



Americans Bring The Family Home

Tips For A Memorable Family Reunion

(NAPSA)—More than 200,000 families all over America will renew old ties and reinforce time-honored traditions at their family reunions this year.

The basic ingredients for a memorable family reunion are a unique family, heaping amounts of food and fun. However, to make sure the pieces fall into place, the experts at Hillshire Farm have prepared a list of essential ingredients for a family gathering any time of year.

- **Cook Up a Date/Location:**

Set a date far in advance. For families who gather annually, choose a consistent day of the year such as the second Saturday in September. Also, pick a fun location. Beaches and parks are often “hot” spots during the summer, while a family member’s home is a great place to host a reunion during the winter months.

- **Dish Out the Work:** Dish out “to do’s.” For example, assign t-shirt design to a cousin or have an aunt create the invitations.

- **Mix in a Theme:** Incorporate a theme, such as a western-style party or a Hollywood extravaganza, that will make the mood more festive.

- **Eat Your Heart Out:** Preplan the menu. For outdoor events, grilling is a great option. Try barbecuing bratwurst or serving tantalizing Hillshire Farm® Lit'l Smokies. For indoor events, prepare a pasta dish or casserole. For more delicious recipes, visit www.hillshirefarm.com. Or, ask the entire family to participate in planning the menu and have everyone bring their favorite dishes.

- **Stir in Activities:** Coordinate group activities such as a talent show, which allows family members to catch missed dance recitals, musicals and concerts.

- **Top With Pictures:** Bring cameras and top off the event with a large helping of photos. Make sure to get doubles and save the negatives, so that you can share



According to experts, more than 200,000 family reunions take place in the U.S. each year.

the memories with other relatives throughout the year.

For a delicious start to your family reunion, serve your relatives:

Potato Salad with Hot Smoked Sausage

- 3 lbs. red skin potatoes, cleaned and quartered
- ¼ cup + 1 tbsp. vegetable oil
- 1 lb. Hillshire Farm® Hot Smoked Sausage, cut lengthwise in half; then across in ¼” pcs.
- 3 tbsp. white wine vinegar
- 1 tbsp. hot pepper sauce
- 1 tsp. salt
- ½ tsp. pepper
- 1 tbsp. whole grain Dijon mustard
- 1 green pepper, diced
- 3 celery ribs, diced
- 6 green onions, sliced

Bring a large pot of salted water to a boil, add potatoes; cook until fork tender, stirring occasionally, for about 10 minutes. Drain well. In a skillet, over medium-high heat, lightly brown smoked sausage in 1 tablespoon of vegetable oil for about 5 minutes. Drain; set aside. Whisk vinegar, hot pepper sauce, salt, pepper, mustard and ¼ cup of the vegetable oil in a large bowl. Gently toss mixture with potatoes, green peppers, celery, green onions and sausage. Serve immediately or refrigerate until serving.