

What makes our Pantry products so special?

Our fabulous Test Kitchens develop and test every pantry product. These products meet the same high quality standards customers have come to expect from all Pampered Chef® products.

Become Pantry-savvy

It's easy! Use the products in your own kitchen. Your enthusiasm will spread when you describe the fantastic flavors you've tried and how much your family loves them!



4 easy ways to feature Pantry at your Show

1 Feature Show recipes with Pantry products.

Many favorite Show recipes include Pantry products, so you're selling our high-quality tools and great-tasting Pantry products at the same time. Try these:

- *Chicken Your Way*
- *30-Minute Chicken*
- *10-Minute Barbecue Pork Tenderloin*



Check any *Season's Best® Recipe Collection* for more recipe ideas!

Say: "If you're like me, you tend to make the same recipes over and over. Don't change a thing about the way you cook except the seasonings you use, and your family will think you're trying a new recipe every night."

2 Have a Pantry Corner at every Show. Everyone deserves to know about these fabulous items.

All you need is something for guests to taste. This could be as they arrive, or perhaps at checkout.

- Dip with fresh veggies. Our foolproof recipe is 1 cup sour cream and 1 cup mayonnaise mixed with 2–3 tablespoons of your favorite rub or seasoning.
- A savory sauce poured over warm Brie or cream cheese.
- Keep it simple! Bring pretzel sticks and pour a tablespoon or two of sauces into small bowls. Dip and enjoy!
- The triple-taste cream cheese appetizer: Divide one 8-oz. cream cheese block into three sections. Mix 1 teaspoon Sweet Sprinkle into one section. Mix ½ teaspoon Oil Dipping Seasoning into the second section. Spread the third section on a plate and top with 2–3 tablespoons Savory Sauce. Serve with crackers or bread.



3

Get everyone talking Pantry!

Have guests turn to the Pantry pages in the catalog, and ask them to share which items they've tried ... and which new ones look interesting!

Say: "Doesn't just looking at these pages make you hungry? What I love about our Pantry products is that you can use them all the time to make your everyday meals special. There's so much you can do with our Pantry products! Who's tried one, and how do you use it?"

11 savory sauces

9 dessert sauces

Baste, dip, pour ... our sauces give instant flavor to whatever's on the menu!

A. Maple Honey Mustard Sauce
Suits of beef, maple strips, honey, mustard and Dijon mustard. 10.5 oz. #P194 \$12.00

B. Spicy Pineapple Ranch Sauce
Pineapple, jalapeño, ranch, mango, red onions and 1/2 cup of each. 10.5 oz. #P160 \$12.00

C. Thai Peanut Sauce
Peanut butter, garlic and ginger. 10.5 oz. #P166 \$12.00

D. Sweet & Sour Sauce
Pineapple, onions, red peppers, ginger and soy sauce. 10.5 oz. #P168 \$12.00

E. Orange Vinaigrette Sauce
Soy, blend of orange, vanilla and garlic. 10.5 oz. #P169 \$12.00

F. Teriyaki Sauce with Honey
Honey, teriyaki and sesame. 10.5 oz. #P170 \$12.00

G. Slow Apricot Honey Sauce
Slow apricot and honey. 10.5 oz. #P171 \$12.00

H. Slow Blackberry Balsamic Sauce
Blackberries, raspberries, balsamic vinegar and fig. 10.5 oz. #P172 \$12.00

I. Slow Mango Curry Sauce
Slow mango and red curry. 10.5 oz. #P173 \$12.00

J. Raspberry Habanero Sauce
Red raspberries and habanero peppers. 10.5 oz. #P174 \$12.00

K. Chili Pepper Sauce
Tomato, crushed red peppers, jalapeño and 1/2 cup pepper. 10.5 oz. #P175 \$12.00

L. Chocolate Raspberry Sauce
Chocolate and raspberries. 5.4 oz. #P176 \$12.00

M. Caramel Sauce
Rich and creamy. 8.1 oz. #P177 \$12.00

N. Coconut Lime Sauce
Refreshing coconut and lime. 8.1 oz. #P178 \$12.00

O. Cherry Almond Sauce
Luscious almond cherries and almond honey. 5.4 oz. #P179 \$12.00

P. Slow Chocolate Peppermint Sauce
A creamy pairing of chocolate and peppermint. 8.1 oz. #P180 \$12.00

Q. Slow Chocolate Caramel Sauce
Delicious combination of chocolate and caramel. 8.1 oz. #P181 \$12.00

R. Slow Chocolate Pecan Butter Sauce
Butter and pecans. 8.1 oz. #P182 \$12.00

S. Slow Butterscotch Butte Sauce
Buttery, nut, nutmeg, cinnamon and clove. 8.1 oz. #P183 \$12.00

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Feature Pantry in your checkout.

Have a display of Pantry products or your Spice Turn-About at your full-service checkout.

Ask everyone, "Which Pantry product do you need to re-order? Which new one would you like to try next? Or do you have any gifts to buy? Anyone would love our fabulous savory or dessert sauces!"

Adding Pantry products to their order is a tasty way for guests to boost their order so they can get the Guest Special.



Bonus Tip — Follow Up for Reorders

- Follow up with Pantry customers four to six weeks after purchase to ask if they need recipes, a reorder or would like to try a different flavor.
- Have a "Pantry Stock-Up" Catalog Show the first week of every month. Tell customers that this is part of your service to them. Once a month you'll check to see which Pantry items they may need to restock, or what new item they want to try.

As more of your customers love more and more Pantry items, your consistent follow-up can boost your sales every month.



You can have a Pantry Tasting Show, too — great for hosts who are looking for a new Show idea!

Watch the video and download the *Tasting Guide* now!