



ON TAPE

TV TAKES

NORTH AMERICAN PRECIS SYNDICATE, INC.
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COOKING CORNER



WHILE TODAY'S BUSY HOMEMAKERS USE MORE AND MORE PREPARED FOODS, THERE'S A SIMPLE TRICK TO MAKING THOSE MEALS FRESH AND SOPHISTICATED. ADDING A PINCH OF FRESH-FROZEN HERBS CAN PERK UP ANY PREMADE OR HOMEMADE DISH. THERE ARE MANY WAYS BY WHICH THESE PRODUCTS CAN HELP TURN A HO-HUM MEAL INTO A "THAT TASTES GREAT" ONE.

TRY SPRINKLING A PRECOOKED CHICKEN WITH BASIL. ADD DILL AND CILANTRO TO CANNED SOUP. JAZZ UP JARRED SPAGHETTI SAUCE OR FROZEN PIZZA WITH FRESH BASIL AND OREGANO.

FRESH-FROZEN HERBS FROM DAREGAL (DAH-REH-GAWL) GOURMET ARE ALL NATURAL AND VERY FLAVORFUL. NO PRESERVATIVES OR SALT IS NEEDED TO ENHANCE THE FLAVOR. THE HERBS ARE MORE CONVENIENT THAN FRESH HERBS, AND SINCE THEY'RE FLASH FROZEN WITHIN THREE HOURS OF BEING PICKED, THEY ARE MORE FRESH AND TASTY THAN THE ONES IN THE PRODUCE AISLE. FROZEN HERBS FROM DAREGAL GOURMET ARE PREWASHED AND PRECUT AND ONLY THE CHOICE PARTS ARE USED—NO STEMS, NO WASTE.

LEARN MORE AT D-A-R-E-G-A-L-GOURMET--DOT--COM.