



Spice it Right with Watkins

July 2004



What a wonderful time to have a **Summer Good Tastings**. Watkins has so many "unique" products that are so perfect for turning you into "the talk of the neighborhood" for having great tasting and easy to prepare recipes **perfect** for summer! It's as easy as calling me and requesting a time that would be good for your friends/family to get together so I can let them **SEE, TASTE and FEEL the Watkins Difference**.

Besides being able to taste many products, you as a Host, will receive FREE products, an opportunity to buy some at a substantial discount and purchase the beautiful and unique "**Casafina Cookware**" which is available for party sales and/or bookings you'll get from your Good Tastings. I look forward to working with you to have the MOST SUCCESSFUL event ever.

Watkins Iced Chai Tea

Boil 8 cups of water. Add 3 TBSP of Watkins Chai tea; steep for about 1-2 minutes. Pour through a strainer while still hot and stir in 1/2 cup of sugar and 4 TBSP of fresh lemon juice. Chill. Pour over lots of ice.

Rocky Road Squares

1/4 c butter
1/2 c peanut butter
1 c salted peanuts
2 c butterscotch chips (1 pkg)
3 c marshmallows
1 tsp **Watkins Caramel Extract**

Melt on low heat or in microwave, butter, peanut butter and butterscotch chips. Add caramel extract and blend well. Fold in peanuts, then marshmallows. Spread in 9"x9" pan and cool in fridge. Cut in square. Freezes well.

EASY & DELICIOUS

Mango Cream Delight

1 pkg (240g) cream cheese
1/4 c sugar
2 TBSP milk
3 1/2 c cool whip or whipped cream
1 tsp Watkins Mango Extract

Mix cream cheese, sugar and milk. Add Mango Extract to cool whip or whipped cream. Fold whipped mixture into cream cheese mix. Spread evenly in pan with graham wafer crust that has been cooled.

Crust:

1 1/2 c graham wafer crumbs
1/4 c sugar
1 TBSP **Watkins Coconut Dessert Mix**
1/3 c melted butter

Mix crumbs, sugar and Dessert Mix. Add melted butter and mix well. Press into 9"x13" pan. Spread Cream mixture over crumbs & refrigerate. Top with fruit of your choice. Strawberries, raspberries, peaches or bananas are delicious!

Fire and Ice

Spread 240 g package of cream cheese on serving plate. Drizzle **Watkins Tropical Salsa** over top and serve immediately with corn chips or it can be served as a spread for crackers.



Book a Good Tastings Party!

Find Out How to Become a Good Tastings Associate!

Order Watkins Products!

CALL....

Peter Aggus & Shirley Franklin

Tel: 250-544-1252

E-Mail: watkins@aflww.com

Guide for Storing & Using Watkins Extracts & Spices

STORAGE

Keep spices and herbs away from heat, moisture and direct sunlight.

Avoid storing spices and herbs over the stove, or near a window.

Members of the red pepper family, including paprika and chili powder, will retain their color & remain fresher when stored in the refrigerator.

USAGE

Try not to sprinkle spices and herbs directly from the bottle into a steaming pot. Repeated exposure to heat and moisture will hasten flavor loss and could result in caking. Instead, use a measuring cup or spoon, then add your spices and herbs from there.

Be sure to use a completely dry measuring spoon when dipping it into a spice or herb. Replace bottle lids tightly immediately after use.

SHELF LIFE

If you follow these simple storage and usage guidelines, your spices and herbs should retain their freshness for the following lengths of time:

- Ground spices – 2-3 years
- Whole spices – 3-4 years
- Herbs – 1-3 years
- Seasoning blends – 1-2 years
- Extracts – 4 years

Homemade Root Beer



Combine 1 cake yeast, 2 oz. **Watkins Root Beer Flavor**, 3 gallons of water and 4 lbs. of sugar. Then... bottle the mixture leaving 2 inches at top of bottle. Let set 3 weeks. The mixture "works" so it must be bottled with a cap.

Root Beer Cookies

1 c brown sugar
1/2 c butter
1 egg
1/4 c buttermilk
2 tsp **Watkins Root Beer Flavor**

1 tsp **Watkins Vanilla Extract**
1 3/4 c flour
1/2 tsp baking soda
1/2 tsp salt

Combine sugar, butter & egg. Beat until fluffy. Stir in buttermilk, extracts, flour, baking soda & salt. Mix until smooth. Cover bowl and refrigerate dough at least one hour. Drop dough by rounded teaspoonfuls onto greased cookie sheets about 2" apart. Bake for 6 to 8 min. or until cookies are very lightly browned. Remove cookies to wire rack & cool. Frost cooled cookies with Root Beer Frosting. Makes 42 cookies.

Root Beer Frosting

2 c icing/powdered sugar
1/3 c butter

1 tsp **Watkins Root Beer Flavor**
1-2 TBSP hot water

In bowl, mix together the sugar and butter until smooth. Stir in **Watkins Root Beer Flavor** and enough of the water to make a smooth frosting.

Root Beer Pillows

These candies taste just like Root Beer Barrels! Makes 100.

2 c white sugar
1/2 c light corn syrup
1 TBSP **Watkins Root Beer Extract***

1/2 c water
Dash salt

Combine sugar, syrup, water and salt. Bring to a boil over medium heat. Cook to 290°F (soft-crack stage) on candy thermometer. Add **Watkins Root Beer Flavoring** and allow to set for a few seconds before stirring.

Mix well and pour into 8"x8"x2" pan** that has been sprayed with **Watkins Cooking Spray**. Let stand a few minutes until slightly cooled and a film forms over the top.

Mark candy into "puffs" 3/4" square (because candy is cooler at edges, start marking at the outside and work toward the center, using a spatula or pancake turner). Press a line across pan 3/4" from edge. Be careful not to break the film. Repeat around pan, intersecting lines at corners to form squares. If lines don't hold shape, candy is not cool enough. Retrace lines, pressing spatula deeper, but do not break film. When spatula can be pressed to bottom of pan on all lines, candy will be shaped into square puffs.

Cool thoroughly and break into puffs. Store loosely covered in a cool, dry place.

* Also try this recipe with **Watkins Butternut, Caramel, Anise or Peppermint Extracts**.

** If desired, syrup at this point can be poured into metal candy molds.

Jamaican Jerk Marinade

1/4 c **Watkins Meat Magic**
3/4 c white wine
2 tsp **Watkins Jamaican Jerk Grilling Rub**
1/4 c **Watkins Garlic & Parsley Grapeseed Oil**

In a large ziplock bag, place rinsed pork chops, pork steaks or 8-12 chicken pieces. Add marinade ingredients. Seal bag and "mush" to mix.

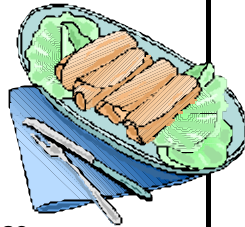
Refrigerate minimum 2 hours or overnight. Barbeque until desired doneness.

Garlic & Onion Taters

1. Cut any number of potatoes into 1" cubes.
2. Toss in a large bowl with enough **Watkins Garlic & Parsley Grapeseed Oil** to coat.
3. Repeat Step 2 using **Watkins Onion Soup Base**.
4. Spray large cookie sheet with **Watkins Cooking Spray**.
5. Spread our potatoes and bake at 475° for approximately 40 min. or until golden brown, turning once or twice.

Chicken Enchiladas

1 tsp **WATKINS Garlic Liquid Spice**
1 c chopped onion
1/4 c all-purpose flour
1 can (15 oz/425 g) tomato sauce
1/2 c water
1/4 c **WATKINS Inferno Sauce**
1 TBSP **WATKINS Chicken Soup Base**
1 tsp **WATKINS Oregano**
1 tsp **WATKINS Cumin**
1 c reduced-calorie sour cream
3 c finely-chopped cooked chicken
1-1/2 c shredded reduced-fat Cheddar cheese
1 can (4 oz/113 g) chopped green chiles
12 6-inch corn or flour tortillas



In medium saucepan, heat **Garlic Liquid Spice** over medium heat. Add onion; sauté until tender. Stir in flour; mix well. Stir in tomato sauce and next five ingredients. Cook and stir until mixture begins to boil and thicken. Remove from heat; slowly stir in the sour cream.

In large bowl, combine 1 cup of the sauce, chicken, 1 cup cheese, and green chiles; mix well. Dip one tortilla at a time into remaining sauce to soften. Place on a plate and spoon on some of the chicken mixture; roll up.

Arrange in greased 13" x 9" baking dish. Spoon remaining sauce on top. Sprinkle with remaining cheese. Bake at 350°F 25 minutes or until bubbly. Garnish as desired with chopped tomato, sliced green onions & reduced-fat sour cream.

What's missing in your life that you'd like?

- ✓ **More TIME with your FAMILY**
- ✓ **A DREAM HOLIDAY**
- ✓ **Money for a child's EDUCATION**
- ✓ **A new CAR**
- ✓ **FUN MONEY for YOU**

Start making some of those "dreams" come true by beginning a **Watkins business**. For **FREE** information, call me (see other side of this sheet).