

# Consultant Tip Sheet - Holiday Ideas Kitchen Show

The holidays wouldn't be holidays without entertaining. Yet there's no need to be rushed and frantic between Thanksgiving and New Years. Help your Kitchen Show guests get a step ahead of the holidays by providing time-saving tips, creative decorating and gift-giving ideas, and great recipes for all their feasts, great and small. Here's an opportunity to share your greatest gift with Holiday Ideas Kitchen Show guests — teach them how to relax, enjoy, and celebrate this season of togetherness!

## Promoting the Holiday Ideas Kitchen Show

- Suggest this Kitchen Show theme to women's clubs, teacher's groups, home economics classes, and alumni groups. Also suggest as a fund-raiser for church groups or for a church's charity (products earned with Hostess benefits can be put into food baskets for needy families).
- Start tempting guests in September and October with what you can offer at a holiday Show. But don't give away all your secrets because you'll want strong bookings in November and December. Tip: Create a parsley wreath with garnishing ideas (see Kitchen Show Tips below).

## Creating the Atmosphere

- Open your Show by asking everyone to share their favorite holiday food tradition.
- Bake a gingerbread building using our **Gingerbread House Kit Mold** and/or **School/Post Office Mold**; decorate each side with a different holiday theme.
- Make gift baskets to place by guests. Try this one: the **Gingerbread House Kit Mold** and the **School/Post Office Mold** together, surrounded with candy.
- Show off our **Seasons of the Heart Cookie Mold** by making a paper, wax, or chocolate creation. Perfect for guests to give as gifts or give the mold itself. You may want to give your creation to the Hostess as a thank-you gift.
- Wear festive clothing and decorative accessories.

## Effective Holiday Ideas Kitchen Show Recipes

Help guests plan ahead to get ahead! The following recipes and tips will help guests minimize stress and maximize cheer, whether they're hosting an open house or bringing something delicious to share with family or friends.

### Featured Recipe Suggestions:

- *Bountiful Brunch Pizza* (*Stoneware Sensations*, p. 34)
- *Chicken Holiday Wreath* (*Pampered Chef Classics*, p. 25)
- *Cherry Cheese Coffee Cake* (*Pampered Chef Classics*, p. 44)
- *Cranberry-Apple Crisp* (*Pampered Chef Classics*, p. 49)

### Complementary Recipe Suggestions:

- *North Stars* (*Pampered Chef Classics*, p. 10)
- *Cold Seafood Pizza* (*Pampered Chef Classics*, p. 4)
- *Tuxedo Brownie Squares* (*Stoneware Sensations*, p. 76)
- *Chocolate-Dipped Spoons* (*Kids in the Kitchen*, p. 83)

## Holiday Ideas Kitchen Show Tips

- Fall is in the air! Make a simple potpourri with apple peels left after using the **Apple Peeler/Corer/Slicer** plus a few extra ingredients. Place the peels from 2-3 apples, 1 tablespoon of The Pampered Chef Pantry™ Mulling Spice Medley, 1 cinnamon stick, 2 tablespoons cloves, the zest from 1 orange, and 2 cups water in the **Generation II 1½ Qt. Saucepan**. Simmer over low heat, 1 hour, for a delightful fragrance.
- Make a parsley wreath or tree to decoratively display vegetable or fruit garnishes. Using florist wire, tightly wrap bunches of fresh parsley onto a styrofoam form. Use wooden picks to attach radish roses, carrot curls, fluted mushrooms, etc. to the wreath. Lightly mist with water using the **Kitchen Spritzer** to keep it fresh-looking. Serve vegetables with your favorite dip served in a V-cut bell pepper cup.
- Set your table the night before to avoid last-minute panic. For a casual holiday buffet table, wrap silverware in napkins, tie with a ribbon, and place in the **Tool Turn-Around** compartments for easy access. Add a small arrangement of dried flowers, fresh holly, or evergreen in the center for a festive touch.
- Make your table tops! Make candleholders from apples, small pumpkins, or gourds. Using the **The Corer**, make a hole — large enough for a taper candle—in the top of an apple. If needed, trim the bottom of the apple so

it sits flat. Using the **V-Shaped Cutter**, cut the apple in half horizontally. Spray with lemon juice using the **Kitchen Spritzer** to prevent browning. Place candles in the center of the apple and place among pressed, dried autumn leaves or between fresh pine boughs for a decorative centerpiece.

- To make fancy butter pats, place softened butter in the **Easy Accent Decorator™** fitted with the **Open Star Tip**. Pipe stars onto **Parchment Paper**; freeze until firm. Remove from Parchment using **All-Purpose Spreader** and place on a pretty plate for serving with breads and rolls.
- For a special breakfast or company brunch without the last minute rush, assemble the recipe ingredients the night before. For example, for *Bountiful Brunch Pizza*, place hash brown potatoes in the refrigerator to thaw. Chop the ham and bell pepper using the **Food Chopper**. Slice the mushrooms using the **Egg Slicer Plus™**. Shred the cheese using the **Deluxe Cheese Grater**. Place ingredients in separate containers or food storage bags fastened with a **Twixit! Clip**. Mix the eggs and milk in the **Batter Bowl**; cover. Refrigerate all ingredients and assemble just before baking on our **Baking Stone**. Look for other terrific recipes for entertaining and every day in the *Stoneware Sensations* cookbook.
- Several of our popular cold pizzas like *Saucy Seafood Pizza* and *Cool Veggie Pizza* make perfect make-ahead appetizers. Bake the crescent roll crusts a day ahead on a flat **Baking Stone**. For the holidays, cut the center out of the crust using the **4" Cut-N-Seal** just after baking to make a wreath shape. Top cooled crust with toppings and refrigerate, covered, until ready to serve.
- Create the sweet traditions of Hanukkah or Christmas with cut-out cookies using the star-shaped **Bread Tube**. Prepare your favorite rolled cookie dough, cut into shapes, and bake to perfection on our flat **Baking Stones**. Decorate in your family's tradition with colorful icing using the **Easy Accent Decorator™**, chopped candies using the **Food Chopper**, or dust with powdered sugar using the **Flour/Sugar Shaker**.
- Create a gift basket for someone special on your holiday list or for any special occasion! *Pizza Lovers Kit*: Arrange the **15" Round Baking Stone**, **15" Oven-To-Table Rack**, **Pizza Cutter**, and **Dough and Pizza Roller** in a propped-open, **15" Round Baking Stone** box lined with tissue paper; wrap box in cellophane and tie with a bow. *Salad Lovers Kit*: Line the **Chillzanne® Bowl** with a colorful napkin; fill with the **Garnisher**, **Egg Slicer Plus™**, **Tomato Corer**, and **Vegetable Peeler**. *Homemade Cookie Kit*: Fill the **Classic 2-Qt. Batter Bowl** with a small **Stainless Steel Scoop**, **Measure-All™ Cup**, and **Adjustable Measuring Scoops and Spoons**.
- Instead of sending holiday greeting cards, send a gift that gets opened all year long! The *Season's Best Recipe Collection* is a perfect way to remind guests that The Pampered Chef has the tools, tips, and recipes that make food preparation, for any occasion, fun and easy! You may want to write inside, "May delightful aromas and joyful sounds fill your holiday season."
- Create a *Frosty The Snowman* cake: Prepare and bake a standard cake mix (18.25 ounces) in the **Classic 2-Qt. Batter Bowl**; cool completely. Slice one circle, about 2 inches thick, from the large end and one circle from the small end. Arrange circles in the shape of a snowman on a large platter or serving tray. Use the middle circle to cut out a top hat. Decorate as desired with prepared frosting and assorted candy.
- Create your own decorative gift wrappings. Cut a potato in half lengthwise using the **Garnisher**. Place the flat side down and cut potato into a triangle to resemble a fir tree or other desired shape. Press cut side of potato into paint or an ink pad; stamp onto blank paper. Kids will love decorating plain wrapping paper, boxes, homemade holiday greeting cards, or gift tags.
- Giving is a part of our culture. Remind guests of the contribution made on their behalf to those in need by purchasing our seasonal **Heart Cookie Mold**. The Stoneware collector's molds make wonderful gifts as well as delicious cookies, chocolates, and craft items, too!