



Easter Favorites



Make Easter Dinner A Festival Of Color With Vegetables

(NAPSA)—For a growing number of people, the spring festival of Easter is a time to welcome the season with fresh colors in the garden, in the house and on the table. Even that all-important Easter dinner can be lightened up with new colors and tastes.

If you're starting to make preparations for that Sunday feast, think color and variety for both the menu and the dining area. An excellent way to start is with the side dish. Blended vegetables, such as Birds Eye Broccoli, Cauliflower and Carrots, are an easy way to bring bright colors to the table, providing contrast to the main dish and starch. For more subtle color, try a blend like Birds Eye tender Baby Gold & White Corn. It can bring color to the meal without competing with the main feature.

By themselves, vegetables make naturally great side dishes for the holidays, but they can also be part of a special recipe. Sesame Buttered Vegetables and Southwestern Buttered Corn are two easy recipes for side dishes that bring new flavors and colors to the holiday meal and others throughout the season. They're quick enough to prepare in between your other dishes, or right at the last minute.

Sesame Buttered Vegetables

- 1 package (16 ounces) Birds Eye Farm Fresh Broccoli, Cauliflower and Carrots**
- 2 tablespoons water**
- 1 tablespoon butter**
- 1 teaspoon sesame oil**
- ½ teaspoon salt**
- 1 tablespoon toasted sesame seeds**

In saucepan, combine vegetables, water, butter, sesame oil and salt. Cook according to package directions. Sprinkle with sesame seeds. Serve hot as a side dish. Serves 5.



Festive recipes made from healthful vegetables, such as Sesame Buttered Vegetables (left) and Southwest Buttered Corn, can be a colorful part of your holiday celebration.

Southwest Buttered Corn

- 1 package (16 ounces) Birds Eye Baby Gold & White Corn**
- 1 tablespoon water**
- 2 tablespoons butter**
- ½ cup chopped red bell pepper**
- 1 teaspoon chili powder**
- 1 tablespoon chopped fresh cilantro**
- ½ teaspoon salt**

In saucepan, combine corn, water, butter, bell pepper, chili powder, cilantro and salt. Cook according to vegetable package directions. Serve hot as a side dish. Serves 5.

Once you've got your meal set, it's time to turn your attention to adding color to the table. There are many ways to accent your table—from flowers and greenery to crepe paper and balloons. Depending on the atmosphere of your holiday meal, the decorations are something you can do yourself, or you can involve your family and/or guests. Get children involved in preparations, so

you can concentrate on cooking. Here are some ideas for creating a festive holiday table:

- Decorate plain tablecloths, place mats and table runners with Easter designs. Trace designs from stencils, adapt artwork from greeting cards, or create your own designs. Then paint.
- Get out the serving dishes you save for special occasions. Make centerpieces out of them by filling with materials you might use for an Easter basket.
- Create whimsical napkin rings with colorful kitchen objects such as plastic or aluminum cookie cutters. Slide a rolled napkin through the center, and tie them with Easter-colored ribbons.
- Decorate dining room chairs with lengths of construction-paper chains (made by the kids). Drape them garland style and add festive bows.
- Decorate plastic eggs and paint guests' names on them for use as place cards.

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