

**November 2008**

Sending you fun information from The Pampered Chef®

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## **Pampered Tidbits**

### **Host a Cooking Show in November and Save!!!!**

Host a show in November, and you can add to your collection of Stoneware for 60% off. With show sales less than \$500, you will get one piece Stoneware. With show sales over \$500, you can purchase two pieces. You will get this amazing deal along with all the other incredible host benefits.

**Call me today for more information!**

### **Are you a guest at a show? We have something for you!!!!**

Purchase any piece of unglazed Stoneware for 20% off. There is no limit to the amount of stoneware you can purchase.



### **Volume 2, Issue 11**



**Deep Covered Baker**

### **Product Spotlight: Deep Covered Baker**

You can do so much with the Amazing Deep Covered Baker. You can bake a chicken in the microwave in 30 minutes. You can also make pork tenderloin and barbeque ribs in the microwave. Use it in place of your crock pot and enjoy the most tender roasts!

## **Homemade for the Holidays**



### **Candy Cane Brownie Lollipops**

Holiday order deadlines:  
Orders submitted between December 11-18 will be received by December 18-23. Be sure to place your orders early to assure prompt delivery.

The holiday season is quickly approaching. It will be here before we know it. With the Pampered Chef your holiday shopping can be made easier. Host a Homemade for the Holidays show and you will learn unique holiday recipes that are great for entertaining and gift giving. You will also learn great gift ideas for anyone on your list.

### **December to Remember**

Host a cooking show in December and you can save 60% on either the Trifle Bowl or the Beaded Serving Set and Beaded Spreader. If you have more than \$500 in guest sales, you will receive either the Festive Holiday Desserts Recipe Collection or Korintje Cinnamon free!

### **Online Outlet**

Have you visited our online outlet? From cookware to stoneware, find the products you miss and buy them for less. Just go to my website and click "order products." From there choose option two and go straight to the outlet. Outlet orders cannot be added to a cooking show. Be sure to check the outlet often as products are frequently changed.



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## Spinach Carbonara Pizza



### Recipe of the Month

Mocha Café au Lait

1 T. hot fudge ice cream topping  
1/2 cup hot brewed coffee  
1/4 cup hot milk  
Whipped topping  
Semi-sweet chocolate morsels, grated

1. Place ice cream topping in coffee cup or mug.
2. Stir in coffee and milk until blended.
3. Top with whipped topping and top with grated chocolate

- 1 pkg (13.8 oz) refrigerated pizza crust
- 6 slices bacon, divided
- 1 pkg (6 oz) fresh baby spinach leaves (about 8 cups)
- 2 garlic cloves, pressed
- 1 oz grated fresh Parmesan cheese (about 1/4 cup packed)
- 1 cup jarred Alfredo pasta sauce
- 1/4 tsp coarsely ground black pepper
- 2 cups (8 oz) shredded mozzarella cheese, divided
- Additional coarsely ground black pepper (optional)

1. Preheat oven to 450°F. Unroll dough over bottom of lightly greased **Large Bar Pan**. Gently stretch and press dough to cover bottom of bar pan. Bake 10-12 minutes or until crust begins to brown; remove pan from oven to **Stackable Cooling Rack**.
2. Meanwhile, slice bacon into 1/4-in. pieces; cook in (**8-in.**) **Sauté Pan** over medium heat 5-6 minutes or until crisp. Remove bacon from pan; drain on paper towels. Place spinach and garlic pressed with **Garlic Press** into **Classic Batter Bowl**. Cover batter bowl; microwave on HIGH 2-3 minutes or until spinach is wilted. Carefully remove lid; press spinach to side of batter bowl using **Small Mix 'N Scraper®**. Dab excess moisture with paper towels and set aside.
3. Grate Parmesan cheese using **Microplane® Adjustable Grater**; set aside. Finely chop half of the bacon using **Food Chopper**. Measure Alfredo sauce in (**2-cup**) **Easy Read Measuring Cup**. Add chopped bacon and black pepper to Alfredo sauce; mix well.
4. To assemble pizza, spread sauce to edges of crust. Top sauce completely with 1 cup of the mozzarella cheese, spinach mixture and remaining bacon. Sprinkle with remaining mozzarella cheese, Parmesan cheese and additional black pepper, if desired.
5. Bake 7-10 minutes or until cheese is melted and golden brown. Remove from oven to cooling rack. Cut pizza into squares using **Pizza Cutter**. Serve using **Mini-Serving Spatula**.

## Come Join Us



Join the Pampered Chef between now and December 31st and you can start your business for as little as \$55. By hosting your own show, you can use up to \$100 towards the purchase of your New Consultant Kit. The kit credit you can receive depends on your show total. Take this opportunity to join an amazing team for less!

## Planning Your Big Day?

Contact me today to find out how you can make your new kitchen a fun one. Set up a Pampered Chef® Wedding Registry or have a Pampered Chef® Bridal Shower. Working together we can fill your kitchen with everything you need to get started!

I am here to help with all your Pampered Chef® needs. Please feel free to contact me. Without you, I would have no business.

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