



Greetings January Host!

I have set aside _____
January _____ at
_____ especially for
your show! I am looking for-

ward to Pampering YOU after the busy
holiday season.

A Pampered Chef show is so fun & easy
that there is not a lot for us to discuss or
do. You just enjoy the Holidays and the
recipe that I have included on the back and
remember to tell your friends and relatives
about your January show.

I will be in touch (but feel free to call me)-
50% more in free product value for January
Hosts will start your New Year off right!

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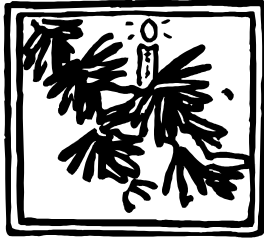
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Your Pampered Chef Consultant,

Three-Cheese Walnut Spread



Ingredients:

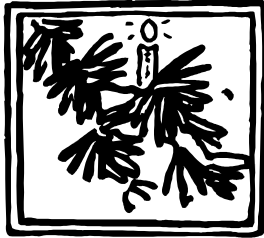
1/2 cup walnuts, coarsely chopped & toasted
1 pkg (8 oz) cream cheese
1/2 c (2 oz) crumbled blue cheese
1/2 c (2 oz) shredded mozzarella cheese
1/8 tsp coarsely ground black pepper
1 Tbs snipped fresh parsley
Apple wedges, pear wedges or assorted crackers (optional)

Directions:

1. Preheat oven to 350°F. Place walnuts in *Small Oval Baker*. Bake 18-20 minutes or until lightly toasted.
2. Meanwhile, in *Classic Batter Bowl*, microwave cream cheese on HIGH 1 minute or until softened. Add blue cheese, mozzarella cheese and black pepper; mix well.
3. Remove baker from oven to *Stackable Cooling Rack*. Carefully pour walnuts into cheese mixture; mix well. Spoon cheese mixture back into baker, spreading evenly.
4. Bake 8-10 minutes or until cheese is slightly melted. Garnish with parsley. Place baker on serving platter; surround with apple or pear wedges or assorted crackers, if desired. Serve spread using *Spreader*.

Yield: 16 servings Nutrients per serving: (2 tablespoons spread): Calories 90, Total Fat 9 g, Saturated Fat 4 g, Cholesterol 20 mg, Carbohydrate 1 g, Protein 3 g, Sodium 115 mg, Fiber 0

Three-Cheese Walnut Spread



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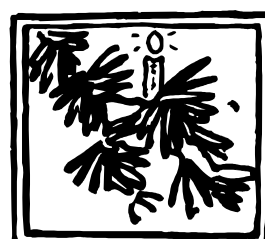
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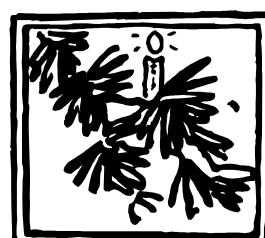
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How is your December going so far?
Busy, I am sure!

I am looking forward to sharing time with
you and your group on _____
January _____ at _____.

It will be your time to relax and enjoy a fun
evening while letting me do the cooking.
Sounds nice, right? I have included an-
other Holiday recipe for you to enjoy.

Your Pampered Chef Consultant,



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Breakfast Burritos

Ingredients:

6 (6-7 inch) flour tortillas
4 ounces bulk spicy pork sausage
8 eggs
1/2 tsp. salt

Optional toppings: salsa, shredded Mexican cheese blend, diced avocados, sliced green onions and sour cream



Directions:

1. Heat *Large (10-in.) Skillet* over medium heat until hot. Place one flour tortilla in heated Skillet. Warm tortilla 10 seconds; turn tortilla over with *Nylon Turner* and warm an additional 10 seconds. Remove from Skillet; set aside. Repeat with remaining tortillas, stacking tortillas one on top of another. Keep warm.
2. Heat Skillet over medium heat until hot. Cook sausage 6-8 minutes or until sausage is no longer pink, breaking sausage into crumbles using *Nylon Spoon*. Drain if necessary.
3. Meanwhile, in *Small Batter Bowl*, whisk together eggs and salt using *Stainless Steel Whisk*. Add eggs to sausage in Skillet. Cook and stir just until eggs are set. For each tortilla, spoon about 1/2 cup egg mixture down center of tortilla. Top with desired toppings. Fold sides of tortilla over eggs.

Yield: 6 servings

Nutrients per serving: Calories 220, Total Fat 12 g, Sodium 700 mg, Fiber 1 g

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The New Year will be much happier in your kitchen this year! Think of all those great products you will be earning. You may choose from stones, cookware and our many quality tools. You will be whipping up easy meals and tasty treats your family will love!

Remember January hosts receive THE BEST Host Bonus of the Year! This year, in addition to our already generous Host Program, you can earn 50% more in FREE product! An INCREDIBLE offer!

To get attendance of 15 guests, you will want to mail or deliver all 40 invitations. Encourage everyone to bring a friend for even more FUN.

I have included another delicious recipe for your enjoyment. Happy Holidays!

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Nachos Supreme

Ingredients:

6 (7-inch) flour tortillas
8 ounces cooked lean ground beef
1/2 cup salsa
2 cups lettuce, shredded
1 tomato, chopped
3 green onions, minced
2 cups (8 ounces) shredded Mexican-style cheese, divided
1/2 cup sliced pitted ripe olives

Directions:

1. Preheat oven to 400°F. Cut each tortilla into 6 wedges. Starting at outside edge of *Large Round Stone*, arrange tortilla wedges in a circle with sides overlapping and points toward center; repeat to cover entire surface of Baking Stone. Bake 8-10 minutes or until chips are lightly browned and crisp; remove from oven.
2. Meanwhile, combine cooked ground beef and salsa. Shred lettuce, chop tomato and mince onions using *Chef's Knife*. Sprinkle 1 cup of the cheese evenly over hot tortilla chips. Top evenly with beef mixture, lettuce, tomato, onions, olives and the remaining 1 cup of cheese.

Yield: 12 servings



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