

Spice it Right with Watkins

November 2003

It's time to think about entertaining and gift giving. Watkins to the rescue! If you haven't seen the **2003 Watkins Fall Gift Line** yet, please ask me for a November catalog. You'll not only see many ideas for those on your gift list, you'll have recipes and easy-to-make mixes that will add the "special touch" to your entertaining.

One of the **BEST WAYS** to get **ENTERTAINING IDEAS** and **FREE Watkins Products** (could be some of your gifts) is to Host a **Good Tastings Event**. They are so **EASY**, so **FUN**, and your guests will love the experience. You'll actually **TASTE** many of the products and you'll be given lots of quick and easy tips to make entertaining a breeze this year!

Call me **TODAY** to book your **Good Tastings Event** while I still have a few available dates... make the event part of your fall entertaining!



PEPPER RANCH ROLL-UPS

Combine 1 package (240g/8 oz) reduced-calorie cream cheese (softened) with 1-2 TBSP **Watkins Minced Green Onions**, 1 to 2 TBSP **Watkins Pepper Ranch Snack & Dip Mix** and mix well.

Spread on thinly sliced salami, smoked beef, dried beef or other luncheon meat.. Roll up tightly. Refrigerate until serving time.

If desired, rolls can be cut into small pinwheels and served with cocktail picks.



For example, the **Cinnamon Muffin Mix** only requires water to be added to the mix and then bake at 450 F for 15 minutes... it doesn't get easier than that but perhaps the **BEST** part is your family and guests will think they were made from "scratch"! This would be a perfect gift for the new bride, those going to a ski cabin that want quick fixings, the bachelor... to name a few! (Tip: this can be made into a loaf as well.)

The Breakfast Gift Tray has it all for the added "specials" to make any breakfast a treat! It contains Pure Cocoa, Original Double-Strength Vanilla (60 ml/2 fl oz), Cinna-Cream Sprinkles, Blueberry-Raspberry Preserves. All of this comes in a unique gift tray with decorative liner. Who would enjoy receiving this? This would be perfect for the Mom's, Grandmothers, college students ... just about anyone. The nice part about a gift like this is that you don't need to worry about a right size or color....It's a perfect fit every time!

You Can Make **GOURMET LIQUEURS** Using Watkins Extracts & Flavors!

Make a base of 2 ½ cups Vodka (cheapest on market) and ½ cup sugar (sweetness to taste). Add one of the below-suggested flavors to the base. Blend on low speed in blender until the sugar is dissolved. Stop the blender and top the blender up to 30 oz. with distilled or filtered water. Blend again & then bottle. Let stand over night to fully develop flavor.

AMARETTO	3 tsps Watkins Almond Ext, 4 tsps Watkins Rum Ext & 1 tsp Chocolate Ext.
BANANA	1 tsp Watkins Banana Extract
BUTTER PECAN	2 tsps Watkins Butter Pecan Extract
CHERRY	1 ¼ tsps Watkins Cherry Extract
COCONUT RUM	2 tsps Watkins Coconut Extract and 1 tsp Watkins Rum Extract
GRAND MARNIER	1 ½ tsps Watkins Orange Extract
PEACH	1 tsp Watkins Peach Extract
PEPPERMINT	1 tsp Watkins Peppermint Extract and a little green food coloring
PINEAPPLE RUM	2 tsps Watkins Pineapple Extract and 1 tsp Watkins Rum Extract
RASPBERRY	1 ½ tsps Watkins Raspberry Extract
SAMBUCA	2 tsps Watkins Anise Extract*
STRAWBERRY	1 ½ tsp Watkins Strawberry Extract
SWISS ALMOND CHOCOLATE	1 ¼ tsps Watkins Almond Extract and 1 tsp Watkins Chocolate Extract

Other flavors available until Christmas are: Irish Cream, Hazelnut, Cranberry, Danish Pastry and Anise* Use liqueurs for flavoring coffee, pouring over ice cream, adding to coolers, flavoring whipping cream or when a recipe calls for liqueur.



Enjoy DELICIOUS Holiday Treats Using Watkins SPECIAL Extracts!

CHOCOLATE BUTTERCREAM SQUARES

Cookie layer:

- 1/4 c butter
- 1/2 c sugar
- 1 egg, beaten
- 3 TBSP Watkins Baking Cocoa
- 1/2 c flour
- 1/4 c chopped nuts

Preheat oven to 350°F. Grease and flour an 8x8-inch/20x20-cm pan. Cream butter, sugar, and egg. Add cocoa, flour and nuts. Put into prepared pan and bake. Check after 10 minutes; it should be cooked. Do not over bake. Cool.

Buttercream layer:

- 2 TBSP butter, softened
- 1 TBSP cream
- 1 c powdered/icing sugar
- 2 tsp Watkins Danish Pastry Extract

Blend ingredients. Chill 10 minutes and spread over cookie layer. Cut in small pieces as they are very rich.

TOFFEE TOP CHEESECAKE BARS

Crust:

- 1-1/4 c flour
- 1 c powdered/icing sugar
- 1/2 c Watkins Baking Cocoa
- 3/4 c butter

Cream cheese filling:

- 1 8 oz/227 g cream cheese, softened
- 1 can sweetened condensed milk
- 2 eggs
- 1 TBSP Watkins Danish Pastry Extract

Topping:

- 1/4 c English toffee bits
- Combine flour, sugar & cocoa; put in butter until mixture is crumbly. Press into bottom of 9 x 13 pan. Bake 15 min.

While crust is baking, beat cream cheese until fluffy. Add condensed milk, eggs and extract. Pour mixture over hot crust. Bake 25 minutes or until set and edges just begin to turn brown. Remove from oven. Cool 15 minutes.

Sprinkle toffee bits evenly over top. Cool completely. Refrigerate several hours before serving. Store leftovers covered, in fridge.

CREAM CHEESE MUFFIN PUFFS

- 1/2 c sugar
- 1 tsp WATKINS Cinna-Cream Sprinkles
- 1/4 c butter, melted
- 1/2 tsp WATKINS Danish Pastry Extract
- 1 tube (10 oz/290 g) refrigerated biscuits
- 1 (3 oz/85 g) pkg cream cheese, cut in 10 cubes

In a small bowl, combine sugar & Cinna-Cream Sprinkles; set aside. In another small bowl, combine butter and extract.

Separate the dough into 10 biscuits; press each biscuit into 3-inch/7.5-cm circles. Dip cream cheese cubes in butter mixture, then in sugar mixture.

Place one cube in center of each biscuit. Fold dough over cube, shape and roll into balls. Dip balls in butter mixture and then in sugar mixture. Place seam-side-down in greased muffin pan.

Bake at 375° F/190°C for 14-18 minutes or until golden brown. Serve warm. Makes 10 muffins.

DANISH PASTRY CHEESECAKE

- 1-1/2 c graham cracker crumbs
- 6 TBSP butter, melted
- 1/4 c sugar
- 1/4 tsp Watkins Cinnamon
- 1/4 c pecans, chopped fine
- 2 (8 oz/227 g) pkgs cream cheese
- 1/2 c sugar
- 2 eggs
- 1/2 c sour cream
- 1 TBSP Watkins Danish Pastry Extract

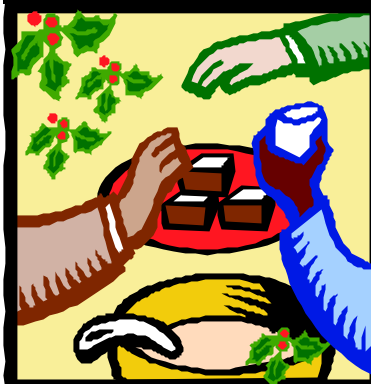
Combine first five ingredients; press into a 9" pie plate.

Beat cream cheese and 1/2 cup sugar until smooth and creamy.

Add eggs and sour cream, mix well. Add extract; stir just until blended.

Pour into graham cracker crust. Bake at 350F/180C for 30 minutes. Allow to stand at room temperature for 1 hour.

Chill for 8 hours.



SPICY CRANBERRY PEACH PUNCH

- 1 quart boiling water
- 2 TBSP Watkins Country Cider Brew*
- 2 TBSP Watkins Cranberry Peach Punch Conc.
- 1 quart ice cold water
- 3/4 c white sugar

Put Watkins Country Cider Brew in tea ball or cheese cloth and place in boiling water, let steep for 10-15 minutes. Stir in sugar and remaining water and mix until sugar is dissolved. Stir in Watkins Cranberry Peach Punch Concentrate and mix well. Chill until serving time.

TASTY TIP

Keep your punch icy cold with class!

Fill a jello ring-mold with punch you'll be serving. Drop some cranberries in and place in freezer. When ready to serve punch, unmold and let it float in the punch bowl.

There's Still Time to Have a CASH CHRISTMAS!

Yes, the **Watkins Business Opportunity** has continued to provide **EXTRA MONEY** for many families for over 135 years. This well-known and respected product line offers many opportunities for earning the money you or your family could use ... particularly at this time of year. We can show you how **EASY** it is to begin today to make a difference in your financial tomorrow!

One of the fastest ways to grow a Watkins business now is through our **GOOD TASTINGS EVENTS**. They are **FUN, EASY** and **PROFITABLE**. You can even purchase a start-up package geared to doing them ... let's talk! give me a call and I'll be glad to show you how Watkins could be the right business for you.

Your Watkins Associate

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