

Questions from the Kitchen

Tips from Pat and Betty,
Reynolds Kitchens Home Economists



(NAPSA)—*Dear Pat and Betty:*
I spend so much time cleaning up after my holiday meals. How can I get out of the kitchen faster?

A. After preparing a holiday meal, no one wants to spend additional time scrubbing dirty pans. We prevent cleanup by lining our pans and cookie sheets with Reynolds Wrap® Release® Non-Stick Foil. You'll no longer have burned-on bits of food to scour or pans to soak, releasing you from the kitchen faster! Simply place your food against the non-stick (dull) side, and cheesy side dishes or gooey desserts will lift right off. And your holiday fare stays beautiful for serving because even the stickiest foods won't stick to Release foil. Try our Glazed Sweet Potatoes recipe to see how easy it is to create an elegant holiday dish without the mess.

Dear Pat and Betty:
What's the best way to cook my holiday turkey?

A. Whether you're a first-timer or an experienced cook, Reynolds® Oven Bags are the secret ingredient to your best turkey ever. The oven bag is the "worry-free" way to cook a holiday turkey. There's no tending because the turkey bastes itself as it roasts in the bag. So, you don't have to hover over a hot turkey, leaving you free to prepare the rest of the meal and enjoy your guests. Because the turkey cooks in its natural juices, you'll be rewarded with the most tender, moist and juicy turkey ever. It even cooks in less time than traditional roasting methods. When the meal is over, just throw the bag away! Visit reynoldskitchens.com for more holiday tips, time-savers and recipes.

GLAZED SWEET POTATOES

Reynolds Wrap® Release®
Non-Stick Foil

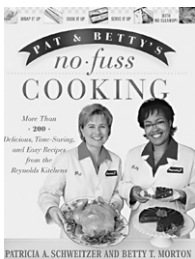
- 6 medium or 4 large sweet potatoes (3 to 3 1/2 pounds)
- 1 cup packed brown sugar
- 1/3 cup butter, melted
- 1/4 cup light corn syrup
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/2 cup chopped pecans, toasted

PREHEAT oven to 400°F.
LINE a 13x9x2-inch baking pan with Reynolds Wrap Release Non-Stick Foil with non-stick (dull) side toward food; set aside.

PLACE sweet potatoes in a 3-quart pan of water. Boil, covered, for 20 minutes until tender but firm; drain. When cool enough to handle, peel and slice into 1/2-inch slices and layer in foil-lined pan.

COMBINE brown sugar, butter, corn syrup, salt, cinnamon and nutmeg. Microwave on HIGH for 1 minute or until sugar is melted, stirring once. Drizzle 1/3 of the mixture over sweet potatoes.

BAKE for 40 to 50 minutes, drizzling with additional glaze every 10 minutes. (Microwave glaze for 30 seconds before drizzling if glaze becomes too thick.) Sprinkle with pecans; spoon glaze over sweet potatoes and pecans before serving. Makes 8-10 servings.



Look for our new cookbook, *Pat and Betty's No-Fuss Cooking*, with more than 200 delicious and time-saving recipes. These recipes are quick and easy to make, and taste and

look great too! Now available in book stores nationwide.