

Entertaining Ideas

A French Twist on Holiday Parties

(NAPSA)—Ah, the French! They have a knack not only for producing exquisite food and wines, but also for making festive social gatherings simple yet chic. If you're looking for ways to simplify your entertaining this holiday season, share a little joy from the world with this French twist on the small dinner party.

Easy table decorating

In the French tradition of elegant simplicity, create a table decor with flatware, dishes and wineglasses that are not too pronounced in pattern or color. That way you can combine them without fear of clashing with brightly colored linens. A decorative centerpiece featuring freshly cut evergreen clippings from your yard or the florist, combined with colorful ornaments or ribbons, brings a lovely aroma to the surroundings as well as a holiday flair. Be sure to arrange the centerpiece so that it is low and lacy. Tall arrangements that block your guests' view of each other detract from the sense of intimacy and discourage across-table conversation. Add soft music and romantic candlelight, and the mood is set.

Quick Quiche

For a simply elegant French meal that takes just minutes to prepare, check your grocer's freezer case for Nancy's Quiche. Made with wholesome, fresh ingredients such as milk, eggs, fine cheeses and savory spices, these enticing entrees can be microwaved in just four minutes or baked in the oven, and the six-ounce size is just right for one person. Serve all your guests classic Quiche Lorraine, with Swiss cheese, bacon, chives and onions, or offer them a choice of other delectable flavors that appeal to their individual tastes:

- Nancy's Monterey, with zesty cheese, peppers and onions;
- Florentine, with spinach and feta cheese; or
- Broccoli Cheddar, combining two of America's favorite foods.

Simply jazzy salad

To complement the quiche, serve fresh, crusty French breads



Feasts in France may be easier than people realize.

and a green salad. Rather than using traditional iceberg lettuce, jazz up your salad with some more intriguing greens that are popular in France, such as endive, romaine, chervil, radicchio, escarole, spinach or arugula. Many supermarkets carry a "spring mix" of various salad greens in the produce section. For a simple French vinaigrette, whisk together:

2 tbs. white-wine vinegar or lemon juice

1/3 cup extra-virgin olive oil

1 tsp. prepared garlic paste

1/2 tsp. Dijon mustard

Add salt and pepper to taste

Add wine, and dine

Quiche goes well with a remarkably wide variety of wines. Take your guests on a tasting tour of France's wine-growing regions with an aromatic white Pinot Gris from Alsace, a crisp Sauvignon Blanc from the Loire Valley, an oaky Chardonnay or fruity Pinot Noir from Bourgogne, a fresh Gamay Beaujolais from (where else?) Beaujolais, or a full-bodied Cabernet Sauvignon from Bordeaux. Many French wines are less expensive than you might imagine. If you can't find imported French wines, substitute American wines with French-sounding names such as Clos du Bois or Chateau St. Jean. *Bon appetit!*

To learn more about Nancy's Quiche, visit www.nancys.com.