



March Host Special

Be one of the first hosts to launch our Spring/Summer season and be rewarded with the hottest new products! March hosts can choose TWO bamboo pieces at 60% off with guest sales of \$550 or more. Choose ONE piece with guest sales totaling \$150-\$549.99. PLUS, you'll get all the regular host benefits - free products, half-price products and a generous discount, depending on guest sales. All hosts also receive complimentary shipping and a past host discount for a full year following their show! Check out the beautiful bamboo pieces you can get for 60% off with your March show!



March Guest Special

Stir up a great time with our March Guest Special - available to all guests with purchase of \$60 or more! Choose from the Bamboo Specialty Cooking Set (small spatula, beveled-edge spatula and beveled-edge with a well) or the Bamboo Spoon Set (12" oval, 12" round, 10" round). Choose one for FREE with your qualifying purchase!!



Hot off the presses - a fabulous new recipe for the new season - from our Season's Best collection!

Artichoke-Bacon Bites

- 24 authentic restaurant-style tortilla chips
- 1 can (14 oz) artichoke hearts in water, drained
- 4 oz Monterey Jack cheese (1 cup grated), divided
- 1 small plum tomato
- 1/2 cup loosely packed fresh cilantro, divided
- 1/2 cup mayonnaise
- 4 slices cooked bacon, crumbled
- 1 tbsp Crushed Peppercorn & Garlic Rub

Preheat oven to 425°F. Arrange tortilla chips in a single layer on Large Round Stone with Handles. Finely chop artichokes using Food Chopper. Squeeze out excess moisture using paper towels. Grate cheese using Rotary Grater. Hull and core tomato using Core & More. Dice tomato and chop cilantro using Color Coated Chef's Knife. Combine artichokes, half of the cheese, tomato, half of the cilantro, mayonnaise, bacon and rub in Classic Batter Bowl. Using level Small Scoop, divide artichoke mixture evenly over tortilla chips; sprinkle with remaining cheese. Bake 9-11 minutes or until cheese begins to brown. Remove baking stone from oven to Stackable Cooling Rack. Sprinkle with remaining cilantro. Serve immediately. Yield:24

Cook's Tip: To cook bacon, cut into 1/4-in.pieces and cook in (8-in. Sauté Pan over medium-high heat 8-10 minutes or until crisp. Drain on paper towels. If desired, 2 garlic cloves, pressed and 1 tsp coarsely ground black pepper can be substituted for the Crushed Peppercorn & Garlic Rub.



Do you dream of irresistible destinations? The Pampered Chef can put those dreams within your reach! In addition to a free products and a healthy commission, being a Pampered Chef consultant makes you eligible to earn FREE travel incentives! This year, our sights are set on charming Toronto, Canada or magical Maui, Hawaii! It's a great time to get started on a new journey - to an fabulous destination! Come join us today - contact me for more details!

Coming in April- Hosts live the high life with specials on our stunning and beautiful display pieces that take your entertaining to new heights!