

Delightful Food Ideas

Delicious Holiday Meatballs

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

For instance, meatballs are ideal because they are warm, enjoyable, bite-sized appetizers. But many holiday hosts don't know the Italian treats can be served in a number of tasty ways.

You can find recipes for serving meatballs—in virtually every form from soups and salads to stews—in a new cookbook called “101 Things to do with Meatballs” from The New York Times best-selling author Stephanie Ashcraft.

The book offers ideas for cooking with brands such as Casa Di Bertacchi meatballs, which are prepared with 100-percent boneless beef and seasoned with high-quality Italian ingredients, then seared and steamed in a traditional multigenerational Italian style. The cookbook is available for purchase online at www.gibbs-smith.com and is available for preorder on Amazon.com.

Try this unique twist on a classic favorite:

Holiday Meatballs

Ingredients

- 52 (2 lbs) frozen Casa Di Bertacchi fully cooked meatballs**
- 1 can (16 oz) whole-berry cranberry sauce**
- 1 cup barbecue sauce**

Slow Cooker Directions:

- Place frozen meatballs in a 3½- to 5-quart slow cooker**



Seasonal treats such as holiday meatballs can help make a party memorable.

prepared with nonstick cooking spray.

- In a bowl, stir together cranberry sauce and barbecue sauce.**

- Pour mixture over meatballs. Cover and cook on low for 5-6 hours or on high for 2½-3 hours.**

- During a party, meatballs can be left in the slow cooker on warm or low setting.**

- Serve as appetizers with toothpicks.**

Stovetop Directions:

- Combine all ingredients in a 3- to 4-quart saucepan.**

- Cover and simmer over medium-low heat on the stove for 55-60 minutes, stirring occasionally until meatballs are heated through.**

- Serve immediately or place them in a chafing dish to keep them warm.**

The meatballs are available at Sam's Club. For more recipes and ideas, visit www.casameatballs.com.