**Pre-Party NIBBLERS**

As your guests arrive, they will be able to try Rada Cutlery with these savory starters. You will want to choose one or two recipes from this section.

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**CHEESEBALLS**

**SWEET HOT PEPPER JELLY**  
**JALAPENO**  
**SMOKED SALMON**

Mix cheeseball mix (packet 1) with 8 oz. softened cream cheese. Spoon into plastic wrap forming a ball. Refrigerate for two hours. Remove plastic wrap and coat with cheeseball topping (packet 2). Guests will use the **R135/W235 Party Spreader** to eat the cheeseballs with crackers.

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**DIPS**

**SPINACH ARTICHOKE**

Mix 8 oz. softened cream cheese, 4 oz. sour cream and ¼ cup milk with the seasoning. Refrigerate for 1 hour. Heat in microwave for 30 seconds. Remove and stir. Heat an additional minute and serve. Guests will use the cutlery to cut up vegetables or fruit to eat with the dip.

**CUCUMBER ONION DILL**

Mix 8 oz. softened cream cheese or real mayonnaise, 8 oz. sour cream and ¼ cup water (omit if using fat free cream cheese or sour cream) with the seasoning. Refrigerate for 1 hour before serving. Guests will use the cutlery to cut up vegetables or fruit to eat with the dip.

**CHIPOTLE**

Mix 8 oz. softened cream cheese or real mayonnaise, 8 oz. sour cream and ¼ cup water with the seasoning. Refrigerate for 1 hour before serving. Guests will use the cutlery to cut up vegetables or fruit to eat with the dip.

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**SWEET DIPS**

**WHITE CHOCOLATE RASPBERRY**  
**KEY LIME**  
**VANILLA LATTÉ**  
**ISLAND COCONUT**

Mix 8 oz. softened cream cheese and 8 oz. sour cream with the seasoning packet. Blend until smooth and creamy. Refrigerate before serving. Guests will use the cutlery to cut up the fruit to eat with the dip.

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**SHRIMP SCAMPI DIP** *(Rada Quick Mix Recipes, Vol. 2)*

8 oz. cream cheese  
½ C. sour cream  
2 T. milk  
2 tsp. Scampi Sauce Quick Mix (dry)  
1 C. shredded cheddar cheese  
1 C. cooked chopped shrimp

In a microwave safe bowl, combine cream cheese, sour cream, milk and **Scampi Sauce Quick Mix**. Heat on high for 1 minute. Carefully remove the bowl. Chop the cooked shrimp using **R140/W240 Cook’s Utility**. Serve warm with crackers, celery sticks or chips using **R135/W235 Party Spreader**.

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**TOMATO, GARLIC & BASIL**

Combine 8 oz. softened cream cheese or real mayonnaise, 1 cup sour cream and seasoning mix. Blend until smooth and creamy. Refrigerate one hour before serving. Guests will use the cutlery to cut up vegetables or fruit to eat with the dip.

**BACON CHEDDAR**

Combine 8 oz. softened cream cheese or real mayonnaise, 1 cup sour cream and seasoning mix. Blend until smooth and creamy. Refrigerate one hour before serving. Guests will use the cutlery to cut up vegetables or fruit to eat with the dip.

**GARDEN FRESH SALSA**

Combine mix with 2 - 14.5 oz cans of petite diced tomatoes. Refrigerate 2 hours to allow vegetable to hydrate before serving. If using fresh tomatoes: quarter or course chop 2 pints of grape or cherry tomatoes or use 3-4 medium sized tomatoes using **R126/W226 Tomato Slicer**.
SUNFLOWER FRUIT SALAD  *(Picnics, Potlucks & BBQ’s)*

- 2 medium apples, chopped
- 1 medium firm banana, sliced
- ¼ halved green grapes and/or purple grapes
- ¼ C sunflower seeds
- ¼ C chopped celery
- ¼ C plain yogurt

Guests will use R115P Plain Food Chopper to chop the apples and celery. The R100/W200 Granny Paring will be used to slice the bananas and R101/W201 Regular Paring and R103/W203 Heavy Duty Paring to halve the grapes.

In medium bowl, combine the chopped apples, banana slices, sunflower seeds, grape halves and chopped celery. Add plain yogurt and stir gently to coat using the R123 Cook’s Spoon with holes. Coat and refrigerate until ready to serve.

**SPINACH ARTICHOKE DIP IN BREADBOWL  *(Picnics, Potlucks & BBQ’s)*

- 1 Spinach Artichoke Dip (mix as per directions)
- 1 (1 1/2 lb.) round loaf bread, any kind
- 1 – 2 oz jar diced pimentos, drained and rinsed
- 8 oz softened cream cheese
- 4 oz sour cream
- ¼ cup milk

In a medium bowl, mix 8 oz softened cream cheese, 4 oz sour cream and ¼ cup milk. Refrigerate for 1 hour. Heat in microwave for 30 seconds. Remove and stir with R117/W217 Handi-Stir. Heat an additional minute. Add pimentos and stir. Prepare bread bowl by slicing off top 1” round loaf of bread using R156/W236 6” Bread Slicer. Hollow out center using R105/W205 Heavy Duty Paring or R127/W227 Super Parer leaving a 1” shell. Tear the removed bread pieces and reserve for dipping. Spoon dip into bread shell using R123 Cook’s Spoon. May be served hot or cold. To serve place filled bread bowl on 6001 Baking Stone and bake at 400 degree oven for 20-25 minutes. Cover loaf w/aluminum foil if it browns too quickly. Serve with bread cubes and assorted fresh vegetables. Guests may use R101/W201 Regular Paring, R105/W205 Heavy Duty Paring, R127/W227 Super Parer or R138/W238 Serrated Slicer for cubing bread and cutting vegetables.

LAYERED BARBECUE BEAN DIP  *(Picnics, Potlucks & BBQ’s)*

- 1 (16 oz.) can barbeque style baked beans
- 1 C. diced tomatoes
- 2 C. shredded lettuce and cheese
- 1 C. shredded sharp Cheddar cheese
- ¼ C. chopped green onions
- ½ C. sour cream
- ½ C. pepper corn ranch salad dressing
- 5 slices bacon, cooked and crumbled

Using 6002 9” Pie Plate, 6004 Rectangular Baker or 6005 Stoneware Square Baker create layers of baked beans, diced tomatoes, and shredded lettuce. Dice tomatoes with R129/W229 Chef’s Dicer, R127/W227 Super Parer, or R126/W226 Tomato Slicer. Shred lettuce using R137/W237 Serrated Slicer or R127/W227 Super Parer. In a small bowl, combine sour cream and ranch dressing. Spoon sour cream mixture over shredded cheese layer using R123 Cook’s Spoon. Chop green onions with R101/W201 Regular Paring, R103/W203 Heavy Duty Paring, R127/W227 Super Parer or R138/W238 Serrated Slicer for cubing bread and cutting vegetables. Guests may use R115/W215 Super Spreader to spread topping on their slice. The R101/W201 Regular Paring and R103/W205 Heavy Duty Paring will be used to cut up the fruit for guests’ servings.

FRUIT PIZZA  *(101 Cream Cheese Cookbook)*

- ¾ C. oleo
- 1 ½ C. flour
- ½ C. powdered sugar
- ½ C. powdered sugar

Mix together oleo, flour, and powdered sugar. Press onto 6001 Baking Stone and bake at 350° for 15 minutes. When cool, guests will use the R121/W221 Pizza Cutter to cut their pizza slice. Mix together cream cheese, powdered sugar, and vanilla.

Guests will use R115/W215 Super Spreader to spread topping on their slice. The R101/W201 Regular Paring and R103/W205 Heavy Duty Paring will be used to cut up the fruit for guests’ servings.

*a 1 cup pineapple juice, ½ cup sugar, 3 tablespoons cornstarch, and 1 teaspoon lemon juice can be cooked until clear and then poured over each slice.*
In a microwave-safe bowl, microwave the caramels and water on high for 1 minute. Stir with R123 Cook’s Spoon. Microwave 1 minute more or until smooth. Add peanut butter and mix well. Microwave for 30 seconds or until smooth. Crush peanuts with R115S Serrated Food Chopper, and stir in peanuts, if desired. Serve warm with apples.

Preheat oven to 350 degrees. Combine 1 stick of melted butter (½ cup), 2 eggs and ¼ cup of water. Add the pound cake mix and stir to blend using R123 Cook Spoon. Pour into 6003 Loaf Pan. Bake for 50-55 minutes. Cool 10 minutes before removing from pan. Use R136/W236 6” Bread Slicer and R113/W213 Super Spreader.

**CREAMY CHICKEN & WILD RICE**
Measure 4 ½ cups of water into a saucepan and stir in seasoning. Bring to a boil, stirring often with R123 Cook’s Spoon. Dice cooked chicken breast on the CB2 Flexible Cutting Board using R134/W234 Cook’s Knife and add to soup. Reduce heat to low and cook uncovered for 15 minutes, stirring occasionally.

**BAKED POTATO**
Measure 4 cups of water into a saucepan and stir in seasoning. Peel potatoes using R132/W232 Vegetable Peeler and cut into bite-sized pieces using R127/W227 Super Parer. Add to the soup. Bring to a boil, stirring often with R123 Cook’s Spoon. Reduce heat to low and cook for 10 minutes, stirring occasionally.
**EASY CHEESY QUICHE** *(The Ultimate RV Cookbook)*

3 T butter, melted and divided  
½ C. shredded Cheddar cheese  
1 onion, minced  
4 eggs, well beaten  
1 tsp. minced garlic  
1 ½ C.milk  
2 C. fresh chopped broccoli  
1 tsp salt  
1 9” unbaked pie crust  
½ tsp. pepper  
1 ½ C. shredded mozzarella cheese  

Preheat oven to 350 degrees. Guests can mince the garlic and onion using the R140/W240 Cook’s Utility and for the serious chefs the R131/W231 French Chef knife or the R140/W240 Cook’s Utility. Broccoli can be chopped with the R129/W229 Chef’s Dicer or again the R131/W231 French Chef knife.

In a large sauce pan over medium low heat, place 2 tablespoons butter. Heat until butter is melted. Then add minced onion, garlic and broccoli. Cook slowly stirring occasionally with R123 Cook’s Spoon until softened. Transfer broccoli to unbaked pie shell. Use 6002 Stoneware Pie Plate if home made pie crust is desired. Sprinkle with shredded mozzarella cheese.

In a small bowl, beat together eggs and milk using the R117/W217 Handi-Stir. Season with salt and pepper and stir in the remaining 1 tablespoon melted butter. Pour egg mixture over ingredients in pie crust. Bake in oven for 30 minutes or until center of quiche has set.

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**BLACK BEAN CHILI**

In a saucepan, brown ground beef and drain. Stir in tomato paste, 1 - 14.5 oz. can of diced tomatoes, 3 ¾ cups of water and black bean chili mix using R117/W217 Handi-Stir. Bring to a boil, stirring often. Reduce heat and simmer uncovered for 20 minutes, stirring often.

**CHICKEN SALAD WITH CASHEWS AND GRAPES** *(Are you Chicken in the Kitchen?)*

2 boneless, skinless chicken breast halves, cooked and chopped  
1 stalk celery, chopped  
1 ½ C. plain yogurt  
¼ C. cole slaw dressing  
⅛ C. chopped sweet onion  
⅛ C. chopped rinsed sweet onion  
⅛ C. shredded cheese  
⅛ C. shredded mozzarella cheese  
⅛ C. grated monterey jack cheese  
⅛ C. grated cheddar cheese  
⅛ C. grated provolone cheese

Guests can use the CB2 Flexible Cutting Board, which is perfect for this preparation. The R115S Serrated Food Chopper will be used for chopping the cooked chicken and cashews. Meanwhile quarter grapes with the R102/W202 Granny Paring or the R101/W201 Regular Paring. The R131/W231 French Chef Knife may be used to chop the sweet onion, and the R134/W234 Cook’s Knife to chop the celery. Combine the cooked chicken, yogurt, dressing, celery, onion, salt and pepper. In a medium bowl, combine the salad mixture with the grapes and cashews. Stir well with the R123 Cook’s Spoon.

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**BAKED SPINACH CUPS** *(101 Recipes with Garlic Cookbook)*

2 (10 oz.) pkgs. frozen chopped spinach, thawed  
1 egg, beaten  
2 cloves garlic, finely minced  
⅛ C. grated onion  
⅛ C. grated cheddar cheese  
⅛ C. grated provolone cheese  
⅛ C. grated monterey jack cheese

Preheat oven to 400 degrees. Wrap the thawed spinach in paper towels and squeeze over the sink to remove any liquid. Mince the garlic using R134/W234 Cook’s Knife. Beat egg using R117/W217 Handi-Stir. In a large bowl, combine the egg, minced garlic and feta cheese. Stir in the spinach; mix with R125 Cook’s Spoon until well combined. Place the phyllo shells in a single layer on 6001 Baking Stone. Divide the spinach mixture evenly into the phyllo shells.

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**IOWA STEAK**

Brown 1 lb. ground beef and drain. Measure 4 cups of water into a saucepan and stir in seasoning and meat. Bring to a boil, stirring often with R123 Cook’s Spoon. Reduce heat to low and cook for 20 minutes, stirring occasionally.

**CHEDDAR BROCCOLI**

Measure 4 cups of water into a saucepan and stir in soup mix using R117/W217 Handi-Stir. Bring to a boil, stirring often. Reduce heat and simmer uncovered for 10 minutes, stirring often.

**PASTA FAGIOLI**

Measure 4 ½ cups of water into a saucepan and stir in soup mix using R117/W217 Handi-Stir. Bring to a boil, stirring often. Reduce heat and simmer uncovered for 20 minutes, stirring often.

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**CHEESEBURGER**

Brown 1 lb. ground beef and drain. Measure 4 cups of water into a saucepan and stir in cheeseburger mix. Bring to a boil, stirring often. Reduce heat to low and cook for 20 minutes, stirring occasionally.

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**CHICKEN SAUSAGE**

Brown 1 lb. ground beef and drain. Measure 4 cups of water into a saucepan and stir in sausage mix. Bring to a boil, stirring often. Reduce heat to low and cook for 20 minutes, stirring occasionally.

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**CHICKEN SALAD WITH CASHEWS AND GRAPES** *(Are you Chicken in the Kitchen?)*

2 boneless, skinless chicken breast halves, cooked and chopped  
1 stalk celery, chopped  
½ C. chopped sweet onion  
1 ½ C. plain yogurt  
⅛ C. cole slaw dressing  
⅛ C. chopped rinsed sweet onion  
⅛ C. shredded cheese  
⅛ C. shredded mozzarella cheese  
⅛ C. grated monterey jack cheese  
⅛ C. grated cheddar cheese  
⅛ C. grated provolone cheese

Guests can use the CB2 Flexible Cutting Board, which is perfect for this preparation. The R115S Serrated Food Chopper will be used for chopping the cooked chicken and cashews. Meanwhile quarter grapes with the R102/W202 Granny Paring or the R101/W201 Regular Paring. The R131/W231 French Chef Knife may be used to chop the sweet onion, and the R134/W234 Cook’s Knife to chop the celery. Combine the cooked chicken, yogurt, dressing, celery, onion, salt and pepper. In a medium bowl, combine the salad mixture with the grapes and cashews. Stir well with the R123 Cook’s Spoon.
### Zippy Hot Ham and Cheese Sandwiches (Fix it in Foil)

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Quantity</th>
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</thead>
<tbody>
<tr>
<td>3 T. butter, softened</td>
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<tr>
<td>1 ½ T. prepared horseradish mustard</td>
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<tr>
<td>1 T. minced onions</td>
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<tr>
<td>½ tsp. poppy seeds</td>
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<tr>
<td>½ t. dill seed</td>
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<tr>
<td>4 hamburger buns</td>
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<tr>
<td>4 slices Swiss cheese</td>
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<tr>
<td>8 thin ham slices</td>
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Using R103/W205 Heavy Duty Paring or R127/W227 Super Parer, mince the onion. In a small bowl, combine butter, mustard, onions, poppy seed, and dill seed using the R117/W217 Handi Stir or the R125 Cook Spoon. Spread an equal amount of the butter mixture on insides of each bun half using the R115/W215 Super Spreader. Slice the cheese with the R139/W239 Cheese Knife. Place 1 slice of cheese and 2 slices of ham on the bottom half of each bun. Cover with bun tops. Cut 4 (12”) pieces of heavy duty foil. Wrap foil around each sandwich in a flat pack.

### Pepperoni Provolone Pizza Swirls

(101 Recipes with Cheese Cookbook)

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>1 (10 oz.) can refrigerated</td>
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<tr>
<td>pizza crust dough</td>
<td></td>
</tr>
<tr>
<td>¼ lb. pepperoni sausage, sliced</td>
<td></td>
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<tr>
<td>¼ lb. provolone cheese, sliced</td>
<td></td>
</tr>
<tr>
<td>½ lb. Genoa salami, sliced</td>
<td></td>
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<tr>
<td>½ C. shredded mozzarella cheese</td>
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</table>

Preheat oven to 350 degrees. Roll pizza crust dough into a 10 x 14 rectangle on greased 6001 Baking Stone. Slice the Genoa salami and pepperoni using R140/W240 Cook’s Utility or R151/W251 French Chef. Then slice provolone cheese using R159/W259 Cheese Knife. Layer the crust with sliced Genoa salami, sliced pepperoni and sliced provolone cheese. Sprinkle with mozzarella cheese leaving ½ exposed around edges. Roll up crust and seal the edges using R122/W222 Granny Fork. Bake in oven for 25 minutes or until golden brown. To serve cut into 1” pieces using R121/W221 Pizza Cutter.

### Apple-Nutty Ice Cream Pie

(101 Recipes with Ice Cream Cookbook)

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>½ C. chopped apples</td>
<td></td>
</tr>
<tr>
<td>¼ C. butter or margarine</td>
<td></td>
</tr>
<tr>
<td>1-12 oz can beer nuts or peanuts, finely chopped, divided</td>
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<tr>
<td>½ C. graham cracker crumbs</td>
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</tr>
<tr>
<td>1 qt. vanilla ice cream, softened</td>
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<tr>
<td>¼ C. whole peanuts</td>
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</tbody>
</table>

Preheat oven to 350 degrees. Using the R140/W240 Cook’s Utility or the R154/W254 Cook’s Knife chop the apples. Saute apple and butter in saucepan 2 to 3 minutes until apple softens. Finely chop beer nuts, peanuts and graham crackers with the R115P Plain Food Chopper or the R115S Serrated Food Chopper. Add ¼ cup finely chopped peanuts and graham crackers to apple-butter mixture, mix well with R125 Cook’s Spoon. Press mixture on bottom and up sides of 6002 9” Stoneware Pie Plate. Bake at 350 degrees for 7 minutes. Cool. Fold remaining finely chopped nuts into softened ice cream. Spread ice cream mixture into pie plate and swirl with R135/W235 Party Spreader or R115/W215 Super Spreader. Freeze during party until firm. To serve, sprinkle top with whole nuts. If desired, garnish with apple slices and whipped cream. To cut use R107/W207 Slicer or R158/W238 Serrated Slicer and serve the pie using R120/W220 Serrated Pie Server.

### Banana Split Pie (101 Recipes with Bananas Cookbook)

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Quantity</th>
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</thead>
<tbody>
<tr>
<td>3 medium bananas</td>
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<tr>
<td>1 T. lemon juice</td>
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<tr>
<td>1-9” baked pastry shell, cooled</td>
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<tr>
<td>1 pt. strawberry ice cream</td>
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<tr>
<td>Canned chocolate sauce</td>
<td></td>
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<tr>
<td>1 C. frozen whipped topping, thawed</td>
<td></td>
</tr>
<tr>
<td>Whole maraschino cherries</td>
<td></td>
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<tr>
<td>2 T. finely chopped nuts</td>
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</tbody>
</table>

Thinly slice bananas using R101/W201 Regular Paring, R102/W202 Peeling Paring, R126/W226 Tomato Slicer, etc. Many knives can be showcased for jobs such as these. Sprinkle bananas with lemon juice and arrange on bottom of pastry shell (if using your own shell put in 6002 9” Stoneware Pie Plate). Stir ice cream using R137/W237 Ice Cream Scoop to soften, spread on top of bananas with R135/W235 Party Spreader. Freeze firm. Spread whipped topping over ice cream layer using R113/W215 Super Spreader. Finely chop nuts with R115S Serrated Food Chopper. Top with maraschino cherries and sprinkle with nuts. Return to freezer and firm up if so desired. If returned to freezer, before serving remove pie and let stand. Use R107/W207 Slicer to slice and to use R120/W220 Serrated Pie Server to serve the pie.
BROILED-TOMATO BAGELS
(101 Recipes with Cream Cheese Cookbook)

4 bagels  
1/4 C. herbed cream cheese  
1 tomato  
1 red onion  
1/4 C. spinach leaves

Preheat oven to 350°. Split bagels using R118/W218 Bagel Knife. Place bagel halves, cut side up, on 6001 Baking Stone. Using the R113/W213 Super Spreader, spread each half with 1 tablespoon cream cheese. Thinly slice the tomato and onion using the R126/W226 Tomato Slicer. Then top with spinach, tomatoes, and onion slices. Bake until bagels begin to brown and are heated through, 5 to 8 minutes.

TWICE TOMATO BRUSCHETTA
(101 Recipes with Garlic Cookbook)

6 plum tomatoes, chopped  
1/4 C. chopped fresh basil, stems removed  
3 cloves garlic, minced  
1/4 C. olive oil  
2 T. balsamic vinegar  
2 C. shredded mozzarella cheese

Preheat oven broiler. Chop plum tomatoes using R126/W226 Tomato Slicer. Chop sun dried tomatoes using R115S Serrated Food Chopper. Mince garlic with the R134/W234 Cook’s Knife or for the serious cooks use R131/W231 French Chef. The R131/W231 French Chef may also be used for chopping the fresh basil. In a large bowl, combine chopped plum tomatoes, sun-dried tomatoes, minced garlic, olive oil, balsamic vinegar, chopped basil, salt and pepper. Mix lightly using our R123 Cook’s Spoon and let stand for 10 minutes. Cut the French baguette into 1/4" thick slices. Place the slices in a single layer on 6001 Baking Stone. Place the baking stone under broiler for 1 to 2 minutes, or until slightly browned. Divide tomato mixture evenly over baguette slices and top with mozzarella cheese. Return to broiler for 2 to 3 minutes or until cheese is melted. Makes 10-12 servings.

B.L.T. SALAD (The Ultimate RV Cookbook)

Cooked bacon  
1/4 C. mayonnaise  
1/4 C. milk  
1 tsp. garlic powder  
1/8 tsp. pepper  
salt to taste  
1 head romaine lettuce  
2 large tomatoes, chopped  
2 cups croutons

In a medium bowl, using R117/W217 Handi-Stir combine mayonnaise, milk, garlic powder and pepper. Whisk thoroughly until blended and smooth. Season to taste with salt. Cut lettuce using R106/W206 Stubby Butcher or for those who like a serrated blade the R138/W238 Serrated Slicer is an optimum choice. Meanwhile guests can chop the tomatoes using R134/W234 Cook’s Knife or R127/W227 Super Parer.

In a large serving bowl, combine torn romaine lettuce, chopped tomatoes and crumbled bacon. Toss until well incorporated. Pour dressing over salad and toss using R123 Cook’s Spoon or R125 Cook’s Spoon with holes until evenly coated. Sprinkle croutons over salad and serve.

VEGGIE PINWHEELS (101 Recipes with Tortillas Cookbook)

1 8 oz. pkg. cream cheese, softened  
4 tsp. ranch salad dressing mix  
1/2 C. chopped broccoli  
1/2 C. chopped cauliflower  
1/4 C. chopped green onions  
1/4 C. chopped stuffed olives  
1/4 C. shredded cheese  
5 (8") flour tortillas

Begin by chopping the broccoli and cauliflower using the R131/W231 French Chef or the R134/W234 Cook’s Knife. Using the R103/W203 Heavy Duty Paring or the R127/W227 Super Parer chop the green onion and stuffed olives. In a mixing bowl combine the cream cheese and the salad dressing mix using our R123 Cook’s Spoon. Stir in the broccoli, cauliflower, onions and olives. Spread over tortillas. Roll up tightly and wrap in plastic wrap. Refrigerate then unwrap and cut into 1/2” slices using R109/W209 Old Fashioned Butcher. Serve with salsa if desired.
CHERRY PECAN BREAD
(Santa’s Favorite Holiday Treats & Christmas Sweets)

½ C. butter or margarine  1 C. buttermilk
¼ C. sugar  2 C. flour
2 eggs  2-10 oz. jars maraschino cherries  drained and chopped
1 tsp baking soda  1 cup chopped pecans
½ tsp salt  1 tsp vanilla extract

Preheat oven to 350 degrees. Grease 6003 Stoneware Loaf Pan. In a large bowl, cream butter and sugar together. Add eggs and continue mixing until light and fluffy. Add the baking soda, salt and vanilla mix thoroughly with R117/W217 Handi Stir. Alternately add buttermilk to the creamed mixture, mixing only enough to hold ingredients together. Using R115S Serrated Food Chopper chop the pecans. Then chop the cherries using R102/W202 Peeling Paring. Fold in cherries and nuts. Turn batter into prepared pan. Bake for 50 to 60 minutes or until bread tests done. If desired, top with a powdered sugar glaze. Cut using R136/W236 6” Bread Slicer.

HOT SPICED CRANBERRY CIDER
(Santa’s Favorite Holiday Treats and Christmas Sweets)

2 qts apple cider  4 cinnamon sticks
6 C. cranberry juice  1 ½ tsp. whole cloves
¼ C. packed brown sugar  1 lemon, thinly sliced

Using any of paring knives R101/W201 Regular Paring, R102/W202 Peeling Paring, R105/W205 Heavy Duty Paring, R127/W227 Super Parer to slice lemons. In a large pot, combine apple cider, cranberry juice, brown sugar, cinnamon sticks, cloves and lemon slices. Bring to a boil, reduce heat and using R117/W217 Handi Stir stir the mixture. Simmer for 15 to 20 minutes. Remove cinnamon sticks, cloves and lemon slices using R125 Cook’s Spoon with holes. You can transfer to a crock pot to keep hot. Make this at the beginning of the party and drink toward the end.

TIPS FOR A SUCCESSFUL PARTY

- Choose your recipes and notify your Consultant of your choices.
- Mail out invitations 2 weeks prior to your party date.
- Contact guests who have not RSVP 1 week prior to your party.
- Keep a few extra catalogs with you so you can ask acquaintances you did not invite if they would like to order.
- Make a goal of collecting 10 to 12 outside orders both before and after your party.

RECIPE SELECTIONS

Pre-Party Nibblers:  Demonstration Dishes:
1. __________________________  1. __________________________

Groceries:

____________________________   ___________________________
____________________________   ___________________________
____________________________   ___________________________
____________________________   ___________________________
____________________________   ___________________________
____________________________   ___________________________

CONSULTANT CONTACT INFORMATION:
Planning Your Rada Home Party

Thank you for hosting a Rada Home Party! I will work with you to make it a rewarding experience for both you and your Guests!

Your Guests will enjoy trying Rada kitchen knives and utensils and learning about all of the wonderful Rada Cutlery products. They will also enjoy the tasty treats that I will prepare for them. Guests can also qualify to buy Half-Price items according to the amount of their regular price purchases.

You will enjoy your earned rewards! The chart below shows the amount of FREE items and the Additional Discount you will receive according to your Guest’s regular price purchases.

<table>
<thead>
<tr>
<th>Regular Party Sales</th>
<th>Host Free Items</th>
<th>Additional Purchases Discount</th>
</tr>
</thead>
<tbody>
<tr>
<td>$1,000</td>
<td>$245</td>
<td>25%</td>
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<tr>
<td>$900</td>
<td>$210</td>
<td>25%</td>
</tr>
<tr>
<td>$800</td>
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<td>20%</td>
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<tr>
<td>$700</td>
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<td>$200</td>
<td>$25</td>
<td>10%</td>
</tr>
</tbody>
</table>

I look forward to working with you to make your show a success!

Sincerely,

Your Rada Home Party Consultant