



Clockwise from upper left: Millenni-yummmm Meatballs, All Together Chili, Zesty Walnut Spread, Chix on Stix.

ALL TOGETHER CHILI

- 1 pound ground turkey
- 1 large onion, chopped
- 2 cloves garlic, minced
- 1 teaspoon vegetable oil
- 1 tablespoon chili powder
- 2 teaspoons dried oregano
- 1 teaspoon ground cumin
- 1/8 teaspoon ground red pepper
- 1 can (14-1/2 ounces) beef broth
- 1 can (15 ounces) black beans, undrained
- 1/3 cup ketchup
- 1/3 cup raisins
- 1/3 cup chopped dried apricots (optional)

In large nonstick skillet, cook turkey until browned, stirring to crumble meat; remove. In same skillet, cook onion and garlic in oil until onion is tender. Stir in chili powder, oregano, cumin and red pepper; cook 1 minute. Return turkey to skillet; stir in broth, beans, ketchup, raisins and apricots. Simmer, uncovered, 20 minutes. Serve garnished with sour cream and chopped tomato and avocado, if desired. Makes 4-5 servings (about 5-1/2 cups).

ZESTY WALNUT SPREAD

- 1 package (8 ounces) cream cheese, softened
- 1/4 cup ketchup
- 1/2 teaspoon lemon juice
- 1/2 to 1/4 teaspoon hot pepper sauce
- 1/2 cup coarsely chopped toasted walnuts

In small bowl, beat cream cheese, ketchup, lemon juice and hot pepper sauce with electric mixer until well blended; stir in walnuts. Cover; chill. Serve with crackers or vegetable dippers. Makes about 1-1/2 cups.

CHIX ON STIX

- 1/2 cup ketchup
- 1/2 cup peach or apricot preserves
- 1/4 cup soy sauce
- 1/4 teaspoon hot pepper sauce
- 1 pound skinless, boneless chicken breasts, cut into 1-inch pieces
- 1 can (8 ounces) whole water chestnuts, drained
- 1 large green pepper, cut into 1-inch squares

If using bamboo or wooden skewers, soak them in water for 15 to 30 minutes before using to prevent burning. Combine ketchup, preserves, soy sauce and hot pepper sauce; set aside. Thread chicken, water chestnuts and peppers alternately on skewers. Broil or grill 12 to 14 minutes or until chicken is cooked, turning and brushing often with glaze. Makes 4 servings.

Note: For appetizers, thread 1 piece each chicken and green pepper and half or whole water chestnut on each small skewer. Broil or grill 10 to 12 minutes.

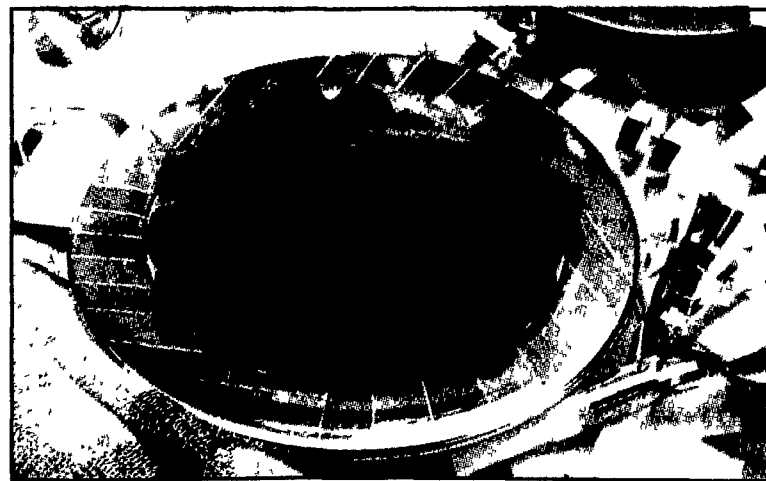
Want more variety? Try one or two of the following in place of green pepper and water chestnuts: apple or pineapple chunks, snow peas, zucchini, mushrooms, parboiled carrot pieces, onion wedges, tiny canned potatoes.

MILLENNI-YUMMMM MEATBALLS

- 1 pound hot or mild pork sausage
- 1 egg, beaten
- 1/3 cup dry bread crumbs
- 1 teaspoon garlic salt
- 1 cup ketchup
- 1/3 cup firmly packed brown sugar
- 3 tablespoons vinegar
- 2 tablespoons light soy sauce

Combine sausage, egg, bread crumbs and garlic salt. Form into 36 to 40 small meatballs. Cook meatballs in large skillet until browned on all sides. Drain fat. Combine ketchup and remaining ingredients; pour over meatballs. Cook, uncovered, over low heat 20 minutes or until meatballs are cooked through and sauce has thickened. Makes 36 to 40 appetizers.

Note: One pound prepared frozen meatballs may be substituted. Eliminate first 4 ingredients.



Millenni-yummmm Meatballs

Millennium Menu

NEW YEAR'S CELEBRATIONS

It's finally here—The Turn of the Century! No doubt about it, December 31, 1999, will be an evening to celebrate! What better way to ring in the new millennium than a gala gathering with family and friends right in your own home? The kids will want to be in on the festivities, too, since this celebration takes place—well—just once a century.

It's simple to create a countdown menu that will be enjoyed by youngsters and grown-ups alike with these fun and delicious recipe ideas from the folks at Heinz Ketchup. These dishes are sure to please partygoers of all ages, plus they're super easy to prepare, so you'll get to enjoy the party too.

Use *All Together Chili* as the main dish of your millennium menu. The tasty medley is a perfect blend of spices complemented by the sweet surprise of raisins and apricots. It can be prepared early in the day and heated again before the festivities begin. Serve it in a warming dish so guests can go

back for additional helpings throughout the evening. Round out your party fare with delicious appetizers that can be served as snacks or as part of a buffet.

◆ *Chix on Stix* not only taste great but they look fancy and festive, too, and best of all they're a cinch to prepare. Thread your skewers and mix your glaze beforehand so all you need to do is cook the kabobs and serve.

◆ *Millenni-yummmm Meatballs* are a tangy, sweet and sour treat the whole family will love. They can be prepared the day before and simply reheated for the party.

◆ Forget boring old chips and dip! Serve *Zesty Walnut Spread* as a dip with crackers or vegetables.

◆ Here's a tip for parents of tots with tender taste buds. Create two versions of *Chix on Stix* and *Zesty Walnut Spread*, adjusting the flavor to their specific taste.

EVERYDAY MEAL IDEAS FOR THE NEW MILLENNIUM

Don't let the celebrating and great tastes of the holidays end January 2. Perk up those long winter months of January, February and March with the same palate-pleasing foods that made your family New Year's celebration a sensation. Use them for other parties, entertaining friends, family movie nights and other occasions that call for fun foods.

We all know chili is a comfort food. What better way to warm up after skiing, sledding or snowman building than with a bowl of hot, delicious chili?

Add pizzazz to otherwise ordinary meals by serving a tangy appetizer. *Chix on Stix* or *Millenni-yummmm Meatballs* pour on the taste with the thick, rich flavor of ketchup. To serve the kabobs, prepare smaller servings and place them on toothpicks or small skewers.

For many people, New Year's resolutions are tough to keep, but here's one you won't be tempted to break: Make family mealtimes less stressful for you, yet more interesting for kids craving meal variety.

Impossible? Not with *EZ Meals*, a collection of 31 kid-tested and approved ideas for preparing appetizers, main courses, side dishes and even snacks. With this free booklet from Heinz Ketchup, busy families can add new interest and delicious flavors to dinners and other occasions year-round. Included among the collection are recipes that even kids can help prepare.

EZ Meals can help today's families overcome the challenges of busy schedules, after-school activities and fussy appetites. The booklet promises to be a fast, helpful resource when families are on the run, challenged by finicky eaters or trapped in the dinnertime doldrums.

To order a free copy of the *EZ Meals* booklet, simply send your name and address to: Heinz Ketchup, P.O. Box 29294, Shawnee Mission, KS 66201-9294. Or you can find the booklet's contents online at www.heinzketchup.com.