



Merry Christmas

Let's celebrate the joy of giving this holiday season. It's easy to put the twinkle in your family and friends' eye by giving Pampered Chef. Plus, you don't even have to go to the shopping mall and fight the crowds. Treat yourself to some easy shopping for quality gifts everyone loves this year.



Pictured is the
**Poinsettia Mini
Fluted Cakes.**
The recipe is below.
Enjoy!

In this issue of your Pampered Chef newsletter you will get delicious recipes, free products, have the opportunity to take advantage of some real savings and much much more. Please read on.

Please read on for great Christmas recipes, Pampered Chef free products, great deals, tips, and more!

Need some extra cash this holiday season?

Fun times, added income, personal growth and enticing awards ...

all of this and more can be yours when you join The Pampered Chef®!

Rich Rewards and Recognition
Unlimited income opportunities
Vacations to dream destinations and merchandise awards

Flexible schedule for work and family balance
New Friends and Exciting Experiences

Call me today!



Holiday GIFT GIVING Ideas

Get your **holiday shopping done** without going to the mall!

The Pampered Chef can help.

(Prices do not include tax and shipping)

- **Fiesta Gift Set**
- **Margarita Gift Set**
- **Teacher/Sitter Gift Set**
- **Cheese Lover's Gift Set**

- **Bakers Gift Set**
- **Pizza Lovers Gift Set**
- **Cookie Lovers Gift Set**
- **College Student Gift Set**
- **Little Chefs Gift Set**
- **Entertaining Gift Set**
- **Pie Lovers Gift Set**
- **Recipe Collectors Set**

[Click Here](#) for a detailed description.

Poinsettia Mini Fluted Cakes



Package (18.25 ounces) devil's food cake mix (plus ingredients to make cake)

Red or pink candy chews or taffy

Red or pink crystal sugar

Melted chocolate or frosting

Minature yellow candies

Directions:

Preheat oven to 375°F. Prepare cake mix according to package directions. Grease and flour wells of **Stoneware Mini Fluted Pan**. Divide batter evenly into wells. Bake 25-30 minutes or until **Cake Tester** inserted in center comes out clean. Cool cakes in pan 5 minutes. Carefully invert onto **Stackable Cooling Rack**; cool completely.

Cakes can be wrapped individually and frozen for up to one month. Thaw completely before decorating.

To decorate, microwave red or pink candy chews or taffy on HIGH 5 seconds; knead until smooth. If necessary, microwave in additional 5-second intervals until softened. Sprinkle surface of candy with red or pink crystal sugar and roll out candy to form a thin ribbon, evenly coating the candy with sugar.

For each poinsettia blossom, cut out six 2 1/2-inch petals and six 1 1/2-inch petals using **Kitchen Shears**. Arrange the first layer of larger petals over top of cake, securing with melted chocolate or frosting. Arrange the smaller petals, slightly offset, over first layer.

Fill center of blossom with miniature yellow candies. Wrap each cake individually and decorate with bow. Do not decorate or wrap cakes while warm.

Cakes can be stored at room temperature for up to 3 days. Do not refrigerate or freeze after decorating or the candy decoration will become sticky.

Yield: 6 mini cakes

©The Pampered Chef, Ltd.



STOCKING STUFFERS

\$10 AND UNDER

Mix 'N Masher	\$9.00	#2685	Quikut Paring Knives (3)	\$3.75	#1257
Hot Pad Trivet	\$9.75	#2120	Spreader	\$7.50	#1323
Cran. Easy Opener	\$3.75	#2591	Bar Board	\$9.25	#1001
Cran. Handy Scraper	\$6.00	#1616	Serrated Bread Knife	\$8.75	#1285
Classic Scraper	\$10.00	#1650	Crinkle Cutter	\$9.75	#1063
Slice 'N Serve	\$7.00	#1165	Vegetable Peeler	\$3.50	#1050
Mini-Serving Spatula	\$4.00	#2621	Creative Cutters Set	\$10.00	#1095
Large Serving Spatula	\$8.00	#2625	Pizza Cutter	\$8.50	#1301
Stainless Mini Whisk	\$9.50	#2477	Cut and Seal	\$8.75	#1195
Drainer	\$9.50	#2406	Small Micro-Cooker	\$6.00	#2776
Bamboo Spoon Set	\$6.50	#1672	Large Micro-Cooker	\$8.50	#2778
i-Slice	\$3.75	#2997	Jar Opener	\$9.50	#2677
Can Strainer	\$4.00	#2495	Medium Scoop	\$9.75	#2540
Measure-All Cup	\$9.00	#2225	Pocket Thermometer	\$10.00	#2241
Silicone Basting Brush	\$8.00	#175	Flour/Sugar Sifter	\$6.50	#1695

www.123byrequest.com

Sample

Host of the Month:

Way to go...Our Host of the Month Is:

The following Pampered Chef products were FREE:

The \$15 gift of Free Product Value was used towards:

The following Pampered Chef items were half price:

The following Pampered Chef items were purchased at a significant discount:

Plus each host is able to purchase Pampered Chef items at a discount for the next 12 months.



Let's stock your kitchen with *free Pampered Chef* tools in a fun filled Pampered Chef shopping spree?

...and have a blast with friends and family at the same time!

Get Inspired!

Choose one cookbook FREE when you purchase \$60 in products!

Cookbook	Your Item #	Regular Price	Cost
The Pampered Chef® Stoneware Inspirations	#GK15	\$14.75	FREE
The Pampered Chef® It's Good for You	#GK16	\$14.75	FREE
The Pampered Chef® All the Best	#GK17	\$14.75	FREE
The Pampered Chef® Casual Cooking	#GK18	\$14.75	FREE
The Pampered Chef® Delightful Desserts	#GK19	\$14.75	FREE
The Pampered Chef® Main Dishes	#GK20	\$14.75	FREE
NEW! The Pampered Chef® Cooking for Two & More	#GK21	\$14.75	FREE

December Hosts:

Bring these home for the holidays.

Host a Cooking Show in December and choose one of these entertaining essentials at 60% off!

Bamboo Cheese Board and Simple Additions® Petite Squares



Host pays \$14.40!
Save \$21.60! (#HK29) Regular Price \$36

Cheese Bistro Set (Cheese Plane & Cheese Knife)



Host pays \$11.60!
Save \$17.40! (#HK30) Regular Price \$29

They're perfect for your holiday entertaining and make great gifts under \$15!

January Hosts:

A great meal starts with great cookware.



Schedule early...January always fills up fast!

*A great deal starts at 60% off.
Host a Cooking Show in January, and you can choose
ONE piece of our open stock cookware at 60% off!**

**The Pampered Chef®
Executive Cookware**

	Item #	Regular Price	Your Cost 60% Off!
12" Skillet	#HK46	\$125.00	\$50.00
Stir-Fry Skillet	#HK45	\$115.00	\$46.00
Double Burner Griddle	#HK47	\$115.00	\$46.00
11" Square Grill Pan	#HK49	\$115.00	\$46.00
11" Square Griddle	#HK50	\$90.00	\$36.00
8" Sauté Pan	#HK44	\$38.00	\$15.20

Professional Cookware

	Item #	Regular Price	Your Cost 60% Off!
Covered Stockpot	#HK36	\$143.00	\$57.20
Family Skillet	#HK40	\$105.00	\$43.20
Casserole with Lid	#HK37	\$100.00	\$40.00
Large Covered Skillet	#HK38	\$100.00	\$40.00
Stir-Fry Skillet	#HK41	\$100.00	\$40.00
Double Burner Griddle	#HK43	\$100.00	\$40.00
Grill Pan	#HK42	\$95.00	\$38.00
Small Sauté Pan	#HK39	\$38.00	\$15.20

Additional Pieces

	Item #	Regular Price	Your Cost 60% Off!
Roasting Pan with Rack	#HL48	\$145.00	\$58.00
Grill Press	#HK48	\$29.00	\$11.60

*Plus,
Receive the Chef's Tongs FREE when you have
15 or more buying guests. Item #HK51*

A \$19.75 value!

Plus, receive our exciting host program rewards:

- Free products of your choice.
- Hospitality bonus — \$15 gift of Free Product Value — to thank you for hosting a Kitchen Show® in your home.
- Up to 4 half-price products.
- Up to a 30% discount on other purchases at your Show.

www.123byrequest.com
Sample

- A 10% discount for a full year.
- Free shipping on your order.



▶ Peppered Glazed Pecans

Peppered Glazed Pecan

- 2 tablespoons firmly packed brown sugar
- 2 teaspoons butter
- 2 teaspoons light corn syrup
- 1/4 - 1/2 teaspoon coarsely ground black pepper
- 1/8 teaspoon salt
- 1 cup pecan halves

1. Combine brown sugar, butter, corn syrup, black pepper and salt in (8 in.) Saute Pan. Stir over medium heat until butter is melted. Add pecans and cook, stirring constantly using Bamboo Spatula, 5-7 minutes or until pecans are fragrant and well coated with glaze, separating any that are sticking together. Spread pecans in a single layer on Parchment Paper. Cool completely.

Yield: 16 servings

Make this gourmet gift.

www.123byrequest.com

- Tiles Small Bowl (#2023)
- Beaded Napkin Ring (#2174)
- double recipe of Peppered Glazed Pecans
- food-safe cellophane wrapping paper
- twist tie to securely close cellophane

Sample

Florentine Cookie Towers

- 1 tablespoon butter, melted
- 1 tablespoon light corn syrup
- 1 tablespoon all-purpose flour
- 1 tablespoon granulated sugar

- 1/2 cup vanilla ice cream
- 1/2 cup fresh berries such as raspberries, blackberries, strawberries or blueberries
- toasted Sliced almonds (optional)
- powdered sugar (optional)



▶ Florentine Cookie Towers

1. Preheat oven to 350 degrees. Line Rectangle Stone with Parchment Paper. Whisk together butter, corn syrup, flour and granulated sugar. Divide mixture evenly into two circles on Parchment Paper. Spread evenly into two 5-inch circles at least 2 inches apart; sprinkle with almonds.
 2. Bake 13-15 minutes or until deep golden brown. Remove from oven; immediately cut each circle in half using Pizza Cutter. Slice Parchment paper onto Stackable Cooling Rack; lay each cookie half over sides of four clean, empty soda cans to form one side of each tower.

Cool completely.

3. For each serving, place one scoop of ice cream onto serving plate. Stand up two cookie halves, surrounding ice cream, to form a tower. Top with raspberries; sprinkle with toasted almonds and powdered sugar, if desired.

Yield: 2 cookie towers

©The Pampered Chef, Ltd. 2006

In the Next Issue...

A special edition dedicated to our fabulous professional and executive cookware.



The Pampered Chef®

This newsletter is copyrighted and provided to you as a service of By Request.
You may not reproduce this newsletter in any form without permission from By Request:
byrequest@iowatelecom.net