

EASY ENTERTAINING

Tips For Winter Parties

(NAPSA)—Whether your favorite team is playing or Mardi Gras is at hand, there are many reasons to get together with friends and family.

Here are some easy tips for making a good party great and festive times fun:

- Have lots of easy-to-grab foods your guests can eat while circulating, such as pigs-in-a-blanket.

- For a sports party, get team logos off the Internet or from the newspaper and use them to make beverage coasters or put them up on the walls.

- For a Mardi Gras celebration, you can use purple, green and gold decorations left over from Christmas and New Year's.

- Masks, festive hats, beads, feathered fans and toys can create a New Orleans feel.

Of course, no Mardi Gras celebration is truly complete without jambalaya. Fortunately, it's easy to whip up some that your guests will love.

JAMBALAYA

1 (1-lb.) pkg. Hillshire Farm Smoked Sausage, cut into 1-inch slices

1 medium onion, chopped
½ cup green bell pepper, chopped

1 (15-oz.) can tomatoes, diced, drained

1 8-ounce package jambalaya rice mix

Clean and cut the vegetables. Prepare the jambalaya



Jambalaya, a traditional Louisiana Cajun dish, is a great way to celebrate Mardi Gras.

rice mix according to the package directions, adding the tomatoes, sausage and vegetables in the same saucepan. Remove from heat and allow to sit for 5 minutes before fluffing with fork.

PIGS-IN-A-BLANKET

1 can refrigerated Crescent Dinner Rolls (8 oz.)

1 package Hillshire Farm Lit'l Smokies

Heat oven to 375°F. Unroll dough into 1 large rectangle; press perforations to seal. Cut dough into ½" strips (approximately 32). Wrap each strip around the Lit'l Smokies. Place on ungreased cookie sheet and bake for 15 minutes (or until golden brown).

For more recipes and meal ideas, visit www.hillshirefarm.com.