

Prepare Wow! Garnish (optional)- Frosted Grapes

In Prep Bowl, combine 2 tablespoons water and 1 tablespoon corn syrup. Whisk until well blended. Working on the Cutting Board, lightly brush small bunches of red and green grapes using Pastry Brush. Sprinkle with granulated sugar to coat completely. Place onto Stackable Cooling Rack to dry. To catch drips, place a piece of Parchment Paper underneath the rack.



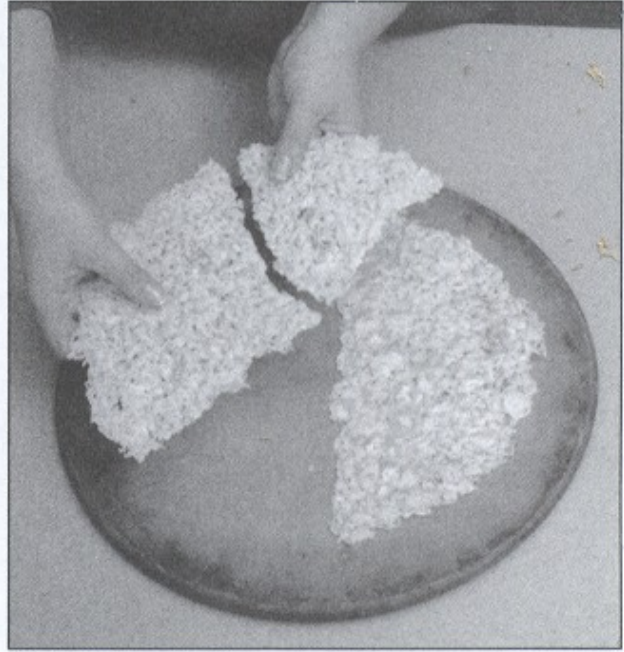
Prepare Wow! Garnish (optional).

Apricot Rose:

- Flatten one dried apricot.
- Slice horizontally into two thin layers using Paring Knife, forming two thin, oval-shaped petals. Repeat to make six petals. (If apricots are very thick, slice two thin petals from the outer surfaces, leaving the interior for another use.)
- Roll the first petal tightly to form the bud. Surround with 4-5 additional petals, forming a rose.
- Pinch tightly to seal.
- Cut off bottom of apricot rose to stand up on plate. Place rose onto plate with a small sprig of fresh mint.

Wow! Garnish (optional) – Asiago Crisps

To feature Stoneware, prepare *Large Asiago Crisps* as an accompaniment. The recipe is in *Season's Best®*. Prepare in the beginning of the Show to allow for baking and cooling time. To serve, break into pieces and place 2 pieces into completed risotto, standing up for a dramatic effect.



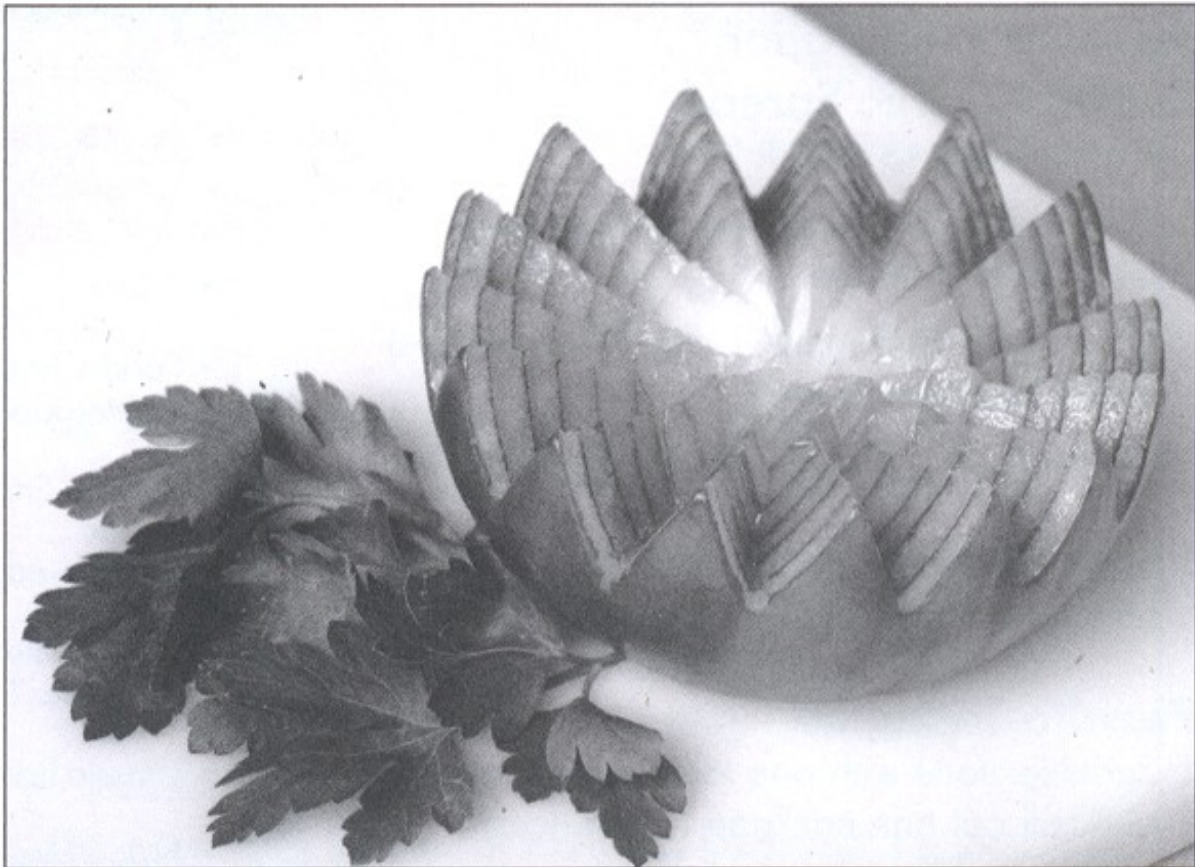
Garnishing Techniques

Embellish your Show by sharing a few simple ideas.

- For a colorful garnish, cut shapes out of a ½-inch-thick slice of apple or red bell pepper using **Creative Cutters**.
- Make a tomato rose! Starting at the stem end of the tomato, peel a continuous ¾-inch-wide strip around the tomato from top to bottom using the **Paring Knife**. Place the skin flesh-side down on a **Cutting Board**. Roll the strip to form a coil. Fasten with a wooden pick.
- For an easy garnish, score a lemon to form ribbons of zest; curl or tie the ribbons into knots or bows. Or, you can tie the ribbons around sprigs of parsley to form bundles.

Wow! Garnish (optional) - Red Onion Flower

Cut off root and stem ends from a small red onion and peel. Insert **V-Shaped Cutter** crosswise to center of peeled red onion and continue around entire onion. Pull apart to reveal the flower shape. Use this opportunity to cross-sell other specialty cutting tools, such as the Julienne Peeler, Avocado Peeler, Grapefruit Knife, Cook's Corer®, Lemon Zester/Scorer, and Crinkle Cutter.



Wow! Garnish (Optional) – Shaved Parmesan Cheese

Use the Vegetable Peeler to shave Parmesan Cheese over the gnocchi and marinara.



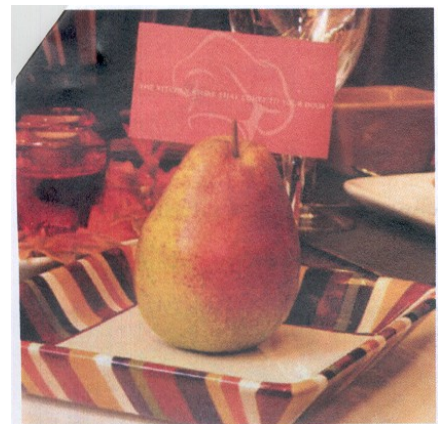


Batter Bowl Gift Mix Demo Tips

- Layer the ingredients in the order specified in the Batter Bowl Gift Mix recipe for best results.
- As you layer ingredients, talk about other Batter Bowl Gift Mix ideas available on our Web site. For instance, say: "Our *Celebration Cookie Mix* packaged with the *Rectangle Stone* is the perfect gift for a family. Why not book a Gifts to Go! Kitchen Show to see how to prepare it and other great gifts?"
- After you complete the layering process, pass the completed Batter Bowl around to guests so they can see how beautiful it is.
- Encourage guests to purchase more than one **Small Batter Bowl** so they'll always have one handy to give as a last-minute gift. Remind guests that beginning Sept. 1, anyone who orders the **Small Batter Bowl** will receive a special recipe card featuring our *Simply Stunning Appetizers Parmesan Rosemary Pinwheel* and a coupon from Pillsbury®.

Gift-Giving Tips to Share at Shows

- Make the Batter Bowl Mix an extra special gift by including other products used to prepare the recipe. For instance, when giving the *Batter Bowl Brownie Mix*, attach the gift tag from the recipe card, *Cake Tester*, *Mini-Serving Spatula* and *Classic Scraper* with a ribbon.
- *Hearty Minestrone Soup Mix* is an easy recipe to double for multiple batches at a reasonable price. Dried beans and dried tortellini usually come in 16-ounce bags, which provide enough to make several batches.
- When giving a Pampered Chef® cookbook as a gift, bake one of the recipes included in the cookbook to show a sampling of the book's contents. For example, bake and wrap *Easy Peanut Butter Presses* from our *All the Best* cookbook and place them in one of our Gift Boxes. Then, present the cookies and cookbook as a special gift for the baker in your life.



Name, please

- Add interest to your dinner table in a fun and inexpensive way by using pears to hold place cards at each person's seat. Simply slice the top of the pear (behind the stem) using the **Paring Knife** and slide the card into place.



Center of Attention

- Centerpieces can add color, set the mood and provide a lovely focal point both before and during the meal. When deciding on a centerpiece, create one that highlights the colors featured in your dishes and linens. For example, use flowers and foliage that complement the **Striped Simple Additions®** pieces, tying everything together nicely.