

# Party Planning Tips

## Let “Go-To” Recipes Get Your Party Started

(NAPSA)—From New Year’s to tailgating parties to any occasion throughout the year, pass on the pre-party frenzy and gear up with your favorite “go-to” recipes. You know those recipes that require minimal ingredients and prep time but always steal the show? Keep a party-ready pantry and your “go-to’s” will make it easier to get to what’s really important.

### Tips for a Party-Ready Pantry

- Keep a list of “go-to” recipes handy. Looking for more? Visit [www.oceanspray.com](http://www.oceanspray.com) to create your very own stash of “go-to” recipes, or ask friends and family.

- Be ready for last-minute guests. Stock up your pantry with ingredients like mustard, brown sugar and chili to perk up sauces and add a sweet or savory kick to any recipe you chose.

- Presentation is everything—keep colorful plates, napkins, hors d’oeuvre picks and platter decorations at the ready.

- Customize your “go-to” recipes for different events and party themes. Dream up fun serving suggestions like fancy glassware and garnishes or minivariations for each recipe.

- Keep extra copies of your “go-to” recipes on hand to give to guests. Here are two you might like to try:

### ULTIMATE PARTY MEATBALLS

*(Makes 30 appetizer servings)*

- 1 14-ounce can Ocean Spray® Jellied Cranberry Sauce
- 1 12-ounce bottle Heinz® Chili Sauce
- 1 2-pound bag frozen, precooked, cocktail-size meatballs



Marvelous meatballs made with cranberry and chili sauce add a sweet and spicy touch to your get-togethers.

Combine sauces in a large saucepan. Cook over medium low heat, stirring until smooth. Add meatballs. Cover and cook for 15 minutes or until meatballs are heated through, stirring occasionally.

### Slow-cooker preparation:

Place meatballs in a slow cooker. Combine sauces and pour over meatballs. Cover and cook 4 hours on HIGH.

### CHICKEN FINGERS WITH CRANBERRY MUSTARD DIPPING SAUCE

*(Makes ½ cup)*

- ½ cup Ocean Spray® Jellied Cranberry Sauce
- 1½ tablespoons grainy Dijon mustard
- 1 tablespoon brown sugar

Combine ingredients in a small mixing bowl, whisking until smooth. Serve hot or at room temperature as a dip with chicken fingers.