Easy, Inexpensive Outdoor Entertaining

(NAPSA)—Turning your next BBQ or tailgate party into a sizzling success while also watching your pocketbook can be simpler if you follow five tips:

• **Set a budget** and stick to it.

• **Buy produce in bulk** and prep it yourself. It lasts longer and stays fresher if it's washed and cut close to the party date.

• **Go for the grains.** Salads, side dishes and casseroles made with pasta, rice and potatoes can feed a crowd while taking it easy on your wallet. Pick up premade salads from the deli case and personalize by adding herbs and vegetables.

• **Just say yes.** Take your guests up on any offers to bring a dish or beverage. You may even care to consider a potluck theme from the get-go.

• **Include plenty of grilled veggies** for nonmeat-eating guests. Try tossing green and red peppers, eggplant and zucchini with Stonemill Kitchens Artichoke & Parmesan dip, wrapping them in heavy-duty foil and tossing on the grill. Save time, too, with this great "make-ahead" recipe. Do the prep work the night before, then grill the assembled mushrooms on party day.

Artichoke & Sausage Stuffed Mushrooms

24 button mushrooms
½ lb. Italian sausage
¼ cup sliced green onions

Fun times made easy: It can be a breeze to cap off your next outdoor get-together or tailgate party with savory stuffed mushrooms.

¼ cup diced red bell pepper
1 10-oz. container Stonemill Kitchens Artichoke & Parmesan dip

The day before your next BBQ or tailgate party, preheat oven to 425° F. Break up and brown sausage, then let cool. Rinse button mushrooms and remove stems. Combine dip with green onions, red bell peppers and cooled sausage. Stuff mushroom caps with equal part dip mixture. Cover and store in refrigerator. On your party day, pack mushrooms in a cooler. Toss mushrooms on the grill until center is warmed through and the caps are golden brown (about 5-10 minutes).

You can find more time- and money-saving recipes at www.stonemillkitchens.com.