

RISE: YOU DON'T HAVE TO BE A GOURMET CHEF TO HOST A GREAT HOLIDAY PARTY FOR FAMILY AND FRIENDS. I'M RISE JILL MILLER.

THERE ARE EASY WAYS TO JAZZ UP YOUR GATHERINGS THAT STILL LEAVE YOU TIME TO ENJOY THE PARTY. NEW ORLEANS CHEF JOHN BESH SAYS HOLIDAY MEALS SHOULD FOCUS ON MEMORABLE, EASY TO PREPARE DISHES THAT AMP UP THE FLAVORS ON YOUR MENU.

CHEF BESH: THE SECRET TO HOLIDAY ENTERTAINING IS MAKING CROWD-PLEASING DISHES IN ADVANCE SO YOU DON'T SPEND THE ENTIRE PARTY IN THE KITCHEN.

RISE: SO, WHAT IS A GOOD MAKE-AHEAD DISH FOR A HOLIDAY FEAST?

CHEF BESH: I LIKE TO CREATE LARGE ONE-POT MEALS THAT EVERYONE CAN CUSTOMIZE TO THEIR OWN TASTES. JAMBALAYA IS AN EASY DISH PERFECT FOR LARGE HOLIDAY GATHERINGS. START WITH ZATARAIN'S JAMBALAYA MIX -- IT PROVIDES A GREAT FLAVORFUL BASE. THEN LET GUESTS MIX IN THEIR OWN PORK, SMOKED SAUSAGE AND BACON ALONG WITH THEIR CHOICE OF VEGETABLES AND SEASONINGS FOR A FUN, LIVELY MEAL THEY'LL REMEMBER FOR YEARS TO COME.

RISE: VISIT ZATARAIN'S FACEBOOK PAGE OR WEBSITE FOR TIPS FROM CHEF BESH AND RECIPES TO BRING HOME THE BIG FLAVORS OF NEW ORLEANS.