

Holiday Entertaining

Delicious Dishes Mix Trend With Tradition

(NAPSA)—Creative holiday hosts are increasingly mixing trends with tradition, whipping up dishes that offer exotic flavors from around the world.

A key part of successful celebrations is, of course, the ease with which the chef can get out of the kitchen—in order to spend more time with guests. For this reason, simple-to-prepare dishes are always popular.

The two recipes that follow are easy and delicious—plus, artichokes and Thai cuisine are very popular these days. Both use Lipton Recipe Secrets Onion Soup Mix as a starter, making it simple to stir in some zip. The mix provides a terrific blend of seasonings to guarantee great taste every time.

Hot Artichoke Dip

Prep Time: 5 minutes

Cook Time: 30 minutes

- 1 envelope Lipton Recipe Secrets Onion Soup Mix
- 1 can (14 oz.) artichoke hearts, drained and chopped
- 1 cup Hellmann's or Best Foods Mayonnaise
- 1 container (8 oz.) sour cream
- 1 cup shredded Swiss or mozzarella cheese (about 4 oz.)

1. Preheat oven to 350°F. In 1-qt. casserole, combine all ingredients.

2. Bake uncovered 30 minutes or until heated through.

3. Serve with your favorite dippers.

Makes 3 cups dip.

Cold Artichoke Dip:

Omit Swiss cheese. Stir in, if desired, ¼ cup grated Parmesan cheese. Do not bake.



Exotic, yet easy-to-prepare recipes can be a highlight of anyone's holiday feast.

Savory Chicken Satay

Prep Time: 15 minutes

Marinate Time: 30 minutes

Cook Time: 8 minutes

- 1 envelope Lipton Recipe Secrets Onion Soup Mix
- ¼ cup olive or vegetable oil
- 2 Tbsp. firmly packed brown sugar
- 2 Tbsp. Skippy Peanut Butter
- 1 lb. boneless, skinless chicken breasts, pounded and cut into thin strips
- 12 to 16 wooden skewers, soaked in water

1. In large plastic bag, combine soup mix, oil, brown sugar and peanut butter. Add chicken and toss to coat well. Close bag and marinate in refrigerator 30 minutes.

2. Remove chicken from marinade, discarding marinade. On large skewers, thread chicken, weaving back and forth.

3. Grill or broil until chicken is no longer pink. Serve with your favorite dipping sauces.

Makes 12 to 16 appetizers.