



Simple, Memorable Outdoor Gatherings

FAMILY FEATURES

The best parties bring together great food, great ingredients, and great friends. To make your party stand out, take advantage of resources you already have to create an inviting and warm atmosphere for party guests.

The Right Ingredients Make for a Perfect Summer Get-Together

Everyone knows the key elements to a fantastic backyard barbeque are great company, exciting conversation, and delicious recipes — so be sure to pull together the perfect picnic menu that will keep your guests' smiles as warm as the summer sun.

Get creative when planning your summer party. Kids will also love to get involved and add their own personal touches to the big event. Simple items, such as blankets, oversized pillows, Mason jars and mismatched dinnerware will create the feeling of home and comfort to all. These simple additions, along with essential recipe ingredients like the new Hellmann's Real Whipped Tangy Dressing, will make for an amazing summer menu and party for your friends and family.

Here are a few tips to make your outdoor party simple and smooth:

■ Opt for Appetizers

Many party guests will want to nosh and mingle throughout the evening, so make sure you have plenty of appetizers, dips and chips on hand. This Easy Asiago Dip offers a cheesy kick with the use of just a few ingredients, including Hellmann's Real Whipped Tangy Dressing. Made with high-quality ingredients like oil, vinegar and cage-free eggs, this dressing offers a sweet and tangy taste that's also creamy and delicious.

■ Self-Serve Drink Stations

Allow guests to refill their drinks themselves by placing a pitcher of drinks on a small end table or cart. Cover it with a brightly colored tablecloth and stacked glasses. Don't forget your ice bucket and tongs to keep drinks cold. If you are serving beer or wine, ice them down in coolers placed next to the drink station. Be sure to position the station away from the food to keep lines from forming.

■ Stick with Simple

Don't spend all of your resources on fancy courses that require countless hours of preparation. Choose simple crowd favorites, such as sandwiches, salads and sweets that can be created in a snap. Just create, plate and cover with plastic wrap and you've got the menu covered for a fabulous party. For added simplicity, serve buffet-style so guests can pick and choose while you enjoy the party. A simple dish, like Zippy Ham Salad Sandwiches or tuna melts made with Hellmann's Real Whipped Tangy Dressing, is a great option that can be made quickly and cut into quarters to be served as finger food.

Did you know that Hellmann's is celebrating its 100th birthday? To learn more about the centennial celebration, visit Facebook.com/Hellmanns. For coupons, recipes, and more, check out Hellmanns.com/RealWhipped.



Zippy Ham Salad Sandwiches

Serves: 4
Prep time: 15 minutes
Cook time: 1 minute

- 8 ounces chopped deli or cooked ham
- 1/4 cup Hellmann's Real Whipped Tangy Dressing
- 2 tablespoons sweet pickle relish
- 2 tablespoons finely chopped onion
- 8 slices white or wheat bread
- 4 slices American cheese
- 4 small green leaf lettuce leaves

Combine ham, dressing, relish and onion in medium bowl. Spread bread, if desired, with additional dressing. Arrange 4 bread slices on aluminum-foil-lined broiler pan. Evenly spread bread with ham salad, then top with cheese. Broil 1 minute or until cheese is melted.

Top with lettuce and remaining bread.

Easy Asiago Dip

Serves: 4
Prep time: 10 minutes
Cook time: 30 seconds

- 1 cup Hellmann's Real Whipped Tangy Dressing
- 1/2 cup grated Asiago cheese
- 1/4 cup finely chopped fresh parsley leaves
- 1 clove garlic, chopped

Combine all ingredients in small bowl. Chill, if desired. Serve, if desired, with your favorite dippers.

Jalapeño Jack Tuna Melts

Serves: 4
Prep time: 15 minutes
Cook time: 1 minute

- 1 can (6 ounces) tuna
- 1/3 cup Hellmann's Real Whipped Tangy Dressing
- 1/4 cup chopped celery
- 2 tablespoons chopped red onion
- 2 tablespoons chopped pickled jalapeño pepper
- 4 slices white or whole wheat bread
- 1 cup shredded Monterey Jack cheese

Combine tuna, dressing, celery, onion and jalapeño in medium bowl. Arrange bread on aluminum-foil-lined broiler pan. Evenly top with tuna mixture, then sprinkle with cheese. Broil 1 minute or until cheese is melted.

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