

Season's Greetings

Dear

I hope you're enjoying the holiday season! I'm looking forward to sharing time with you and your friends and family on Jan. at your Pampered Chef® Cooking Show.

It will be your turn to relax and enjoy a fun evening while letting me do the cooking. Doesn't that sound nice?

Successful Show Tip!

Start inviting your guests now by mentioning your Show date when you see relatives, neighbors and friends during the holiday season! Follow up with a written invitation. If they live out of town, ask if they'd like to look at a catalog, or view our great products online on my Web site at [web address].

We can have the products sent directly to them, and all those orders count toward your Show total!

Here's another holiday recipe for you to enjoy!

After Dinner Mint Triangles

This cool and creamy dessert is the perfect way to end a meal.

Crust

- 2 pkg (10 oz/283 g each) fudge-covered mint cookies
- ½ cup (125 mL) butter (1 stick)
- 1¼ cups (300 mL) semi-sweet chocolate morsels

Filling and Topping

- 10 oz (300 g) almond bark, broken into squares, or confectioner's coating candy melts
- 1 pkg (8 oz/250 g) cream cheese, softened
- 1 tsp (5 mL) peppermint extract
- 6 drops green food coloring
- ¼ cup (50 mL) semi-sweet chocolate morsels

1. For crust, place half of the cookies in large resealable plastic bag; crush into very fine crumbs using flat end of **Meat Tenderizer**. Place crumbs into **Stainless (4-qt./4-L) Mixing Bowl**; repeat with remaining cookies. Place butter and chocolate morsels in **Small Batter Bowl**; microwave, uncovered, on HIGH 1-1½ minutes or until butter is melted. Stir until smooth using **Small Mix 'N Scraper**®. Add chocolate mixture to crumbs; mix until all crumbs are moistened. Spread crumb mixture evenly over **Medium Sheet Pan**; using hands, firmly pack evenly into pan. *Place in freezer at least 10 minutes.*
2. Meanwhile, for filling, place almond bark into **Large Micro-Cooker**®. Microwave, uncovered, on HIGH 2-3 minutes, stirring every 30 seconds with **Classic Scraper** until bark is mostly melted. Remove from microwave; stir until smooth. Using **Stainless Whisk**, whisk cream cheese in **Stainless (2-qt./2-L) Mixing Bowl** until smooth. Whisk in extract and food coloring until smooth. Add bark; whisk well. Spread filling over crust with **Small Spreader**; set aside.
3. Place remaining chocolate morsels into **(1-cup/250-mL) Prep Bowl**; microwave, uncovered, on HIGH 30-45 seconds or until melted, stirring every 15 seconds. Place small resealable plastic bag into **Measure-All® Cup**. Pour chocolate into corner of bag. Twist top of bag; secure. Cut corner off of bag using **Professional Shears**. Drizzle chocolate over filling. Let stand until chocolate is firm. Cut dessert into 16 rectangles (four rows of four rectangles each). Cut in half diagonally to make 32 triangles.

Yield: 32 triangles

U.S. Nutrients per serving (2 triangles): Calories 480, Total Fat 31 g, Saturated Fat 16 g, Cholesterol 30 mg, Carbohydrate 49 g, Protein 4 g, Sodium 170 mg, Fiber 2 g


The Pampered Chef®
discover the chef in you™

