

The Pampered Chef®
discover the chef in you™



*Entertain
With Ease*

Put more love and less labor
into cooking and entertaining.

Entertain With Ease



Seared Scallops with Basil Sauce from
The Pampered Chef® Cooking for Two & More

Did you know that one out of every two new brides and brides-to-be say they feel more pressure to cook and entertain compared to when they were single?

It's no wonder. As a new bride, you'll inevitably be faced with entertaining "firsts," like hosting your in-laws, throwing couples' dinner parties, and upgrading your usual gatherings to elegant parties.

In this guide, you'll discover tips and ideas from entertaining and lifestyle expert Debi Lilly, and simple, yet elegant recipes from our Test Kitchens.

So, if you're newly engaged, a newlywed or just new to entertaining, enjoy learning how to entertain with ease!



Table of Contents

Debi Lilly on Entertaining	3	Party-Planning Checklist	15
Entertaining Inspirations		Product Guide	16
Brunch	4-7	Entertaining That's Rewarding	17
Buffet	8-10		
Alfresco	11-12		
Sit-Down Dinner	13-14		



Debi Lilly is an expert party planner whose Chicago-based company, A Perfect Event, creates unforgettable events, such as Oprah's 50th birthday party. She shares her party-planning tips and ideas on "The Oprah Winfrey Show" and is a recognized industry expert for such magazines as InStyle, Martha Stewart Weddings and Brides.

Read on for more

- Great tips for your next event
- Must-have entertaining products
- Fantastic recipes that are easy to prepare

Debi Lilly

on entertaining

Entertaining doesn't have to be complicated to be fabulous. Whether I'm working on a major event or designing an intimate dinner for friends, my style is always *simple, elegant* and *seamless*. I've included a few of my favorite tips to help you with entertaining challenges you might encounter, like how to set a table with personality or choose a menu. Try them at your next occasion for a memorable event with minimal effort.

Choose a Serving Style

How you plan to serve the food anchors all other elements of the occasion, from food to décor. Decide whether you want to serve sit-down or buffet style. And if you choose sit-down, whether you want to pre-plate the food or serve family style. Then, plan the look and feel of your table and the menu around your choice.

Utilize a Color Palette

From flowers to linens to candles, the colors you choose should not only add polish and charm, but also make your celebration personal. Seasonal color palettes are easy to follow. Try winter whites with gold and silver accents in the winter, soft pastels in spring, vibrant jewel tones in summer, and warm oranges, reds and yellows in fall. For a more classic statement any time of year, go crisp white with an accent of stunning soft-colored floral. For added drama, use coordinating serving trays, plates and platters that are all one color or texture, such as ceramic whites or natural wovens.

Design a Head-Turning Tabletop

Creating a stunning tabletop can be easy. For a chic, yet simple table, overlap down the center two jewel-toned runners or fabrics in contrasting colors. Top them off with light — a mixture of tall taper candles or low votives for varied height — and you have a magnificent tabletop!

Serve Fabulous Food

Your menu doesn't need to be gourmet in order to taste good and make your occasion special. To ensure you spend more time with your guests and less time in the kitchen, prepare one or two simple recipes and enhance your menu with store-bought foods. Try a delicious recipe from The Pampered Chef® Test Kitchens. They show you how easy it is to make something spectacular with very little effort.

It's as easy as that! Make your next event one every guest will remember!

Best,

Debi Lilly

Entertaining Inspirations

Start planning your next party by selecting the basic style. For instance, a brunch for the girls, a buffet for a larger gathering, an alfresco evening or a sit-down dinner for just a few.

Brunch

Brunch is about balance, so your menu should offer breakfast and lunch options, along with savory and sweet dishes.

- Since brunches are often early, prepare a few key dishes the night before the event. Other recipes, like our *Fast & Fresh Frittata* (page 6) are quick to prepare, and can easily be made the morning of your party.
- Enhance your menu with store-bought fresh bread, pastries, fruit and side items from a favorite bakery or deli.
- Create an interesting centerpiece with an item you have around the house. While perfect for serving desserts, salads or beverages, our Trifle Bowl also can be filled with simple fruits or flowers to make a beautiful centerpiece.
- Show off your new home with a housewarming brunch. Brunch menus tend to be simpler, lighter and more casual — perfect after unpacking all those boxes. Don't forget champagne and fresh orange juice for mimosas!



Jerk Chicken Salad, page 5



Grilled Georgia Peach and Chicken Salad from
The Pampered Chef® Spin on Salads Recipe Collection



Jerk Chicken Pasta Salad

You'll love this recipe because it's so versatile! Serve it in romaine lettuce boats for a beautiful brunch or over pasta for a great spring or summer dinner.

Pasta

- 16 ounces uncooked rotini pasta
- 2 tablespoons **Garlic Oil** or olive oil

Dressing and Salad

- 2 limes
- 1/3 cup reduced-fat mayonnaise
- 2 tablespoons pineapple preserves
- 1 tablespoon Garlic Oil or olive oil
- 1 tablespoon **Jamaican Jerk Rub**
- 1 pound chicken tenders
- 1 medium pineapple
- 1 can (15 ounces) black beans, drained
- 1 red bell pepper, thinly sliced
- 6 slices bacon, cooked, drained and crumbled
- 3 green onions, thinly sliced (white and light green parts only)

1. For pasta, cook pasta according to package directions in **(8-qt.) Stockpot**. Drain; rinse under cold running water. Toss with oil and set aside.
2. For dressing, zest one lime using **Microplane® Adjustable Grater**. Juice both limes into **Small Batter Bowl**. Add zest, mayonnaise and pineapple preserves; mix well and set aside.
3. For salad, whisk together oil and jerk rub in **Classic Batter Bowl**. Add chicken tenders; mix well to coat and set aside. Peel pineapple and cut in half lengthwise; reserve half for another use. Cut remaining pineapple in half lengthwise and remove core. Slice crosswise into 1/4-inch slices. Heat **Grill Pan** over medium heat 5 minutes. Add chicken; cook 6-10 minutes, turning once. Remove from pan. Add pineapple to pan. Cook 2 minutes, turning once; remove from pan. Cut chicken into bite-size pieces.
4. To serve, toss pasta with chicken, pineapple, beans, bell pepper, bacon and green onions; drizzle with dressing and toss gently.

Yield: 6 servings

Nutrients per serving: Calories 610, Total Fat 21 g, Saturated Fat 4.5 g, Cholesterol 60 mg, Carbohydrate 77 g, Protein 33 g, Sodium 590 mg, Fiber 6 g

Jerk Chicken Salad

Omit pasta and oil in Step 1. Separate and wash 2 heads romaine lettuce; pat dry. Prepare remaining ingredients as directed in Steps 2 and 3. To serve, place 12 large lettuce leaves on **Simple Additions® Large Round Platter**. Chop remaining lettuce. Layer chopped lettuce, beans, bell pepper, chicken, pineapple, bacon and green onions over each lettuce leaf. Drizzle dressing over salad.

Yield: 6 servings

Nutrients per serving: Calories 320, Total Fat 16 g, Saturated Fat 4 g, Cholesterol 60 mg, Carbohydrate 24 g, Protein 24 g, Sodium 580 mg, Fiber 5 g

From **Season's Best® Recipe Collection (Spring/Summer 2007)**



Peeling and Coring a Pineapple

Cut off the top and bottom of the pineapple, creating a flat base. Slice off rind by following the natural curve of the fruit from top to bottom. Cut the pineapple lengthwise into quarters. Stand one quarter on its end and slice downward to remove the tough core.





Fast 'N Fresh Frittata

This recipe is a real timesaver! You can prepare it the night before and just reheat it in the morning. And the fresh asparagus, chives and potatoes are a delicious flavor combination.

- 3 tablespoons snipped fresh chives
- 1 teaspoon olive oil
- ½ pound fresh asparagus spears, trimmed and cut into 1-inch pieces
- 3 cups frozen potatoes O'Brien with onions and peppers, thawed
- 1 garlic clove, pressed
- ¾ cup (3 ounces) shredded cheddar cheese, divided
- ¾ teaspoon salt, divided
- ¼ teaspoon ground black pepper
- 8 eggs
- 2 small plum tomatoes, sliced
- Additional snipped fresh chives (optional)

1. Snip chives with **Kitchen Shears**. Heat oil in **(10-in.) Skillet** over medium-high heat 1-3 minutes or until shimmering. Add asparagus, potatoes and garlic pressed with **Garlic Press**; cook and stir 4 minutes or until asparagus begins to soften. Reduce heat to low. Sprinkle chives, ½ cup of the cheese, ½ teaspoon of the salt and black pepper over potato mixture. Beat eggs and remaining ¼ teaspoon salt in **Classic Batter Bowl** using **Stainless Whisk**. Pour beaten eggs over potato mixture. Cover; cook 14-15 minutes or until egg mixture is set in center. Remove from heat.
2. Meanwhile, using **Ultimate Mandoline** fitted with v-shaped blade, slice tomatoes. Arrange tomato slices in an overlapping circular pattern over top of frittata. Sprinkle with remaining cheese. Cover, let stand until cheese is melted. Garnish with additional snipped chives, if desired. Cut into wedges.

Yield: 6 servings

Nutrients per serving: Calories 230, Total Fat 12 g, Saturated Fat 5 g, Cholesterol 295 mg, Carbohydrate 15 g, Protein 14 g, Sodium 488 mg, Fiber 2 g

Variations:

If desired, 1½ cups fresh broccoli florets can be substituted for the asparagus.

For a lighter version, one 16-ounce carton of pasteurized refrigerated egg product may be substituted for the eggs and ¼ teaspoon salt. This product can usually be found near the eggs in major grocery stores. Made of 99% egg whites, it is a cholesterol-free, fat-free, low-calorie product and works well in this recipe.

Adapted from *The Pampered Chef® It's Good For You* cookbook



A Deli Lilly Must-Have

The Pampered Chef® Executive Cookware 7-Piece Set

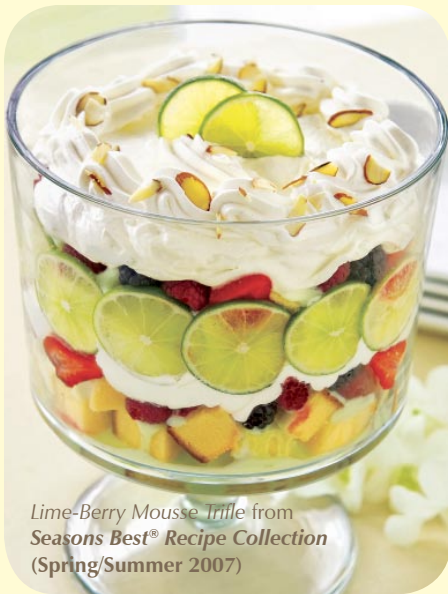
I know what you're thinking — what's cookware doing on a list of must-haves for entertaining? Because no matter how pretty you make your table look, your food has to taste fabulous for your event to be a success. And I've found that great-tasting food starts with great cookware, like The Pampered Chef® Executive Cookware. It's reinforced with titanium to make it extremely durable. The thick bottom and thin side walls heat evenly, so all your food cooks evenly. And a nonstick coating inside and out means easy cleanup.



A Debi Lilly Must-Have

Simple Additions® Serving Pieces & Stands

Many brides register for the serving set that matches their dinnerware. But if you plan on entertaining more than once or twice a year, you really need a selection of serving pieces in various shapes, sizes and colors that you can mix and match to create different looks for different events. You also want stands that allow you to vary the height on your table. They allow you to create a more interesting table than one simply lined with plates and serving pieces. These stands also have a decorative ball on the handle that holds a card so you can let guests know what you're serving.



Lime-Berry Mousse Trifle from
Seasons Best® Recipe Collection
(Spring/Summer 2007)

A Debi Lilly Must-Have

Trifle Bowl

This bowl is not to be trifled with. Of course, it serves a trifle beautifully, but it also has special features that make it incredibly versatile. The bowl detaches from the base, so you can really get creative. Use it to hold your flatware on a buffet table, create a dramatic centerpiece, even serve a beverage. And the removable base and plastic lid make it well-suited for storing recipes in the fridge, and for storage in your cabinets.



Buffet

Expecting a crowd? A buffet is the way to go! It can take on all forms — a spread of savory appetizers, a lavish dinner or a decadent dessert buffet.

- If seating is limited, serve foods that don't require silverware, so guests can eat while standing up.
- For an appetizer buffet, plan four to six pieces per person, per hour, and choose options guests can eat in no more than two bites, like our *Spicy Shrimp Ceviche Cups* (page 9). Make sure to include several menu varieties including vegetarian, chicken, beef and seafood, so all guests can enjoy.
- Add height to your table to create interest. Serve foods on our Simple Additions® Three Tiered Stand (at right). To elevate flat serving pieces, stack books and cover them with beautiful linens. You can also invert smaller serving pieces to use as a base for platters or plates. Just add a dab of florist putty to the inverted pieces.
- Set up a beverage buffet, so you're not constantly filling drinks. Mix up one signature drink in advance, then offer a variety of beverages, ice and glasses that guests can serve themselves.
- Set the mood with music. Ask everyone to bring their favorite jazz CD for guests to enjoy as they mingle.



Miniature Portobello-Chicken Paninis from **The Pampered Chef®** Catalog (Fall/Winter 2006)

A Deli Lilly Must-Have

Woven Selections™

Okay, who doesn't have woven baskets in their house? But these very high-quality, durable pieces from The Pampered Chef® are different. They serve so many purposes when you're entertaining. Of course they're beautiful, but they're also sturdy enough to hold heavy Stoneware and other serving pieces. You can also use them to create centerpieces, a beverage buffet and more.





Spicy Shrimp Ceviche Cups

Ceviche is traditionally raw fish that's "cooked" by marinating it in lime or lemon juice. You can feel comfortable serving this recipe to a crowd because you use precooked shrimp, and serve it in tortilla cups for a distinct spin.

Tortilla Cups

- 6 (11-inch) flour tortillas
- 2 tablespoons vegetable oil

Sour Cream Filling and Ceviche

- 2 tablespoons finely chopped fresh cilantro
- 1 lime
- ½ cup sour cream
- 1 garlic clove, pressed
- ¼ teaspoon salt, divided
- 8 ounces cooked large shrimp, peeled and deveined, tails removed
- ½ medium red bell pepper
- 1 serrano pepper, seeded
- ⅓ cup finely chopped seedless cucumber
- ¼ cup finely chopped red onion
- Additional cilantro sprigs for garnish (optional)

1. Preheat oven to 350°F. For tortilla cups, using **Pizza Cutter**, trim tortillas to form six 6-inch squares. Cut each square into quarters for a total of twenty-four 3-inch squares. Make a 1-inch cut from each corner toward the center of each square. Brush both sides of each tortilla square with oil using **Chef's Silicone Basting Brush**. Press squares into bottom of **Deluxe Mini-Muffin Pan** using **Mini-Tart Shaper**. Bake 8-10 minutes or until crisp and golden brown. Remove from oven.
2. For sour cream filling, finely chop cilantro using **Pizza Cutter**. Zest lime using **Microplane® Adjustable Grater**. In **Prep Bowl**, combine cilantro, lime zest, sour cream, garlic pressed with **Garlic Press** and ⅛ teaspoon of the salt; mix well and set aside.
3. For ceviche, coarsely chop shrimp and finely chop bell pepper, serrano pepper and cucumber using **Utility Knife**; pat shrimp dry with paper towels. Finely chop onion using **Food Chopper**. Juice lime to measure 2 tablespoons juice. Combine shrimp, peppers, cucumber, onion, lime juice and remaining ⅛ teaspoon salt in **Classic Batter Bowl**; mix well using **Small Mix 'N Scraper®**.
4. Spoon sour cream filling into resealable plastic bag; trim corner using **Utility Knife** to allow filling to flow through. Pipe filling into cups; top with ceviche using **Easy Adjustable Measuring Spoon**. Garnish with additional cilantro sprigs, if desired.

Yield: 24 servings

Nutrients per serving: Calories 50, Total Fat 2.5 g, Saturated Fat .5 g, Cholesterol 5 mg, Carbohydrate 4 g, Protein 2 g, Sodium 80 mg, Fiber 0g

From **Season's Best® Recipe Collection (Spring/Summer 2007)**

Mini Beef & Mushroom Sandwiches

These sandwiches are great hot or at room temperature. And they can be easy held, which is important for buffet selections. When in season, fresh wild mushrooms, such as morels or chanterelles, add an upscale touch.

- 2 teaspoons **Crushed Peppercorn & Garlic Rub**
- 1 beef strip steak, cut 1 inch thick (about 12 ounces)
- 2 tablespoons butter
- 3 cups mushrooms, sliced
- 2 garlic cloves, pressed
- Salt and coarsely ground black pepper to taste
- 3 tablespoons sour cream
- 1-2 teaspoons prepared horseradish
- 16 small dinner rolls, cut in half
- 2 tablespoons finely snipped fresh chives

1. Heat (**10-in.**) **Skillet** over medium heat until hot. Sprinkle rub evenly over both sides of steak. Place steak in Skillet and cook 12-15 minutes for medium-rare (145°F) to medium (160°F) doneness, turning once. Remove steak to carving board; let stand 15 minutes. Thinly slice on a bias; set aside.
2. Meanwhile, heat same Skillet over medium-high heat until hot. Add butter; swirl to coat bottom. Add mushrooms and sauté 4-5 minutes until mushrooms are golden brown. Add garlic; sauté 4-5 minutes or until mushrooms are tender and all liquid is absorbed. Season to taste with salt and black pepper; set aside to cool. Combine sour cream and horseradish; set aside. Divide mushrooms and steak slices onto bottoms of rolls; top with sour cream mixture and chives. Place top halves of rolls onto sandwiches.

Yield: 16 mini sandwiches

Nutrients per serving (2 sandwiches): Calories 210, Total Fat 8 g, Saturated Fat 4.5 g, Cholesterol 30 mg, Carbohydrate 20 g, Protein 14 g, Sodium 500 mg, Fiber 1 g

From **The Pampered Chef® Cooking for Two & More** cookbook





Black Velvet Truffle Bar

Another ideal recipe for entertaining, because you can make it ahead of time and it's easily doubled! Plus, it's interactive — guests can roll their own truffles in an assortment of coatings — which makes it great for a buffet.

- 6 ounces fine-quality bittersweet chocolate (60% cocoa)
- $\frac{2}{3}$ cup heavy whipping cream
- $\frac{1}{2}$ teaspoon **Double-Strength Vanilla**
- $\frac{1}{2}$ cup assorted coatings such as toasted coconut; grated chocolate; finely chopped pistachios; finely chopped, toasted almonds; or finely chopped toffee candy bars

1. Finely chop chocolate with **Food Chopper**; place in **Small Batter Bowl**. Add cream. Microwave, uncovered, on HIGH 30 seconds; stir until smooth. If necessary, microwave an additional 15 seconds or until smooth. Stir in vanilla. Cover; let stand at room temperature until mixture is firm enough to scoop (at least 3 hours or overnight). Using **Small Scoop**, scoop truffles onto serving platter. Cover with plastic wrap until ready to coat truffles.
2. Prepare assorted coatings and place into serving bowls. Roll truffles in coatings.

Yield: 12 truffles

Nutrients per serving (2 truffles): Calories 290, Total Fat 25 g, Saturated Fat 14 g, Cholesterol 35 mg, Carbohydrate 19 g, Protein 3 g, Sodium 15 mg, Fiber 3 g

From *The Pampered Chef® Cooking for Two & More* cookbook



Chef's Corner

Truffles are rich confections made with melted chocolate, butter or cream, and various flavorings such as vanilla, liquors or spices. Once cooled, the truffle mixture is rolled into balls and coated with various coatings. The truffle mixture should be at room temperature to roll in coatings. Truffles can be stored and covered in the refrigerator for up to 1 week or frozen for up to 3 months. Make sure to return to room temperature before serving for best flavor and texture.



Seared Scallops with Basil Sauce

Cooking for Two & More is the perfect cookbook for new brides. It includes delicious recipes for a cozy table for two, as well as recipes for entertaining that serve up to eight. Several recipes from the cookbook are reprinted in this guide. You'll also want to check out:



- *Seared Scallops with Basil Sauce*. Originally created as an entrée recipe for two, it makes a great appetizer for five (two scallops each).
- *Curried Turkey Meatballs*. While meatballs have long been an entertaining staple, our unique recipe gives this old favorite a modern twist with curry and chutney.



Curried Turkey Meatballs

Alfresco

In most of the country, there are only a few months when you can enjoy dining outdoors. So when the weather turns warm, take your party outside. You know what they say — food always tastes better in the great outdoors.

- Outdoor dining is often relaxed and casual, so keep the menu simple. Serve an appetizer for your guests to munch on while the meat and vegetables are on the grill. Add a salad or another side item, and a simple dessert.
- Make your outdoor party stylish and festive with a few special touches. Spice up your picnic tables with bright fabric tablecloths in a variety of bold colors. Add fun pillows to the benches as seat cushions.
- Maintain the outdoor theme in your centerpiece. Use a few small potted plants; just nestle the plastic containers in terra cotta planters or brightly colored tin pails.
- Keep the party burning bright when the sun fades. String lights are available in all sorts of fun shapes and colors now. Or, simply place a mix of candles around the area. Place votives and pillar candles inside of tall candle holders so the flame is protected from the wind.



A Debi Lilly Must-Have

Chillzanne® Rectangle or Sectional Server

If you plan on entertaining on the deck, you just have to have at least one of these Chillzanne® pieces. They feature freezable inserts that keep food cold for hours. And their design is ingenious. The Rectangle Server has a divider that allows you to serve fresh veggies and dip. Or remove the divider and flip the insert over and you can serve 24 deviled egg halves. The Sectional Server allows you to create interesting designs, even around a patio table umbrella! The function, versatility and style of these pieces make them must-haves. The Pampered Chef® also offers separate bowls in the collection.





Margarita Grilled Shrimp

Impress your guests with flavorful grilled shrimp, instead of the same old barbecue fare.

- 1/2 cup thawed, frozen limeade concentrate
- 1/4 cup snipped fresh cilantro
- 1 jalapeño pepper, seeded and finely chopped
- 2 garlic cloves, pressed
- 1/2 teaspoon salt
- 1 whole fresh pineapple, peeled and cut into 3/4-inch-thick slices
- 24 uncooked large shrimp, peeled and deveined (about 12 ounces)

1. Prepare grill for direct cooking over medium coals. In small bowl, combine limeade concentrate, cilantro, jalapeño pepper, garlic pressed with **Garlic Press** and salt. Cut pineapple into 3/4-inch-thick slices (see page 5). Thread shrimp onto four 12-inch skewers.
2. Place pineapple slices on lightly greased grid of grill; brush with a portion of the limeade mixture using **Barbecue Basting Brush**. Grill, covered, 10-12 minutes or until grill marks appear on both sides, turning once and brushing with limeade mixture. Remove pineapple from grill. Place skewers on grid of grill; grill 3-4 minutes or until shrimp are opaque, turning once and brushing with remaining limeade mixture.
3. To serve, cut pineapple slices into quarters and place on **Simple Additions® Medium Squares**; serve with shrimp.

Yield: 4 servings

Nutrients per serving: Calories 210, Total Fat 1 g, Saturated Fat 0 g, Cholesterol 65 mg, Carbohydrate 33 g, Protein 19 g, Sodium 810 mg, Fiber 2 g

From *The Pampered Chef® Great Grilling Recipe Card Collection*

Potato and Green Bean Salad with Fresh Pesto

Because of its perfect combination of color, texture and flavor, this side dish often steals the show! And with only 15 minutes of prep time required, it's easy to work into your menu.

Salad

- 1 1/2 pound fingerling potatoes, quartered lengthwise
- 1 tablespoon **Basil Oil** or olive oil
- 3/4 teaspoon salt
- 1/2 pound fresh green beans
- 1/2 small red onion

Basil Pesto

- 1/2 cup lightly packed fresh basil leaves
- 1/4 cup toasted pine nuts
- 2 tablespoons **Basil Oil**
- 1 tablespoon white balsamic vinegar
- 1 garlic clove, pressed
- 1/8 teaspoon coarsely ground black pepper

1. Preheat oven to 450°F. For salad, toss potatoes, oil and salt in **Stainless (4-qt.) Mixing Bowl**. Arrange potatoes in a single layer on **Large Bar Pan**. Bake 20-25 minutes or until tender, stirring halfway through baking; remove from oven.
2. Meanwhile, cut green beans in half; blanch and set aside. Slice onion into thin wedges using **Chef's Knife**. For basil pesto, place basil and pine nuts on **Cutting Board**; finely chop together using **Food Chopper**. Place basil mixture in **Small Batter Bowl**; add oil, vinegar, garlic and black pepper and whisk until well blended.
3. Combine potatoes, green beans and onion in same **Stainless (4-qt.) Mixing Bowl**. Pour basil mixture over vegetables, tossing to coat. Serve at room temperature.

Yield: 6 servings

Nutrients per serving (1 cup): Calories 130, Total Fat 11 g, Saturated Fat 1 g, Cholesterol 0 mg, Carbohydrate 9 g, Protein 2 g, Sodium 290 mg, Fiber 2 g

From *The Pampered Chef® Spin on Salads Recipe Collection*



Sit-Down Dinner

Sit-down dinners tend to require a little more effort, but they don't have to be complicated or stressful.

- For the most comfort, choose a main dish you've made before. Or if you're comfortable trying something new, choose a recipe that can be prepared quickly, such as our *Maple-Glazed Salmon with Couscous* (page 14). It's ready in only 20 minutes!
- Serve at least one appetizer before the meal so guests can talk while you put finishing touches on your foods.
- If side dishes aren't your thing, don't stress. Purchase pre-made items from your favorite grocery or specialty store. Just be sure to serve them in a stylish serving piece.
- For larger dinner parties, pre-plate the main course to leave more room at your table. For smaller parties serve family style. You'll add warmth and energy to the meal as the bowls and platters are passed from guest to guest.



Maple-Glazed Salmon with Couscous,
page 14





Maple-Glazed Salmon with Couscous

This entree and side dish recipe uses your time wisely. Simply grill the salmon while the couscous finishes cooking.

- 1 can (14 ounces) chicken broth
- ½ cup golden raisins
- 1 teaspoon olive oil
- ¼ teaspoon salt
- 1 cup uncooked plain couscous
- 2 tablespoon each maple-flavored syrup and stone-ground mustard
- 1 tablespoon each brown sugar and lemon juice
- 4 salmon fillets (4-6 ounces each)
- Salt and ground black pepper
- ¼ cup each snipped fresh chives and toasted cashews

1. Prepare grill for direct cooking over medium coals. In (2-qt.) **Saucepan**, combine broth, raisins, oil and salt; bring to a boil. Stir in couscous; cover and remove from heat. Let stand at least 5 minutes.
2. Meanwhile, combine syrup, mustard, brown sugar and lemon juice in **Prep Bowl**; mix well. Season salmon with salt and black pepper. Lightly grease grid of grill. Grill salmon, covered, 3 minutes. Carefully turn salmon using **Barbecue Jumbo Turner** and brush with glaze. Grill 2-3 minutes or until salmon flakes easily with a fork. Remove from grill.
3. To serve, fluff couscous with fork; stir in chives and sprinkle with cashews. Serve with salmon.

Yield: 4 servings

(Light) U.S. Nutrients per serving: Calories 550 (30% from fat), Total Fat 18 g, Saturated Fat 3.5 g, Cholesterol 70 mg, Carbohydrate 66 g, Protein 31 g, Sodium 1080 mg, Fiber 4 g

From *The Pampered Chef® Hooked! on Fish Recipe Card Collection*

Strawberry Amaretto Pastries

Dessert always seems more special when you prepare individual servings for each guest, and with this recipe that's very easy to do.

- ½ package (17.3 ounces) frozen puff pastry sheets (1 sheet), thawed
- ½ cup sliced almonds, divided
- 1 tablespoon granulated sugar
- 1 container (8 ounces) sour cream
- ½ cup powdered sugar
- ¼ teaspoon almond extract
- 1½ cups thawed, frozen whipped topping
- 12 large strawberries, sliced
- 1 orange

1. Preheat oven to 400°F. Unfold pastry dough onto **Large Bar Pan**. Finely chop half of the almonds using **Food Chopper**. Combine chopped almonds and sugar in **Prep Bowl**; sprinkle evenly over surface of dough. Lightly press almond mixture into dough using **Small Mix 'N Scraper®**.
2. Using **Pizza Cutter**, cut dough lengthwise into three strips; cut strips crosswise into four squares for a total of 12 squares. Using **Mini-Serving Spatula**, separate squares evenly over surface of bar pan. Bake 16-18 minutes or until puffed and golden brown. Remove from bar pan to **Stackable Cooling Rack**; cool completely.
3. Place remaining almonds in (8-in.) **Sauté Pan**. Cook over medium-high heat 2-3 minutes or until lightly toasted, stirring occasionally; remove from heat. Coarsely chop using **Food Chopper** and set aside.
4. Whisk sour cream, powdered sugar and almond extract in **Classic Batter Bowl** using **Stainless Whisk**. Fold in whipped topping using **Small Mix 'N Scraper®**. Slice strawberries using **Utility Knife**. Split open each pastry square; arrange half of the strawberries into bottom of each shell. Top each with about 2 heaping tablespoons of the filling and sprinkle with chopped almonds. Top with remaining strawberries. Zest orange over strawberries using **Microplane® Adjustable Grater**. Place tops of pastry shells over filling. Serve immediately.

Yield: 12 pastries

Nutrients per serving (1 pastry): Calories 230, Total Fat 13 g, Saturated Fat 5 g, Cholesterol 15 mg, Carbohydrate 24 g, Protein 4 g, Sodium 75 mg, Fiber 3 g

From *Seasons Best® Recipe Collection (Spring/Summer 2007)*



Party-Planning Checklist

Simple get-togethers are easy to plan — a week or so from invite to event is all you need. When you plan something a little more elaborate, though, use this checklist to help you organize, entertain and enjoy!

Six weeks before your party...

- Choose a date.
- Develop your guest list.

Five weeks before your party...

- Choose a serving style: sit-down dinner or buffet? If sit-down, do you want it pre-plated or passed family-style?
- Decide if you want to personalize the event with a theme like a jazz brunch or season finale night.

Four weeks before your party...

- Invite guests to attend with a creative, mailed invite, fun e-mail or simple phone call.

Three weeks before your party...

- Map out your menu.

Two weeks before your party...

- Inventory your serving pieces, dinnerware and utensils to make sure you have what you need.

The week of your party...

- Prepare any make-ahead menu items to reduce party-day stress.
- Decide on table and room decorations.

The day before your party...

- Set the table — linens, candles, entertaining pieces, platters — so there's less to do on party day.
- Assemble your beverage set-up to save time.
- Decorate!

Party Day!

- Finish preparing the food.
- Get dressed at least an hour before the first guests arrive.
- Put out appetizers 15 minutes before guests arrive.
- Enjoy!



Product Guide



Appetizers to Desserts

Trifle Bowl
#2832 \$39.00
Cover, pages 4 & 7

Woven
Large Square Server
#2149 \$42.00
Page 8

Woven Round Tray
#2147 \$39.00
Pages 4 & 8

Simple Additions®
Small Bowl Caddy
#1946 \$12.50
Page 7

Rectangle Stand
#1954 \$28.00
Pages 2 & 8

Three Tiered Stand
#1953 \$39.00
Pages 7 & 8

Rectangle Platter
#2022 \$23.00
Pages 2 & 8

Large Round Platter
#2034 \$38.00
Page 4

Large Rectangular
Platter with Handles
#2026 \$46.00
Page 8

Dots Large Round Bowl
#2033 \$39.00
Cover, page 4

Dots Small Round Bowl
#2037 \$12.00
Cover, pages 4, 5 & 7

Small Bowls
#1910 \$16.00
Page 13

Colored Small Bowls
#2029 \$40.00
Pages 7 & 8

Tiles Small Bowl
#2023 \$12.00
Page 7

Tiles Small Square
#2024 \$12.00
Pages 7, 8 & 10

Small Squares
#1925 \$16.00
Pages 5, 7 & 13

Medium Squares
#1930 \$22.00
Pages 3 & 13

Medium Square with
Cranberry Accent
#2025 \$34.00
Page 8

Large Bowl
#1935 \$39.00
Page 8

Cookware

The Pampered Chef®
Executive Cookware
7-Piece Set
#2862 \$345.00
Page 6

Outdoor

Chillzanne®
Sectional Server
#2791 \$49.50
Page 11

Chillzanne®
Rectangle Server
#2781 \$35.00
Page 11

Look for more entertaining essentials on our Well-Stocked Kitchen list featured in our Wedding Registry. Our culinary experts have assembled a comprehensive collection of high-quality kitchen and entertaining products that you simply won't find anywhere else and you simply can't do without.

Find out more about The Wedding Registry at <https://www.pamperedchef.com/registry/public/weddingRegistryHome.tpc>





Host your easiest party yet...

... by hosting a Pampered Chef® Cooking Show! You just invite the guests, and one of our Consultants does the cooking! You and your friends will try innovative, high-quality kitchen tools, taste delicious recipes and learn how to put more love and less labor into your cooking and entertaining.

Just contact a Consultant @ www.pamperedchef.com or call 1-888-OUR-CHEF.

It'll be a very rewarding experience!

- Our hosts receive free and discounted products!
- Half-price products!
- Monthly Host Specials at up to 60% off!
- 10% off additional purchases for a year!
- FREE shipping!


The Pampered Chef®
discover the chef in you™