



April Appetizers

Discover the chef in you!

Tiffany O'Neill

Independent Consultant #473234
770-679-4048 (h) or 404-550-0159 (c)
kennethskitchen@comcast.net
www.pamperedchef.biz/tiffanyoneill

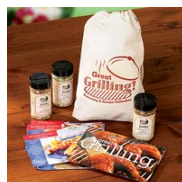


News Bites

Spring is almost here! That means Easter, Mother's Day and family cookouts are just around the corner! The Pampered Chef offers tools that are perfect for all of those special occasions! Our NEW Chillzanne Sectional Server (pictured left) is perfect for serving and storing deviled eggs, vegetables and dips! We also offer wonderful grilling tools for those weekend barbecues! Check out our April specials below for



some great deals on our grilling tool sets! Great for Father's Day gifts too! Don't worry, we didn't forget about Mom, our Celebrate! Plate is on sale this month for only \$19! What a great way to commemorate her special day!



It's Simple!

New consultants that sign up by March 31st can get our new Simple Additions Three Tier Stand with two Medium Bowls and two Medium Squares for FREE!



These are great for entertaining! If you have ever thought about doing what I do, why not give it a try? The only thing Pampered Chef asks for in return is 4 shows! Your starter kit is only \$90 (you can get it for \$50 if you have a show) and includes \$300+ worth of products! Give it a try and if after 4 shows, you decide that it's not for you, that's it! You can keep everything in your starter kit and owe Pampered Chef nothing! IT'S A WIN-WIN SITUATION! I would love to share more with you, please give me a call!

April Specials

Hosts: (Select One)

New Grilling Additions for only \$13.20, reg. \$33.00

(Includes Barbecue Skewer Set and Jumbo Turner)

Ultimate Grilling Kit for only \$53.40, reg. \$133.50

(Includes Skewer Set, Jumbo Turner, Barbecue Fork, Turner, Tongs, Basting Brush, Tool Bag, Mitt and Grill Cleaning Brush)



Monthly Host Challenge:

15 guest Orders=FREE Twixit Clip Combo Pack

3 bookings from your show=FREE Small Mix 'N Scraper

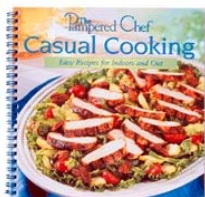
Guests:

Purchase \$60 in products and receive your choice of the following for FREE:

NEW Outdoor Party Plates (set of 6)

~OR~

Casual Cooking Cookbook



Special Events

We are currently running a FUNdraiser to benefit Conquering Cancer, a local non-profit organization that grants wishes for adult cancer patients. 20% of fundraiser sales go to help out this great cause. If you would like to make a purchase in support of Conquering Cancer, please call or email me. You can find out more about them online at www.conquering-cancer.com



If you would like to be removed from my mailing list, please call or email me!

Say "I do..."

to The Pampered Chef Wedding Registry!

It's an exciting way to start that special couple out with professional quality cooking tools for their new life together!



Couples who register with the
NEW Pampered Chef Wedding Registry
will receive:

- ~Up to \$200 worth of **FREE** products
- ~Up to 4 half-priced products
- ~Up to 30% off any additional items
- ~A 10% discount for One Full Year!

The amount of Registry Rewards received is based on the total of all registry purchases.

PAMPERED CHEF WEDDING SHOWER

The bride is the star of the show! I will be there to demonstrate a recipe and then guests can purchase specific items for the bride and also something for themselves! We'll play games and have a wonderful time! All host rewards go to the bride so she will be able to fill her kitchen with exactly what she wants!! This is a great way for her to preview our products before setting up her gift registry!

My Personalized Wedding Services Includes:

- FREE** set-up of your Wedding Registry
- FREE** assistance in product selection
- FREE** Wedding Registry Cards to place in your personal invitations or announcements
- FREE** ongoing support

If you would like to know more about my wedding services, for yourself or someone that you know, please feel free to contact me for more information!



Recipe of the month

Tulip Deviled Eggs

Ingredients

12 eggs
1/2 cup mayonnaise
1 Tbs yellow mustard
1 tsp white vinegar
Salt and pepper to taste
1 Tbs dill or sweet relish (optional)

2 cups water
1 Tbs white vinegar
Red food coloring

Paprika (optional garnish)

Directions

1. Place eggs in a single layer in large saucepan; add cold water to cover by about 1 inch. Quickly bring water just to boiling. Remove pan from heat; cover. Let eggs stand, covered, for 20 minutes. Immediately run cold water over eggs or place them in ice water until completely cooled. Remove shells.
2. Cut eggs in half around the middle (NOT lengthwise) using the **V-Shaped Cutter**. Carefully remove yolks to **Classic Batter Bowl**, set aside. Cut small slice from the bottom of each egg white so that they stand on end. Mix water, vinegar and red food coloring together in a separate bowl. Dip each egg white in red coloring and set aside to dry.
3. Finely chop yolks with **Pastry Blender** or mash with fork. Stir in mayonnaise, mustard, vinegar and relish (optional) until well blended. Season to taste with salt and pepper.
4. Place yolk mixture in **Easy Accent Decorator** fitted with open star tip. Pipe mixture into egg whites. Sprinkle filling with paprika (optional). **Fill Chillzanne Rectangle Server** with deviled eggs. Refrigerate at least 30 minutes to allow flavors to blend.

Yield: 24 servings (1/2 egg)



Nutrients per serving:

Calories 70
Total Fat 6 g
Saturated Fat 1.5 g
Cholesterol 110 mg
Carbohydrate 1 g
Protein 3 g
Sodium 65 mg
Fiber 0 g



Cook's Corner

*Freeze your raisins first, they will separate and chop easier for recipes.

*To reduce fat from soup, add 2 or 3 lettuce leaves to the top for 2 or 3 minutes, then remove. The leaves will absorb some of the fat.

*Substitute applesauce for up to half of the amount of oil, margarine or butter in your muffins, quick breads, cakes and brownies.

*Oranges that look green are excellent for eating and are usually very sweet. They undergo a natural process called regreening to ripen naturally.

*Store carrots separate from apples. Apples release an ethylene gas that can make carrots taste bitter.

*You can revive wilted and limp raw celery, carrots, cucumbers and radishes by placing the vegetables in a bowl of ice water for one hour.

If you are ever in a pinch and need a recipe, please don't hesitate to email me or give me a call. I'd be glad to help!