



# July News

Discover the chef in you!

Kelly Caraynoff  
Future Director  
815-467-2291  
erkellyc@yahoo.com  
www.pamperedchef.biz/kellycaraynoff



## Ready for an Explosive July? Pampered Chef has got it!

Grab some friends and family and bring them over for a **Summer Salad Sensation**, a **Pampered Pool Sip & Dip**, or an **Ice Cream Social** Show! Let me show you and your guests how to make a sizzling meal, without heating up the kitchen!

You can also choose one of the following at 60% off:



- The Family Size Quick Stir Pitcher for only \$7.80! (Reg. \$19.50)
- The Chillzanne Sectional Rectangle Server for only \$14! (Reg. \$35.00)  
YES! This is the one with the Deviled Egg Server on the Reversible Side!
- --OR-- The Large Simple Additions Bowl for only \$21! (Reg. \$35.00)

Past hosts from whom your show was booked may also choose one of these great products through the booking benefit!



**JULY ORDER SPECIAL:** Purchase \$60 in products and receive the Small Batter Bowl FREE (an \$11 value). It's the perfect bowl for smaller mixing jobs, leftovers, cakes, and of course...the "dorm-room everything" bowl!

## EARLY AUGUST SPECIAL! Mark your calendar for August 4-6, It's Tax Free Weekend!

Host a show the first WEEK of August (August 1<sup>st</sup> – 6<sup>th</sup>), and all guest orders will be TAX FREE TOO! And you have the opportunity to be the FIRST to own the BRAND NEW, 8 QUART, Stainless Steel Mixing Bowl; the perfect addition to your Stainless Steel Bowl Collection!

Hosts have their choice of the Microplane Adjustable Grater for only \$10.60 (Reg. \$26.50), or the 8 Quart Stainless Steel Mixing bowl for \$19.20 (Reg. \$48.00), An AMAZING SAVINGS!

**177 DAYS 'TILL CHRISTMAS** (as of July 1<sup>st</sup>) Want extra cash for holiday gift giving? Start your business now at a leisurely summer pace, and then be ready for our HOT Fall selling season! In addition, there's some EXTRA HOT, NEW PRODUCTS you can get for free! Contact me for details!

## JULY 1<sup>st</sup> – 4<sup>th</sup>

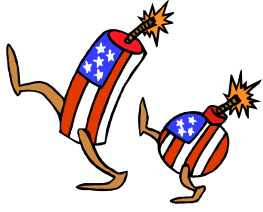
In Addition to the July Order Special (listed below), you have an extra opportunity to save!

Just email or call me July 1 – 4 with your \$60 or more order, and your Shipping and Handling is FREE too! Choose any Red, White, or Blue item and receive an additional 10% off! (Past hosts receive 20% off!)

Don't miss out on these fantastic savings! Mark your Calendar to Contact Me July 1-4 !



# Sizzling Hot Recipes!



## Jalapeño Poppers

### Ingredients:

8 ounces cream cheese, softened  
4 ounces sharp cheddar cheese  
4 ounces Monterey jack cheese  
6 bacon slices, cooked and crumbled  
1/4 teaspoon salt  
1/4 teaspoon chili powder  
1/4 teaspoon garlic powder  
1 pound fresh Jalapeños, divided lengthways  
1/2 cup dry bread crumbs  
sour cream, onion dip or ranch salad dressing

Using Cooks **Corer**, remove seeds from each Jalapeno half and discard seeds.

In **Classic Batter Bowl**, whisk cream cheese until smooth. Add Cheddar and Jack cheeses, grated with **Deluxe Cheese Grater**, bacon and seasonings, mix well. Spoon about 2 Tbs. into each pepper half. Roll in bread crumbs. Place in a **Large Bar Pan**.

Bake, uncovered, 300 degrees for 20 minutes for spicy flavor, 30 min. for medium, and 40 minutes for mild flavor. Serve with sour cream or dressing. Serving Size: 24

## Crisp Stuffed Jalapeños

### Ingredients

12 large jalapeños  
12 cooked shrimp  
1/2 cup shredded cheese (Monterey jack or cheddar)  
All-purpose flour  
3 eggs, separated  
Salt and pepper to taste  
Virgin olive oil (for deep frying)

Serves 12



### Directions

1. Slit along the side of each jalapeño with **Utility knife**. Leave stems intact.
2. Stuff each pepper with one shrimp and cheese.
3. Coat with flour and set aside.
4. Separate Eggs using **Egg Separator** to drain whites into **Large Batter Bowl**; place yolks in **Small Batter Bowl**. Beat egg whites until firm using **Stainless Double Balloon Whisk**.
5. In **Small Batter Bowl**, beat egg yolks lightly with 1 tablespoon flour and salt and pepper.
6. Gently fold into whites.
7. Pour one inch of oil into 10 or 12 inch skillet. Heat to 375 degrees.
8. Dip each jalapeño into the batter mixture and coat, holding the pepper by the stem.
9. Lower into the hot oil and fry, turning once, until golden and delicious. Remove peppers from oil using the **Silicone Tongs**.
10. Drain on napkins and serve!

## Jalapeno Food Facts:

- Jalapeno peppers can live up to taste buds in just one bite! Look for firm peppers with a smooth skin and solid colors. Dry lines means the pepper is mature and will be hot!
- The seeds are NOT the hottest part of peppers. It is at the point where the seed is attached to the white membrane inside the pepper that the highest concentration of “capsaicin”, the product that gives peppers their pungent flavor.
- Jalapeno pepper jelly originated in Lake Jackson, Texas and was first marketed commercially in 1978!
- The Jalapeño was the first pepper to be taken into space.
- Dried and smoked jalapeños are known as “chipotles”, usually regarded as a pepper classification of its own.
- Red jalapeños are a bit milder and sweeter than the green variety.

Thank you for making me and The Pampered Chef part of your life!  
Without YOU, I'd have no business in the kitchen! *Kelly Caraynoff 815-467-2291*