

**This Issue:****Entertaining Champions: And the winner is....**

by Pamela La Gioia

**Pack in the Goodness!**

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**Your Food & Entertaining**

with Sandra Muller, "The Wine Chick"

***"Uh-oh! It's Magic!!"***

Picture this: Healthy, chef-prepared, full course gourmet meals served every night at your house. No shopping or clean up. Does that sound like magic? It is! **Magic Kitchen**, that is. We taste tested several dishes from the menu of Magic Kitchen and came to one conclusion: these meals are so good, nutritious, and convenient that no busy parent can afford NOT to take advantage of such a service. (But don't just take our word for it; you simply have to sample them for yourself!)

**Cheese Tortellini with Mediterranean Sauce****Asparagus with Lemon Sauce****Twice Baked Stuffed Potato****Ricotta Cheesecake****Some of our favorites****Cheese Tortellini with Mediterranean Sauce**

Cheese-stuffed tortellini with a tomato sauce, rich with tomato, olives and Mediterranean herbs. Taste the infusion of rich, gourmet cheeses and Mediterranean flavors in this delectable Cheese Tortellini and Mediterranean Sauce. We take Ricotta, Parmesan, and Romano Cheeses with a dash of seasonings and stuff them in a handmade tortellini pasta. Then we cover it in a rich and flavorful tomato based sauce, full of fresh tomato, olives, capers and unique Mediterranean herbs.

**Asparagus with Lemon Sauce**

Young tender asparagus steamed until it is just crisp-tender. Sautéed minced garlic in creamery butter until it is tender and fragrant. Add a splash of freshly squeezed lemon juice. Finally, toss the asparagus gently with the butter, lemon and garlic sauce, and finish it with a sprinkle of Parmigiano for the final gourmet touch.

**Twice Baked Stuffed Potato**

A russet potato baked for an hour, then cut in half and scooped out insides. The potato is mixed with low-fat sour cream and creamery butter, and whipped into a luscious mixture until creamy smooth. Then gourmet smoked bacon bits are added, and piped back into the potato skin to create this healthy, satisfying side dish.

**Ricotta Cheesecake**

Calling all cheesecake lovers and sweettooths! If you haven't tried Magic Kitchen's Ricotta Cheesecake, brace yourself for your best cheesecake experience yet! Unlike anything out there, this unique creation is made with the highest quality fresh cream cheese and gourmet ricotta, which is placed on top of a crisp and crumbly chocolate cookie crust. To finish it off, they've added a layer of sour cream icing on top that perfectly complements this absolutely extraordinary Ricotta Cheesecake.