

'Tis the Season for The Pampered Chef®!

Pamper everyone on your list with gifts from The Pampered Chef®!

We have the perfect gifts for everyone, from students to seniors and everyone in between.

Whether you use these helpful gift ideas or create your own gift packages, your friends and family will feel like "gifted" chefs when they unwrap their presents this year.

Warmest wishes,

Your Pampered Chef
Kitchen Consultant


The Pampered Chef

Create Your Own Gifts

Start with our festive Gift Box Pack. Then, add a few of our kitchen tools and some creative ideas of your own. Pack includes three boxes and matching labels.



#2077 \$8.00

Teacher's Appreciation

Lemon & Rosemary Scented Products

Hand Soap	#2975	\$12.50
Hand Lotion	#2976	\$13.75
Candle	#2986	\$15.50



Kids in the Kitchen

Kid's Apron & Chef's Hat	#1905	\$20.00
Kid's Cookie Making Set	#2102	\$16.50

Soups & Chilis

Covered Stockpot	#2768	\$143.00
Soups, Stews & Chilis Recipe Card Collection	#2842	\$5.00



Prepackaged Gift Sets

Each set comes in a beautifully decorated gift box. You can order them at Shows or online for those last-minute gifts.

Pampered Pie Set

#2112 \$66.50

Baker's Roller®, Flour/Sugar Shaker, Easy Pies & Tarts Recipe Card Collection, New Traditions™ Deep Dish Pie Plate, Pie Crust Shield, Baker's Mat



Kitchen Starter Set

#2113 \$46.00

Small Micro-Cooker®, Smooth-Edge Can Opener, Twixit! Clips, Quikut Paring Knife, Measure-All® Cup, Easy Opener, Pizza Cutter



Coffee to a "Tea" Set

#2117 \$42.00

Simple Additions® Mugs (set of 4), Good Company® Coffee Regular, Good Company® Coffee Decaf, Good Company® Tea



Crock & Beer Bread Mix Set

#2106 \$29.50

19-oz. bag of Good Company™ Beer Bread Mix, Cranberry Stoneware Crock



Pizza Lovers Set

#2114 \$52.50

Stoneware Sensations cookbook, Pizza Cutter, Large Round Stone, Large Rack, Large Serving Spatula



Mix & Match Gift Combinations

Simple Additions® Triple Decker Delight

Three Tiered Stand	#1952	\$35.00
Small Squares (set of 2)	#1925	\$15.00
Small Bowls (set of 2)	#1910	\$15.00
Medium Squares (set of 2)	#1930	\$20.00
Medium Bowls (set of 2)	#1915	\$20.00



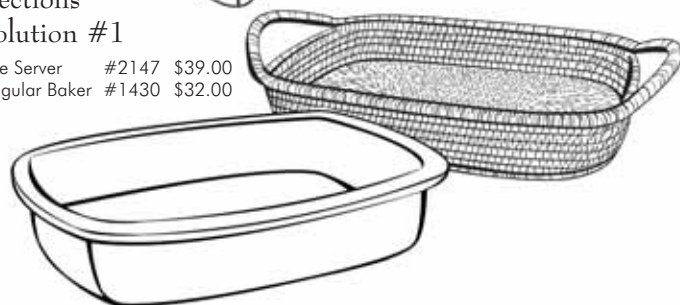
Simple Additions® Fiesta and Salsa

Small Bowl Caddy	#1944	\$8.50
Small Bowls (set of 2)	#1910	\$15.00
Fiesta Seasoning Set	#9546	\$5.50



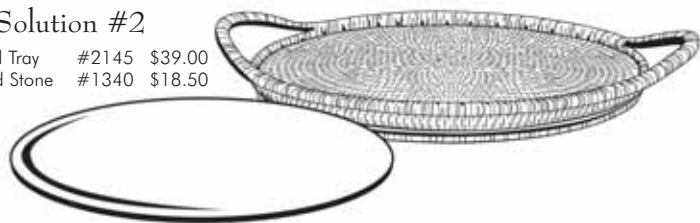
Woven Selections™ Serving Solution #1

Woven Rectangle Server	#2147	\$39.00
Classics® Rectangular Baker	#1430	\$32.00



Woven Selections™ Serving Solution #2

Woven Round Tray	#2145	\$39.00
Classic Round Stone	#1340	\$18.50



Gifts Under \$10

Ideal for grab bags, stocking stuffers and gift toppers! Most items fit nicely in our Gift Box Pack, too!

Crinkle Cutter	#1063	\$9.75
Hot Pad/Trivet	#2120	\$9.75
Jar Opener	#2677	\$9.50
Nonstick Cake Pan	#1725	\$9.00
Slice 'N Serve®	#1165	\$7.00
Bar Board	#1000	\$5.75

Italian Seasoning Mix	#9506	\$5.00
Asian Seasoning Mix	#9589	\$5.75
Soups, Stews & Chilis		
Recipe Card Collection	#2842	\$5.00
Pie Gate	#1719	\$5.00
Mini-Serving Spatula	#2621	\$4.00
Small Spreader	#2070	\$4.00
i-Slice™	#2995	\$3.75
Vegetable Peeler	#1050	\$3.50
Bamboo Tongs	#2237	\$2.00
Season's Best®		
Recipe Collection	#1865	\$1.00

Fiesta Cheese Torta

This layered cheese spread, seasoned with our Southwestern Seasoning Mix, is a lively way to start the party.

- 2 packages (8 ounces each) cream cheese, softened
- 1 tablespoon Pantry **Southwestern Seasoning Mix**
- 2 garlic cloves, pressed
- 1 cup (4 ounces) shredded cheddar cheese
- 2 green onions with tops, thinly sliced
- ¼ cup snipped fresh cilantro
- 1 plum tomato, seeded and diced
- ½ cup pitted ripe olives, chopped
- Additional snipped fresh cilantro (optional)
- Assorted crackers or tortilla chips (optional)



- Line inside of **Small Batter Bowl** with plastic wrap; set aside. In **Classic Batter Bowl**, combine cream cheese, seasoning mix and garlic pressed with **Garlic Press**; mix well. Add cheddar cheese, green onions and cilantro to cream cheese mixture; mix well.
- For first layer of torta, spoon ½ cup of the cream cheese mixture into bottom of Small Batter Bowl; spread evenly. Top with tomato, pressing lightly. For second layer, place ½ cup of the cream cheese mixture over tomato, spreading evenly. Top with olives, pressing lightly. For third layer, spoon remaining cream cheese mixture over olives, spreading evenly. Cover; refrigerate at least 30 minutes to allow flavors to blend.
- To unmold torta, invert batter bowl onto **Simple Additions® Medium Square**. Remove plastic wrap. Sprinkle with additional snipped cilantro, if desired. Serve with assorted crackers or tortilla chips.

Yield: 20 servings

Nutrients per serving (2 tablespoons spread): Calories 110, Total Fat 10 g, Saturated Fat 6 g, Cholesterol 30 mg, Carbohydrate 1 g, Protein 3 g, Sodium 140 mg, Fiber 0 g

Gift Certificates

If you want to give the gift of The Pampered Chef® but you aren't quite sure what the lucky recipient would want, our gift certificates, starting at \$20, are the perfect solution. Each certificate comes complete with a catalog for easy product selection, so the hardest part is deciding which great item to get! Ask your Kitchen Consultant for an order form.

