



# March 2007

The Pampered Chef®  
discover the chef in you™

From the home office of  
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## The New Spring Products are HERE!

You can view what is new on my website! And the rumors are correct the oven mitt is back! It's an awesome time to have a show! If you haven't seen us lately we've added almost 100 new products in the last year! Host a show (cooking or catalog) by March 15th and receive FREE your choice of the NEW Mix 'N Chop or the Corer and More from Me!



### Incredible savings, any way you slice it!

Host a Cooking Show in March, and you can choose ONE of these products at 60% off!

#### Ultimate Mandoline for only \$23.80

- Four interchangeable blades
- Ergonomic food holder
- Nesting tool box sores blades
- Dishwasher-safe

OR



#### Cutting Board with Measure Cups for only \$12.00

- Interchangeable, nesting measuring cups
- Sizes: 1 Tbsp, 1/4, 1/3, 1/2 and 1 cup
- Silicone feet prevent sliding
- Dishwasher-safe

## Taste the Difference

Choose ONE of our unique seasonings from The Pampered Chef FREE when you purchase \$60 in products!

We search the world for only the finest and purest ingredients. Then we test them in our own kitchens to ensure perfect flavor in yours!



### Rockin' Rubeen Ring

- |   |   |
|---|---|
| 3/4 lbs. corned beef, chopped<br>(boiled or bought from the deli) | 1 cup Swiss Cheese, shredded                    |
| 1/4 cup extra mild sweet and saurkraut                            | 3 Tbsp. Bacon flavored Thousand Island Dressing |
| 1/4 cup chopped onion   | 2 cans refrigerated crescent rolls              |
| 1/3 cup parsley, snipped or chopped                               | 1 tsp ground black pepper                       |
|   | 1 egg white                                     |

Preheat oven to 350°F. Unroll crescent dough; separate into 16 triangles. With wide ends of triangles toward the center, arrange 8 triangles in a circle on **Large Round Stone**. Corners of wide ends will touch and points will extend 1 inch beyond edge of Baking Stone. Match wide end of each remaining triangle to wide end of each outer triangle; seal seams using **Baker's Roller**. (Note: Do not seal points overlapping in middle.) Brush with egg white using **Silicone Pastry Brush**. Mix all ingredients together (except egg white) in **Classic Batter Bowl**. Using **Large Scoop**, evenly spoon mixture onto arranged crescent rolls. Beginning in center, lift on dough triangle across mixture. Continue alternating with outer strips, slightly overlapping to form ring. Tuck last end under the first. Lightly brush egg white over dough using the Silicone Pastry Brush. Bake 20-25 minutes or until golden brown.

### Leprechaun Lime Drink

- |                             |                        |
|-----------------------------|------------------------|
| 1 Qt. lime sherbert         | 24 oz. lemon lime soda |
| 1/2 cup limeade concentrate | 10-12 cups crushed ice |
| 2 Tbsp. sugar               | 1 lime                 |



Using **Ice Cream Dipper**, spoon sherbert into **Quick-Stir Pitcher**. Measure limeade concentrate into Quick-Stir Pitcher using **Adjustable Measuring Cup**. Add sugar using **Adjustable Measuring Spoons**; add soda using **Measure All Cup**; mix all ingredients in pitcher. Pour into glasses and zest a small amount of lime using **Lemon Zester/Scorer**. Pour over ice and serve.

## COOKING SHOW IDEAS FOR MARCH

### TASTE OF THE TROPICS

#### A TRIFLE OF THIS AND THAT

#### NEW! THE AMAZING 30 MINUTE CHICKEN

Like What You See,  
but your wallet says NO;  
collect 6 orders and call it  
a catalog show!

## NEW PRODUCT SPOTLIGHT

### SALAD CHOPPER



You can make your salads and salsa right in the bowl! It's a real step saver!

Chop vegetables up to 1 inch in diameter! Stays super sharp with a titanium coated stainless blades, spring loaded and handle lock for convenience and safe storage.

**Quick Tip** The Salad Chopper is a great way to make a salad for one! Place salad ingredients in Small Batter Bowl. Chop larger ingredients first, such as lettuce and tomatoes and work toward smaller ingredients, like green onions, rotating and tilting the bowl to reach all of the ingredients. Add dressing and enjoy! This tool is also perfect for college students who don't have space for a cutting board in their dorm rooms.

# 60% off

## April Host Preview!

Choose from  
the Carafe or  
the NEW Trifle Bowl!



## OPEN DATES THIS MONTH

See my website!