pampered chef®

Easy Entertaining

Recipe Book





Sparkling Pear & Pomegranate Sangria

8 servings

5-min prep time | 35-min total time

Ingredients

- 1 large Bartlett pear, cut in half and seeded
- 1 medium navel orange
- ¼ cup (60 mL) maple syrup
- ½ cup (125 mL) pomegranate seeds
- ½ cup (125 mL) spiced rum
- 1 bottle (750 mL) sauvignon blanc
- 3 cups (725 mL) ginger ale
- 4 cups (1 L) ice

Directions

1. Slice the pear using the **Quick Slice**; place the slices into the **Quick-Stir® Pitcher**. Use the **5" (13-cm) Utility Knife** to slice the orange into quarter rounds; place them into the pitcher.
2. Add the syrup, pomegranate seeds, rum, and wine. Plunge to mix and let stand in the fridge for at least 30 minutes.
3. When ready to serve, add the ginger ale and plunge gently to combine. Pour the sangria into chilled glasses filled with ice. Top with some of the fruit, if you'd like.



6 servings

5-min total time

White Bean Hummus

Ingredients

- 1 can (15 oz. or 398 mL) reduced-sodium cannellini (white kidney) beans, rinsed and drained
- 3 tbsp (45 mL) olive oil
- 1 lemon, zest and juice
- 1 garlic clove, peeled
- ⅛ tsp (0.5 mL) salt

Directions

1. Add all the ingredients in the order listed to the **Electric Twist & Chop**. Press ⏻. Blend until all the oil is incorporated and the hummus is smooth.
2. Transfer the hummus to a bowl and serve with pita chips or crackers, or use as a spread for wraps and sandwiches.

Cook's Tips

- Top the hummus with a drizzle of olive oil, roasted red peppers, or your favorite rub before serving, if you'd like.
- You can swap the white beans for black beans and the lemon for lime for an easy black bean dip.



Seven-Layer Dip

12 servings

25-min total time

Guacamole Layer

- 1 garlic clove, peeled
- ¼ cup (60 mL) fresh cilantro leaves
- 1 lime, juiced
- 2 ripe avocados, pitted
- ½ tsp (2 mL) salt

Remaining Layers

- 1½ cans (14–16 oz./395–450 mL *each*) refried beans
- ¾ cup (175 mL) sour cream
- 1 tbsp (15 mL) **Everything Taco Seasoning** or taco seasoning
- 1½ cups (375 mL) thick and chunky salsa
- 6 oz. (250 mL) cheddar cheese, coarsely grated (1½ cups/375 mL)
- 3 plum tomatoes, diced
- 1 cup (250 mL) black olives, sliced

Directions

1. Combine the guacamole ingredients in the **Manual Food Processor** until smooth.
2. Spread the beans on the bottom of the **Rectangular Cool & Serve**. Spread the guacamole over the beans.
3. Combine the sour cream and seasoning in a small bowl. Spread over the guacamole. Add the remaining ingredients in the order they're listed.



Hot Pizza Dip

14 servings

10-min prep time | 30-min total time

Ingredients

- 1 pkg (8 oz./250 g) cream cheese, softened
- 1 tsp (5 mL) **Everything but the Pizza Seasoning**
- 1 cup (250 mL) grated mozzarella cheese
- ¾ cup (175 mL) grated Parmesan cheese
- 1 can (8 oz./250 g) pizza sauce
- ¼ cup (60 mL) diced green bell pepper, sliced green onions, or chopped pitted ripe olives

Dippers: Bread sticks, veggies, or crackers

Directions

1. Preheat the oven to 350°F. (180°C). In a **Small Batter Bowl**, combine the cream cheese and seasoning; spread onto bottom of the **1-qt. (1-L) Enameled Cast Iron Baker**.
2. In a small bowl, combine the mozzarella and Parmesan cheeses. Sprinkle *half* of the mozzarella cheese mixture over cream cheese. Top with the pizza sauce, spreading evenly. Sprinkle with the remaining mozzarella cheese mixture. Bake for 15–20 minutes, or until bubbly. Top with bell pepper, onion, or olives, and serve with bread sticks, veggies, or crackers.



Savory Monkey Bread

12 servings

20-min prep time | 1-hr, 15-min total time

Ingredients

- 1 pkg **Pizza Crust Mix**, plus ingredients to prepare
- ½ cup (125 mL) butter, melted (1 stick)
- ½ cup (125 mL) pizza sauce
- 2 garlic cloves, pressed
- 1 tbsp (15 mL) **Italian Seasoning Mix**
- 3 oz. (90 g) pepperoni, chopped
- 4 oz. (125 g) mozzarella cheese, grated (1 cup/250 mL)
- Optional: Pizza sauce or ranch dressing

Directions

1. Prepare the pizza dough according to package directions.
2. Divide the dough into quarters. Cut each quarter in half. Cut each piece into 6, for a total of 48 pieces. Place half of the dough in an even layer on the bottom of one of the **Brilliance Nonstick Long Loaf Pans**.
3. Combine the butter, pizza sauce, garlic, and seasoning mix in a bowl. Drizzle half of the mixture over the dough in the pan. Sprinkle half of the mozzarella and pepperoni into the pan.
4. Add the remaining dough pieces to the pan in an even layer. Drizzle the remaining sauce mixture over the dough. Sprinkle the remaining pepperoni and mozzarella on top. Place the lid on pan and let it rise at room temperature for about 1 hour, or until doubled.
5. Preheat the oven to 350°F (175°C).
6. Remove the lid from the pan and cover with foil. Bake for 35 minutes.
7. Remove the foil and bake for another 15–20 minutes, or until cheese is golden brown and the dough is cooked through.
8. Let rest for 5 minutes in the pan. Then, place a large platter or sheet pan on top of the pan. Carefully flip the pan over. Lift the pan up to release. Serve warm with more pizza sauce or ranch dressing, if you'd like.

Cook's Tip

- Prep ahead! Instead of letting the bread rise for 1 hour rise at room temperature, put it in the refrigerator overnight. Pull the pan out of the fridge while you preheat your oven to let it come back to room temperature.



Honey Sriracha Chicken Dip

8 servings

10-min prep time | 15-min total time

Ingredients

- 2 cups (500 mL) cooked chicken (see cook's tip)
- 8 oz. (250 g) cream cheese, softened
- 1 cup (250 mL) sour cream or Greek yogurt
- 2 green onions, sliced (plus more for topping)
- 2 tbsp (30 mL) **Honey Sriracha Seasoning**
- 1 tbsp (15mL) honey
- 1 tbsp (15mL) soy sauce
- 4 oz. (125 g) Monterey Jack cheese, grated (1 cup/250 mL)
- Optional dippers: Crackers, carrots, and/or celery

Directions

1. Add the chicken to the **Deluxe Stand Mixer** with the scraping beater attached. Mix on custom speed 1 until shredded, about 30 seconds. Remove the chicken from the mixing bowl and set aside.
2. Add the cream cheese, sour cream, green onion, seasoning, honey, and soy sauce to the mixer. Set to cream for 1 minute.
3. Add the shredded chicken and cheese. Mix for 45 seconds.
4. Serve in the **On-the-Go 2-qt. (1.9-L) Serving Bowl** and top with green onions.

Cook's Tips

- For the chicken, you can use half of a rotisserie chicken, deboned and skin removed, or 1 large chicken breast.
- Serve it warm! Put the dip in an oven-safe baker and add some more grated cheese on top. Bake at 375°F (190°C) for 20–30 minutes, or until it's hot and bubbly and the cheese is browned. You can also heat the dip in a slow cooker or the microwave.



French Onion Dip Sliders

12 servings

5-min prep time | 8-hr, 15-min total time

Pot Roast

- 1 tbsp (15 mL) oil
- 1 beef chuck roast (about 3 lbs./1.4 kg)
- 2 tbsp (15mL) **French Onion Dip Mix** or 1 oz. (30 g) Onion Dip & Soup Mix
- 1 large onion, sliced
- 1 cup (250 mL) beef broth
- 2 tbsp (30 mL) Worcestershire sauce

Horseradish Sauce

- ½ cup (125 mL) sour cream
- 3 tbsp (45 mL) prepared horseradish
- 2 tbsp (30 mL) mayonnaise
- 2 tbsp (30 mL) white wine vinegar
- 2 tsp (10 mL) sugar
- ½ tsp (2 mL) salt

Sliders

- 12 pretzel slider rolls or mini French rolls
- 6 slices Havarti or Swiss cheese, cut into quarters

Directions

1. Heat the oil in the **Rockcrok® Dutch Oven** over medium-high heat for 3–4 minutes.
2. Coat the roast with the dip mix on all sides. Sear the roast until well browned on all sides, about 8 minutes.
3. Add the onion, Worcestershire sauce, and broth. Cover and transfer to the **Rockcrok® Digital Slow Cooker Stand** and set to LOW for 8 hours. Cook until the beef is fork-tender and shreds easily.
4. Meanwhile, whisk the sauce ingredients together in a small bowl. Cover and refrigerate until ready to serve.
5. When the timer is up, shred the beef in the pot.
6. To serve, place 2 squares of cheese on each of the bottom buns. Top with pot roast, onions, and a drizzle of the sauce. Serve with a side of the juice for dipping, if you'd like.

Cook's Tip

- Depending on the thickness of your roast, your meat may be done sooner. To see if it's ready, try shredding it with a fork. If it shreds easily, it's done, and you can switch the stand to WARM until you're ready to serve. If the meat doesn't shred easily, it needs a little more time. Replace the lid and keep cooking.



The Easiest Kid-Pleasin' Lasagna Ever

12 servings

20-min prep time | 1-hr, 20-min total time

Ingredients

- 1 jar (24 oz./680 g) spaghetti sauce
- 1 can (14.5 oz./411 g) diced tomatoes with basil, garlic & oregano (do not drain)
- ½ cup (125 mL) water
- 1 egg, beaten
- 1 carton (8 oz./250 g) part-skim ricotta cheese
- 1 oz. (30 g) fresh Parmesan cheese, grated (¼ cup/60 mL)
- ¼ cup (60 mL) fresh parsley, snipped
- 10 uncooked lasagna noodles
- 12 oz. (350 g) mozzarella cheese, shredded (3 cups/750 mL)

Directions

1. Preheat the oven to 400°F (200°C). In a large mixing bowl, combine the spaghetti sauce, tomatoes, and water; set aside.
2. Add the egg, ricotta, Parmesan, and parsley to a small bow; mix well.
3. To assemble the lasagna, spread *1½ cups (375 mL)* of the sauce over the bottom of the **Stone Rectangular Baker**. Arrange 5 of the uncooked noodles in single layer over the sauce (place 4 noodles lengthwise and 1 noodle crosswise, and break the noodles to fit as needed). Press the noodles into the sauce.
4. Spread the ricotta mixture over the noodles. Sprinkle with half of the mozzarella.
5. Top with *1½ cups (375 mL)* of the sauce and the remaining noodles (breaking to fit as needed). Press the noodles into the sauce. Spread the remaining sauce over the noodles.
6. Cover the baker with aluminum foil. (At this point, you can refrigerate the lasagna for several hours or overnight.)
7. Bake for 45 minutes (55 minutes if the lasagna was refrigerated), or until the noodles are tender. Remove the baker from oven. Uncover and sprinkle with remaining mozzarella. Cover loosely with foil and let it stand for 15 minutes before serving.



Ravioli Lasagna

12 servings

10-min prep time | 1-hr total time

Ravioli

- 1 jar (32 fl. oz./946 mL) pasta sauce
- 1 can (15.5 oz./411 g) petite diced tomatoes, undrained
- 2 tsp (10 mL) Italian seasoning
- 36 oz. (1 kg) frozen cheese ravioli
- 1 pkg (16 oz./450 g) frozen spinach, thawed and firmly squeezed dry
- 16 oz. (450 g) mozzarella cheese, coarsely grated (4 cups/1 L)

Garlic Twists

- 1 pkg (13.8 oz./391 g) pizza dough
- 2 tbsp (30 mL) butter
- 1 tbsp (15 mL) **Garlic Parmesan Seasoning**

Directions

1. Preheat the oven to 400°F (200°C)
2. To make the sauce, combine the pasta sauce, diced tomatoes, and Italian seasoning in a large microwave-safe bowl. Microwave, covered, for 5 minutes, stirring halfway through.
3. Spoon a third of the sauce into the bottom of the **Stone Rectangular Baker**. Place a third of the ravioli over the sauce in a single layer. Crumble half of the spinach over the raviolis. Top the spinach with a third of the cheese. Repeat.
4. Place the final layer of raviolis over the top of the cheese. Spread the remaining sauce over the ravioli and top with the remaining cheese. Bake, uncovered, for 45 minutes.
5. Meanwhile, unroll the pizza dough and cut into 8 equal strips. Fold the strips in half and twist into 6" (15-cm) sticks. Place on the **Stone Serving Tray**.
6. Microwave the butter in a small microwave- safe bowl for 30–45 seconds, or until melted. Stir in the seasoning. Brush each twist with the butter.
7. With 15 minutes of cooking time remaining, place the tray on top of the baker. Bake until the garlic twists are cooked through and browned, about 15 minutes, flipping halfway through.
8. Remove the baker from the oven. Let the lasagna rest, with the tray on top, for 10 minutes.

Cook's Tip

- Wrap your leftovers in foil and freeze. After thawing in the refrigerator, bake, covered, at 350°F (280°C) for 25–35 minutes, then uncovered for 10 minutes.



7 servings

15-min prep time | 30-min total time

Ingredients

- ½ tbsp (7 mL) canola oil
- 1 medium onion, chopped
- 1½ lbs. (700 g) 90% lean ground beef
- 3 garlic cloves, pressed
- 3 tbsp (45 mL) chili powder
- 1½ tbsp (22 mL) unsweetened cocoa powder
- 2½ tsp (12 mL) cumin
- ¾ tsp (4 mL) **Seasoning Salt**
- ½ can (3 oz./90 g) tomato paste
- 1½ cups (375 mL) low-sodium beef broth
- 1½ cans (16 oz. or 398 mL *each*) fire roasted tomatoes, undrained (about 2½ cups/625 mL total)
- 1½ cans (16 oz. or 398 mL *each*) mild chili beans in sauce, undrained (about 2½ cups/625 mL total)
- Optional: Sliced green onion, sour cream, shredded cheddar cheese, jalapeño slices

Easy Weeknight Chili

Directions

1. Heat the oil in the **Rockcrok® Dutch Oven** over medium heat until shimmering, about 3–5 minutes.
2. Add the onion to the Dutch Oven. Cook and stir, uncovered, until the onions are slightly softened, about 2–3 minutes.
3. Add the ground beef and garlic. Cook over high heat for 8–10 minutes, breaking the beef into crumbles. When the beef is no longer pink, drain (if necessary).
4. Stir in the remaining ingredients. Cover and bring to a boil over high heat. Reduce the heat to low and simmer for 15 minutes, stirring occasionally.
5. Serve topped with sour cream, green onion, sour cream, shredded cheddar cheese, or jalapeño slices, if you like.



Butterscotch Pecan Brownies

12 servings

10-min prep time | 35-min total time

Brownies

- Oil for spritzing
- ½ cup (125 mL) evaporated milk
- 1 tsp (5 mL) vanilla extract
- ½ tsp (2 mL) ground cinnamon
- ⅛ tsp (0.5 mL) salt
- ⅓ cup (75 mL) packed brown sugar
- 8 oz. (250 g) pecan halves (2 cups/ 500 mL)
- 1 pkg (18.3 oz./520 g) fudge brownie mix, plus the ingredients to make brownies

Pecan Butterscotch

- ⅔ cup (150 mL) packed brown sugar
- ½ cup (125 mL) evaporated milk
- 2 tbsp (30 mL) butter
- ⅛ tsp (0.5 mL) salt
- Optional: Ice cream

Directions

1. Preheat the oven to 325°F (160°C). Spritz the **Brownie Pan** with oil. Add the evaporated milk, vanilla, cinnamon, salt, brown sugar, and pecans, in the order listed, to the **Deluxe Cooking Blender**. Blend on GRIND, tampering as needed.
2. Mix the brownie ingredients in a large bowl according to the package directions. Fold the pecan paste into the brownie batter (don't clean your blender pitcher, yet—the extra pecan paste will flavor the butterscotch in step 4). Divide the batter evenly in the brownie pan.
3. Bake until a toothpick inserted in the center comes out clean, about 22–25 minutes.
4. For the butterscotch, cook the brown sugar, evaporated milk, butter, and salt on SAUCE. When prompted to "Add," press the wheel to continue cooking.
5. Let the brownies cool slightly before serving with the butterscotch. Add a scoop of ice cream, if you'd like.

Cook's Tips

- Before washing your blender after making pecan butter, use the sauce setting to make a rich pecan flavored butterscotch sauce.
- You might just want to make a double batch of this butterscotch sauce. It's great on its own, even without the extra pecan flavor. Enjoy it as a topping for ice cream, apple pie, or any of your favorite desserts.

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