



USE AND CARE/RECIPE CARDS

#2275

Made in the U.S.A.

1-Gallon
Quick-Stir® Pitcher

THE PAMPERED CHEF®
THE KITCHEN STORE THAT COMES TO YOUR DOOR®
350 South Rohlfing Rd. Addison, IL 60101-3079

How to Make the Perfect Punch

- When serving drinks (with food at a party), plan on about two medium (4-6 ounce) glasses per person.
- It is best to chill punch ingredients separately before combining them in the Pitcher.
- Add sparkling or carbonated beverage to the punch just before serving as this helps the punch retain its carbonation.
- Sugar on the rim of a glass makes an attractive garnish. Dip the rim of the glass (approximately ½-inch down) into a liquid such as water or a juice from your punch mixture. Dip the rim into granulated sugar and refrigerate the glass until the sugar dries.

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Printed in the U.S.A. 1Y002275-MI 3/00

Cut at dotted line to save Use and Care/Recipes for future reference

Orange Plunge-sicle

1. Place all ingredients except orange segments in 1-Gallon Quick-Stir® Pitcher.
2. In Classic 2-Qt. Batter Bowl, mash orange segments with Nylon Masher; add to Pitcher.
3. Plunge until thick and frothy. Serve immediately.

Yield: 12 (1 cup) servings

Nutrients per serving: Calories 250, Fat 8 g, Sodium 80 mg, Dietary Fiber less than 1 g

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Perfect Party Punch

1. Place orange-pineapple juice concentrate, cranberry juice cocktail and ginger ale in **1-Gallon Quick-Stir® Pitcher**.
2. Using **Lemon Zester/Scorer**, score orange lengthwise from top to bottom, and cut into slices using **5" Utility Knife**. Place slices in Pitcher.
3. Plunge until contents are thoroughly mixed. Serve immediately.

Yield: 12 (1 cup) servings

Nutrients per serving: Calories 140, Fat 0 g, Sodium 10 mg, Dietary Fiber 0 g

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Sparkling Citrus Cooler

1. Place lemonade and orange juice concentrate in **1-Gallon Quick-Stir® Pitcher**.
2. Using **Lemon Zester/Scorer**, score fruit in one continuous spiral, top to bottom. Slice each fruit into 8 wedges using **5" Utility Knife** and place 4 wedges of each fruit into Pitcher. Reserve remaining wedges for garnish.
3. Add sparkling water to Pitcher; plunge until contents are thoroughly mixed. Garnish each glass with one fruit wedge. Serve immediately.

Yield: 12 (1 cup) servings

Nutrients per serving: Calories 80, Fat 0 g, Sodium 5 mg, Dietary Fiber 0 g

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Strawberry Lemonade Quencher

1. Place all ingredients except strawberries in **1-Gallon Quick-Stir® Pitcher**.
2. Plunge until contents are thoroughly mixed.
3. Garnish each glass with a strawberry, if desired. Serve chilled.

Yield: 12 (1 cup) servings

Nutrients per serving: Calories 110, Fat 0 g, Sodium 5 mg, Dietary Fiber 0 g

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1-Gallon Quick-Stir® Pitcher

The ingenious plunger in this exclusive 1-Gallon Pitcher mixes anything from frozen fruit juice concentrates to powdered drink mixes with just a few plunges of the handle. Sediment that settles to the bottom of the Pitcher over time is quickly and easily remixed. Try the recipes provided on these cards for some tasty treats!

USE AND CARE

Prior to First Use

Wash Pitcher and plunger/lid assembly according to "How to Clean" instructions.

Product Features

- Oval design allows for convenient storage in door of most refrigerators.
- Measurement markings on side of Pitcher for handy reference.
- Clear Pitcher allows for easy identification of contents.

How to Use

- Remove lid and plunger from the Pitcher before adding any ingredients.
- Add liquid and/or dry powder mixture to Pitcher using convenient measurement markings for fill-line reference.
- Place lid/plunger into Pitcher and raise and lower the plunger handle until all ingredients are combined.
- Every time you remove the Pitcher from the refrigerator, pump the handle to remix the ingredients that may have settled to the bottom.
- When pouring, set the lid to either the "strain" or "open" position. Gently place fingertips on top of plunger handle to prevent plunger rod from slipping forward.
- When storing the Pitcher in the refrigerator, turn the lid to the "closed" position to keep the contents fresh.
- The Pitcher is not designed for mixing hot beverages. **DO NOT** add hot or boiling water to the Pitcher.

How to Clean

- Remove plunger and lid from Pitcher. Note: the plunger and lid do not separate. The Pitcher and plunger/lid assembly may be washed in warm, soapy water or in an automatic dishwasher positioned away from heating element.
- While the Pitcher is made of an extremely durable material, avoid dropping the Pitcher to prevent scratching, cracking, or breaking.

Recipe Preparation Tip

- For most efficient cooking, assemble ingredients prior to recipe preparation.

THE PAMPERED CHEF®

Orange Plunge-sicle

- 1 pint softened vanilla ice cream
- 2 cans (12 ounces each) frozen orange juice concentrate, thawed
- 6 cups milk
- 1 can (15 ounces) mandarin orange segments in light syrup, undrained, mashed

Assemble ingredients prior to recipe preparation

Perfect Party Punch

- 1 can (12 ounces) frozen orange-pineapple juice concentrate, thawed
- 6 cups chilled cranberry juice cocktail
- 4 cups chilled ginger ale
- 1 orange

Assemble ingredients prior to recipe preparation

Sparkling Citrus Cooler

- 1 can (12 ounces) frozen lemonade concentrate, thawed
- 1 can (6 ounces) frozen orange juice concentrate, thawed
- 1 lemon
- 1 lime
- 1 orange
- 1 bottle (2 liters) chilled sparkling water

Assemble ingredients prior to recipe preparation

Strawberry Lemonade Quencher

- 1 can (10 ounces) frozen non-alcoholic strawberry daiquiri mix, thawed
- 1 cup fresh squeezed lemon juice (4 to 5 large lemons)
- $\frac{3}{4}$ cup sugar
- 10 cups cold water
- Fresh whole strawberries (optional)

Assemble ingredients prior to recipe preparation