



### New for June!



Introducing our new Cool & Serve Square Tray! If you like picnics and barbecues, you're going to LOVE this product! It keeps food cold for up to six hours! There are two removable divided trays with wells for dips and compartments for veggies or snacks. Cooling inserts are flat on one side and shaped to hold deviled eggs on the other! Everything snaps together for storage and transport, AND it's dishwasher safe.

You can pick up this beautiful addition to your summer entertaining arsenal for \$42 \*\*\*\*OR\*\*\*\* you could pick it up for 60% off when you host a June show over \$650!

### June Host Special

Hosts in June can save 60% on one of our favorite outdoor products. Choose from our BBQ Grill Tray, Collapsible Serving Bowls, Outdoor Party Sticks or BBQ Grill Basket. If you reach \$650 or more in guest sales, you could also pick the \*NEW\* Cool & Serve Square Tray as your Host Special selection! As always, you'll also receive FREE, half-price and discounted products along with free shipping and our fabulous P.H.D. - Past Host Discount of 10% that is good for a full year following your show. What are you waiting for? Contact me today!



### June Guest Special

As a June guest, you can choose one of these corn companions for FREE with your purchase of \$60 or more! The Kernel Cutter is great for quickly removing kernels from cobs (cooked or raw), and the Corn Cob Nobs & Corn Butterer combo will make preparing and serving fresh cobs a cinch! Choose either one on us! Call me to place your order today!

### Make money for having FUN!

Start your own Pampered Chef® business in June, and you'll make money while having your summer fun, too! You will also receive our Stainless Mixing Bowl Set (a \$74.50 value!) when you reach \$1,250 in sales in your first 30 days. (The average new Consultant does this in just three Cooking Shows.) Start for only \$155 and receive a kit with more than \$435 in products. Make money — over \$250 in commissions in your first 30 days!\* Enjoy flexibility, freedom and fun.

\*Based on 2009 Cooking Show sales average of \$450 per Show



Want a delicious idea for that Grill Basket you're eyeing? Try this at your next BBQ!

#### Grilled Mushroom & Onion Basket

##### Ingredients:

- 1 lb mushrooms, halved
- 2 medium onions, sliced 1/4 in. thick
- 1 tbsp olive oil
- 1 tsp salt
- 1/4 tsp coarsely ground black pepper
- 3/4 cup grape tomatoes
- 2 tbsp lemon juice
- 1 tbsp chopped parsley
- 1/4 cup crumbled goat cheese

##### Directions:

1. Prepare grill for cooking over medium-high heat. Place BBQ Grill Basket on grill and preheat 3 minutes. In large bowl, combine mushrooms, onions, oil, salt and black pepper; mix well. Add mushroom mixture to basket. Grill, undisturbed, 7 minutes. Shake basket using tongs; grill additional 5 minutes. Add tomatoes to basket; grill 3-4 minutes or until mushrooms are browned and onions begin to caramelize. Remove basket from grill.
2. Return mushroom mixture to large bowl. Add lemon juice and parsley to mixture; mix well. Pour into serving bowl and top with crumbled goat cheese. Yield 4 servings.

**Coming in July! Go GREEN with some Super Salad Specials for our hosts!**

Nutrients per serving: Calories 110, Total Fat 5 g, Saturated Fat 1.5 g, Cholesterol 5 mg, Carbohydrate 12 g, Protein 6 g, Sodium 620 mg, Fiber 3 g