



Get ready for Super Bowl Sunday with the help of this pantry bundle, specially priced now through January 31 for \$50.15!! Here's how you can turn these amazing products into a full spread!

Let's start with our Chili Mix



Prepare as directed on package and enjoy it by the bowl...OR...

Turn that mix into a delicious Chili Cornbread Bake!!



1 medium green bell pepper

6 green onions with tops, divided

1 lb (450 g) 90% lean ground beef

1 can (16 oz or 398 mL) chili beans in sauce, undrained

1 cup (250 mL) chunky salsa

2 tbsp Chili Mix

1 pkg (8.5 oz) corn muffin mix (see Cook's Tip)

- 1 container (8 oz or 250 mL) sour cream
- 1 egg
- 1/2 cup (125 mL) shredded cheddar cheese (optional)
- 1 plum tomato, seeded and diced (optional)

Directions

1. Coarsely chop bell pepper using **Food Chopper**. Thinly slice green onions using **Color Coated Chef's Knife**, separating white and light green bottoms from tops. Reserve 1 tbsp (15 mL) of the onion tops for garnish. Place remaining tops into **Classic Batter Bowl**.
2. In **Deep Covered Baker** or **RockCrok**, combine bell pepper, onion bottoms and beef; mix well. Microwave, covered, on HIGH 7-9 minutes or until beef is no longer pink, breaking into crumbles halfway through using **Mix 'N Chop**. Remove baker from microwave using **Oven Mitts**; carefully pour off juices. Add beans, salsa and Chili Mix to beef mixture; mix well. Cover; microwave on HIGH 5 minutes or until hot.
3. Meanwhile, combine muffin mix, sour cream and egg in batter bowl; mix well. Scoop muffin mixture evenly over chili; spread to edges of baker using **Small Spreader**. Microwave, covered, on HIGH 7-9 minutes or until center of cornbread springs back when lightly pressed. Remove baker from microwave. Sprinkle cheese over cornbread, if desired; cover and let stand 5 minutes.

Garnish with reserved onion tops and tomato, if desired.

Next...Italian Herb Bread Mix



Bake as directed into a delicious loaf of bread and slice to serve with Chili...

OR...use small slices of bread in place of baguette in this recipe made with your Garlic and Herb Rub



Bubbly Cheesy Shrimp Dip:

- 2 tbsp (30 mL) unsalted butter
- ½ lb. (250 g) fresh shrimp, peeled and deveined
 - 3 green onions, sliced
 - 2 cloves garlic, pressed
 - 1 tsp (5 mL) [Garlic & Herb Rub](#)
 - 2 tbsp (30 mL) fresh lemon juice
- 1 pkg (8 oz./250 g) low-fat cream cheese, softened
 - 2 tbsp (30 mL) low-fat sour cream
 - ½ cup (125 mL) grated Asiago cheese
 - ¼ cup (50 mL) grated Parmesan cheese
 - 1 cup (250 mL) mozzarella cheese, divided
- Optional: Chopped parsley, additional grated Parmesan

Crostini:

- 1 baguette (Or small slices of your Italian Herb Bread)
 - Olive oil for brushing

Directions

1. To begin, preheat the oven to 350°F (180°C).

2. Coarsely chop the fresh shrimp. Then, melt the butter in a large skillet over medium heat. Add the chopped shrimp, green onions, garlic, and the rub to the skillet. Cook the shrimp mixture for about 2–3 minutes, or just until the shrimp are pink. Add the fresh lemon juice.
3. Reduce the heat to low and add the cream cheese. Gently stir with a spoon until the cream cheese is melted all the way through.
4. Then, add the sour cream followed by the Asiago and Parmesan cheeses, and ½ cup (125 mL) of the mozzarella. Combine and stir until the cheese is not quite melted. Next, spoon the dip onto a [Rectangle Stone](#) or dish and sprinkle with the remaining cheese before placing it in the oven.
5. Once the dip has been spooned onto the stone, bake it in the oven for 25 minutes. Then, turn the oven to a low broil setting. Broil for 3–5 minutes or until the dip is golden brown. (Don't worry, the Pampered Chef StoneFusion stones are broiler-safe up to 550°F (287°C)). Remove the shrimp dip from the oven. Garnish with fresh, chopped parsley, and serve warm.

How to Make Homemade Crostini

I make these simple crostini using my [Pampered Chef Rectangle Stone](#). Slice a fresh baguette into pieces. Then, place the baguette slices onto the baking stone. Next, lightly brush both sides of each slice with olive oil. Bake in the oven at 350°F (180°C) for 15–20 minutes until crispy. Let the crostini cool on the baking stone before topping with the shrimp dip.

Next up...Brownie Mix! Prepare as directed and bake and enjoy delicious brownies...or...



Use your mix to make these decadent Naughty Brownies!



- 1 pkg (16.5 oz or 468 g) chocolate chip cookie dough
- 1/2 pkg (18.3 oz or 440 g) fudge brownie mix (2 cups/500 mL plus 2 tbsp/30 mL)
- 1/3 cup (75 mL) vegetable oil
- 2 tbsp (30 mL) water
- 2 eggs
- 12-24 miniature peanut butter cups (optional)

Directions

1. Preheat oven to 350°F (180°C). Spray the wells of a [Brownie Pan](#) with nonstick cooking spray.
2. Cut cookie dough evenly into 12 slices. Place in wells of pan; gently press dough down into wells.
3. In a [Classic Batter Bowl](#), combine brownie mix, oil, water, and eggs.
4. If desired, place 1-2 peanut butter cups on top of cookie dough, pressing down gently.
5. Using [Medium Scoop](#), place 1 scoop of brownie batter into each well, being sure to not overfill wells.

6. Bake 19-21 minutes or until brownies pull away from sides of pan.
7. Remove pan from oven to [Stackable Cooling Rack](#); let cool 5 minutes. Serve with [Mini Nylon Serving Spatula](#).

Next is Raspberry Habanero Sauce! You can just spoon this over cream cheese and serve with crackers for the most amazing appetizer...or...make these delicious meatballs



Raspberry Habanero Meatballs

Ingredients:

- 1 Dozen cocktail meatballs
- 1 Cilantro (chopped)
- 1 Bottle of Raspberry Habanero sauce
- 1 Dozen appetizer picks or tooth pics

Shallow Baker



In large mixing bowl, combine meatballs and raspberry habanero sauce. Mix thoroughly. Cover and let marinate in refrigerator for one hour. Pre heat oven or toaster oven to 450 degree. Place marinated meatballs in shallow baker. Put in oven uncovered for 45 mins.

Serve on white oval or square platter. Sprinkle chopped cilantro over meatballs. Insert appetizer or tooth pics into each meatball!



Raspberry
Habanero
Sauce

And finally...everything But the Pizza Seasoning! Let's use this to make another hot dip that will have everyone thinking they are eating pizza!



(Dip is shown prepared in discontinued stone – use another vessel)

Ingredients

- 1 package (8 ounces) cream cheese, softened
- 1 teaspoon **Everything But the Pizza Seasoning**
- 1 cup (4 ounces) shredded mozzarella cheese
- 3/4 cup (3 ounces) grated fresh Parmesan cheese
- 1 can (8 ounces) pizza sauce
- 1/4 cup diced green bell pepper, sliced green onions or chopped pitted ripe olives
- *Toasted Baguette Slices or crackers*

Directions

1. Preheat oven to 350°F. In [Small Batter Bowl](#), combine cream cheese and seasoning mix; spread onto bottom of ***1 Qt Enameled Cast Iron Baker***
2. In small bowl, combine mozzarella and Parmesan cheeses. Sprinkle half of the mozzarella cheese mixture over cream cheese mixture. Top with pizza sauce, spreading evenly. Sprinkle with remaining mozzarella cheese mixture. Bake 15-20 minutes or until bubbly. Top with bell pepper. Serve with *Toasted Baguette Slices*.

