

## Warm Food For Cool Weather

(NAPSA)—Whether slow cooking a flavorful, steamy pot of soup or simmering a soothing stroganoff, meatballs are an excellent ingredient in a variety of delicious, hearty dishes. Meatballs can easily be purchased in bulk and kept in the freezer, making them a convenient and delicious item to have on hand. Their great value, versatility, wide appeal and delicious taste are what make them a great ingredient in a wealth of recipes.

Stephanie Ashcraft, author of “101 Things To Do With Meatballs,” recognizes that meatballs can be the star of any dish in minutes. “I always keep frozen meatballs on hand. I serve them as mini hamburgers, stir them into stews and use them in soups, on bread or on top of pasta. They’re also perfect appetizers for a festive holiday get-together.”

For her recipes, Ashcraft recommends using two fully cooked brands of meatballs: Casa Di Bertacchi and Farm Rich. Both are made with an outstanding, authentic family recipe. The Casa brand is available in Sam’s Clubs nationwide and Farm Rich is available in major grocery chains. Each are seasoned with high-quality ingredients, then seared and steamed in the traditional way.

Ashcraft says that her Italian Meatball Soup really “keeps the chill off.” For more recipe ideas, visit [www.CasaMeatballs.com](http://www.CasaMeatballs.com) and for recipe ideas for a party, visit [www.clubentertaining.com](http://www.clubentertaining.com).

### Italian Meatball Soup

*Serves 12*

**2 lbs Casa Di Bertacchi Italian Style ½-oz meatballs, frozen (about 50 meatballs)**



**This delicious meatball soup is easy and authentic.**

- 4 tablespoons olive oil**
- 2 medium yellow onions, diced into one-inch pieces**
- 4 carrots, peeled and sliced**
- 24 cups low-sodium chicken stock (six 32-oz containers)**
- 3 cups uncooked twist pasta**
- 1 bunch of curly endive (about 1-1½ lbs), rough chopped**
- Cracked black pepper**
- ¾ cup shredded Parmesan cheese**

**Place large soup pot on medium-high heat. Add olive oil and preheat for 2-3 minutes.**

**Add chopped onions and carrots to soup pot. Stir vegetables into olive oil and sauté for 5 minutes, stirring occasionally until onions are translucent.**

**Pour chicken stock into pot with onions and carrots. Add frozen meatballs and uncooked pasta.**

**Add rough-chopped endives to soup pot. Bring soup to a low rolling boil. Simmer for 10-11 minutes or until pasta is al dente and meatballs are fully heated through.**

**Season soup to taste with fresh cracked black pepper.**

**Ladle into soup bowls and garnish with shredded Parmesan.**