

# Questions from the Kitchen

Tips from Pat and Betty,  
Reynolds Kitchens Home Economists



(NAPSA)—**Dear Pat and Betty:**  
*How can I save time in the morning when packing my kids' lunches?*

**A.** Putting together lunches during the morning rush can be a challenge. That's why we like to use Reynolds® Wrappers™ Foil Sheets. These pop-up foil sheets are so easy to use because there's no cutting or tearing, and they're the perfect size for wrapping sandwiches and snacks in a jiffy. Plus, they make ideal disposable place mats for food on the go! Wrappers Foil Sheets are also convenient and easy for heating pizza slices or after school snacks in the toaster oven. Visit [reynoldskitchens.com](http://reynoldskitchens.com) for more time saving tips.

**Dear Pat and Betty:**  
*I'm hosting my first dinner party, do you have any tips for entertaining large crowds?*

**A.** Pre-planning is important for easy entertaining. We find that Reynolds® Plastic Wrap is essential for preparing foods in advance. Chop, mix and bake as much as possible the day before. Then cover dishes with high quality plastic wrap and store. The next day your salads are crisp, marinated meats are flavorful and fruits and vegetables are fresh. Reynolds Plastic Wrap stretches and seals tightly over bowls and platters to prevent spills and leaks. And it's transparent so you can easily find what you've stored. Try this easy, great-tasting recipe we're sure your guests will love. For other entertaining ideas, visit [reynoldskitchens.com](http://reynoldskitchens.com).

## OVERNIGHT BLT SALAD

Reynolds® Plastic Wrap  
1 cup (8 oz. bottle) light ranch salad dressing  
 $\frac{1}{3}$  cup grated Parmesan cheese  
 $\frac{1}{4}$  teaspoon freshly ground black pepper  
4 cups torn Romaine lettuce  
2 cups cubed cooked potatoes  
1 medium tomato, chopped  
1 package (10 oz.) frozen green peas, thawed  
 $\frac{1}{3}$  cup chopped green onions  
4 slices turkey bacon, cooked and coarsely crumbled

COMBINE salad dressing, Parmesan cheese and pepper in a small bowl; set aside.  
LAYER lettuce, potatoes, tomato and peas in a medium serving bowl. Spread with salad dressing mixture; sprinkle with green onions. COVER with Reynolds Plastic Wrap; refrigerate at least 4 hours or overnight.  
SPRINKLE with crumbled bacon before serving.

Makes 4 servings.

### REYNOLDS KITCHENS TIP:

*Make colorful ice bundles to keep your salad cool on a buffet table. For each ice bundle place 3 to 5 ice cubes on a 12-inch sheet of Reynolds® Color Plastic Wrap. Bring up the corners of the plastic wrap and twist to hold ice cubes in the bundle. Place the salad bowl in the center of a large casserole dish or tray with sides. Arrange ice bundles on the tray around salad bowl and place on the buffet table.*