

# newsworthy trends

## Survey Reveals Entertaining At-Home On The Rise

(NAPSA)—Home entertaining is heating up as an increasing number of Americans opt to invite guests into their homes for dinners, parties and weekend get-togethers.

In fact, nearly 40 percent of people are hosting at-home social gatherings for friends and family more frequently than they were five years ago, according to the Caravella Serving Up Style Survey.

With more people attending at-home get-togethers more often, hosts are looking for simple, new ways to impress their guests.

### Serve A Stylish New Drink

More than 60 percent of survey respondents noted they are offered the same drink choices at every party they attend. Serving a new, delicious cocktail is one way to make an event more memorable. While only 18 percent of respondents said they try new liqueurs at least once a month, more than one-third agree that adding a new liqueur would be the best way to spice up their cocktails.

“Successful hosts know that serving a new drink can be a direct path to success,” said Deb Fabricant, a Los Angeles-based cookbook author and entertainment expert. “Mixing in a flavored liqueur, such as Caravella Limoncello, is a quick and easy way to add dimension to long-time beverage standards like lemonades, teas and even martinis.”

Caravella Limoncello is an Italian liqueur made with lemons harvested from the Amalfi Coast.

### Cook With A Splash Of Flavor

More than half of the people polled in the survey said they don't typically cook with liqueurs.



**Using liqueurs is an easy way to add a new flavor twist to a cocktail or food recipe, such as this Caravella® Lobster Cocktail.**

Nearly one-third of respondents said it's because they never thought of it before.

“Cooking with liqueurs is a simple way to add a new layer of flavor to food—particularly seafood,” said Fabricant. “At-home cooks shouldn't be afraid to try a splash of liqueur to perk up a favorite entrée. You also can use liqueurs to make delicious sauces, dressings and reductions.”

Fabricant recommends brushing limoncello or orangeccello on duck, chicken or salmon before grilling—or drizzling it over ice cream or chocolate cake for a dessert surprise.

Because it is steeped in Italian heritage, sharing limoncello and its role in traditional Italian meals can be an easy way to spark conversation among guests.

To learn more about limoncello and obtain delicious recipes, visit [www.caravellaus.com](http://www.caravellaus.com).