

Prep:

1. Prep Chicken and cook in microwave
2. Chop green onions
  - place 1tsp of onion tops in pinch bowl
  - place remaining onion tops in stainless bowl (for cornbread)
  - place onion bottoms in prep bowl to be used in DCB
3. Chop bell pepper with food chopper and place in prep bowl to be used in DCB
4. Core and chop tomato and place in prep bowl.
5. Combine Beef, Bell Pepper, and Green onions in DCB. Microwave 5-7 minutes. Drain.
6. Carve chicken and place on serving platter with toothpicks

Show:

1. Introduction & Story / Sample Chicken
2. Explain DCB and benefits -- list sample recipes.
3. Intro recipe -- explain first steps.
4. Demo Mix 'n Chop and break up beef mixture
5. Demo Can Opener & open beans. Add to DCB.
6. Demo Measure All Cup and add Salsa to DCB.
7. Demo Rubs & Adjustable Measuring Spoons and add to DCB. Mention other pantry items.
7. Microwave 5 minutes
  - Demo:
    - food chopper (pepper)
    - forged cutlery (onions)
    - cutting board
8. Combine Muffin mix, sour cream and egg in Stainless bowl. Mix well.
  - Demo:
    - stainless mixing bowls (Priscilla)
9. Remove DCB from microwave.
10. Scoop muffin mixture over beef. Spread to edges. Microwave 7-9 minutes.
  - Demo:
    - Hosting Benefits (50-60% off or FREE)
    - Mention other recipes DCB can make. Pass around Cookbook.
    - Ask what PC items they have and share
11. Remove DCB from microwave. Add cheese over cornbread. Let sit 5 minutes.
  - Demo:
    - Trifle Bowl (trifles, shrimp cocktail, punch bowls, decorations)
    - Host specials for April
    - Booking slide
12. Serve, explain checkout, answer questions.