



Fun, Food & Friends (freebies too!)

Ever have a few friends over for a casual get-together? That's what a Cooking Show is like - only I do the cooking! (you just relax with your friends and pick what you want for free from our amazing catalog!) Check out our generous host program on the last page of your catalog and call me for more details including our monthly host-only specials. Whether you like to cook, hate to cook or have to cook, we have something for you!

Don't You Hate Newsletters?

Most are so sales oriented and arrive every other day in your mailbox. BUT - I guarantee you will LOVE mine! My once a month, e-newsletter is filled with tips, recipes, trends and more. And, the small sales pitch is at the bottom -- not throughout. If you don't find it full of interesting and useful info - I'll take you off my list and mail you a cookbook just for trying it out. So email me for a copy!


The Pampered Chef®
discover the chef in you™

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Strawberry Spinach Salad

¼ cup sliced almonds, toasted
 1½ cups strawberries, hulled/quartered
 ½ medium cucumber, sliced/cut in half
 ¼ small red onion, thin sliced wedges
 1 package (6 ounces) baby spinach

Dressing

1 lemon, 2 tblspns juice, ½ tsp zest
 2 tablespoons white wine vinegar
 ¼ Cup sugar
 1 tablespoon vegetable oil
 1 teaspoon poppy seeds

Dressing: whisk together zest, juice, vinegar, sugar, oil and poppy seeds.
 Cover; refrigerate until ready to use.

Place spinach in large serving bowl; add strawberries, cucumber and onion. Pour dressing over salad, gently toss to coat. Sprinkle with almonds. Serve immediately. Yield: 10 servings



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