

New Guide Shows Newlyweds How To Entertain With Ease

(NAPSA)—Whatever the occasion, dinner with the in-laws, an upscale party for friends or a romantic dinner for two, cooking and entertaining can leave some new brides with cold feet. In fact, according to a recent survey¹, one out of every two brides and brides-to-be now feels more pressure to cook and entertain compared to when they were single.

The Pampered Chef®, the premier direct seller of high-quality products for cooking and entertaining, teamed up with entertaining and lifestyle expert Debi Lilly to help brides and brides-to-be put more love and less labor into cooking and entertaining. Lilly is founder of A Perfect Event in Chicago, Ill., a successful special event company with a faithful (and famous) following, including Oprah Winfrey.

“We’re working together to help brides-to-be prepare for their first years of marriage when they likely will be cooking and entertaining more. One of the first things we developed is our new online guide, ‘Entertain With Ease: How to Put More Love and Less Labor Into Cooking and Entertaining,’” Lilly said.

The new entertaining guide offers recipes, Lilly’s expert tips and must-have products, suggested tools and an event checklist. It’s the perfect resource for brides, brides-to-be and anyone who needs cooking and entertaining inspiration and is available for free download at www.pamperedchef.com. Just click on the Wedding Registry.

“Entertaining is supposed to be fun, but it’s hard to have a good



Entertaining doesn’t have to be complicated to be fabulous, says entertaining expert Debi Lilly. For her tips on entertaining with ease, visit www.pamperedchef.com.

time if you’re not well prepared,” Lilly says. “‘Entertain with Ease’ offers fabulous recipes and inspiring decor and tabletop ideas that can apply to any occasion from a sit-down dinner to a buffet brunch. The goal is to make every occasion memorable and more enjoyable.”

For example, create an elegant tabletop by simply overlapping two jewel-toned runners or fabric, in contrasting colors, down the center of the table. Top it off by adding light—use a mix of tall taper candles or low votives for various levels of height on the table—and you have a magnificent tabletop!

The guide includes several great recipes and this idea for a Black Velvet Truffle Bar. It’s a fun dessert for a party because the truffles can be prepared ahead of time and guests can roll truffles in a topping of their choice.

Black Velvet Truffles

- 6 ounces fine-quality bittersweet chocolate (60% cocoa)**
- $\frac{3}{4}$ cup heavy whipping cream**
- $\frac{1}{2}$ teaspoon double-strength vanilla**
- $\frac{1}{2}$ cup assorted coatings such as toasted coconut, finely chopped toasted almonds, and finely chopped toffee candy bars**

Finely chop chocolate and place in small bowl. Add cream. Microwave, uncovered, on high, 30 seconds; stir until smooth. If necessary, microwave an additional 15 seconds or until smooth. Stir in vanilla. Cover; let stand at room temperature until mixture is firm enough to scoop (at least 3 hours or overnight). Using a small scoop, scoop truffles onto serving platter. Cover with plastic wrap until ready to serve. Prepare assorted coatings and place into individual serving bowls. Set up a small dessert bar where guests can roll their truffles in the coatings. Yield 12 truffles.



¹ Online Omnibus survey of 1,000 brides and brides-to-be conducted by Impulse Group on behalf of The Pampered Chef®; Jan. 2007