

JUNE IS JUMPIN' WITH THE PAMPERED CHEF!!!!!!

[CHECK OUT THE RECIPES AT THE END OF THE EMAIL!](#)

I am jumping with joy to tell you about why June is so exciting with The Pampered Chef ~ A COOL NEW PRODUCT and FANTASTIC FATHER'S DAY SPECIAL! By receiving this email, you have the exclusive opportunity to PRE ORDER BOTH!!!!!!!!!!!!!! AND you can get a Triple Bonus Special from me!

1. Just in time for Father's Day ~ Save \$5 on the **GREAT GRILLING SET!**

Now thru June 5 only \$14 (Past Hosts: \$12.60)



Set includes the Chipotle Rub, the BBQ Rub, and the Jamaican Jerk Rub, Grill it Quick spiral bound cookbook, plus a gift bag.

Want to add to the Great Grilling Set? Choose from multiple grill tools to make a complete grilling package!



BBQ Turner \$17.50, BBQ Cleaning Brush \$15.00, BBQ Jumbo Turner \$18.50, BBQ Basting Brush \$17.50, BBQ Tongs \$18.50, BBQ Flexible Turner \$18.50, BBQ Skewer Set \$18.00, BBQ Basting Bottle \$15.00

2. Just in time to beat the summer heat ~ the **new**

COOL & SERVE TRAY is only \$42! (Past Hosts: \$37.80).



Two Removable Trays

Two divided trays feature 1-cup capacity wells and four compartments.

Two dual-sided cooling inserts

One side is flat; the other side features wells for deviled eggs.



Exclusive technology!

Innovative cooling gel keeps foods cold 4–6 hours. **Snap fit** Clear lid and base snap together for easy transport and storage.

Finger slots Easily remove and place inserts inside the base.



Easy cleaning

All components are dishwasher safe.

SO MANY OPTIONS! Brand new and only available starting June 1. The green trays stay cold for 6 hours, keeping your eggs, veggies, fruits, meats, and dips cool and safe to eat in the summer sun! The tray completely configures a multitude of ways and is the most versatile “chilled product” we have ever offered! You can pre-order your new Cool & Serve with me through this email ☺

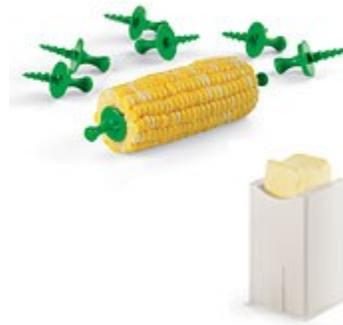
3. Just in time to save you more money ~ a **TRIPLE BONUS FROM ME!**

Because you have received this exclusive email, I want you to enjoy some exclusive bonuses!

- First, with your purchase through this email of **\$60** (before shipping and tax), you will receive for free your choice of either the Kernel Cutter or the Corn Cob Nobs and Corn Butterer Set for **FREE!**



or



- As an added bonus, if your order is **\$120** (before shipping and tax), you will receive the Kernel Cutter or the Corn Cob Nobs and Corn Butterer Set PLUS 2 **SPICES/RUBS** of your choice for **FREE!**



SPICES & RUBS

Asian, Dill, Southwestern, Italian, Rosemary, Korintje Cinnamon; Cinnamon Spice Blend

Thai Red Curry, Lemon Pepper Rub, Chipotle Rub; Crushed Peppercorn Garlic Rub, Citrus Basil Rub

Smoky Barbeque Rub, Creole Rub, Jamaican Jerk Rub, Greek Rub, Moroccan Rub

- For your **TRIPLE BONUS**, if your order is **\$150** (before shipping and tax), you will receive everything mentioned above **PLUS, FREE SHIPPING AND** your choice of one item for 60% off – either the set of all 3 Collapsible Bowls, the set of Outdoor Party Sticks, the Grill Basket or the new Grill Tray! (60% off prices = Bowls \$24, Sticks \$15.60, Basket \$10.60, Tray \$11.80)



or



or



Keep in mind that these totals can be your personal order or get together with some friends and send me a combined order!

Just email me at pennybopp@comcast.net or call me at 540-538-6384 to place your order for this **TRIPLE BONUS!**

Be sure to order by June 5 for pre-orders and for Father's Day delivery!

If you **book** one of my open cooking show dates in June or July you can get the **cool and serve tray FREE!** Email me today for a list of my open dates!

To get you in the spirit of using your new Cool & Serve with great summer dips (both sweet and savory), **below are a collection of easy and impressive dips you can use with your**

new Cool & Serve!

Enjoy and wonderful Memorial Day Weekend! Please be sure to take to a moment to remember who sacrificed life or loved ones in order for us to have the freedom to celebrate.

Sarah Rodriguez

Cheesy Bacon Dip

Ingredients:

- | | |
|---|---|
| 1 package (8 ounces) cream cheese, softened | 6 slices bacon, crisply cooked, drained and crumbled |
| 1/2 cup mayonnaise | 1 large tomato, seeded and diced, divided (about 1 cup) |
| 1 garlic clove, pressed | 1/2 cup sliced green onions with tops, divided |
| 1 cup (4 ounces) shredded cheddar cheese | Cocktail bread slices or crackers (optional) |

Directions:

1. Preheat oven to 350°F. In medium bowl, combine cream cheese, mayonnaise and garlic; whisk until smooth. Add cheddar cheese, bacon, half of the tomato and half of the green onions to cream cheese mixture; mix well. Spoon into **Mini Baker**.
2. Bake 15-20 minutes or until heated through. Top with remaining tomato and green onions. Serve with cocktail bread slices or crackers, if desired.

Yield: Yield: 3 cups (24 servings)

Chipotle Dip

Ingredients:

- 1 cup (250 mL) mayonnaise
- 1 cup (250 mL) sour cream
- 2 tbsp (30 mL) **Chipotle Rub**
- Assorted fresh vegetables or potato chips (optional)

Directions:

1. Combine mayonnaise, sour cream and rub in medium bowl; mix well. Cover; refrigerate 1 hour to allow flavors to blend.
2. Serve with assorted fresh vegetables or potato chips, if desired.

Yield: 16 servings (2 cups/500 mL dip)

Citrus & Basil Dip

Ingredients:

- 1 cup mayonnaise
- 1 cup sour cream
- 1 tablespoon **Citrus & Basil Rub**
- Assorted dippers such as fresh vegetables or crackers (optional)

Directions:

1. Combine mayonnaise, sour cream and basil rub in bowl of **Chillzanne® Sectional Server**; mix well. Cover; refrigerate 1 hour to allow flavors to blend.
2. To assemble, insert frozen inserts into crescents. Spoon dip into bowl. Serve with fresh vegetables or crackers, if desired.

Yield: about 2 cups dip (16 servings)

Caramel Apple Dip

Ingredients:

- | | |
|--|---------------------------|
| 1 package (8 ounces) cream
cheese, softened | 1/2 teaspoon vanilla |
| 1/2 cup apple butter | 1/2 cup peanuts, chopped |
| 1/4 cup packed brown sugar | 5 apples or pears, wedged |

Directions:

1. Combine all ingredients except peanuts and apples in Small Batter Bowl; mix well. Chop peanuts using **Food Chopper**; add to Batter Bowl. Mix well; chill.
2. Wedge apples using Apple Wedger; arrange around dip and serve.

Yield: 16 servings (2 cups)

Cook's Tips: Apple butter can be found in the jams and jellies section of most grocery stores. Substitute 1 can (8 ounces) crushed pineapple, drained, for the apple butter.