

A Sophisticated Twist On A Classic Favorite

(NAPSA)—Pairing the food you love with the perfect glass of wine makes any meal memorable. And today, your options are limitless because people are throwing conventional pairings aside and venturing into new territory.

According to wine specialist Leslie Sbrocco, “Instead of the outdated mantra of red wine with meat and white wine with fish, try matching the texture or feel of the food with wine.”

For an easy way to impress a dinner guest, try spicing up a classic combination. We’ve all paired wine with cheese, but how about trying a new twist? Wine and mac and cheese that is! This delicious combination can create a one-of-a-kind dinner experience at home, but you’ll need a mac and cheese with big flavor suited for adults.



New *Kraft Bistro Deluxe* pastas include unique flavors such as sundried tomatoes, Portobello mushrooms and Asiago cheese made for the sophisticated adult palate.

Sbrocco suggests pairing the Sundried Tomato Parmesan variety with a buttery, oaky Chardonnay or the Classic Cheddar with a supple, fruity Merlot.

Not only is *Kraft Bistro Deluxe* delicious, but it’s easy to prepare! All four varieties take less than 10 minutes to prepare, serve two to three people and are also a good source of whole grain and an excellent source of calcium. To learn more, visit kraftfoods.com.