

Come On In

Entertaining can be an opportunity to share your home with friends and family, but with a full schedule how can you plan a special evening without adding undue stress? Here are some suggestions for last minute touches that will make your guests feel welcome:

- **Focus on the first impression** – make sure that your yard is tidy and the sidewalk is clear of leaves, snow or debris. Shake out your welcome mat and if your guests are arriving in the evening, have lights turned on both outdoors and in the foyer. Pick up any mail, shoes or other items that tend to accumulate near the entryway.
- **Circle of comfort** – you may normally have your living room furniture arranged for optimal television viewing, but when you're expecting company arrange furniture in cozy groups to encourage conversation.
- **Quick clean** – you don't need to clean your house from top to bottom, just pay attention to the rooms that guests are likely to visit, like the living room, dining room and bathroom. Remember, your friends and family are coming to see you, not your home.
- **Set the scene with scents** – light an aromatic candle to eliminate any odors, but be aware that some guests may have allergies or be sensitive to fragrances. You can also pop some frozen cookie dough in the oven before their arrival to make your house smell wonderful and make guests feel at home.



Tasty Turkey and Rice Quiche

- 3 cups cooked rice, cooled to room temperature
- 1½ cups cooked turkey, cubed
- ¾ cup fresh tomatoes, finely diced
- ¼ cup green onions, sliced
- ¼ cup green pepper, finely diced
- 1 Tbsp. fresh basil, chopped
- ½ tsp. seasoned salt
- ¼ tsp. ground red pepper
- 4 eggs, beaten
- ½ cup milk
- 3 oz. Cheddar cheese, shredded
- 3 oz. Mozzarella cheese, shredded



PHOTO AND RECIPE COURTESY OF THE USA RICE COUNCIL

Combine rice, turkey, tomatoes, onions, green pepper, basil, salt, ground red pepper, eggs and milk in greased 9x13-inch pan. Top with cheeses. Bake at 350 degrees for 20 to 25 minutes or until knife inserted near center comes out clean.

To serve, cut quiche into eight squares, and then cut each square diagonally into two triangles.

Makes 8 servings.