

# Holiday Entertaining

## Stocking Up For The Holidays

(NAPSA)—You can keep your cool during the holiday season with a trip down the frozen and refrigerated aisles of the grocery store. Shop early and stock up so you'll have delectable appetizers, delicious meals and mouthwatering desserts at your fingertips.

The National Frozen & Refrigerated Foods Association suggests:

- **Appetizer Ideas:** Keep plenty of cheeses in the refrigerator—they make great appetizers for impromptu get-togethers and unexpected holiday guests. In your freezer, keep handy pre-cooked shrimp, meatballs, quiche, eggrolls and more—they take only minutes to prepare and can be served in festive holiday dishes.

- **Brunch Suggestions:** Convenient items for your freezer include muffins, waffles, pancakes, breakfast sandwiches, bagels and fruit. Combine fruit with yogurts and juices for smoothies that can make holiday mornings even more fun.

- **Super Snacks:** Convenient for hungry families and guests is a delicious pizza—out of the freezer, into the oven and ready to serve in minutes. Keep plenty of wings, dips and chips on hand.

- **Dinner Plans:** The frozen aisles offer a variety of fully prepared entrées—just heat and serve on busy shopping nights.

- **Side-Dish Pleasures:** Consider the large selection of frozen vegetables, potatoes and breads for terrific side dishes, making holiday meals less work.

- **Delightful Desserts:** Stock the freezer with delicious frozen pies, cakes and ice cream. Keep the refrigerator full of puddings, whipped toppings and ready-to-bake cookies.



Try this favorite holiday appetizer:

### Hot Spinach and Artichoke Dip

- 1 (10 oz.) package frozen chopped spinach, thawed
- 2 cups thawed, chopped frozen artichoke hearts
- $\frac{1}{2}$  cup mayonnaise
- $\frac{1}{2}$  cup sour cream
- $\frac{1}{2}$  tsp. hot pepper sauce
- 1 cup grated Parmesan cheese
- 1 cup grated Monterey Jack cheese

**Squeeze excess liquid from thawed spinach and artichokes. Place spinach, mayonnaise, sour cream, hot pepper sauce, Parmesan cheese and  $\frac{1}{2}$  of Monterey Jack cheese in food processor. Process until just blended but slightly lumpy. Add artichokes and blend slightly to make a chunky mixture. Place in greased 1-qt. casserole dish. Top with remaining Monterey Jack cheese. Bake at 350° about 30 minutes or until bubbly. Serve with dipping toasts or chips.**

For additional recipes, serving suggestions and food safety tips, visit [EasyHomeMeals.com](http://EasyHomeMeals.com).