

RISE: THE FOURTH OF JULY IS ONLY A FEW DAYS AWAY, SO IT'S TIME TO START PLANNING FOR YOUR PICNICS AND BARBEQUES. I'M RISE JILL MILLER. IT'S TIME TO GET OUT THE GRILL AND WHIP UP TASTY SUMMER SALADS, SIDE DISHES AND DIPS. BUT THIS SUMMER, TREAT YOUR GUESTS TO CLASSIC COOKOUT RECIPES WITH A TWIST. SMALL INGREDIENT CHANGES CAN MAKE A DIFFERENCE, BUT WON'T COMPROMISE ON TASTE.

CHEF HUGH ACHESON:

HUGH: FOURTH OF JULY IS THE ULTIMATE SUMMER CELEBRATION. MY FRIENDS AND FAMILY LOVE THE FOOD AT MY COOKOUTS, EVERYTHING FROM PASTA SALAD AND POTATO SALAD TO CHICKEN WRAPS AND VEGGIE DIP. MY GO-TO INGREDIENT? MAYONNAISE. AND THE NEW RECIPE FOR HELLMANN'S® OR BEST FOODS® MAYONNAISE DRESSING WITH OLIVE OIL MAKES THESE CLASSIC COOKOUT DISHES ESPECIALLY TASTY. WHAT'S GREAT IS THAT IT COMBINES THE CREAMY, RICH TASTE WE ALL KNOW AND LOVE WITH THE DELICIOUS GOODNESS OF OLIVE OIL – PERFECT FOR MAKING SUMMER RECIPES EVEN MORE DELICIOUS!

RISE: FOR MORE INFORMATION AND SUMMER RECIPES, VISIT HELLMANNS DOT COM OR BEST FOODS DOT COM. I'M RISE JILL MILLER.