

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

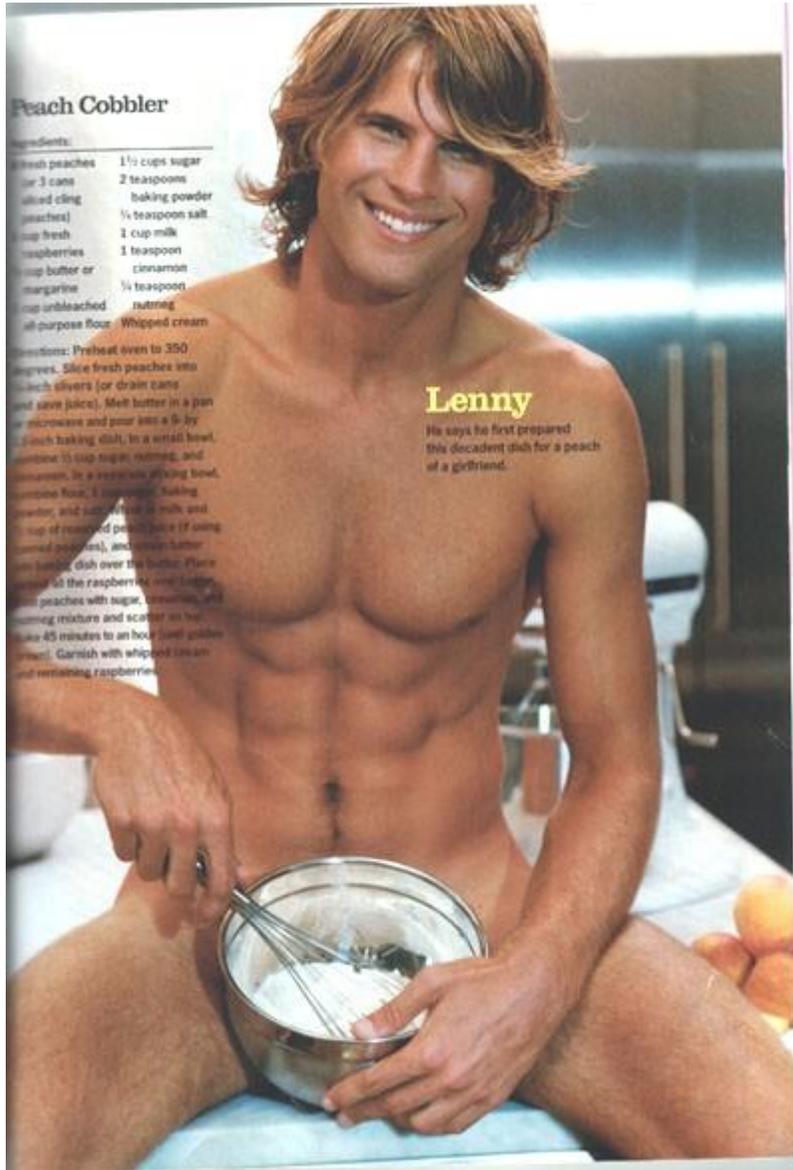
Ingredients:

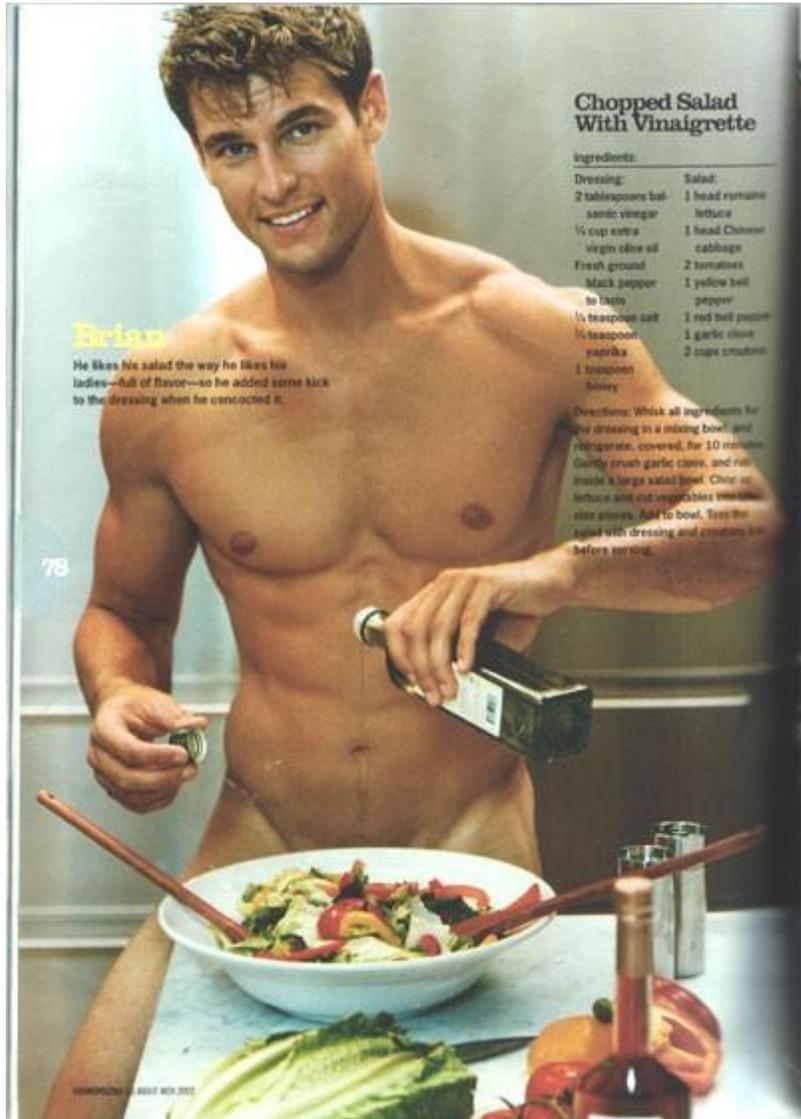
4 fresh peaches	1 1/2 cups sugar
or 3 cans	2 teaspoons
unsweetened	baking powder
peaches)	1/2 teaspoon salt
1 cup fresh	1 cup milk
raspberries	1 teaspoon
1/2 cup butter or	cinnamon
margarine	1/2 teaspoon
1 cup unbleached	nutmeg
all-purpose flour	Whipped cream

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 separate mixing bowl, combine flour, 1 teaspoon baking powder, and add 1/2 cup milk and 1/2 cup of reserved peach juice (if using canned peaches), and whisk together. Pour batter over the butter. Place 1/2 cup of the raspberries over top. Scatter 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.





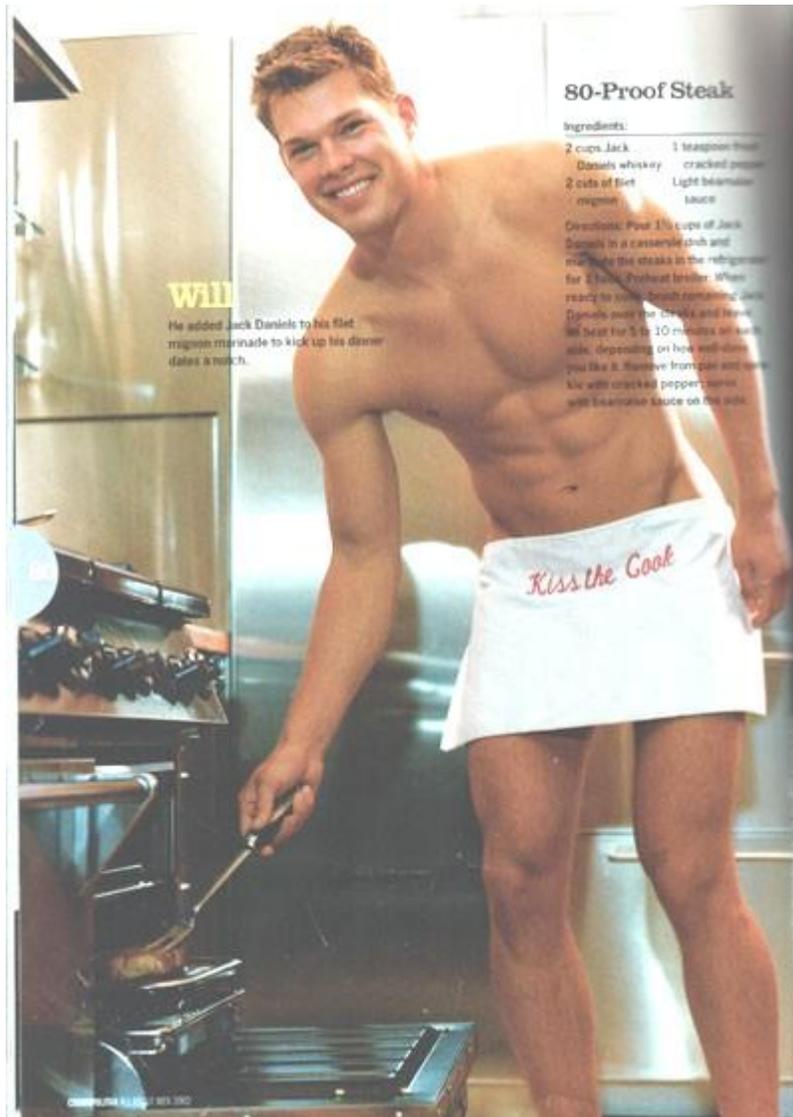
Brian

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. Coarsely crush garlic clove, and rub 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.

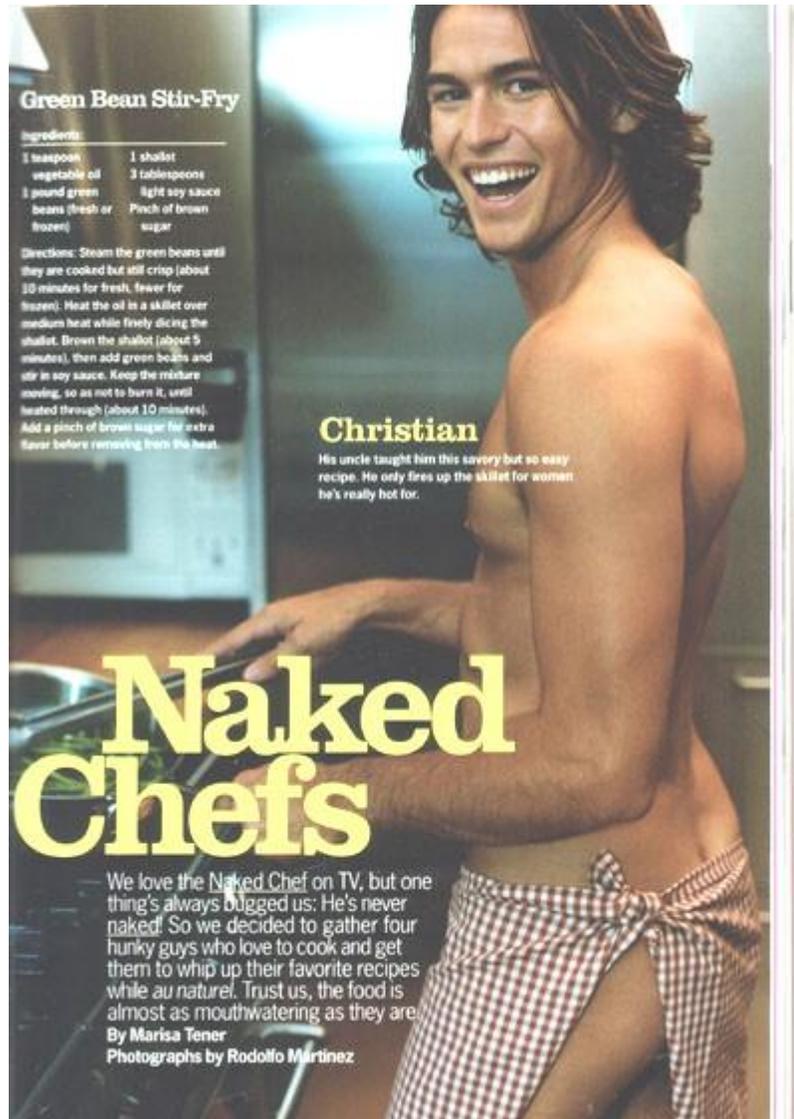
80-Proof Steak

Ingredients:

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

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 pan and serve. Use with cracked pepper sauce with balsamic sauce on the side.

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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

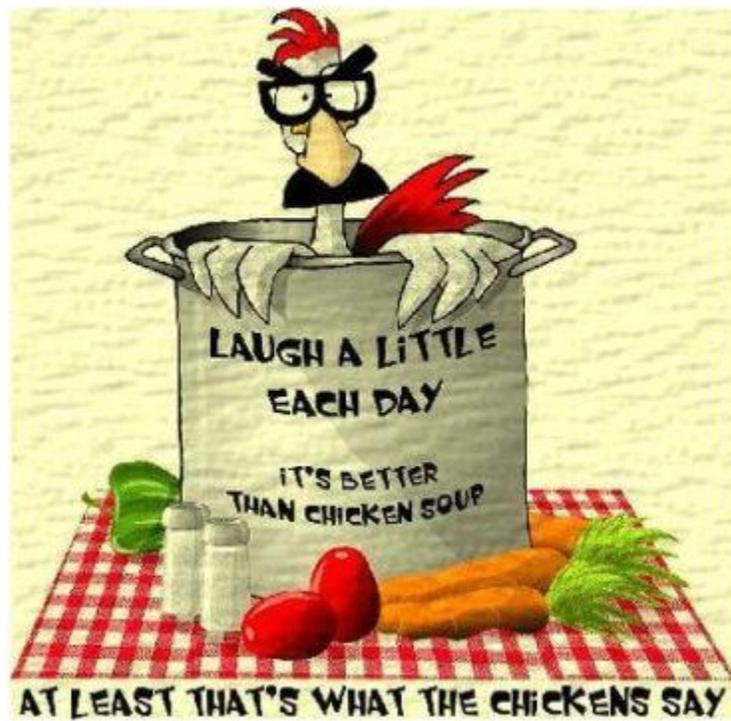
We love the Naked Chef on TV, but one thing's always bugged us: He's never naked! So we decided to gather four hunky guys who love to cook and get them to whip up their favorite recipes while au naturel. Trust us, the food is almost as mouthwatering as they are.

By Marisa Tener
Photographs by Rodolfo Martínez

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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