

Fall/Winter 2009 Host Menu Selections

Please Choose One for the Perfect Pampered Chef Show!

prepared by National Executive Director, Carol A. Radu

COMFORT FOOD

Loaded Baked Potato Chowder

Did you know that the average American family of four can save \$2600 every year just by cutting out one restaurant meal per week? We have delicious, easy-to-make, family friendly choices for around \$2 per serving. Your friends will be amazed that this entire meal is made in the microwave in our Deep Covered Baker in less than 29 minutes. Better yet, it's sure to please even the pickiest eaters and fill up the hungriest ones, too!

POWER COOKING WITH CHICKEN

Dijon Chicken Noodle Toss for your guests, Greek Chicken & Orzo Skillet and Smoky Black Bean Chicken Wraps for your family

Truly too busy to cook for your family, let alone entertain? Let me do it for you! We'll prepare THREE quick and easy but truly delicious meals -- one to share with your guests the night of your cooking show and two to leave in your freezer for nights when you *absolutely* have no time to cook. All this while learning the technique of power cooking -- using a starter recipe to prepare several meals at once. In addition, all these meals are approximately \$2/serving for the average family. Could there be a better use of your and your friends' time?

LET'S MEET FOR BRUNCH

Zucchini Tapas Omelet

Slow down and start the weekend off right. Tell your friends to make your home their first stop on their Saturday to-do list and they'll still have the rest of the day to run those errands. And they'll be glad they came when they learn how to make a versatile dish that's showy enough for company but so easy to make. The delicious combination of zucchini, onion, Parmesan and eggs makes a hearty open-faced omelet that not only shows off our Cookware beautifully but is also right on trend!

WEEKDAY DINNERS - ***DONE!***

Pronto Pasta & Sausage Skillet

If you need a hearty, delicious and filling family meal fast, let me teach you and your friends this budget friendly dish. Everything from browning the onion and sausage to cooking the penne pasta is done right in our roomy 12" Skillet, not only saving you time but clean-up is a snap. This one pot meal is sure to become one of your family's favorites!

POWER COOKING WITH BEEF

Saucy Beef Chili for your guests, Italian Beef Hoagies and Barbecue Beef Sloppy Joes for your family

If you can't seem to find the time to cook for your family let alone host a party for your friends, let me do the work. When I leave your home, your guests will have enjoyed a delicious bowl of Saucy Beef Chili and you'll have two complete meals for your family to stick in your fridge or freezer. What could be easier? In addition, you and your guests will learn our quick and easy technique called Power Cooking, cooking three - five meals at once. And if that wasn't enough, these meals all work out to a very budget-friendly \$2/serving for the average family. Wow!

GIRLS NIGHT OUT

Sun-dried Tomato Tart Squares and Raspberry Tequila Sangria

What's more fun than gathering all your girlfriends together over drinks and an appetizer? How about learning a new recipe while you're together?! Sun-dried tomatoes, artichokes and Italian cheeses blend deliciously to top off a crust that's baked to golden perfection on our Stoneware. We'll pair this with a fun new twist on Sangria for a perfect night out. Cheers!

SWEET FAVORITES? CHOCOLATE BLISS!

Mexican Mocha Torte and Chocolate Raspberry Martinis

Who doesn't love chocolate?! Your friends will really enjoy learning how easy it is to create our showy and decadently delicious version of a traditional Mexican flour-less chocolate torte. Then treat your friends to a really fun night out when we pair this with our Chocolate Raspberry Martinis - a rich drink that's more like dessert in a glass. Your friends will be so glad they came!

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GROCERY LIST-It's easy... please just have these ingredients out on the counter when I arrive.

Loaded Baked Potato Chowder - Season's Best Recipe Collection

3 baking potatoes (about 2 1/2 lb.)	1 bunch green onions	1 bunch fresh broccoli florets
3 1/2 cups milk	8 oz. block sharp cheddar cheese	bacon strips (optional)
8 oz. block of cream cheese (low-fat if desired)	salt and pepper	
2 TBSP. butter	container sour cream	

Dijon Chicken Noodle Toss/Greek Chicken & Orzo Skillet/ Smoky Black Bean Chicken Wraps -

www.pamperedchef.com

3 lb. boneless, skinless chicken breasts or thighs	2 medium zucchini
1 TBSP. oil	1 can (15 oz.) garbanzo beans
1 box frozen peas	1 can (14 oz.) garlic and onion-diced tomatoes
1/4 lb. deli ham	3 TBSP. Greek Rub (I'll supply!)
1 can condensed cream of chicken soup	1 can (15 oz.) black beans
2 TBSP. Dijon mustard	3 TBSP. Smoky Barbecue Rub (I'll supply!)
8 oz. container sour cream	1 cup uncooked rice
1 bunch fresh parsley	4 large re-sealable freezer bags
1 lb. rotini pasta	1 wedge Parmesan cheese

Zucchini Tapas Omelet - www.pamperedchef.com

12 eggs	1/4 tsp. red pepper flakes	1 large or 2 small zucchini
1 (4-5 oz.) wedge Parmesan	1 head fresh garlic	
1 tsp. Italian Seasoning Mix (I'll supply!)	1 yellow onion	
salt and pepper	3 Roma tomatoes	

Pronto Pasta & Sausage Skillet - Weekday Dinners - Done!

1 medium yellow onion	salt and pepper
1 medium green bell pepper	2 oz. cream cheese
1 head fresh garlic	1 (4 oz.) block mozzarella cheese
1/4 tsp. crushed red pepper flakes	1 (4-5 oz.) wedge Parmesan cheese
1 lb. penne pasta	1 bunch fresh parsley
1 jar (26 oz.) spaghetti or marinara sauce	3 links hot or mild Italian sausage

Saucy Beef Chili, Italian Beef Hoagies, Barbecue Beef Sloppy Joes - www.pamperedchef.com

Starter Recipe:	1 each red and green bell pepper
3 medium yellow onions	2 TBSP. red wine vinegar
3 lb. 90% lean ground beef	1 pkt. (1 oz.) dried onion soup mix
1 head fresh garlic	1 TBSP. Italian seasoning mix (I'll provide!)
Saucy Beef Chili:	Barbecue Beef Sloppy Joes:
1 can (16 oz.) chili beans in sauce	1 cup ketchup
1 can (14.5 oz.) petite diced tomatoes	2 TBSP. Smoky Barbecue Rub (I'll provide!)
1 can (6 oz.) tomato paste	2 tsp. cider vinegar
1 pkt. (1.48 oz.) chili seasoning mix	2 large re-sealable freezer bags
1 container sour cream	
1 small block sharp cheddar cheese	2 limes

Sun-dried Tomato Tart Squares & Raspberry Tequila Sangria-Season's Best and Easy & Impressive Appetizers

2 (8 oz. ea.) pkgs. Pillsbury crescent rolls	SANGRIA:	
8 oz. pkg. cream cheese	2 oranges	lots of ice
2 eggs	3 limes	
1 can (14 oz.) artichoke hearts in water	1 bag (10-12 oz.) frozen sweetened raspberries	
1 cup grated Italian cheese blend	1 cup silver tequila	
2 TBSP. Parmesan-Garlic seasoning (I'll supply)	1/2 cup triple sec	
salt and pepper	1 bottle inexpensive pink champagne or sparkling wine	
1 bunch fresh parsley	1 (2 litre) bottle 7-Up or Sprite	
1 jar (8 oz.) sun-dried tomatoes in oil	1/4 cup sugar	

Mexican Mocha Torte & Chocolate Raspberry Martinis-More Latin Flavor and Season's Best Recipe Collection

nonstick cooking spray w/ flour-Baker's Joy	3 eggs	MARTINIS:	
1 cup semi-sweet chocolate chips	1 1/2 tsp. cinnamon	2 2/3 cups half and half	ice
1/3 cup vegetable oil	8 oz. block cream cheese	2 cups semi-sweet chocolate chips	
1 pkg. (18-20 oz.) fudge brownie mix	2 TBSP. instant coffee granules	2 containers (10 oz. ea.) frozen raspberries	
1 (16 oz.) container Cool-Whip	3/4 cup powdered sugar	in syrup, thawed	
	12 oz. raspberry vodka		