

Grilling

The warm weather is here, and it's time to fire up the barbecue. The Pampered Chef® offers two unique products that help you add irresistible flavor to everything you cook on the grill. Our new **Grilling Planks** are more versatile than wood chips, and less mess. The planks offer a handy surface for cooking delicate foods on the grill, like fish, shrimp and vegetables. They are also thin and flexible, so they can be easily cut to the desired size. The **Barbecue Basting Bottle** eliminates messy bowls and brushes, and the long handle lets you reach the grill without getting too close to the heat.

Products:



NEW Grilling Planks, 6" x 8", \$19.50

- Adds a light, natural smoke flavor to fish, meat and veggies with Alder wood planks
- Can be used wet or dry for different levels of flavor
- Cooking tip and recipes included
- Generous size holds entire entrees, or can be cut to desired size
- Set of eight. One-time use; disposable



Barbecue Basting Bottle, \$14.00

- Unique valve controls the flow of sauces and marinades
- Silicone bristles evenly coat grilled foods
- Bottle includes measure markings
- 10 ounces; dishwasher-safe

Availability:

Products can be purchased through in-home Cooking Shows, Catalog Shows and online at www.pamperedchef.com. To schedule a Show, visit our Web site or call 1-800-266-5562 to find a Consultant in your area.

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**High-res images and samples available upon request.*