



July Host Special

In July, it's about keeping things cool and whipping up a great fresh salad by using fresh fruits and vegetables! We have the ideal tools to offer to everyone, everywhere to whip up the perfect summertime salad. AND in July, you can get one at 60% off! Choose from the Salad & Berry Spinner, Large Bamboo Square Bowl & Bamboo Salad Claws, Ultimate Mandoline, Salad Chopper or Food Chopper. When your guest sales reach \$650 or more, the Stainless Mixing Bowl Set becomes one of your choices too!



July Guest Special

Are you thinking... "What's for dinner?" Well, I have the answer for you. That's right, no matter what you're in the mood for, we have an ideal solution for spicing up any entrée. TEN seasoning rubs to choose from! Rubs are a quick and easy way to add extraordinary flavor to grilled or roasted meats, poultry and fish without the wait time of marinades. Plus, they can be used to make flavorful dips and salad dressings or as a vegetable seasoning. It's Rub a Dub-Double month, and you can select any two for FREE when your order reaches \$60 or more!



Keep it cool on a hot summer evening with these delicious appetizers!

Creole Shrimp & Cucumber Canapes

- 1/2 cup ketchup
- 2 tbsp Creole Rub, divided
- 1 tbsp finely chopped onion
- 1 tbsp finely chopped green bell pepper
- 1 tbsp finely chopped celery
- 1/4 tsp hot pepper sauce
- 4 oz cream cheese, softened
- 1 seedless cucumber
- 24 cooked medium shrimp (41-50 per lb), peeled and deveined, tails removed
- 2 tbsp finely chopped fresh parsley

Directions:

1. Combine ketchup, 1 tbsp of the rub, onion, bell pepper, celery and hot sauce in 1-cup Prep Bowl. Combine cream cheese and remaining rub in Small Batter Bowl; mix well. Attach open star tip to Easy Accent® Decorator; fill with cream cheese mixture.
2. Cut cucumber on a bias into twenty-four 1/4-inch-thick slices using Santoku Knife. Pipe cream cheese mixture evenly over centers of cucumber slices. Place shrimp over cream cheese mixture; spoon cocktail sauce over shrimp. Garnish with parsley. Yield: 24 servings

Cook's Tips: The intense tomato flavor of the Creole Rub complements the classic New Orleans combination of onion, celery and green bell peppers. **Make-Ahead:** The cocktail sauce and cream cheese mixture can be made up to 2 days in advance. Cover and refrigerate until ready to use. **Nutrients per serving:** (1 appetizer): Calories 30, Total Fat 1.5 g, Saturated Fat 1 g, Cholesterol 5 mg, Carbohydrate 2 g, Protein 2 g, Sodium 80 mg, Fiber 0 g

Take Charge ~ Take Action!

Amazing things will happen! Try our best product - The Pampered Chef business opportunity. Get started now and you'll be up and running just in time for the busy fall selling season. Get your holiday spending budget under control early!



Coming in August!
Get up to \$100 MORE in FREE products!

