

ENTERTAINING IDEAS

Make Mardi Gras The Theme For Your Big Game Party!

(NAPSA)—The Mardi Gras Season begins in mid-January and ends on Fat Tuesday, February 8th. This is just two days after another national event—Super Bowl. So consider combining these two fun-filled events into one Super Mardi Gras Party. Here's how:

Decorate your Big Game Mardi Gras party table.

The official colors of Mardi Gras are purple, green and gold. Plates, glasses and napkins in these colors create a festive Carnival decor. Colorful bead necklaces and masks are terrific Mardi Gras decorations. Add great New Orleans-style food and your party table is set.

Serve Fun and Authentic Food.

Few things say New Orleans like Jambalaya—Carnival style. Chicken wings—a football party favorite—get a whole new kick when you dip them in a sauce made with a New Orleans twist. Both dishes are a snap to prepare and easy to serve big, hungry crowds. Easy to prepare and easy to serve—now that makes for a big and easy Mardi Gras party.

Your Big Game party with a Mardi Gras theme can be truly authentic if you include Zatarain's on your menu. Zatarain's has been a New Orleans tradition since 1889 and the authority on the real flavor and fun of New Orleans.

Carnival Jambalaya

- 2 8-oz. boxes of Zatarain's New Orleans Style Jambalaya Mix
- 4 Tbsp vegetable oil (optional)
- 5 cups water
- 1 pound smoked sausage sliced ¼ inch thick



1 pound cooked chicken breasts (about 4 medium) cubed

In a 5-quart saucepan, combine 5 cups of water, 4 tablespoons vegetable oil (optional) and bring to a boil. Add Zatarain's Jambalaya Mix and meat. Return mixture to a boil. Reduce heat, stir, cover, and simmer over low heat for 25 minutes. Remove from heat, let stand for 5 minutes. Fluff and serve. The cooked Jambalaya may be garnished with thinly sliced scallions. Other options include adding cooked shrimp or ham cut into bite-size pieces. Recipe makes about ten 1-cup servings.

New Orleans Style Chicken Wing Dipping Sauce

- 1 12-oz. jar of refrigerated chunky Bleu Cheese dressing

¾ cup of Zatarain's Creole Mustard

⅓ cup scallions chopped fine (reserve a teaspoon of chopped green tops for garnish)

1 tsp Zatarain's Creole Seasoning

24 pieces of chicken wings, tips discarded (or drummettes)

Mix all ingredients except chicken wings and refrigerate at least two hours before serving (overnight is preferable). Serve as a dipping sauce for cooked chicken wings (baked, broiled, fried or grilled) and celery stalks. Tastes great with other raw vegetables, too! Serves 8 to 10.

For more than a hundred great recipes, including New Orleans traditional favorites, plus party ideas and gift baskets, visit www.zatarain.com.