



Spice it Right with Watkins

March 2004

Spring is in the air! If it's not in the weather, we're definitely thinking about that time of year! Everyone is wanting to get out of the house! It's the perfect time for Hosting a **Watkins Good Tasting event ...** your friends will love getting out to learn some NEW great recipes for SPRING and even an opportunity to taste some of them! On top of all that they are FUN and EASY! Who wouldn't enjoy an hour of chatting with friends over coffee or tea and TREATS!

My calendar is filling up so call me soon to book your event.

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Your Watkins Good Tastings Associate



RECIPE OF THE MONTH - Cheese Pleasers Bread

featuring Watkins NEW **Good Tastings Bread Mix #02600**

- 1 pkg **Watkins Good Tastings Bread Mix**
- 2 tsp **Watkins Dill**
- 1 tsp **Watkins Cheese Flavored Salt**
- 2 tsp **Watkins Minced Green Onion**
- 2 c grated Cheddar & Monterey Jack Cheese
- 1 TBSP butter, melted
- 12 oz club soda
- Watkins Sea Salt**



Delicious
Cheese Pleasers Bread

Heat oven to 375° F. Spray loaf pan with **Watkins Cooking Spray**. Combine Bread Mix with seasonings and grated cheese in large mixing bowl. Add club soda and mix until blended, do not over mix. Spoon batter into pan. Drizzle butter over dough and sprinkle with **Watkins Sea Salt**. Bake 50 minutes. Cool slightly & serve! Delicious as an appetizer dipped in **Watkins Garlic & Parsley Grapeseed Oil**. If you like it hot & peppery... dip in **Watkins Black Pepper Grapeseed Oil**. This bread completes a meal when served with soup like Broccoli & Cheddar (see recipe below).

Broccoli & Cheddar Soup

featuring Watkins most versatile **Chicken Soup & Gravy Base #01176**

After serving this the first time, it will be a family favorite! It's quick to make, it's nutritious and if you're on the Weight Watchers program, one cup is only 2 points.

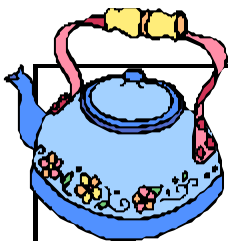
- 5-1/2 c water
- 4 TBSP **Watkins Chicken Soup & Gravy Base**
- 10 oz Velveeta Cheese (cut in small chunks)
- 1 kg/3 lbs frozen broccoli

Bring water with soup base to a boil. Add broccoli & cook until tender. Add cheese and stir until melted. Blend in food processor until almost puréed leaving a few chunks. Serve with Cheese Pleasers bread.



Quick Pound Cake "Icing"

Make a pound cake fabulous with this topping. Mix 1/4 cup of one of the Watkins **Paddlewheeler Preserves** with 2 tsp of your favorite **Watkins Extract** in a saucepan and heat. Drizzle it over the top of the cake.



TEA is **HOT** News!

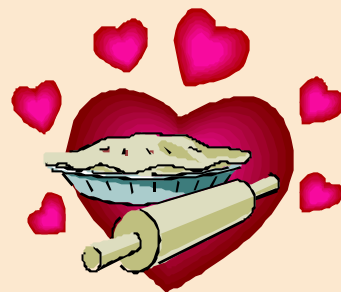
Newspapers and media outlets have been touting the benefits of tea for months, but the latest study on green and black tea has really got the media brewing ... you'll want to order some of **Watkins TheraTeas®** after reading this....

A Harvard Medical School study found that the more green or black tea people drank, the lower the death rate following a heart attack. These findings were based on green and black tea, consumed hot or cold, but not herbal tea. **Watkins TheraTeas®** are a blend of green and black tea and you can choose from two natural flavors. They come in a beautiful Decorative collector's tin ... **Vanilla #01219** or **Mint & Lemongrass #01218**. Next time purchase just the refills for the tin.

With that delicious cup of tea, enjoy a piece of the following "**Peaches & Cream Cheese Pie**"!

Peaches & Cream Cheese Pie

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| 3/4 c flour | 1 can (454g /16 oz) sliced peaches, drain and reserve juice |
| 1 tsp Watkins Baking Powder | |
| 1/2 tsp salt | 1 pkg (227g /8 oz) cream cheese softened |
| 1/4 c Watkins Vanilla Dessert Mix | 1/2 c white sugar |
| 1/3 c white sugar | 1/2 tsp Watkins DS Original Vanilla |
| 1/4 tsp Watkins Nutmeg | 3 TBSP reserved peach juice |
| 3 TBSP butter, softened | 1 TBSP white sugar |
| 1 egg | 1/2 tsp Watkins Cinnamon |
| 1/2 c milk | |



Grease the bottom of a 10-inch pie plate. Combine first nine ingredients in large mixing bowl and beat 2 minutes at medium speed. Pour into pie plate. Place drained peaches over batter, keeping them at least 3/4" from edge of plate. In small mixer bowl, combine cream cheese and next three ingredients and beat 2 minutes at medium speed. Spoon over peaches within same distance from edge. Combine sugar and cinnamon and sprinkle over top. Bake at 350°F for 30 to 45 minutes. Cool to room temperature until serving time. Makes 10 servings.

Peppered Hummus

- 2 TBSP **Watkins Black Pepper Grapeseed Oil**
- 1/3 c chopped onion
- 1/3 c chopped green pepper
- 1 tsp **Watkins Garlic Liquid Spice**
- 1 can (14 oz/400 g) garbanzo beans, drained
- 1/2 tsp freshly-ground **Watkins Sea Salt**
- 1 tsp **Watkins Parsley**
- 1 TBSP fresh lemon juice
- 1/2 tsp **Watkins Salsa Seasoning**



Sauté onion and green pepper in oil and Liquid Spice until vegetables are soft. Add with remaining ingredients in blender or food processor and blend until smooth. Serve with pita chips.

Pita Chips

- 5 or 6 large pita rounds
- 1/2 c **Watkins Garlic & Parsley Grapeseed Oil**
- 3/4 tsp **Watkins Garlic Granules**
- 1/4 tsp **Watkins Seasoning Salt**

Preheat oven to 350°F/180°C. Split pita rounds in half horizontally if hollow. Combine remaining ingredients; brush all over both sides of pita rounds. Stack pita & cut into 8 wedges. Place wedges on large ungreased baking sheets. Bake 8 - 10 minutes or until golden brown. Serve with Peppered Hummus or dip in **Watkins Garlic & Parsley Grapeseed oil**.

Are You **HOT** to Make Extra

Take Control of Your Income and Your Future with a **Watkins home-based business**. I am looking for a couple individuals to join my team. Training and support are included. If committed and enthusiastic describes you, call me:

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Cheesy Tips



Hate to grate cheese because it's hard to clean up? Avoid all the scrubbing by spraying your grater with **Watkins Cooking Spray** before grating. Clean up will be a cinch!



To extend the life of cheese and prevent mold, wrap the cheese in a piece of cheesecloth that has been dipped in vinegar before storing in a plastic food storage bag.