

Pantry Tasting Show

As shared by top Pantry seller Marlo Hoyt at National Conference 2011



Shopping List

(for about 10 guests)

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|-------------------------------------|--|
| 1 chicken breast (6–8 ounces) | olive oil |
| 20 precooked shrimp (two per guest) | mini french bread loaf (cut into bite-size pieces) |
| 2 carrots | crackers |
| 1 cucumber | 1, 8 oz. brick cream cheese (divided into thirds) |
| 1 large potato | |
| ½ cup mayonnaise | |
| ½ cup sour cream | |



Pantry Products

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|-------------------------------------|-----------------|
| 2–3 Savory Sauces (2–4 oz. of each) | 1 Seasoning Mix |
| 1 Oil Dipping Seasoning | 2–4 Rubs |
| 1 Sweet Sprinkle | 1 Dessert Sauce |



Key Tools

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|----------------------|---------------------------------|
| Ultimate Mandoline | Stainless or Executive Cookware |
| Deep Covered Baker | Forged Cutlery |
| Microwave Chip Maker | |

At the Show, you can mix some things ahead of time, or involve the guests every step of the way!

dips and cream cheese mixes

- Mix one cream cheese portion with 1 tsp Sweet Sprinkle.
- Mix one cream cheese portion with ½ tsp Oil Dipping Seasoning.
- Spread one cream cheese portion thinly on a plate and pour on 1–3 tbsp Savory Sauce.

Serve with bread or crackers.

dips, veggies and chips

- Mix two dips, each with ¼ cup sour cream and ¼ cup mayonnaise. Make one with 1 tsp Seasoning Mix and the other with 1 tsp Rub.
- Slice carrots and cucumbers into round “coins” with the Ultimate Mandoline.
- Slice potatoes thinly with the Ultimate Mandoline. Sprinkle with Rub and microwave on the Microwave Chip Maker.



Serve dips with veggies and potato chips.

chicken and shrimp

- Microwave chicken breast covered in the Deep Covered Baker for 3–4 minutes, turning over halfway through, or until internal temperature reaches 160 °F. Transfer to cutting board and cut into 20–30 pieces with Forged Cutlery. Pour 2–4 tbsp of each Savory Sauce into small bowls.
- Shake half of the shrimp in resealable plastic bag with 2 tbsp of one Rub, and the remaining shrimp with another Rub. Cook until heated through in Stainless or Executive Cookware. When using Stainless Cookware, spray with cooking oil in Kitchen Spritzer to avoid sticking.

Spear with toothpicks to serve.

more ideas

- Prepare Oil Dipping Seasoning with olive oil according to label directions.

Serve with bread.

- Pour 2–4 tbsp Dessert Sauce into bowl.

Serve with animal crackers or small spoons!