

Outdoor Living

Delectable Side Dishes To Accompany Grilled Favorites

(NAPSA)—When it's party time, just choose a main entrée, prepare a couple of side dishes ahead of time, fire up the grill and you're in full fiesta mode. The trouble for barbecue chefs, often, is that there's not enough time to get the whole meal together *and* spend time with guests.

The solution? Side dishes that can be made ahead of time, yet go with anything—from burgers to ribs, chicken or fish. You can also add to the flavor of your feast with a tangy marinade, such as A.1. Steakhouse Marinade. Just use $\frac{1}{4}$ to $\frac{1}{2}$ cup of marinade for each one to two pounds of beef.

These following side dish recipes complement just about any main course and can help get the host out of the kitchen and into a comfy lounge chair, with plenty of time to socialize.

All-American Potato Salad

- 4 cups new potatoes, cubed, cooked (about 1½ lb.)
- 12 slices OSCAR MAYER Center Cut Bacon, cut into 1-inch pieces, cooked
- $\frac{1}{2}$ cup chopped green pepper
- $\frac{1}{2}$ cup chopped onion
- $\frac{1}{2}$ cup MIRACLE WHIP Dressing or KRAFT MAYO Real Mayonnaise
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{2}$ tsp. black pepper

TOSS potatoes, bacon, green pepper and onion in large bowl. **ADD** dressing, salt and black pepper; toss to coat. **Cover. REFRIGERATE** several hours



These simple, delicious side dishes, such as All-American Potato Salad (left) and Crisp Confetti Salad, go with anything from the grill.

or until chilled.

Makes: 8 servings, $\frac{1}{2}$ cup each
Special Extra: Stir in 1 Tbsp. GREY POUPON Dijon Mustard before chilling.

Crisp Confetti Salad

- 4 cups coleslaw blend
- 2 cups sugar snap peas
- 2 large red peppers, cut into strips (about 2 cups)
- $\frac{1}{2}$ cup green onion slices
- $\frac{1}{4}$ cup PLANTERS Dry Roasted Peanuts
- 1 can (15.25 oz.) tropical fruit salad, drained
- $\frac{1}{2}$ cup KRAFT Zesty Italian Dressing

COMBINE all ingredients except dressing in large bowl. **ADD** dressing; toss to coat. **SERVE** immediately.
Makes: 10 servings, 1 cup each
Healthy Living: Save 2 grams of fat per serving by preparing salad with KRAFT LIGHT DONE RIGHT! Zesty Italian Reduced Fat Dressing.

Make-Ahead Tip: Prepare as directed, omitting the peanuts; cover and refrigerate several hours

or overnight. Stir in peanuts just before serving.

Mastering Marinades

Marinades can be a simple way to add flavor to grilled foods.

- To tenderize tougher cuts of beef such as chuck, round, flank and skirt, marinate at least six hours but no more than 24 hours in the refrigerator.

- Always marinate beef in the refrigerator, never leave it at room temperature.

Food Safety Tips

Protect your family and your guests against food-borne illness.

- Discard excess marinade.
- Serve hot foods hot and cold foods cold. Insulated totes make this easy. Don't let items linger on the picnic table. Refrigerate them or discard.

- Use separate coolers for drinks and food. That way, the cooler containing the food will not be opened as frequently.

- Freeze pouches of CAPRI SUN Fruit Waves or KOOL-AID Jammers and pack them around salads and other chilled items in your cooler.

For additional tips and recipes, visit www.kraftfoods.com.