

# 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!

# Fall/Winter 2009 Host Menu Selections

*Please Choose One for the Perfect Pampered Chef Show!*

**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](http://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    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    2 2/3 cups half and half                      ice  
1/3 cup vegetable oil    2 cups semi-sweet chocolate chips  
1 pkg. (18-20 oz.) fudge brownie mix    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