

Holiday Helpers Key To Easier Entertaining



(NAPSA)—The frozen and refrigerated aisles of the grocery store have many “holiday helpers” to make preparations easier and more enjoyable for holiday events, family gatherings and even unexpected guests. Try these ideas:

- Shop early to beat the crowds and stock your refrigerator and freezer.

- Great side dishes, such as ready-to-heat-and-eat vegetables, potatoes and breads, can mean less work in the kitchen and more time with friends and the family.

- Delicious breakfasts of waffles, pancakes, bagels, breakfast sandwiches, fruits and yogurts can be found frozen and ready for holiday mornings.

- Easy appetizers such as cheeses, dips, egg rolls, shrimp, pizza, wings and meatballs are ready to heat and serve so the party can begin.

- Start with frozen pies, cakes and ice cream and add fruit, toppings and sauces.

- Fully prepared entrées are easy to heat and serve on busy shopping nights or when you are too tired to cook.

The National Frozen & Refrigerated Foods Association suggests you try this easy yet impressive

holiday dinner you can get from the freezer to the table in minutes.

Herb-Baked Salmon On Bed Of Asparagus

**4 frozen thawed salmon
fillets**

3 Tbsp olive oil

1 Tbsp lemon juice

1 tsp chopped garlic

1 tsp parsley

½ tsp basil

½ tsp salt and pepper

**1 pkg. frozen asparagus
spears**

**Radish slices, mixed
greens and lemon slices**

Place salmon in lightly greased baking dish. Combine olive oil, lemon juice, garlic and spices. Pour over salmon. Bake at 400° for about 20 minutes or until fish flakes easily. Meanwhile, heat asparagus according to package directions. To serve, place radish slices on each plate; top with asparagus spears and salmon. Garnish with mixed greens and lemon slice. Serves 4.

For additional recipes, serving suggestions and food safety tips on frozen and refrigerated foods, visit EasyHomeMeals.com.