



Ham & Cheese Calzone



Rather than spending time assembling individual sandwiches, try this quick twist on hot ham and cheese.

- 2 tbsp mayonnaise
- 2 tsp Dijon mustard
- 1 cup fresh broccoli florets (about 2 oz)
- ½ small onion
- 1 8-oz slice smoked deli ham (about ½ in. thick)
- 2 cups shredded Swiss cheese, divided
- 1 tbsp vegetable oil, divided
- 2 pkg (13.8 oz each) refrigerated pizza crust
- 1 oz Parmesan cheese, grated

**Around
\$2 per
serving!***

1. Preheat oven to 450°F. Combine mayonnaise and mustard in **Classic Batter Bowl**; mix well with **Small Mix 'N Scrapper**®. With **Color Coated Santoku Knife**, coarsely chop broccoli and onion; dice ham. Combine broccoli, onion, ham and half of the Swiss cheese in batter bowl; mix well.
2. Lightly spread **Large Bar Pan** with 1 tsp of the oil. Unroll one package of dough onto bottom of pan, gently stretching and pressing dough to cover bottom. Sprinkle with remaining Swiss cheese to within 1 in. of edges; spoon ham mixture over cheese using scrapper. Unroll remaining dough directly over filling, matching edges of dough and shaping to fit as dough is unrolled. Trim ½ in. off sides of dough. Press edges to seal. Drizzle remaining oil over dough;

*Prices based on main dish serving size. Prices are estimated and vary regionally.

spread evenly using back of **Adjustable Measuring Spoon**. Make 12 slits, in three rows of four each, into top crust.

3. Bake 14–16 minutes or until golden brown. Meanwhile, grate Parmesan cheese using **Microplane® Adjustable Grater**. Remove pan from oven; sprinkle Parmesan cheese over calzone. Bake 2–3 minutes or until cheese is melted and crust is deep golden brown. Remove from oven; slice calzone with **Pizza Cutter**.

Yield: 8 servings

U.S. Nutrients per serving: Calories 440, Total Fat 18 g, Saturated Fat 7 g, Cholesterol 40 mg, Carbohydrate 49 g, Protein 22 g, Sodium 1240 mg, Fiber 2 g

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Advance preparation

Ask the host to have the following ready:

- Broccoli florets washed and onion peeled.

Before the Show:

- Preheat oven to 450°F.
- Lightly spread 1 tsp of the oil over Large Bar Pan.
- Coarsely chop half of the broccoli florets and dice half of the ham. Ask early arriving guest to help.

Involve guests!

- Throughout the Show, ask guests to use products and help prepare the recipe.

Shopping list for host*

- 2 tbsp mayonnaise
- 2 tsp Dijon mustard
- 1 cup fresh broccoli florets (about 2 oz)
- ½ small onion
- 1 8-oz slice smoked deli ham
(about ½ in. thick)
- 2 cups shredded Swiss cheese
- 1 tbsp vegetable oil
- 2 pkg (13.8 oz each) refrigerated pizza crust
- 1 oz Parmesan cheese

* To print or e-mail a copy of the recipe or shopping list, go to Consultant's Corner > Products and Recipes > Recipes > New Consultant Recipes.

Tools used

- Classic Batter Bowl
- Small Mix 'N Scraper®
- Color Coated Santoku Knife
- Large Bar Pan
- Adjustable Measuring Spoon
- Microplane® Adjustable Grater
- Pizza Cutter
- Mini Measure-All® Cup
- Bar Board



Warm Nutty Caramel Brownies



A nut topping, chocolate caramel candies and a chocolate drizzle all top these decadent brownies with a hidden candy surprise.

- 1 tsp vegetable oil
- 1 pkg (18-21 oz) brownie mix (plus ingredients to make **cake-like** brownies)
- $\frac{3}{4}$ cup packed brown sugar, divided
- 2 cups miniature semi-sweet chocolate morsels, divided
- 1 cup salted mixed nuts, divided
- 5 rolls (1.7 oz each) milk chocolate-covered chewy caramels, unwrapped, divided (40 pieces total)
- Vanilla ice cream (optional)

1. Preheat oven to 375°F. Lightly spread oil over **Large Bar Pan**. In **Classic Batter Bowl**, combine brownie mix, water, oil, eggs and $\frac{1}{4}$ cup of the brown sugar; mix well. Stir in $1\frac{1}{2}$ cups of the chocolate morsels; pour batter into pan, spreading evenly using **Small Mix 'N Scraper**®.
2. Chop nuts using **Color Coated Santoku Knife**. Combine $\frac{1}{2}$ cup of the nuts and remaining $\frac{1}{2}$ cup brown sugar; sprinkle evenly over brownie batter. Bake 20–22 minutes or until wooden pick inserted in center comes out clean.
3. Meanwhile, cut 16 caramels into quarters. Place remaining $\frac{1}{2}$ cup chocolate morsels in a small, microwave-safe bowl; microwave on HIGH 1 minute or until melted, stirring after each 20-second interval. Spoon melted chocolate into resealable plastic bag; set aside.

4. Remove pan from oven. Immediately press remaining 24 caramels evenly into brownie in four rows of six caramels each. Sprinkle quartered caramels and remaining nuts over brownies. Trim corner of chocolate-filled bag; drizzle chocolate evenly over brownies. Cut into squares; serve warm. Serve with ice cream, if desired.

Yield: 24 servings

U.S. Nutrients per serving: Calories 300, Total Fat 16 g, Saturated Fat 4.5 g, Cholesterol 25 mg, Carbohydrate 39 g, Protein 3 g, Sodium 135 mg, Fiber 1 g

Warm Nutty Caramel Brownies



Advance preparation

Before the Show:

- Preheat oven to 375°F.
- Lightly spread 1 tsp of the oil over Large Bar Pan.
- Ask early arriving guests to help chop half of the nuts, unwrap all of the caramels and cut 16 of them into quarters.

Involve guests!

- Throughout the Show, ask guests to use products and help prepare the recipe.

Shopping list for host*

- 1 tsp vegetable oil
- 1 pkg (18-21 oz) brownie mix (plus ingredients to make **cake-like** brownies)
- $\frac{3}{4}$ cup packed brown sugar
- 2 cups miniature semi-sweet chocolate morsels
- 1 cup salted mixed nuts
- 5 rolls (1.7 oz each) milk chocolate-covered chewy caramels (40 pieces total)
- Vanilla ice cream (optional)

* To print or e-mail a copy of the recipe or shopping list, go to Consultant's Corner > Products and Recipes > Recipes > New Consultant Recipes.

Tools used

- Large Bar Pan
- Classic Batter Bowl
- Small Mix 'N Scraper®
- Color Coated Santoku Knife
- Adjustable Measuring Spoons
- Mini Measure-All® Cup
- Bar Board
- Pizza Cutter