

Fun Facts and Quick Tips

- Keep the French bread dough refrigerated until ready to use so it will be easier to work with.
- To create a traditional edge on the calzone, place fingertip on edge of dough. Pull dough up and over fingertip, pressing well. Move fingertip to impression created by first fold. Continue folding dough over fingertip and pressing to seal around entire edge of calzone.
- Make ahead, get ahead! Our **Family Skillet** is perfect for cooking up to three pounds of ground beef or ground turkey at a time. Cook the ground meat until no longer pink, breaking the meat into crumbles. Drain the meat in **Large Colander** then portion it into resealable plastic freezer bags for later use in cooked ground meat recipes. Freeze for two to three months.
- Our **Mexican Stuffed Calzone** is perfect for a Mexican specialty show. Cooked lean ground beef or ground turkey can be substituted for the diced cooked chicken. Try pairing this recipe with **Classic Salsa** and **Zesty Guacamole** featured in our **Fiesta Seasoning Set**.
- Children can help cook! **Cheeseburger Stuffed Calzone** is a child-friendly recipe that is as much fun to make as it is to eat. From rolling the dough, to setting the table, each member of the family can participate in making mealtimes memorable.

For more family favorite mealtime solutions, try:

- **The Pampered Chef® It's Good for You** cookbook: Barbecue Chicken & Onion Pizza, Cheesy Italian Braid, Beef Tamale Bake and Spicy Sausage & Peppers Penne
- **The Pampered Chef® All the Best** cookbook: Cajun Chili Cornbread Skillet, Fabulous Fajita Pizza and Savory Sandwich Ring
- **The Pampered Chef® Casual Cooking** cookbook: Taco-Topped Potatoes, Italian Salad Pizza and Italian Chicken Pasta Toss
- **The Pampered Chef® Main Dishes** cookbook: Chicken & Broccoli Braid, Italian Muffuletta, Taco Ring

You can find Celebrations recipes for family meals from fall 2003 and spring 2004 on Consultant's Corner.



The calzone originated in Naples. It's a savory turnover filled with various meats, vegetables or cheese. While calzones are usually prepared as an individual serving, our family-style version is a quick, easy mealtime solution.

Studies indicate that children ages 11 to 18 who eat meals with their families eat more fruits, vegetables and nutrient-dense foods than children who eat alone. (Journal of the American Dietetic Association)

Annual U.S. garlic consumption has soared to more than 3 pounds per capita — three times the level of 1989! No vegetable has seen stronger growth in demand since 1990. This surge reflects the health benefits, as well as the rising popularity of ethnic foods. (Successful Farming, 3/1/03)



The Pampered Chef®