

# STATION 1:

Greek Potato Wedge  
Fries, Dipping Oils &  
Dessert Sauces

# STATION 2:

Chicken Breasts,  
Brownies & Cream  
Cheese with Sauces

# Greek Potato Wedge Fries

1. Using **Veggie Wedger**, wedge potatoes.
2. Place potato wedges into **Classic Batter Bowl**.
3. Using **Adjustable Measuring Spoons**, measure 2 Tbsp of **Greek Rub** into **Classic Batter Bowl**.
4. Using **Adjustable Measuring Spoons**, measure 3 Tbsp of olive oil into **Classic Batter Bowl**.
5. Using the **Mix 'N Scraper**, toss potatoes in bowl to evenly coat with oil and rub
6. Spread potatoes into a single layer on the **Large Bar Pan**.
7. Bake at 400 degrees for 30-35 minutes.
8. Remove and place on **Stackable Cooling Rack**.

**Ticket Opp!** Once the potatoes are in the oven, take advantage of gaining extra door prize entries as a team:

- Tell me 2 other vegetables that you could use the Veggie Wedger for!
- Tell me 2 benefits/uses for the Classic Batter Bowl!
- Tell me 2 things that you *love* about the Adjustable Measuring Spoons!
- Tell me something that you *love* about the Mix 'N Scraper!
- Tell me something you *love* about stoneware!

# Oil Dipping Seasonings

1. Using the **Adjustable Measuring Spoon**, measure 2 tsp of seasoning into a **Bamboo Petite Snack Bowl**.
2. Using the **Adjustable Measuring Spoon**, measure 4 Tbsp of olive oil and add to the seasoning.
3. Using the **Adjustable Measuring Spoon**, measure ½ tsp of water and add to the bowl.
4. Lightly mix together and set aside. Repeat above steps with second seasoning and second **Bamboo Petite Snack Bowl**. Set both bowls aside.

**Ticket Opp!** Come tell me 2 other ways you could use the Oil Dipping Seasonings!

# Dessert Sauces

1. Pour small amount of **Coconut Lime Sauce** into **Bamboo Petite Snack Bowl**. Set aside.
2. Pour small amount of **Chocolate Raspberry Sauce** into other **Bamboo Petite Snack Bowl**. Set aside.

**Ticket Opp!** Come tell me the *four* flavors of dessert sauces that Pampered Chef offers!

# Chicken Breasts in the DCB!

1. Place all chicken breasts into the **Deep Covered Baker**. Season the top of them with rubs (using one rub on half of them and another rub on the other half).
2. Place **Deep Covered Baker** into the microwave, uncovered, for 10 minutes.
3. When 10 minutes are over, remove **Deep Covered Baker** from microwave using an oven mitt. Use **Digital Pocket Thermometer** to ensure internal temperature is 160-degrees. (If not 160 degrees, return to microwave for 2 minutes). Cover for 3 minutes.
4. Place chicken onto **Cutting Board** making sure to keep those with different rubs separated. Using **Hold 'N Slice** and **Utility Knife**, slice chicken into small slices.

**Ticket Opp!** Once the chicken is in the microwave, take advantage of gaining extra door prize entries as a team:

- Tell me what you *love* about Pampered Chef Stoneware!
- Tell me how many rubs Pampered Chef offers!

# Brownies with Sweet Sprinkles

1. Using the **Easy Accent Decorator**, pipe whipped topping onto each brownie cup. (Pass around the fun of this great tool so everyone gets a chance!)
2. Lightly sprinkle **Sweet Caramel Sprinkle** on half of the brownies.
3. Lightly sprinkle **Sweet Cinnamon Sprinkle** on the other half of the brownies.
4. Place brownies onto the **Adjustable Tiered Tower**.

## **Ticket Opp!**

- Tell me other uses for the Easy Accent Decorator!
- Tell me other uses for the Sweet Sprinkles!

# Cream Cheese with Savory Sauces

1. Place 8oz block of cream cheese on a plate. Lightly pour **Raspberry Habanero Sauce** over the cream cheese. Set aside.
2. Place 8oz block of cream cheese on a plate. Lightly pour **Pineapple Rum Sauce** over the cream cheese. Set aside.

**Ticket Opp!** Come tell me how many Savory Sauces Pampered Chef offers!

