

The Pampered Chef® **Spice Up** Your Sales!

What makes our Pantry products so special?

Our fabulous Test Kitchens develop and test every Pantry product. These products meet the same high quality standards customers have come to expect from all Pampered Chef® products.

Become Pantry-savvy

It's easy! Use the products in your own kitchen. Your enthusiasm will spread when you describe the fantastic flavors you've tried and how much your family loves them!



4 easy ways to feature Pantry at your Show

1

Feature Show recipes with Pantry products.

Many favorite Show recipes include Pantry products, so you're selling our high-quality tools and great-tasting Pantry products at the same time. Try these:

- *Chicken Your Way*
- *30-Minute Chicken*
- *10-Minute Barbecue Pork Tenderloin*



Check any *Season's Best™ Recipe Collection* for more recipe ideas!

Say: "If you're like me, you tend to make the same recipes over and over. Don't change a thing about the way you cook except the seasonings you use, and your family will think you're trying a new recipe every night."

2

Have a Pantry Corner at every Show. Everyone deserves to know about these fabulous items.

All you need is something for guests to taste. This could be as they arrive, or perhaps at checkout.

- Dip with fresh veggies. Our foolproof recipe is 1 cup (250 mL) sour cream and 1 cup (250 mL) mayonnaise mixed with 2 – 3 tablespoons (30 – 45 mL) of your favorite rub or seasoning.
- A savory sauce poured over warm Brie or cream cheese.
- Keep it simple! Bring pretzel sticks and pour a tablespoon or two (15 – 30 mL) of sauces into small bowls. Dip and enjoy!
- The triple-taste cream cheese appetizer: Divide one 8-oz (250-g) cream cheese block into three sections. Spread first third on a plate and top with one tablespoon (15 mL) of our fruity dessert sauces. Mix ½ teaspoon (2 mL) oil dipping seasoning into the second section. Spread the third section on a plate and top with 2 – 3 tablespoons (30 – 45 mL) savory sauce. Serve with crackers or bread.



Learn about all the great uses for our Pantry products in *The Pampered PantrySM Usage Guide* on page 3.

3

Get everyone talking Pantry!

Have guests turn to the Pantry pages in the catalog, and ask them to share which items they've tried ... and which new ones look interesting!

Say: "Doesn't just looking at these pages make you hungry? What I love about our Pantry products is that you can use them all the time to make your everyday meals special. There's so much you can do with our Pantry products! Who's tried one, and how do you use it?"



4

Feature Pantry in your checkout.

Have a display of Pantry products or your Spice Turn-About at your full-service checkout.

Ask everyone, "Which Pantry product do you need to reorder? Which new one would you like to try next? Or do you have any gifts to buy? Anyone would love our fabulous savory or dessert sauces!"

Adding Pantry products to their order is a tasty way for guests to boost their order so they can get the Guest Special.



Bonus Tip — Follow Up for Reorders

- Follow up with Pantry customers four to six weeks after purchase to ask if they need recipes, a reorder or would like to try a different flavor.
- Have a "Pantry Stock-Up" Catalog Show the first week of every month. Tell customers that this is part of your service to them. Once a month you'll check to see which Pantry items they may need to restock, or what new item they want to try.

As more of your customers love more and more Pantry items, your consistent follow-up can boost your sales every month.



You can have a Pantry Tasting Show, too — they're great for hosts who are looking for a new Show idea! Use the *Tasting Guide* on page 4 now!

Pantry products ... open the bottle and pour out the possibilities!



Savory Sauces

- Brush over grilled, broiled or roasted poultry, meats and seafood.
- Pour over cream cheese or warm Brie for a quick appetizer.
- Glaze ham, turkey or chicken in last ½ hour of cooking.
- Use as a condiment on paninis and sandwiches.
- Use as a dipping sauce for veggies, chips, pretzels and egg rolls.
- Add a burst of flavor to salad dressings and vinaigrettes.
- Some of the flavors are a great change of pace on ice cream!



Oil Dipping Seasonings

- Add to olive oil and serve with bread for an elegant appetizer.
- Mix into sour cream and mayonnaise or cream cheese for a delicious dip or sandwich spread.
- Mix with melted butter and brush on bread or rolls before warming.



Rubs and Seasoning Mixes

- Great for seasoning meats before roasting, grilling or microwaving.
- Wake up salad dressings and side dishes.
- Spark up a favorite main dish.
- Mix into sour cream, mayonnaise or yogurt for a luscious dip or sandwich spread.



Barbecue Sauces

- Four fabulous sauce options for unforgettable barbecue!
- Rich, smoky flavors enhance pork, ribs, chicken or shrimp.
- Flavorful barbecue sauces are perfect for pulled pork sandwiches.



Pantry Staples

- Double-Strength Madagascar Bourbon Pure Vanilla Extract should be in every cupboard.
- Coarse Sea & Himalayan Salt and Peppercorn Medley pair perfectly with our Grinder Set.
- Korintje Cinnamon is a must for bakers.



Dessert Sauces

- Incredible over ice cream, cake, brownies and pies.
- Warm in fondue pot and serve with bite-sized fruit, marshmallows and pound cake cubes.



Garlic-Infused Canola Oil

- Make incredible homemade salad dressing by mixing two parts oil with one part vinegar.
- Make flavorful marinades for meats and grilled vegetables.
- Drizzle over pasta for a fresh and flavorful side or main dish.
- Add to savory muffin mixes and brush over dinner rolls for added flavor.



Note: All our Pantry products are exclusively available from The Pampered Chef®. Pantry products have no high-fructose corn syrup and no added MSG. Allergy notes, kosher information and nutrition fact panel are available on the labels, in the catalog and at pamperedchef.ca.

Pantry Tasting Show



Shopping List

(for about 10 guests)

1 chicken breast (6 – 8 oz/175 – 250 g)	½ cup (125 mL) sour cream
20 precooked shrimp (two per guest)	olive oil
2 carrots	mini french bread loaf (cut into bite-size pieces)
1 cucumber	crackers
1 large potato	1 brick (8 oz/250 g) cream cheese (divided into thirds)
½ cup (125 mL) mayonnaise	



Pantry Products

2 – 3 Savory Sauces (1 – 2 tbsp/15 – 30 mL of each)	1 Sweet Sprinkle
1 Oil Dipping Seasoning	1 Seasoning Mix
	2 – 4 Rubs
	1 Dessert Sauce



Key Tools

Ultimate Mandoline™	Stainless, Executive, or All White Ceramic Cookware
Deep Covered Baker	Forged Cutlery
Microwave Chip Maker	

At the Show, you can mix some things ahead of time, or involve the guests every step of the way!

dips and cream cheese mixes

- Mix one cream cheese portion with 1 tsp (5 mL) Sweet Sprinkle.
- Mix one cream cheese portion with ½ tsp (2 mL) Oil Dipping Seasoning.
- Spread one cream cheese portion thinly on a plate and pour on 1 – 3 tbsp (15 – 45 mL) Savory Sauce.

Serve with bread or crackers.

dips, veggies and chips

- Mix two dips, each with ¼ cup (50 mL) sour cream and ¼ cup (50 mL) mayonnaise. Make one with 1 tsp (5 mL) Seasoning Mix and the other with 1 tsp (5 mL) Rub.
- Slice carrots and cucumbers into round “coins” with the Ultimate Mandoline™ or Simple Slicer.
- Slice potatoes thinly with the Ultimate Mandoline™ or Simple Slicer. Sprinkle with Rub and microwave on the Microwave Chip Maker.



Serve dips with veggies and potato chips.

chicken and shrimp

- Microwave chicken breast covered in the Deep Covered Baker for 3 – 4 minutes, turning over halfway through, or until internal temperature reaches 160°F (71°C). Transfer to cutting board and cut into 20 – 30 pieces with Forged Cutlery. Pour 2 – 4 tbsp (30 – 60 mL) of each Savory Sauce into small bowls.
- Shake half of the shrimp in resealable plastic bag with 2 tbsp (30 mL) of one Rub, and the remaining shrimp with another Rub. Cook until heated through in Stainless, Executive, or All White Ceramic Cookware. When using Stainless Cookware, spray with cooking oil in Kitchen Spritzer to avoid sticking.

Spear with toothpicks to serve.

more ideas

- Prepare Oil Dipping Seasoning with olive oil according to label directions.

Serve with bread.

- Pour 2 – 4 tbsp (30 – 60 mL) Dessert Sauce into bowl.

Serve with animal crackers or small spoons!