

## Quick Tips

**Mango Salsa Sundaes:** After trimming tortillas, the scraps can be toasted in the oven until crisp, and used as dippers.

The tortilla cups can be made in advance if stored in an airtight container to keep them crisp.

The bottoms of the tortilla cups take longer than the points to become brown and crisp. Make sure to bake the tortilla cups until the points are deeply browned before removing them from the oven.

For a quick way to dice strawberries and kiwi, slice in Egg Slicer Plus®; turn a quarter turn and slice again.

Teach guests how to peel a mango. Directions are included in the Cook's Tips at the bottom of the *Mango Salsa Sundaes* recipe. Kiwi is peeled with the same technique using the Vegetable Peeler.

When purchasing mangoes, select fragrant mangoes that yield to gentle pressure. Jarred mangoes, found in the refrigerated produce section of most grocery stores, can be substituted for fresh.

Prepare the salsa mixture just before serving to keep fruit looking fresh and vibrant.

Try substituting coconut ice cream or pineapple sorbet for the vanilla ice cream.

**Ice Cream Sandwich Torte** For best results, be sure to unwrap the ice cream sandwiches before the Show and place them back into the freezer. Allocate space in the freezer for the finished torte.

To keep the ice cream sandwiches frozen during your demonstration, prepare the torte on the frozen insert of the **Chillzanne® Rectangular Server**. The lid of the server does not fit over the torte, so tent the torte with foil before storing in the freezer.

## Fun Facts

Recognizing that 90% of Americans enjoy ice cream, President Ronald Reagan designated July as the official month to celebrate ice cream, and challenged the nation to observe the event with "appropriate ceremonies and activities." National Ice Cream Day will be celebrated on July 17<sup>th</sup> in 2005.

Ice cream dates back to the second century B.C., although nobody can pinpoint a date of origin or inventor. Marco Polo brought a recipe for sherbet to Italy from the Far East in the 13th century. Ice cream as we now know it emerged around the 16th century.

In 2003, 1.4 billion gallons of ice cream were produced in the U.S.; that's enough to serve 20 quarts per person! (Source: USDA)



New! Ice Cream Sandwich Maker available June 1.

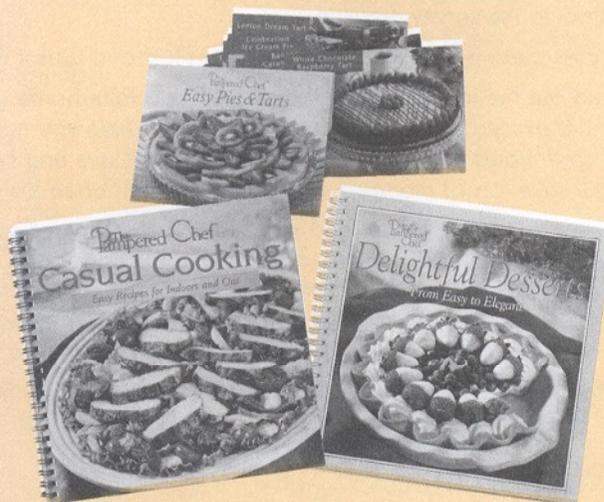
For more great ice cream recipes, try:

**The Pampered Chef® Easy Pies & Tarts Recipe Card Collection:**  
*Celebration Ice Cream Pie*

**The Pampered Chef® Casual Cooking** cookbook:  
*Mile-High Turtle Pie*

**The Pampered Chef® Delightful Desserts** cookbook:  
*Orangecicle Fruit Ring, Lace Baskets with Ice Cream, Pink Lemonade Ice Cream Cake, Tiramisu Ice Cream Cake*

In addition, refer to Consultant's Corner at [www.pamperedchef.com](http://www.pamperedchef.com) for scrumptious dessert recipes from past Celebrations Kitchen Shows: Spring/Summer 2004 (Simple As Pie) and Fall/Winter 2004 (Dazzling Desserts).



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