

ENTERTAINING IDEAS

A New Spin On Some Favorite Party Recipes

(NAPSA)—It doesn't take a special gift to add a delicious twist to warm-weather gatherings—just a new take on some affordable party classics.

Meatballs, for instance, can be great for delicious meals or bite-sized appetizers year-round...they even make a delicious mini-meal or snack for someone looking for a quick dish on the go. Just make a few small changes to some popular recipes and you can create a number of delightful dishes. And because meatballs are a great value, they can help make entertaining on a budget easier.

The recipe below comes from a new cookbook by New York Times best-selling author Stephanie Ashcraft called "101 Things To Do With Meatballs." Ashcraft recommends Casa Di Bertacchi or Farm Rich Meatballs. The Casa brand is available in Sam's Clubs nationwide and Farm Rich is in major grocery chains across the country. Both are seasoned with high-quality ingredients, then seared and steamed in the traditional way. They taste like they're from scratch, with hardly any effort.

Feta Meatballs with Cucumber Yogurt Sauce

Makes 6 servings

- 26 (1-lb) frozen, fully cooked meatballs, either Casa Di Bertacchi or Farm Rich**
- 1 container (4 ounces) crumbled tomato basil feta cheese**

Cucumber Yogurt Sauce:

- 1½ cups nonfat, plain yogurt**
- 4 ounces low-fat cream cheese**



Meatballs can be a delicious and versatile warm-weather party treat.

- ½ cup diced, seedless cucumber**
- 1 teaspoon minced garlic**
- 1½ teaspoons dried dill seasoning**
- 1 teaspoon fresh lemon juice**
- 1 teaspoon lemon zest**

Preheat oven to 375 degrees. Place meatballs in the bottom of an 8 x 8-inch pan with ½ inch of water and bake 40 minutes. While the meatballs cook, place all yogurt sauce ingredients in a blender or food processor and blend until smooth. Pour the sauce in a bowl for dipping and refrigerate until ready to serve. Place baked meatballs on a serving platter and sprinkle with cheese. Serve immediately with toothpicks and the yogurt sauce on the side.

Ashcraft's book features meatballs in a variety of recipes, from light salads and appetizers to pasta and rice dishes. It's available in bookstores nationwide. Many of the recipes are also at the Web site www.casameatballs.com or on the Farm Rich Web site www.farmrichfun.com.