

# International Cooking

## Staying In To Dine Out

(NAPSA)—When it comes to romantic dinners, home may truly be where the heart is. A recent survey of Americans revealed that 79 percent were looking for more romance in their lives and 90 percent would like to have more romantic dinners at home.

The majority of those surveyed in cities renowned for their culinary diversity and excellence, including New York, Seattle and Chicago, said they would gladly forgo dinner out for the stress-free pleasure of a relaxing evening at home. Being able to “get comfortable” and “wear whatever they like” were highlighted among the best things about having dinner at home.

That may be one reason new types of restaurant-quality foods people can make at home have become popular. For instance people can use Bertolli™ “Dinner for Two,” to quickly cook up some romance—and a delicious meal. “Dinner for Two” is the only frozen dinner to gain recognition by the prestigious Federation of Italian Chefs of America (FIC), a professional chefs and restaurateurs organization founded to promote traditional Italian cooking in the United States.

FIC chefs cite the line of diners’ restaurant-quality, authentic Italian recipes, professional culinary techniques and fine ingredients—such as aged Pecorino Romano cheese, imported Italian pastas and Extra Virgin Olive Oil as reasons for the designation.



**No Place Like Home—New ways people can enjoy restaurant-quality Italian food at home.**

The frozen, in-the-bag dinners are simple to make. A one-step skillet preparation gets them from the freezer to the table in ten minutes and you feel as though you just prepared a freshly-made, Italian meal—quicker than waiting for most takeout or delivery—and everything needed to cook the dinners is already in the bag. The meals require no additional ingredients, not even water.

The dinners come in eight varieties—including traditional favorites such as Chicken Alfredo with portobello mushrooms, Shrimp Scampi and Linguine with roasted peppers, and Chicken Parmigiana in a tomato mozzarella sauce. Look for the golden bag in your grocer’s freezer section.