



July News

Discover the chef in you!

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Ready for an Explosive July? Pampered Chef has got it!

Grab some friends and family and bring them over for a **Summer Salad Sensation**, a **Pampered Pool Sip & Dip**, or an **Ice Cream Social** Show! Let me show you and your guests how to make a sizzling meal, without heating up the kitchen!

You can also choose one of the following at 60% off:



 The Family Size Quick Stir Pitcher for only \$7.80! (Reg. \$19.50)

 The Chillzanne Sectional Rectangle Server for only \$14! (Reg. \$35.00)
YES! This is the one with the Deviled Egg Server on the Reversible Side!

 --OR-- The Large Simple Additions Bowl for only \$21! (Reg. \$35.00)

Past hosts from whom your show was booked may also choose one of these great products through the booking benefit!

JULY ORDER SPECIAL: Purchase \$60 in products and receive the Small Batter Bowl FREE (an \$11 value). It's the perfect bowl for smaller mixing jobs, leftovers, cakes, and of course...the "dorm-room everything" bowl!



EARLY AUGUST SPECIAL!



Save more than \$15!
Microplane® Adjustable Grater for only \$10.60! (#H153) Regular Price \$26.50

Add the razor-sharp stainless Microplane® Adjustable Grater to your kitchen, and finely grate hard cheese, citrus rind, nuts, ginger and garlic. Or, whip up larger recipes in the 8-Quart Stainless Mixing Bowl.

8-Quart Stainless Mixing Bowl for only \$19.20! (#H154) Retail Value \$48. This product is not for sale in our product line. It's available exclusively for you!

Mark your calendar for August 4-6, **It's Tax Free Weekend!**

Host a show the first WEEK of August (August 1st – 6th), and all guest orders will be TAX FREE TOO! And you have the opportunity to be the FIRST to own the BRAND NEW, 8 QUART, Stainless Steel Mixing Bowl; the perfect addition to your Stainless Steel Bowl Collection!

Hosts have their choice of the Microplane Adjustable Grater for only \$10.60 (Reg. \$26.50), or the 8 Quart Stainless Steel Mixing bowl for \$19.20 (Reg. \$48.00), An AMAZING SAVINGS!

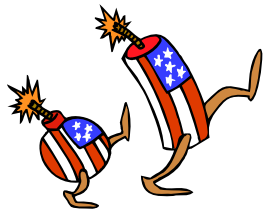
JULY 1st – 4th

In Addition to the July Order Special (listed below), you have an extra opportunity to save!

Just email or call me July 1 – 4 with your \$60 or more order, and your Shipping and Handling is **FREE** too!

Don't miss out on these fantastic savings! Mark your Calendar to Contact Me July 1-4!

SIZZING HOT RECIPES!



Jalapeño Poppers

Ingredients:

8 ounces cream cheese, softened
4 ounces sharp cheddar cheese
4 ounces Monterey jack cheese
6 bacon slices, cooked and crumbled
1/4 teaspoon salt
1/4 teaspoon chili powder
1/4 teaspoon garlic powder
1 pound fresh Jalapenos, divided lengthways
1/2 cup dry bread crumbs
sour cream, onion dip or ranch salad dressing

Using **Cooks Corer**, remove seeds from each Jalapeno half and discard seeds.

In **Classic Batter Bowl**, whisk cream cheese until smooth. Add Cheddar and Jack cheeses, grated with **Deluxe Cheese Grater**, bacon and seasonings, mix well. Spoon about 2 Tbs. into each pepper half. Roll in bread crumbs. Place in a **Large Bar Pan**.

Bake, uncovered, 300 degrees for 20 minutes for spicy flavor, 30 min. for medium. and 40 minutes for mild flavor. Serve with sour cream or dressing. Serving Size: 24

Crisp Stuffed Jalapeños

Ingredients

12 large jalapeños
12 cooked shrimp
1/2 cup shredded cheese (monterey jack or cheddar)
All-purpose flour
3 eggs, separated
Salt and pepper to taste
Virgin olive oil (for deep frying)

Serves 12



Directions

1. Slit along the side of each jalapeño with **Utility knife**. Leave stems intact.
2. Stuff each pepper with one shrimp and cheese.
3. Coat with flour and set aside.
4. Separate Eggs using **Egg Separator** to drain whites into **Large Batter Bowl**; place yolks in **Small Batter Bowl**. Beat egg whites until firm using **Stainless Double Balloon Whisk**.
5. In **Small Batter Bowl**, beat egg yolks lightly with 1 tablespoon flour and salt and pepper.
6. Gently fold into whites.
7. Pour one inch of oil into 10 or 12 inch skillet. Heat to 375 degrees.
8. Dip each jalapeño into the batter mixture and coat, holding the pepper by the stem.
9. Lower into the hot oil and fry, turning once, until golden and delicious. Remove peppers from oil using the **Silicone Tongs**.
10. Drain on napkins and serve!

Jalapeno Food Facts:

- 🔥 Jalapeno peppers can liven up taste buds in just one bite! Look for firm peppers with a smooth skin and solid colors. Dry lines means the pepper is mature and will be hot!
- 🔥 The seeds are NOT the hottest part of peppers. It is at the point where the seed is attached to the white membrane inside the pepper that the highest concentration of “capsaicin”, the product that gives peppers their pungent flavor.
- 🔥 Jalapeno pepper jelly originated in Lake Jackson, Texas and was first marketed commercially in 1978!
- 🔥 The Jalapeño was the first pepper to be taken into space.
- 🔥 Dried and smoked jalapeños are known as “chipotles”, usually regarded as a pper classification of its own.
- 🔥 Red jalapeños are a bit milder and sweeter than the green variety.

Thank you for making me and The Pampered Chef part of your life!
Without YOU, I'd have no business in the kitchen! Rita Wester 817-909-0288