

Get What You Really Want From Your Wedding Registry

(NAPSA)—Today, the resources available to brides and grooms-to-be are unparalleled. According to About.com, 91 percent of couples register for wedding gifts, and guests spend \$19 billion buying presents from wedding gift registries. Many couples register at two or more locations in order to make the gift-giving process as convenient as possible for their guests and to ensure that the couple receives gifts that fit their style and taste. If your home is decorated in a more contemporary manner, don't feel compelled to register for traditional china, just because your mother did. Use your imagination—if you and your fiancé are outdoor enthusiasts, register for a pair of mountain bikes or patio furniture.

How you register is personal preference. Are you and your fiancé willing to spend the day driving from store to store, comparing the thread count of 17 different sheet sets, or is registering online more to your liking? If so, you may want to check out www.pamperedchef.com. The Pampered Chef offers a large line of high-quality cooking tools, cookware and serving and entertaining pieces that make it easy for anyone to achieve impressive results in the kitchen and dining room.

Depending on the amount of total purchases from your registry, you can receive up to \$200 worth of free products of your choice, up to four products at 50 percent off, up to 30 percent off additional purchases and 10 percent off Pampered Chef purchases for an entire year. Before you know it, the wedding will be an unforgettable memory and you'll be having a housewarming party to share your honeymoon pictures. The Pampered Chef can help you out there, too, with recipes such as Berries 'N Cream Wonton Cups from the "It's Good



for You" cookbook. Your guests will think you spent hours in the kitchen preparing this easy yet elegant treat when it only took you minutes.

Berries 'N Cream Wonton Cups

Prep time: 15 minutes

Bake time: 6-8 minutes

24 square wonton wrappers

1 tablespoon butter or margarine, melted

2 tablespoons granulated sugar

1 container (8 ounces) low-fat strawberry yogurt

1½ cups thawed, frozen whipped topping, divided

1 cup raspberries

½ cup blueberries

2 teaspoons powdered sugar

1. Preheat oven to 350°F. Brush one side of each wonton wrapper with melted butter. Sprinkle wontons evenly with sugar. Press each wonton,

sugared side up, into cups of Deluxe Mini-Muffin Pan. Bake 6-8 minutes or until edges are light golden brown. Remove wontons from pan to cooling rack; cool completely.

2. Place yogurt in medium bowl; fold in 1 cup of the whipped topping. Attach closed star tip to Easy Accent® Decorator; fill with remaining whipped topping.

3. Using small scoop, scoop yogurt mixture into each wonton. Top each wonton with one raspberry and two blueberries. Garnish with whipped topping; sprinkle with powdered sugar. Serve immediately.

Yield: 24 wontons

For more information, to host a Cooking Show or find a consultant, visit www.pamperedchef.com or call (800) 266-5562 in the United States and (800) 342-2433 in Canada.