

Entertaining Made Easy



Juicy Recipes Get Grill Season Off To A Sizzling Start

(NAPSA)—Here are two tasty new recipes to help you wow your friends and neighbors at your next outdoor get-together.

Featuring nutrient-dense 100% juice, they can brighten any gathering. Along with incredible flavor, fruit juice provides vitamins, minerals and beneficial plant nutrients. It's a terrific beverage to sip on a sunny afternoon or a refreshing ingredient to liven up recipes such as these:

Purple Passion Juice

Serves 1

This juicy trio is a cool grown-up refresher. If serving to kids, you may prefer to omit the tea and mint garnish.

- ¼ cup 100% grape juice made with Concord grapes, chilled**
- ¼ cup 100% white grapefruit juice, chilled**
- ¼ cup 100% apple juice, chilled**
- ¼ cup chilled strong mint tea***
- Fresh mint leaves, as garnish (optional)**

In a tall iced-tea glass, combine the juices with the mint tea. Add ice to fill the glass, preferably using cubes made from the juice-and-tea blend. Garnish with fresh mint leaves, if desired.

*Note: For strong mint tea, pour 6 ounces boiling water over 1 tea bag and steep for 5 minutes. Chill before using.

Italian Salsa Verde

Makes ½ cup

Pass this bright green, classic



A sophisticated alternative to traditional fruit punch and a yummy alcohol-free option for your guests.

Italian sauce to accompany grilled meat or chicken. It's also great tossed with cooked shrimp or spooned over salmon.

- ½ cup flat-leaf parsley leaves, lightly packed**
- 2 tablespoons chopped spearmint**
- 2 tablespoons capers, rinsed and chopped**
- 1 teaspoon finely chopped garlic**
- ½ teaspoon dried oregano**
- ¼ cup 100% orange juice**
- 1 tablespoon lemon juice**
- 2 to 3 tablespoons extra-virgin olive oil**
- 2 anchovy fillets, finely chopped, optional**

Finely chop the parsley by hand (there should be ¼ cup chopped) and place it in a small mixing bowl. Add the mint, capers, garlic and oregano. The sauce can be made up to this point and refrigerated, covered, for 8 hours. Just before serving, mix in the orange and lemon juices and stir in the olive oil. Mix in the anchovies, if using.

For more delicious, juicy recipes, go to www.fruitjuicefacts.org.