

***You are invited to a special Pampered Chef party!***

***WHERE: MY HOUSE or order online!***

***TIME: 7pm***

***Date: details below***

***CAN YOU COME?***



***I know how busy you all are and that you probably hate being invited to any home parties, but I assure you this is no ordinary home party. And to be honest, I haven't had a party like this in ages, and I need to update my kitchen gadgets.***

***Pampered Chef has come out with new consultants and products that are fabulous.***

***I have sent some samples of the new home party products...***



## Peach Cobbler

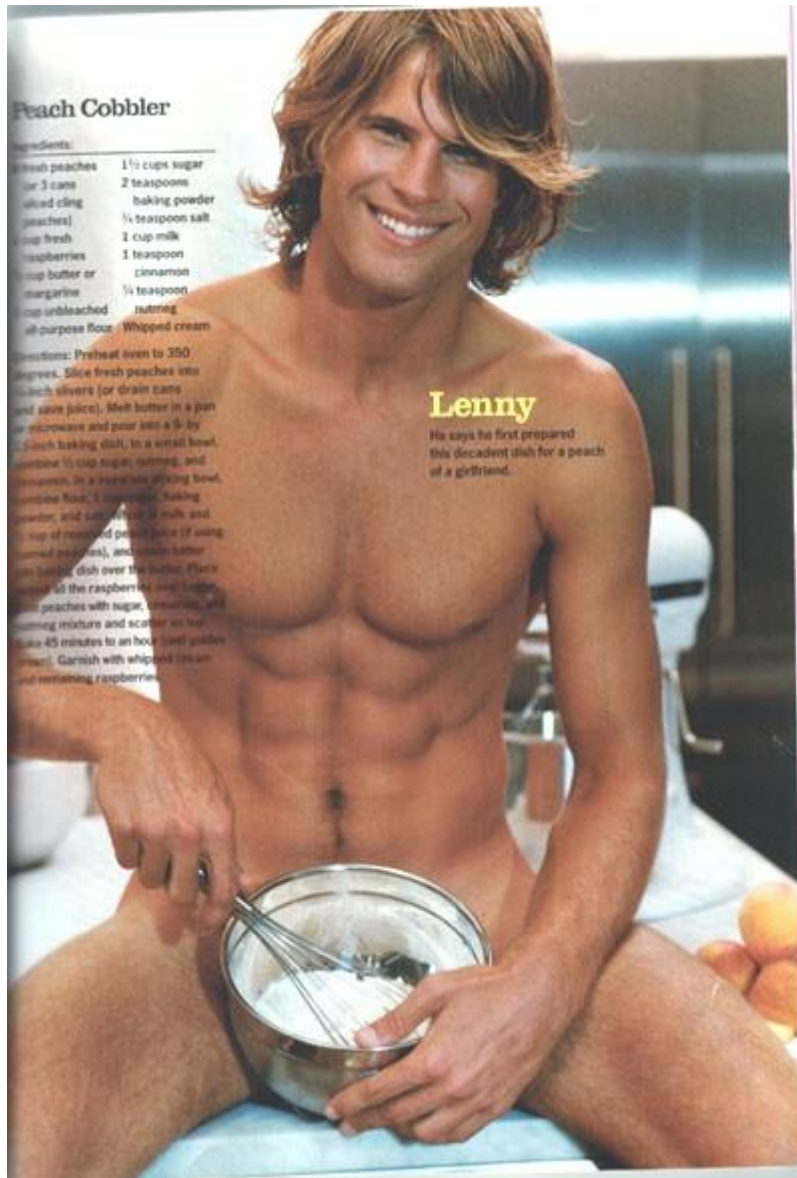
### Ingredients:

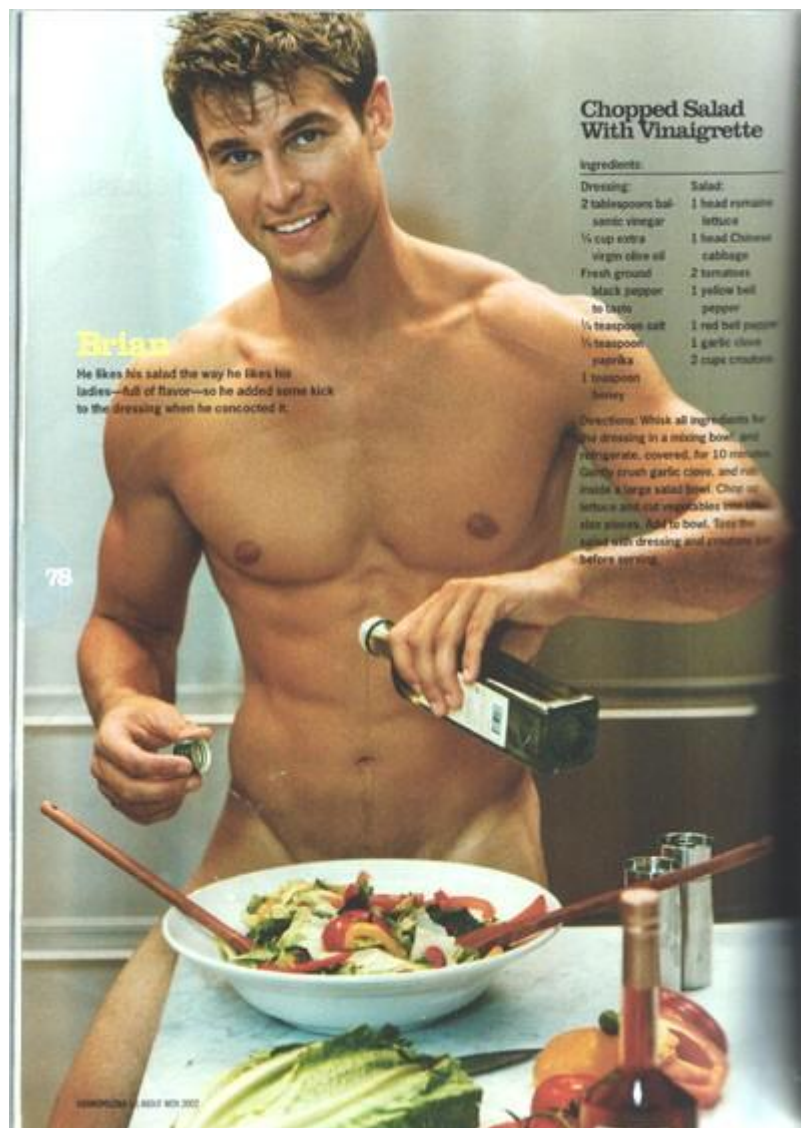
4 fresh peaches	1 1/2 cups sugar
or 3 cans	2 teaspoons
of sliced cling	baking powder
peaches	1/2 teaspoon salt
1 cup fresh	1 cup milk
raspberries	1 teaspoon
1/2 cup butter or	cinnamon
margarine	1/2 teaspoon
1 cup unbleached	nutmeg
all-purpose flour	Whipped cream

**Directions:** Preheat oven to 350 degrees. Slice fresh peaches into 1/2-inch slices (or drain cans and save juice). Melt butter in a pan in microwave and pour into a 9-by-9-inch baking dish. In a small bowl, combine 1/2 cup sugar, nutmeg, and cinnamon. In a medium mixing bowl, combine flour, 1 teaspoon baking powder, and substitute 1/2 milk and 1 cup of reserved peach juice (if using canned peaches), and whisk butter into batter. Dish over the butter. Place 1/2 cup of the raspberries over top. Slice peaches with sugar, cinnamon, and nutmeg mixture and scatter on top. Bake 45 minutes to an hour (until golden brown). Garnish with whipped cream and remaining raspberries.

## Lenny

He says he first prepared this decadent dish for a peach of a girlfriend.





## Brian

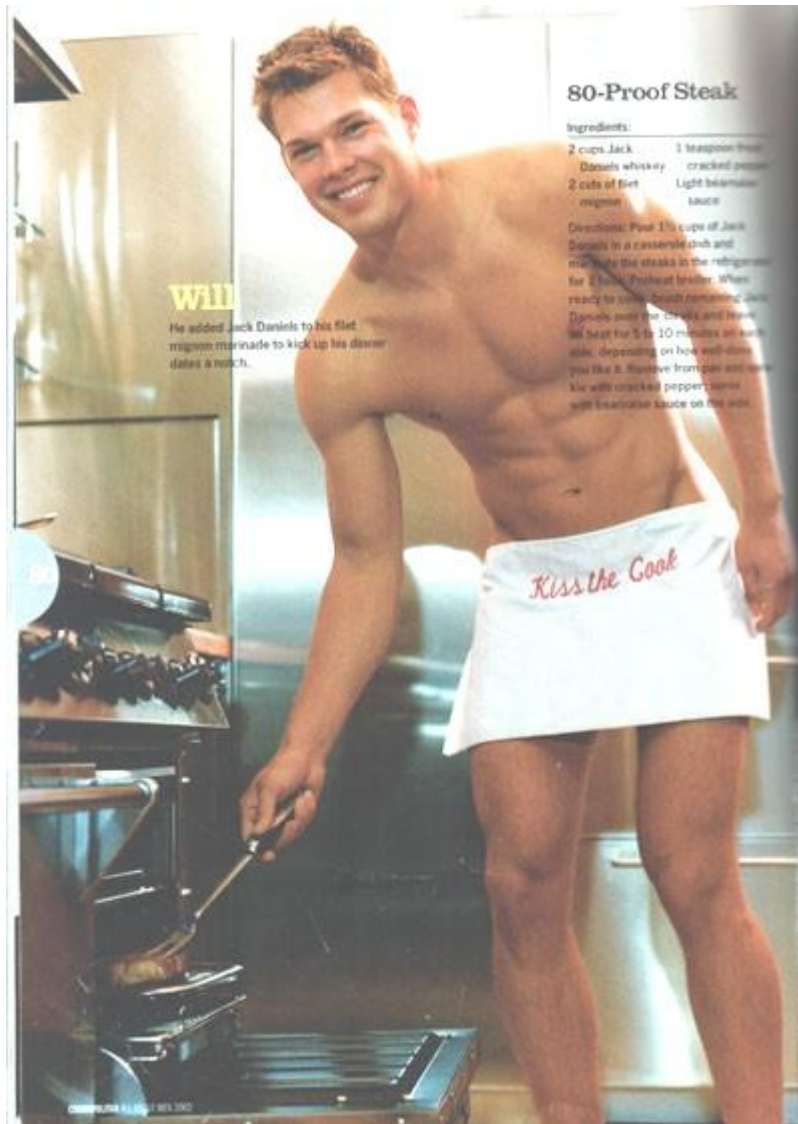
He likes his salad the way he likes his ladies—full of flavor—so he added some kick to the dressing when he concocted it.

## Chopped Salad With Vinaigrette

### Ingredients:

Dressing:	Salad:
2 tablespoons balsamic vinegar	1 head romaine lettuce
1/2 cup extra virgin olive oil	1 head Chinese cabbage
Fresh ground black pepper to taste	2 tomatoes
1/2 teaspoon salt	1 yellow bell pepper
1/2 teaspoon paprika	1 red bell pepper
1 teaspoon honey	1 garlic clove
	2 cups croutons

**Directions:** Whisk all ingredients for the dressing in a mixing bowl, and refrigerate, covered, for 10 minutes. Gently crush garlic clove, and roll inside a large salad bowl. Chop up lettuce and cut vegetables into bite-size pieces. Add to bowl. Toss the salad with dressing and croutons just before serving.



## Will

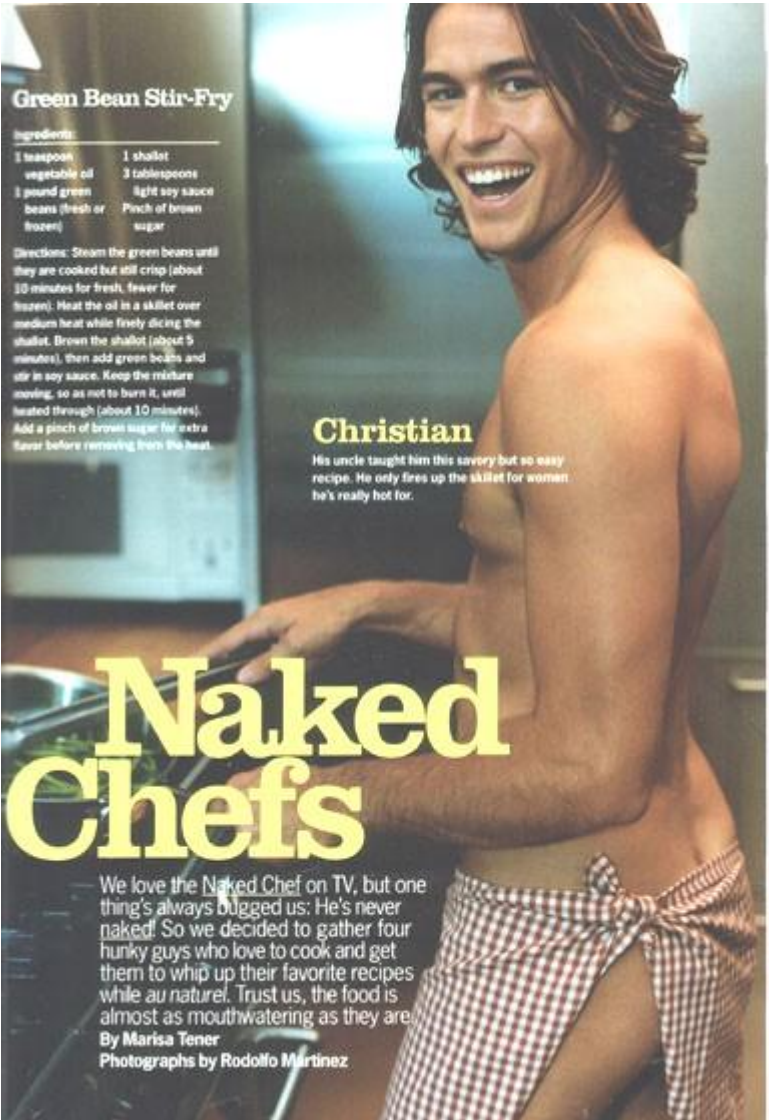
He added Jack Daniels to his filet mignon marinade to kick up his dinner dates a notch.

## 80-Proof Steak

### Ingredients:

2 cups Jack	1 teaspoon fresh
Daniels whiskey	cracked pepper
2 cuts of filet	Light balsamic
mignon	sauce

**Directions:** Pour 1 1/2 cups of Jack Daniels in a casserole dish and marinate the steaks in the refrigerator for 2 hours. Preheat broiler. When ready to cook, broil remaining Jack Daniels over the steaks and broil. Broil for 5 to 10 minutes on each side, depending on how well done you like it. Remove from grill and serve. Use with cracked pepper sauce and light balsamic sauce on the side.



**Green Bean Stir-Fry**

**Ingredients:**

1 teaspoon vegetable oil	1 shallot
1 pound green beans (fresh or frozen)	3 tablespoons light soy sauce
	Pinch of brown sugar

**Directions:** Steam the green beans until they are cooked but still crisp (about 10 minutes for fresh, fewer for frozen). Heat the oil in a skillet over medium heat while finely dicing the shallot. Brown the shallot (about 5 minutes), then add green beans and stir in soy sauce. Keep the mixture moving, so as not to burn it, until heated through (about 10 minutes). Add a pinch of brown sugar for extra flavor before removing from the heat.

**Christian**

His uncle taught him this savory but so easy recipe. He only fires up the skillet for women he's really hot for.

# Naked Chefs

We love the Naked Chef on TV, but one thing's always bugged us: He's never naked! So we decided to gather four hunky guys who love to cook and get them to whip up their favorite recipes while au naturel. Trust us, the food is almost as mouthwatering as they are.

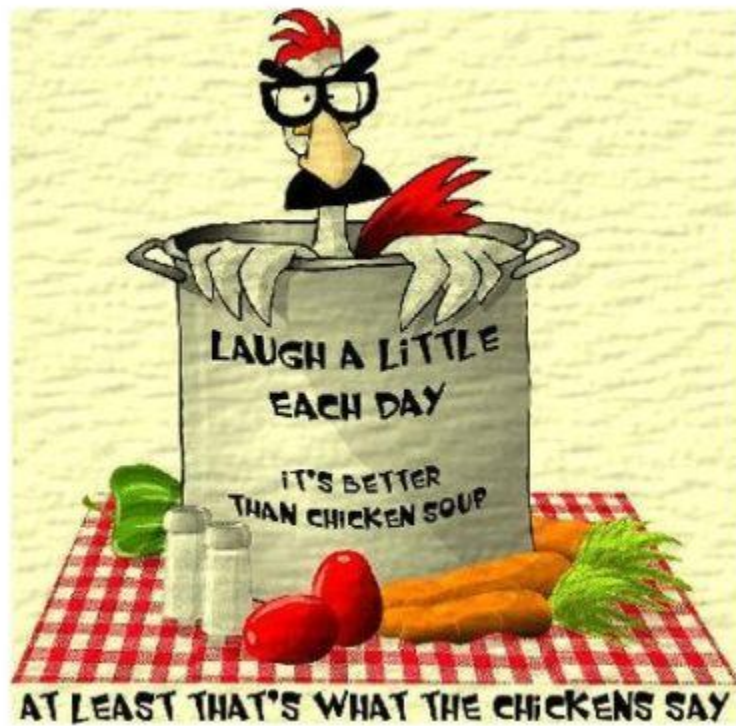
By Marisa Tener  
Photographs by Rodolfo Martinez

***GOTCHA!!!!***

***Now, aren't you sorry you groaned and said, 'not another party'***

***Forward this to all the women in your address book who have a sense of humor.***





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