

## Mandy Katz

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**From:** "Mandy Katz" <mandykatz@msn.com>  
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**Attach:** Dollar Day June.pdf  
**Subject:** Girlfriend's Guide to Cooking & Entertaining - June 2006



**JUNE IS DOLLAR DAY\$ MONTH**  
 Open the attached PDF & find out how to get  
 high ticket products for just \$1!

Welcome to the second edition of Girlfriend's Guide to Cooking & Entertaining! Every month I'll send a season appropriate recipe, tips you can use in your own kitchen, information on new products and various bites that may be of interest to you. Have a great **June** and don't forget to send out those Father's Day cards (or cookbooks) by the end of this week!

## Seasonal Recipe

Happy First Day of Summer (June 21). This is the perfect recipe to get you in the summer-time mood -- plus it is served at room temperature and can be made ahead of time. Honestly, I didn't think I would like this recipe -- until I actually made it and tried it. So super fast to make AND it is incredibly tasty -- an antipasto platter on a crust! Alter the recipe to include your favorite cold Italian savories.

### Antipasto Vegetable Pizza

- 1 package (13.8 ounces) refrigerated pizza crust
- 1 tablespoon olive oil
- 1 cup (4 ounces) grated fresh Italian cheese (Asiago, Parmesan, etc)
- 1 jar (6-7.5 ounces) marinated artichoke hearts, undrained
- 1 jar roasted red peppers
- 1 teaspoon Pantry Italian Seasoning Mix (or other Italian mix)
- 1 garlic clove, pressed
- 1 small yellow summer squash or zucchini
- 1/2 cup pitted ripe olives, sliced (optional)
- 2 plum tomatoes, seeded and diced
- 2 tablespoons chopped fresh basil
- Toasted pine nuts

#### Directions:

1. Preheat oven to 400°F. Unroll pizza dough onto Large Round Stone, shaping into a circle. Roll dough to edge of baking stone. Drizzle oil over dough, and bake 16-18 minutes or until golden brown; remove from oven. Immediately grate cheese over pizza.

2. Whisk together the marinade from the artichokes, seasoning mix and pressed garlic. Coarsely chop artichokes (Food Chopper works great). Score and cut yellow squash lengthwise; cut into thin slices using Crinkle Cutter. Slice

olives, cut red peppers into strips and dice tomatoes. Add all ingredients to the marinade.

3. Cut crust into wedges BEFORE topping crust with vegetables. Sprinkle with basil and pine nuts. Yield: 12 servings

Tips/Shortcuts:

- Make single serve pieces for easier handling by your guests. Cut pizza dough into squares before baking.
- For a heartier main-dish meal, add Prociutto or pepperoni or other Italian meat.
- Substitute 1 package (10 ounces) thin prebaked pizza crust. Bake 10-12 minutes; proceed as recipe directs.

*-adapted from Season's best Recipe Collection -- \$1 cookbook.*

## The Holidays

Now, you might have waited to the last minute for Mom, but Dad too? Shame on you. Okay, there a lot of great last minute websites that will gift wrap and ship your gift to the old guy (or husband!) so don't fear. Although I did tell you to get those grilling tools last month (and really, if you go that route, order asap!)! My favorites are [www.humidorswholesaler.com](http://www.humidorswholesaler.com) , [www.basspro.com/](http://www.basspro.com/) , [www.omahasteaks.com](http://www.omahasteaks.com) and [www.thelobsternet.com](http://www.thelobsternet.com).

With Mom and Dad out of the way, it's time to start thinking about your own holiday -- 4th of July. Whether you are having the event or going to one, these PC items are sure to be a hit! Host a party or do a catalog show before the big day and you could have all of these items FREE!



Patriotic Basket Liner (\$19) & Patriotic Table Cloth (\$29) -- Hosts never pay full price!

## Featured Products



It's official, it summer and it's hot. These items are perfect for those summer time barbeques and picnics that are already filling up your calendar. From L to R: Chillzane section server, bowl (keeps cold things cold!) Skewer and Jumbo turner, corn on cob knobs you put on BEFORE boiling, party plates with cup holder section.

## Tips, Trends & Total Nonsense

**Tip #1: Corn-** Don't boil corn for more than 3 minutes. Place the corn directly into boiling water, and do not add salt. You will find the flavor is much better than cooking for 10 minutes or more. Corn will never get soft, no matter how long you cook it-it will only lose its taste

**Tip #2: Ripening Fruits and Vegetables** A lot of fruit and veggies found in supermarkets/farmer's markets today look ripe, but are hard as a rock. Put them in a brown paper bag and hide the bag away in a dark cupboard for a day or two.

Works great on avocados, bananas, kiwi fruit, peaches and nectarines.

**Trends: "Cooking Clubs"** Think book club socializing without all of the homework. Here's how it works -- every meeting you put the courses into a hat (drinks, appetizers, salad, main course, dessert) and brainstorm some themes (italian, asian, southern, et.) You pick a course, vote on a theme and you've got your next party. If you are an industrious or large group, add other items to your "course" hat like music, movies, travel books. This trend stems from a book called *The Cooking Club Cookbook* by Katherine Fausset et al. Check out the review: <http://www.epicurious.com/features/cookbooks/reviews/2002/club> . (BTW, I would like to start one of these -- if you are interested in joining a monthly cooking club, let me know.)

**Total Nonsense: Japanese Vending Machines.** Estimates suggest there are 5.6 million vending machines or, one for every 20 people in Japan. Sales from vending machines in 2000 totaled \$56 billion. The top selling machines offer drinks, cigarettes and pornography. Others spit out such eclectic items as farm fresh eggs, Hello Kitty popcorn, rice, "water salad," (which clearly satisfies your daily hydration and nutritional needs all in one can), fried dumplings, and the item on everyone's daily shopping list, dry ice. Check out this site and see if you can find a vending machine that suits your needs: <http://www.photomann.com/japan/machines/>

## Thinking about Hosting a Party?

You are already inviting all of your friends over for summer cook outs, why not make it a party with a purpose? You can host two ways -- either in your home with your friends, family members and neighbors where I'll do all the cooking or you can host a catalog show and just pass a catalog around an already scheduled event and reap all the benefits. Here are the Host-only offers for July:



Chillzanne® Rectangle Server -- Family-Size Quick-Stir® Pitcher -- Simple Additions® Large Bowl -- Super Salad Recipe Collection

-- 15 Guests/orders entitles you to The Pampered Chef® Super Salads Recipe Card Collection FREE --

## Instead of spending \$\$, why not earn some?

Okay, so now I'm into my third month - - still loving it! Right now it's been part-time, but I hope some of you will consider booking a party so I can make it full-time. With just two parties I have already qualified and received another \$250 in products -- just for having fun and meeting great people like you. Oh -- I also made \$350. If you want to do what I do, click on the link or give me a call. <http://www.pamperedchef.biz/mandykatz?page=your-career-landing>

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