

Homemade Foods Make Great Gifts To Go

(NAPSA)—When you're searching for the perfect present for someone who "has it all," or want to give personal gifts but feel like you are "all thumbs" when it comes to craft projects, consider items from and for the kitchen.

For decades, teachers have received home-baked cookies from students, and new neighbors have been welcomed with breads and pies. Easily made with items in your pantry, edible, homemade goodies make great gifts for those who have everything because they're affordable and personal.

For gift receivers who don't enjoy cooking, edible gifts take the stress out of preparing one more meal. For cooking enthusiasts, they are welcomed for their thoughtfulness.

Crafty cooks can make food gifts even more personal with creative homemade packaging, or for those with less time available, storage bags and disposable containers decorated with holiday and gift-giving themes are available in stores throughout the year.

The Pampered Chef, the premier direct seller of high quality kitchen tools, suggests you host a "Gifts to Go! Celebration Kitchen Show." At in-home cooking demonstrations, Pampered Chef Kitchen Consultants are sharing great gift ideas complete with clever packaging.

Learn how to create Hearty Minestrone Soup or Batter Bowl Brownies in a beautifully stacked arrangement. The gift includes the ingredients and the Small Batter Bowl. The Small Batter Bowl can be used again and again to mix, store, reheat and bake, and is sure to become a staple in your gift receiver's kitchen.



Give the gift of a satisfying meal, such as this Hearty Minestrone Soup Mix.

Visit www.pamperedchef.com and download free instructions and gift tags to include with your gift.

This Hearty Minestrone Soup is a tasty satisfying meal, and the gift packaging technique only requires some simple measuring and pouring. Be sure to include preparation directions with these great gift ideas.

Hearty Minestrone Soup Mix

- ¼ cup beef bouillon granules**
- ¼ cup dehydrated minced onions**
- ¼ cup dried parsley flakes**
- 1 tablespoon dried basil leaves**
- 1½ teaspoons dried oregano leaves**
- ½ teaspoon salt**
- ¼ teaspoon crushed red pepper flakes**
- 2 bay leaves**
- ¾ cup dried red kidney beans**
- ¾ cup dried Great Northern beans**
- 1½ cups (6 ounces) dried tri-color cheese tortellini**

In small batter bowl, layer ingredients for soup mix (except tortellini) in order listed, gently patting each layer before adding the next ingredient. Place tortellini in a resealable plastic food storage bag; seal and place on top of soup mix. Cover with lid. Attach the preparation directions below.

Hearty Minestrone Soup

- 1 recipe Hearty Minestrone Soup Mix**
- 12 cups water**
- 1 can (14.5 ounces) Italian-style stewed tomatoes, undrained**
- 1 garlic clove, pressed**
- 1 medium zucchini, sliced, quartered (optional)**
- 2 carrots, chopped (optional)**
- Grated fresh Parmesan cheese (optional)**

Remove tortellini from soup mix; set aside. In professional (8-qt.) stockpot, combine soup mix and water; bring to a boil. Reduce heat; cover. Simmer 1½ hours or until beans are tender. Add tomatoes, garlic and tortellini to soup. Add zucchini and carrots, if desired. Bring mixture to a boil. Reduce heat; simmer 20 minutes or until pasta is tender. Sprinkle with Parmesan cheese, if desired.

Yield: 12 servings

For more information about Gifts To Go! Celebration Kitchen Shows, call your local Kitchen Consultant or meet a new one by calling 800-266-5562 or visiting www.pamperedchef.com.