

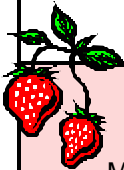
Spice it Right with Watkins

September & October 2004

Fall is in the air ... children are back to school and the weather is bringing us more indoors. What a perfect time to have a few friends in ... maybe couples, to enjoy a **Watkins Good Tasting party**. They are FUN for everyone ... well that is, everyone that likes to **EAT!** We have what most are waiting and looking for - **"The 2004 Watkins Fall Gift Line"**. A "sneak preview" is available in September with the remainder coming in October. The important thing now is ... **GET YOUR DATE BOOKED!** Don't be disappointed because either the date isn't available or the product is sold out because it happens every year.



Call me soon and we'll set a date for your Good Tastings Party!



Strawberry Margarita Squares

Mix 1-1/4 cups crushed pretzels and 1/4 cup melted butter in 13x9 inch pan/plastic container (sprayed with **Watkins Cooking Spray**), pressing crumb mixture firmly onto bottom of pan. Refrigerate until ready to fill.

Mix 1 can (300 ml) sweetened condensed milk, 1/2 tsp. **Watkins Strawberry Extract**, 1 cup pureed strawberries and 1/2 cup lime juice in large bowl until well blended. Stir in 1 tub (1 L) thawed Cool Whip topping. Pour into crust.

Freeze 6 hours or overnight. Let stand 15 minutes at room temperature. Garnish with sliced strawberries.

Change the fruit and extract for these fabulous combos:

- Cherry, & Cherry Extract
- Mango & Mango Extract
- Peach & Peach Extract

Chocolate Hazelnut Mousse

1 recipe of **Watkins Chocolate Pudding**
2 cups/500 ml frozen whipped topping, thawed

1-1/2 tsp **Watkins Hazelnut Extract**



Prepare pudding recipe according to package directions. Cool slightly and whisk 1/2 tsp of **Hazelnut Extract** into the pudding. Cover the top of the pudding mix with plastic wrap and let cool to room temperature. In a separate bowl, combine 2 cups/500 ml of whipped topping with 1 tsp of **Hazelnut Extract**. Fold the whipped topping into the pudding and spoon the mousse into serving dishes. Refrigerate until serving.

Uses for Vanilla Nut Extract

Thank you Watkins for the SPECIAL FEATURE this fall of a larger size of Vanilla Nut Extract. This new larger size in a glass bottle is only available until December. Following are some ideas for using this flavor.

- Use in French toast mix.
- Add a few drops to ice cream and mix well.
- Add to coffee grounds to flavor (1 capful).
- Use in baked goods to replace nuts.
- Excellent in anything chocolate flavor.
- Make low-fat creamer by using skim milk & adding some vanilla nut.
- Use vanilla nut to replace hazelnut flavoring.
- Less calories, less fat and much less expensive than using nuts.
- Perfect to use when someone does not like nuts but wants the flavor



With the Vanilla Nut extract you can cut costs in baking without sacrificing flavor. The Vanilla Nut provides the flavor of vanilla and nuts, but it can save the calories, the fat and the cost of nuts. Additionally, if nuts are important to the recipe as in a frosted cake with nuts, then use the Vanilla Nut, omit the nuts in the cake, frost as usual and sprinkle 1/2 teaspoon (yes, teaspoon!) chopped nuts across the top of the finished product. Looks and tastes like there are nuts in the cake thanks to Vanilla Nut extract and that paltry sprinkling across the top.

Microwave Peanut Brittle

1-1/2 c unsalted dry-roasted peanuts	1 TBSP butter
1 c white sugar	1 tsp Watkins Vanilla Extract
1/2 c light corn syrup	1 tsp Watkins Vanilla Nut Extract
1/8 tsp salt	1 tsp baking soda

Spray a large baking sheet with Watkins Cooking Spray; set aside. In large glass mixing bowl combine peanuts, sugar, corn syrup, and salt. Microwave (HIGH) 7 to 9 minutes until mixture is bubbling, and peanuts are brown. Quickly stir in butter, **Watkins Vanilla and Vanilla Nut Extract**. Microwave (HIGH) 2 to 3 minutes longer. Add baking soda, stir quickly just until mixture is foamy. Pour immediately on prepared baking sheet, spreading to desired thickness. Let cool about 15 minutes until firm. Break peanut brittle into pieces; store in airtight containers. Put some in a tin and give as a gift.

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If **extra money** came sailing your way, what would it represent to you? Would it be the little “extras” you’ve wanted for your children? Would it be the trip to Disneyland the family has only dreamed about? Would it be the new car you or your spouse has been looking at? Maybe it’s new clothes!

First of all ... we know money never comes “sailing” our way, but there is a way to earn those extra dollars working from your home with a Watkins business. How easy and comfortable would that be? We hope you’ll give us a call so we can tell you more!

It’s back ... Six Onion Soup

This mix is incredibly versatile and we’re so glad it’s back with this year’s Fall Gift Line. It’s only available until the end of December so make sure you order plenty so you’ll have it after the holidays. It can be used to make delicious soup or try some of the following:



- Mix 1 TBSP to 1/2 cup sour cream for a dip.
- Use left over dip for baked potato topper.
- Add to rice for extra flavor (to taste).
- Mix 1—2 TBSP in 250 g cream cheese and stuff celery.
- Cheese Ball – Mix 1 TBSP in 250 g cream cheese. Roll in Watkins Omelet & Soufflé Seasoning.
- Spray popcorn with **Watkins Cooking Spray** and then sprinkle on soup mix.
- Add to mashed potatoes.
- Melt cream cheese in 6-Onion broth for a wonderful pasta sauce.
- Add to meat loaf, hamburger, casseroles & stews.

Chicken Marsala with Sage

- 4 skinless boneless chicken breast halves, each halved horizontally
- All-purpose flour
- 6 TBSP butter
- 1 tsp **Watkins Sage**
- 1 c dry Marsala wine
- 1 c water
- 2 tsp **Watkins Chicken Soup & Gravy Base**



Sprinkle chicken with salt, **Watkins Pepper** and 1 tsp **Watkins Sage**. Dust with flour; shake off excess. Melt 3 TBSP butter in large skillet over medium-high heat. Add half of chicken and sauté until brown and cooked through, about 3 minutes per side. Transfer chicken to platter and repeat with remaining butter and chicken. Remove remaining chicken to platter & tent chicken with foil.

Add Marsala, water and **Watkins Chicken Soup & Gravy Base**, scraping up any browned bits. Boil until sauce is reduced to 1/2 c (about 10 minutes). Season with salt and Watkins pepper; add a couple tablespoons of heavy cream to mixture and put the chicken back in the pan for the last 5 minutes.

To serve, place chicken on platter and spoon sauce over top. Delicious with garlic mashed potatoes*, rice and pasta.

* To make garlic mashed potatoes, simply add 4-6 drops **Watkins Garlic Liquid Spice** to water when cooking potatoes for 4 people. When potatoes are done, mash with 2 TBSP butter and 4 TBSP sour cream and season with **Watkins Garlic Salt** to taste.

Colossal Pina Colada Punch

- 2 litres of milk
- 2 litres of unsweetened pineapple juice
- 4 TBSP **Watkins Double-Strength Vanilla Extract**
- 4 TBSP **Watkins Coconut Extract**
- 3/4 c sugar
- 1 can frozen Pina colada juice mix diluted as per can (optional)

Mix all ingredients well and freeze. Allow 2 hours to thaw before serving – it’s a slushy punch! Makes about 5 litres (Suggestion for freezing is to freeze it in 2 or 3 containers rather than 1 large one – it will thaw quicker.) If punch will be served in a large punch bowl, freeze some of it in a round with open center, jello mould. Thaw other containers earlier and let the moulded one float in center of bowl. Serves approximately 18-24.

Tzatziki & Pita Bread

- 1 med. cucumber, seeded
- 2 TBSP mayonnaise
- 2 cloves garlic (finely minced)
- 3 c plain yogurt
- 1/2 lemon, juiced
- 1/2 tsp **Watkins Sea Salt**
- Watkins Cooking Spray**
- 1 tsp **Watkins Onion/Garlic Pepper**
- 2 TBSP **Watkins Cucumber/Dill or Garlic/Dill Snack & Dip Mix**
- Pita Bread (thick, Greek-style if possible)

Shred cucumber with a cheese grater, gently squeeze and pour off excess moisture. Stir all ingredients together. Chill for at least 2 hours to meld flavors. Serve cold. Keeps well in fridge for 7-10 days. Spray pita bread on both sides. Warm in covered frying pan on medium-low heat until golden brown, turning once. Slice and service immediately.

Biscotti

- 3 c all-purpose flour
- 2 tsp **Watkins Vanilla Extract**
- 2 tsp **Watkins Baking Powder**
- 1 tsp **Watkins Almond Extract**
- 1/2 tsp salt
- 2 tsp **Watkins Anise Extract**, more if desired**
- 4 eggs, slightly beaten
- 1 c white sugar
- 3/4 c finely chopped blanched almonds
- 1/2 c butter, melted

Combine first 3 ingredients, set aside. Beat together the eggs, sugar and melted butter; add extracts. Add flour mixture, one third at a time; mixing thoroughly after each addition. Fold in almonds. Spread 1/2 of dough onto cookie sheet* to form a loaf 12” long, 3” wide, and 1-1/2” high. Repeat with remaining dough. Bake at 350° for 20 minutes or until just starting to brown around edges. Cool 10 minutes. Remove loaves from cookie sheet and place on cutting board. Cut across loaf into 1/2” thick slice. Lay cookies cut side down on cookie sheet and return to oven for 12 minutes. Turn cookies over and bake an additional 5 to 10 minutes or until dry and crisp. Makes 48 cookies. Tips: *Use a double cookie sheet to prevent burning. **Watkins Anise Extract is available only until Dec. 04. Other Watkins extracts can be used in its place.