

food&family

A Deliciously Romantic Valentine's Day Meal, That's Easy From Start To Finish

(NAPSA)—This Valentine's Day, you can fan the flames of romance by making an intimate dinner for two at home.

food&family magazine's Andrea MacAlpine recommends this simple recipe: Take a delicious, yet easy-to-prepare menu, add soft music, blend with candlelight and dish up with a generous sprinkling of affection.

Passion Punch

EMPTY 1 tub CRYSTAL LIGHT Raspberry Ice Drink Mix in large pitcher.

ADD 2 cups *each* cold cranberry juice cocktail and water; stir well. Refrigerate until chilled.

STIR in half a bottle of sparkling water or club soda just before serving. Pour over frozen raspberries in champagne glasses.

Shrimp in Love Pasta

COOK a large handful of linguine according to package directions. Drain and transfer pasta to a large bowl.

HEAT a skillet over medium-high heat. Add a cup of uncooked, peeled, deveined shrimp, half a 19-oz. can diced tomatoes and half a tub softened PHILADELPHIA Spreadable Cream Cheese Spread. Stir and cook 3-4 minutes or until sauce is blended and shrimp are cooked through.

TOSS a large handful of spinach leaves into cooked pasta. Pour shrimp mixture over; toss to coat. Divide between 2 bowls, or share



These Chocolate Truffle Cups, with two kinds of chocolate nestled side by side, can be a luscious ending to a romantic meal.

by eating out of the same one.

Chocolate Truffle Cups

MICROWAVE 2 squares BAKER'S White Baking Chocolate with 1 tbsp. milk on High for 1½ minutes; stir until melted and smooth.

BEAT in 2 spoonfuls PHILADELPHIA Light Cream Cheese Spread.

REPEAT first two steps, replacing white baking chocolate with BAKER'S Semi-Sweet Baking Chocolate and increasing milk to 2 tbsp. Spoon mixtures, side by side, into 2 dessert dishes. Chill 15 minutes.

Tips To Set The Mood

- Write a romantic invite—"You have a reservation with your love"—and slip it in your significant other's briefcase or gym bag

a few days before the big night.

- A change of scenery can spice things up. Move the table to a cozy corner, in front of the fireplace, or simply throw a blanket and some cushions on the floor.

- Nothing casts a spell like gentle, flickering candlelight. Fill the room with votives or bask in the glow of a single pillar centerpiece.

- Red echoes its radiance on everything around it. Create that first blush of love with a red tablecloth, napkins and place mats.

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