip pan upright and drop foil inside with non-stick side toward food. Crimp edges of foil to rim of pan.