

ENTERTAIN *with ease*

Put more love and less labor into cooking and entertaining.



ENTERTAIN *with ease*



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, to help make those firsts as easy as can be.

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



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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 earth-friendly bamboo.

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 delicious 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 in the day, prepare a few key dishes the night before the event. Other recipes, like our *Spicy Broccoli Frittata* (p. 5) 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!





SPICY BROCCOLI FRITTATA

This frittata starts out on the stovetop and finishes in the oven to keep it tender and moist throughout.

- 4 oz cream cheese, softened
- 8 eggs
- 2 tbsp water
- 1 tbsp Dijon mustard
- 1 tbsp butter
- ½-1 tsp crushed red pepper flakes
- 2 cups broccoli florets
- 2 green onions with tops, sliced
- 1 cup shredded mozzarella cheese, divided
- 2 plum tomatoes, thinly sliced

1. Preheat oven to 350°F. Whisk cream cheese until smooth in **Classic Batter Bowl**; gradually add eggs, water and mustard and whisk until smooth.
2. Place butter and pepper flakes into **(10-in.) Skillet**; heat over medium heat 1-2 minutes or just until pepper flakes begin to brown. Immediately add broccoli and onions; cook 1-2 minutes or until onions begin to soften. Pour egg mixture into Skillet; cook and stir 3-4 minutes or until eggs are almost set. Top evenly with half of the cheese and tomato slices; sprinkle with remaining cheese.
3. Bake 12-15 minutes or until center of egg mixture is set but still moist and internal temperature registers 155°F. Remove frittata from oven and let stand 5 minutes (temperature will rise to 160°F). Serve immediately.

Yield: 6 servings

Nutrients per serving: Calories 240, Total Fat 18 g, Saturated Fat 9 g, Cholesterol 320 mg, Carbohydrate 4 g, Protein 16 g, Sodium 320 mg, Fiber 1 g

From *The Pampered Chef® 29 Minutes to Dinner* cookbook.

BLUEBERRY CRÊPES WITH STAR ANISE SYRUP

Homemade crêpes are simple to make and can be wrapped around sweet or savory fillings.

Crêpes

- 1 egg, lightly beaten
- ⅓ cup milk
- 3 tbsp all-purpose flour
- 2 tsp melted butter, plus additional for greasing
- 2 tsp sugar

Syrup & Filling

- 1 orange
- ¼ cup plus 1 tbsp sugar, divided
- 4 whole star anise
- ½ cup heavy whipping cream
- ½ tsp **Double-Strength Vanilla**
- 1 cup fresh blueberries

1. For crêpes, whisk together egg, milk, flour, 2 tsp of the melted butter and sugar in **Small Batter Bowl**; whisk 30 seconds or until smooth. Cover and refrigerate batter at least 30 minutes.
2. Heat **(8-in.) Sauté Pan** over medium heat until hot. Lightly brush pan with additional melted butter. Pour scant ¼ cup batter, immediately tilting and swirling pan to cover entire bottom surface of pan. When crêpe starts to bubble and edges start to brown, loosen edges with **Small Slotted Turner** and turn. Cook 1 additional minute or until lightly browned. Remove from pan. Repeat with remaining batter for a total of four crêpes. Stack crêpes between sheets of **Parchment Paper**; set aside.
3. For syrup, zest orange using **Microplane® Adjustable Grater** to measure 1 tsp zest; set aside. Juice orange to measure ¼ cup juice. Place juice, ¼ cup of the sugar and star anise in **(1.5-qt.) Saucepan**; bring to a boil. Remove from heat, cool 5 minutes. Remove star anise. Stir in zest; cool completely.
4. For filling, combine cream, vanilla and remaining 1 tbsp sugar; whisk until soft peaks form using **Stainless Whisk**. Fill each crêpe with one-fourth of the filling and berries. Fold crêpes into quarters. Place two filled crêpes onto each serving plate; drizzle with syrup.

Yield: 2 servings

Nutrients per serving: Calories 530, Total Fat 29 g, Saturated Fat 17 g, Cholesterol 200 mg, Carbohydrate 62 g, Protein 8 g, Sodium 105 mg, Fiber 2 g

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



A DEBI LILLY *must-have*

Simple Additions® Serveware & Stands

Many brides register for serveware 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 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 create a more interesting table than one simply lined with plates and serving pieces. Our durable steel stands feature a brushed silver finish to give your table an elegant look. They also have a decorative ball on the handle that can hold a card so you can let your guests know what you're serving.



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



Trifle Bowl

Of course, it serves a trifle beautifully, but unique features make it incredibly versatile, too. The bowl detaches from the base, so you can really get creative. Use it to hold fresh fruit on a buffet table or create dramatic floral centerpieces. The removable base and plastic lid also make it easy to refrigerate recipes, and allow convenient, compact storage.

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* (p. 8). Be sure to include several menu varieties — 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). 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.
- The rich color of bamboo adds elegance to table settings. Use bamboo serveware and utensils for a natural complement to a dinner table or buffet set with white Simple Additions® pieces. Pair bamboo with cranberry accented pieces for a warmer feel.
- Set the mood with music. Ask everyone to bring their favorite jazz CD for guests to enjoy as they mingle.



A DEBI LILLY *must-have*

Bamboo

Make your entertaining a little more earth-friendly with bamboo. This sustainable and renewable resource is extremely durable, making it perfect for kitchenware and serveware. Natural color tones and a rich caramel finish make each piece unique and beautiful. Bamboo also resists staining, cracking and warping. It won't scratch cookware, doesn't conduct heat or absorb moisture.



*Asian Spring Rolls from
The Pampered Chef®
It's Good For You
cookbook.*





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-in.) flour tortillas
- 2 tbsp vegetable oil

Sour Cream Filling & Ceviche

- 2 tbsp finely chopped fresh cilantro
- 1 lime
- ½ cup sour cream
- 1 garlic clove, pressed
- ¼ tsp salt, divided
- 8 oz cooked large shrimp, peeled and deveined, tails removed
- ½ medium red bell pepper, finely chopped
- 1 serrano pepper, seeded and finely chopped
- 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-in. squares. Cut each square into quarters for a total of twenty-four 3-in. squares. Make a 1-in. 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, zest lime using **Microplane® Adjustable Grater**. In **Prep Bowl**, combine cilantro, lime zest, sour cream, garlic pressed with **Garlic Press** and ⅛ tsp of the salt; mix well and set aside.
3. For ceviche, coarsely chop shrimp using **Utility Knife**; pat shrimp dry with paper towels. Juice lime to measure 2 tbsp juice. Combine shrimp, peppers, cucumber, onion, lime juice and remaining ⅛ tsp salt in **Classic Batter Bowl**; mix well.
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. Garnish with additional cilantro sprigs, if desired.

Yield: 24 servings

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

ASIAN SPRING ROLLS

Serve these pretty appetizers as a first course on stir-fry night.

Dipping Sauce

- 2 tsp finely chopped, peeled fresh gingerroot
- ¼ cup rice vinegar
- 4 tsp reduced-sodium soy sauce
- 1 tbsp sesame oil
- 1 tbsp sugar
- 1 tsp toasted sesame seeds (optional)

Spring Rolls

- 1 cup water
- ½ cup uncooked medium-grain rice
- 2 large carrots, peeled
- ½ medium cucumber
- 6 (8-in.) rice wrappers
- 3 cups fresh baby spinach leaves
- 12 fresh cilantro sprigs

1. For dipping sauce, finely chop gingerroot using **Food Chopper**. Combine gingerroot, vinegar, soy sauce, oil and sugar in **Small Batter Bowl**; whisk until blended. Sprinkle with sesame seeds, if desired. Cover; refrigerate until ready to serve.
2. For spring rolls, bring water to a boil in **(1.5-qt.) Saucepan**. Stir in rice; reduce heat. Cover; simmer 15 minutes. Remove from heat. Cool completely.
3. Cut carrots and cucumber into julienne strips using **Julienne Peeler**, avoiding cucumber seeds. Moisten both sides of one rice wrapper with water using **Chef's Silicone Basting Brush**. Arrange ½ cup of the spinach leaves in a single layer on half of wrapper to within ½ in. of edges. Top with ¼ cup rice. Arrange carrots, cucumber and cilantro sprigs evenly over rice. Fold sides of wrapper in toward center; roll up tightly. Repeat with remaining wrappers. Cut each spring roll diagonally into fourths using **Bread Knife**. Serve with dipping sauce.

Yield: 24 appetizers

Nutrients per serving (excluding optional ingredient): Calories 220, Total Fat 3 g, Saturated Fat 0 g, Cholesterol 0 mg, Carbohydrate 42 g, Protein 6 g, Sodium 210 mg, Fiber 1 g

From *The Pampered Chef® It's Good for You* cookbook.





TROPICAL WONTONS WITH MANGO SAUCE

These simple pastries are filled with a tangy mixture of cream cheese, gingerroot and mango, then served with a delightful mango-lime sauce.

Wontons

- 4 oz reduced-fat cream cheese (Neufchâtel), softened
- ¼ cup plus 1 tsp sugar, divided
- 1 large mango, divided
- 1 can (8 oz) crushed pineapple in juice, drained
- 1 2-in. piece peeled fresh gingerroot, finely grated
- 24 square wonton wrappers
- 2 tsp vegetable oil
- ½ tsp ground cinnamon

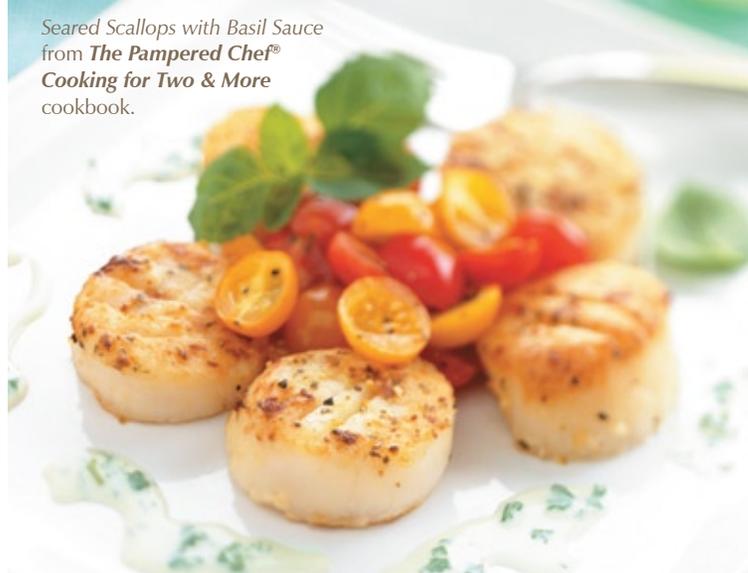
Mango Sauce

- 1 lime
Remaining mango from wontons
- 2 tbsp sugar
- 2 tsp chopped fresh mint leaves

1. Preheat oven to 400°F. For wontons, combine cream cheese and ¼ cup of the sugar in **Classic Batter Bowl**; mix well. Peel and dice mango using **Santoku Knife**; dice mango slices. Add ½ cup mango to batter bowl (reserve remaining mango for sauce). Add pineapple and gingerroot to batter bowl; mix well.
2. Arrange half of the wonton wrappers in a single layer on **Cutting Board**. Brush edges wontons with water. Spoon about 2 tsp of filling onto center of each wonton. Fold diagonally to form a triangle; gently press edges to seal and place on **Large Bar Pan**. Repeat with remaining wonton wrappers and filling. Place oil in **Prep Bowl**. Mix cinnamon and remaining 1 tsp sugar in another Prep Bowl. Lightly brush wontons with oil. Sprinkle with cinnamon-sugar mixture. Bake 12-15 minutes or until edges start to turn golden brown. Remove from oven.
3. For mango sauce, juice lime to measure 2 tbsp juice. Combine reserved mango, juice, sugar and mint in **Easy Read Measuring Cup**; mix well. Serve wontons with sauce.

Yield: 12 servings

Nutrients per serving (2 wontons and about 1 tbsp sauce): Calories 140, Total Fat 3 g, Saturated Fat 1.5 g, Cholesterol 10 mg, Carbohydrate 25 g, Protein 3 g, Sodium 135 mg, Fiber 1 g



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

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).
- *Mini Beef & Mushroom Sandwiches*
Delicious hot or at room temperature! They can easily be held, which is ideal for buffet selections. Fresh wild mushrooms, such as morels or chanterelles, add an upscale touch.



Mini Beef & Mushroom Sandwiches from **The Pampered Chef®** *Cooking for Two & More* cookbook.

Alfresco

When the weather is 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 colorful plates, tumblers and utensils.
- If your guests will be sitting on the ground, add fun and playful pillows to use as seat cushions. Guests will be more comfortable and keep their pants clean.
- Keep the party burning bright when the sun fades. Line our Outdoor Party Sticks in the ground and string lights through each coil. Lights are available in all sorts of fun shapes and colors now. Then, add pillar candles to each stick. Or, place the sticks with only the candles around the area.





JERK SHRIMP, MANGO & AVOCADO SALAD

"Jerk" refers to an authentic Jamaican way to cook meat, poultry and seafood. But it's the combination of spicy and sweet seasonings that make jerk what it is.

Dressing

- 2 tbsp lime juice
- 1 tbsp sugar
- 1 tsp lime zest
- Dash of salt
- 2 tbsp vegetable oil

Shrimp & Salad

- 1 tbsp lime juice
- 1 tbsp **Jamaican Jerk Rub**
- 2 tsp vegetable oil
- 2 tsp finely chopped jalapeño pepper
- 1 garlic clove, pressed
- 16 large uncooked shrimp (21-25 per pound), peeled and deveined, tails removed
- 1 firm, ripe avocado
- 1 head Belgian endive, separated into leaves
- 1 firm, ripe mango, peeled and cut into cubes
- ¼ cup chopped red bell pepper
- Lime wedges

1. For dressing, combine lime juice, sugar, lime zest and salt in **Small Batter Bowl**. Slowly add oil, whisking until well blended. Cover; refrigerate until ready to serve.
2. For shrimp, in **Classic Batter Bowl**, whisk lime juice, rub, oil, jalapeño pepper and garlic until well blended. Add shrimp and toss to coat. Cover; refrigerate 15 minutes.
3. Heat **(10-in.) Skillet** over medium heat until a drop of water sizzles. Add shrimp and cook 4-6 minutes or until shrimp turns opaque and is cooked through, turning once. Remove from Skillet.
4. For salad, peel and slice avocado using **Avocado Peeler**. For each serving, arrange avocado slices and endive leaves on serving plate. Top with mango and bell pepper; drizzle with dressing. Arrange shrimp next to salad. Serve with lime wedges.

Yield: 2 servings

Nutrients per serving: Calories 360, Total Fat 15 g, Saturated Fat 1.5 g, Cholesterol 65 mg, Carbohydrate 28 g, Protein 31 g, Sodium 650 mg, Fiber 7 g

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

A DEBI LILLY *must-have*

BBQ Grill Basket

Outdoor entertaining is usually a little more casual. It often means you'll be firing up the grill, too. Put the BBQ Grill Basket on your list of grilling essentials. It's perfect for foods like shrimp and vegetables that are a little more challenging to grill. What makes this stainless-steel frame mesh basket even better? Easy cleaning. Just put it in the dishwasher and head back to the patio.



A DEBI LILLY *must-have*

Outdoor Party Sticks

Want to make your entertaining easier and a little more fun? Invite Outdoor Party Sticks to your next party! Just place them in the ground to keep bottles, stemware, even candles from tipping over. Each set features one bottle holder and six glass holders, plus colored tabs to help guests keep track of their drinks.





TERIYAKI RIBS WITH GRILLED PINEAPPLE

Great ribs don't need hours of preparation. With the help of your microwave oven, these sweet and tangy ribs are ready in only 30 minutes, start to finish.

Pineapple & Ribs

- 1 pineapple
- 1 rack (2½-3 lb) pork loin back ribs (baby back ribs)
- 1 tsp salt
- ¼ tsp coarsely ground black pepper
- ¼ cup water

Sauce

- ½ cup teriyaki baste and glaze
- ½ cup pineapple preserves
- ¼ cup ketchup
- 1 garlic clove, pressed
- ¼-½ tsp cayenne pepper

1. Prepare grill for direct cooking over medium-high heat. For pineapple, cut off top and bottom of pineapple, creating a flat base; slice off rind from top to bottom. Cut pineapple crosswise into ½-in. slices; remove core using **The Corer™**. Cut slices in half.
2. For ribs, remove membrane from rack of ribs using **Boning Knife**. Season both sides of ribs with salt and black pepper. Cut between each bone to separate rack into individual ribs. Arrange ribs, cut side down, in two layers in **Deep Covered Baker**. Add water. Microwave, covered, on HIGH 8 minutes. Turn ribs over. Microwave on HIGH 7-10 minutes or until **Pocket Thermometer** registers 160°F when inserted into meatiest part of ribs alongside bones and ribs are no longer pink.
3. Meanwhile, for sauce, combine ingredients in **Small Batter Bowl**. Reserve ½ cup of the sauce. Pour remaining sauce into **Stainless (4-qt.) Mixing Bowl**; add cooked ribs and toss to coat.
4. Grill ribs and pineapple slices 5-7 minutes or until grill marks appear, turning and brushing occasionally with reserved sauce.

Yield: 4 servings

Nutrients per serving: Calories 750, Total Fat 40 g, Saturated Fat 15 g, Cholesterol 160 mg, Carbohydrate 56 g, Protein 40 g, Sodium 1390 mg, Fiber 2 g

From **The Pampered Chef® Grill it Quick! Recipe Collection**.

TRIPLE CITRUS MOJITOS

This citrusy cocktail puts a twist on a Cuban classic and is perfect for a hot summer day.

- ½ cup sugar
- ½ cup water
- 1 pkg (.75 oz) fresh mint leaves (about 1¼ cups leaves), divided
- 1 orange
- 2 lemons, divided
- 2 limes, divided
- ½ cup rum (optional)
- 5 cups lemon-lime soda

1. Combine sugar and water in **Small Batter Bowl**. Tear six mint leaves in half and place into **Quick-Stir® Pitcher**; set aside. Finely chop remaining leaves with **Chef's Knife** and place into batter bowl. Zest orange, one of the lemons and one of the limes using **Zester/Scorer**; add zest to mint mixture. Microwave on HIGH 2-3 minutes or until sugar is dissolved.
2. Slice orange, both of the lemons and both of the limes in half crosswise. Reserve half of one lemon and half of one lime for garnish. Juice remaining lemon and lime halves using **Citrus Press**; add juices to pitcher. Juice orange with **Juicer**; add juice to pitcher.
3. Pour mint mixture through **Strainer** into pitcher; discard chopped mint. Add rum, if desired. Carefully add soda to avoid overflow. Slice reserved lime and lemon halves with **Ultimate Mandoline** fitted with v-shaped blade; place into pitcher. Place lid onto pitcher and plunge gently. Serve over ice.

Yield: 8 servings

Nutrients per serving (about 1 cup, excluding optional ingredient): Calories 130, Total Fat 0 g, Saturated Fat 0 g, Cholesterol 0 mg, Carbohydrate 33 g, Protein 0 g, Sodium 20 mg, Fiber less than 1 g



Sit-Down Dinner

Sit-down dinners tend to require a little more effort, but that doesn't mean they 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 and easily, such as our *Gremolata Steak with Mascarpone Potatoes* (p. 15). It's ready in less than 30 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 premade 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.



Caramelized Pear and Blue Cheese Salad from
The Pampered Chef® Spin on Salads cookbook.



CARAMELIZED PEAR AND BLUE CHEESE SALAD

For all its elegance, this is an easy salad to make. The reduced cranberry vinaigrette is a nice complement to the smooth sweetness of the pears.

Cranberry Vinaigrette

- ¾ cup 100% cranberry juice
- 2 tbsp sugar
- 2 tsp red wine vinegar
- ½ tsp Dijon mustard
- 2 tsp vegetable oil

Salad

- 1 firm, ripe pear, such as Bartlett
- 1 tbsp butter
- 1 tbsp sugar
- 2 cups baby spring mix salad blend
- 2 tbsp coarsely chopped toasted walnuts
- 2 tbsp sweetened dried cranberries
- 1 oz blue cheese, cut into thin slices

1. For cranberry vinaigrette, whisk juice and sugar in **(8-in.) Sauté Pan** using **Silicone Sauce Whisk**. Bring to a boil; reduce heat to medium and cook 13-15 minutes or until mixture is reduced to ¼ cup. Remove from heat; cool slightly. Pour mixture into **Small Batter Bowl**; whisk in vinegar and mustard. Slowly add oil, whisking until well blended. Cover; refrigerate until ready to use.
2. For salad, cut pear in half lengthwise. Remove seeds from pear halves using **Core & More**. Melt butter in same Sauté Pan over medium-low heat. Whisk in sugar, spreading mixture evenly over bottom of pan. Place pear halves, cut side down, in pan. Cook 8-10 minutes or until pear halves are tender and cut surface is golden brown; remove from heat.
3. For each serving, arrange half of the salad blend on serving plate. Sprinkle with walnuts and cranberries. Top with pear half. Drizzle with vinaigrette. Garnish with cheese.

Yield: 2 servings

Nutrients per serving: Calories 390, Total Fat 20 g, Saturated Fat 7 g, Cholesterol 30 mg, Carbohydrate 52 g, Protein 6 g, Sodium 280 mg, Fiber 4 g

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



A DEBI LILLY *must-have*

The Pampered Chef® Stainless Cookware

Why is cookware on a list of entertaining must-haves? Because no matter how fabulous your table looks, your food has to taste just as fabulous for your event to be a success. Simply put, no product is more important to your kitchen. I like The Pampered Chef® Stainless Cookware 7-Piece Set. Each piece gives you perfect performance, faster, more even heating and easy release. Convenient measure marks let you measure directly in the cookware. The stainless polished exterior looks simply beautiful, too. And cleanup is a snap, because it's dishwasher-safe. The cookware is also backed by a lifetime guarantee, so you can rely on it for a lifetime of perfectly delicious meals.



GREMOLATA STEAK WITH MASCARPONE POTATOES

This Italian-style dish features a zesty combination of lemon, fresh parsley and garlic. Serve with red potatoes mashed with creamy mascarpone cheese.

Steak

- 1 tsp olive oil
- 1 boneless New York strip or ribeye steak, cut $\frac{3}{4}$ in. thick (8-12 oz)
- Salt and coarsely ground black pepper

Gremolata Vinaigrette

- 1 tbsp olive oil
- 1 garlic clove, pressed
- 1 lemon
- 2 tsp finely chopped Italian parsley
- Salt

Potatoes

- 4 small red potatoes
- $1\frac{1}{2}$ cups water
- 2 tbsp mascarpone cheese
- $\frac{1}{2}$ tsp salt

- For steak, add oil to **(10-in.) Skillet**; heat over medium-high heat 1-3 minutes or until shimmering. As pan heats, season both sides of steak with salt and black pepper. Place steak into Skillet; reduce heat to medium and cook undisturbed 3-4 minutes or until browned. Turn steak over and cook an additional 3-4 minutes or until **Pocket Thermometer** registers 155°F for medium doneness. Remove from heat; transfer steak to plate and tent with foil (temperature will rise to 160°F).
- As steak cooks, prepare potatoes. Cut potatoes into quarters using **Utility Knife**. Place potatoes and water into **Small Micro-Cooker**®; microwave on HIGH 8-10 minutes or until tender. Drain water; carefully remove lid and add cheese and salt. Mash potatoes using **Mix 'N Masher**; cover and set aside.
- Meanwhile, for vinaigrette, wipe out Skillet and add oil. Press garlic into Skillet; heat over medium-low heat 30 seconds or until garlic is fragrant (do not brown). Remove garlic mixture from heat and pour into **Small Batter Bowl**. Zest entire lemon using **Microplane**® **Adjustable Grater**. Juice lemon with **Citrus Press** to measure 1 tbsp juice and add to batter bowl. Chop parsley using **Santoku Knife**. Add lemon zest and parsley to batter bowl; mix well and season to taste with salt.
- To serve, divide potatoes between serving plates. Cut steak in half and place one half on each plate. Drizzle steak with vinaigrette and serve.

Yield: 2 servings

Nutrients per serving: Calories 570, Total Fat 45 g, Saturated Fat 17 g, Cholesterol 110 mg, Carbohydrate 20 g, Protein 26 g, Sodium 960 mg, Fiber 3 g

From *The Pampered Chef*® *29 Minutes to Dinner* cookbook.



MOLTEN CHOCOLATE MINI CAKES

These luscious cakes feature intense chocolate-flavored liquid centers.

- 6 oz fine-quality bittersweet chocolate (60% cocoa)
- $\frac{1}{2}$ cup (1 stick) butter (do not substitute margarine)
- 3 whole eggs
- 3 egg yolks
- $1\frac{1}{2}$ cups powdered sugar
- $\frac{3}{4}$ cup all-purpose flour
- Vanilla ice cream (optional)

- Preheat oven to 400°F. Generously spray wells of **Silicone Floral Cupcake Pan** with nonstick cooking spray. Wipe off excess cooking spray from top surface of pan; set pan aside. Coarsely chop chocolate using **Chef's Knife**. Combine chocolate and butter in **Classic Batter Bowl**; microwave on HIGH 1-2 minutes or until chocolate is melted and mixture is smooth, stirring after each 30-second interval. Remove chocolate mixture from microwave; cool 5 minutes.
- Whisk eggs and egg yolks into chocolate mixture using **Stainless Whisk**. Add sugar and flour; mix just until dry ingredients are incorporated using **Classic Scraper**.
- Divide batter equally among wells using slightly mounded **Large Scoop**. Bake 13-14 minutes or until outside edges are set and center is still liquid. (Cracks will appear wet. Do not overbake, or the centers will set up.)
- Remove pan from oven using clean kitchen towel; immediately place inverted **Simple Additions**® **Large Round Platter** over pan. Carefully invert pan. Gently press on tops and sides of wells to loosen cakes. Slowly lift pan, checking to see that all cakes have released before lifting pan completely. Serve with ice cream, if desired.

Yield: 12 servings

Nutrients per serving (excluding optional ingredient): Calories 260, Total Fat 16 g, Saturated Fat 9 g, Cholesterol 125 mg, Carbohydrate 29 g, Protein 4 g, Sodium 75 mg, Fiber 1 g



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 an Asian buffet 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...

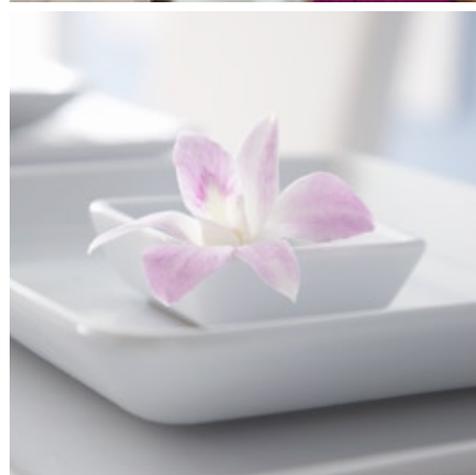
- Prepare any make-ahead menu items to reduce party-day stress.
- Decide on table and room decorations.

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 setup 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!





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