

Leslie's Lunchbox

**The Pampered
Chef®**

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Happy New Year!!

2006 is going to start off with a BANG! compliments of The Pampered Chef®. Now that the holidays are winding down, it is time to take care of yourself in the new year. In January our hosts have an amazing opportunity, if you host a show in January we are giving you an additional 50% in free product credit. For example; if you hold a kitchen show and have \$400 in sales, instead of the normal \$60 in free product credit you will receive \$90. If you hold a catalog show and have sales of \$300, instead of getting the normal \$25 you will receive \$38. I have a few dates available, so make January a time to

“Pamper” yourself.

I am also opening up my February calendar and announcing February's hostess specials. Our fabulous cookware will be your special treat if you host a show in February. As a hostess, you will be able to purchase any one piece of the Generation II or the Professional line of cookware for 60% off retail price. For example, our Professional Large Covered Skillet regularly retails for \$100, as a hostess in February you will be able to purchase that skillet for \$40. Don't forget that our Generation II cookware has a 2 year guarantee and our Professional line has a life-

time guarantee.

Better yet, host a show in January and get a friend from your show to host one in February and you will be able to take advantage of both!!

Kitchen Tip

Save the tops and leaves from celery, freeze them in a Ziploc bag and add them to your winter soups. Makes a great and pretty addition.

Recipe of the Month

Roast Beef Roll-Ups

1 container cream cheese spread
6 plum tomatoes
3-4 tsp. prepared horseradish

1 sm. Cucumber

1 sm. red onion

8 flour tortillas

1/2 lb. thinly sliced deli roast beef

Combine cream cheese and horseradish in bowl; mix well. Thinly slice tomatoes, cucumber and onion. For each roll, spread tortilla evenly with cream cheese mixture. Top with 5 tomatoes slices, 5 cucumber slices, 3 red onion rings, and 1 roast beef slice. Roll up tightly. Repeat with remaining tortillas and filling. Wrap tortillas individually in plastic wrap. Refrigerate, seam side down, for 30 min. To serve, cut each roll crosswise into thirds. Place on lettuce lined platter. Enjoy!

*Turkey may be substituted for roast beef.

Successful November

Thanks to all who made November so much fun. I enjoyed meeting all your friends and family at your kitchen shows, and I also enjoyed teaming up with those that held catalog shows. I hope you all enjoy all the great tips

and free products you earned.

Our “Hostess With The Mostess” for November was Angie Hausauer. She received \$90 in goodies and enjoyed making her list 50 times to see what

she would use her credit on.

In second place was Shannon Bline. She received \$25 in free product and was very excited to get her food chopper for free!!