

# Easy And Elegant Entertaining

(NAPSA)—For some of us, entertaining at home means setting a beautiful table for friends while candles glow near a delectable display of appetizers that taste even better than they look. For others, it's picking up the phone and calling a favorite caterer. Whether home cooked or ordered in, incorporating easy presentation techniques that add glamour to your table will impress your guests and make them think you spent hours preparing the perfect dinner party.

According to *Food & Wine* magazine, 61 percent of dinner party hosts feel that hosting a dinner party is scarier than going to an interview or on a first date. Fifty-four percent also feel pressured to make their dishes look as perfect as those of celebrity chefs.

Experts at The Pampered Chef can help you host a party to remember—effortlessly and stress-free, without straining your pocketbook or your sanity. They suggest creating easy yet elegant garnishes and stylish place settings to quickly turn the simple into the spectacular.

## Great Garnishing

As a general rule, all garnishes should be edible. You want your guests to flip over the look *and* taste of the treat. Also, garnish food at the last minute to help maintain optimal freshness.

For a dramatic look, dress up desserts by grating semi-sweet chocolate or nuts over the top of cakes and pies or around the edge of a dessert plate. Using a Flour/Sugar Shaker, sprinkle unsweetened cocoa powder or powdered sugar over everything from strawberries to strudel to sweeten your treats.

Put the finishing touches on entrees and desserts by adding a bit of citrus. Zest an orange, lemon or lime with a Lemon Zester/Scorer and cut fruit into thin slices to garnish the edge of a serving platter.



## Your Own Work of Art

You don't have to paint like Picasso to create your own work of art. Use "Plate Artistry" to show off your artistic abilities at housewarmings, graduations or Fourth of July parties. Customize the canvas of your plate with this creative technique simply by using colored sugar crystals (found in the baking section of most grocery stores) and light corn syrup or maple-flavored syrup. Decorate white dishes such as The Pampered Chef's Simple Additions™ plates and bowls in advance of guests' arrival and display your favorite desserts and sweets directly on the designs. Guests will be impressed with the special decoration.

## Sugar Border

Place sugar in a large, shallow dish. Using Pastry Brush, dab syrup onto edge of plate or bowl. Dip edge immediately into sugar.

## Decorating Bag

Fill corner of a small plastic food storage bag with light corn

syrup. Twist top and secure with a small Twixit! Clip. Cut tiny opening in the corner of the bag and drizzle syrup onto a plate or serving platter. (Note: if opening is too large, the syrup may spread or run, distorting the design.)

## Sugar Design

Get creative! Use decorating bag to draw letters, designs or pictures. Immediately sprinkle with sugar. Shake off the excess sugar by tilting the plate, then let dry for about 30 minutes.

At Pampered Chef Kitchen Shows across the country, guests learn these presentation tips and how to make meal preparation quick, easy and fun with dramatic results. Armed with these home entertaining inspirations, you can relax, enjoy the company of family and friends and feel like a star chef right in your own home!

To learn more or to find a Kitchen Consultant, call (800) 266-5562 or visit [www.pamperedchef.com](http://www.pamperedchef.com).