

Entertaining Ideas

Bottled Water Makes At-Home Occasions Sparkle

(NAPSA)—People are dining at home more often. Maybe it's because "dining in" is a simpler, more private way to spend time with friends and loved ones. Maybe it's because it's easier to follow a dietary regimen at home. Or maybe it's just to save money. But whatever the reason for staying in, there's no reason you can't cook up an occasion that sparkles.

One of the simplest ways to do this is to create a restaurant atmosphere at home. This can be done with the décor—tablecloths, candles, good dishes, soft music—or the menu, should you choose to flex your culinary muscle and prepare a dish that you've previously enjoyed out.

Another option is to spring for a few of the elegant touches that generally make restaurant dining so lovely. One example is S.Pellegrino sparkling mineral water in its familiar green bottle. Recognized as an example of excellence it is considered the mineral water of choice in tastings conducted by connoisseurs. At a dinner party or romantic meal for two, this delectable water can help set just the right mood.

During the meal, water helps freshen the palate and S.Pellegrino offers the added benefit of dissolved calcium and magnesium—two minerals the body needs. So the next time you're entertaining at home, have a bottle or two on hand to accompany this delicious dish and help duplicate the restaurant experience.

Chicken Marsala

- 4 boneless chicken breasts, sliced in half**
- 1 Tbsp. olive oil**
- 2 Tbsp. butter**
- ¼ cup marsala or white wine**



Sparkling water can bring an elegant touch to even the simplest at-home meal.

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- 1 to 2 Tbsp. lemon juice**
 - Salt**
 - Freshly ground pepper (white or black) to taste**
 - 1 Tbsp. capers**

1. Rinse chicken breasts under cold running water, drain, put on paper towel and pat dry.

2. Slice chicken breasts to desired thickness and sprinkle lightly with salt and pepper.

3. Heat butter and olive oil in sauté pan over medium-high heat. Add chicken breasts. Sauté for about two minutes per side. Remove to a warm platter.

4. Add lemon and wine to pan; deglaze the pan using a wooden spoon or spatula to scrape. Bring to a simmer; reduce heat to medium-low.

5. Return chicken breasts to pan for ½ minute per side. Remove to warm serving platter. Pour pan juices over chicken. Garnish with capers.

To learn more, visit www.sanpellegrino.com.