FIGHTING HUNGER IN AMERICA
ONE COOKBOOK AT A TIME.

*The Pampered Chef® Cookbook for a Cause, Volume 2* benefits Feeding America®, the nation’s largest domestic hunger-relief organization. This year, the popular television network TLC® joined our mission to help fight hunger. TLC® stars from *Cake Boss*, *Say Yes to the Dress*, *DC Cupcakes*, *The Little Couple*, *19 Kids and Counting*, *What Not To Wear*, and more, generously contributed their favorite recipes, in their own words.

For each cookbook sold, we’ll donate $1 to Feeding America® to help provide eight meals to those in need.*

We hope you’ll enjoy these recipes from the TLC® stars and the helpful tips and techniques from the experts in The Pampered Chef® Test Kitchens. As you gather around the table with family and friends, you can feel good that you’re helping another family in need to do the same.

The Pampered Chef®

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The Pampered Chef® is the largest direct seller of everything you need to cook and entertain at home. At in-home Cooking Shows, guests see and try products, prepare and sample recipes, and learn quick and easy food preparation techniques and tips on how to entertain with style and ease — transforming the everyday into the extraordinary.

TLC® is all about real-life reality, transporting the viewers into the lives of real-life extraordinary people with character. TLC® programs are entertaining, unfiltered and always reveal something worthwhile. TLC® is curious about people and finding the extraordinary in the everyday.

As the nation’s largest domestic hunger-relief organization, Feeding America®, and its network of 200 member food banks, supply food to more than 37 million Americans each year, including 14 million children and 3 million seniors. To learn more about Feeding America® and their mission to end hunger, visit feedingamerica.org.

*$1 = 8 meals secured by Feeding America® on behalf of local food banks.*
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Cake Boss
Buddy Valastro is the Cake Boss. The renowned cake artist of Carlo’s Bake Shop in Hoboken, NJ, manages a team that includes his mother, four older sisters, two brothers-in-law and two cousins. When you’re working with family every day, there’s bound to be a lot of love … and a lot of drama! Check out Buddy’s latest book, Cake Boss: Baking with the Boss, a follow-up to his NY Times best-seller from last year, Cake Boss: Stories and Recipes from Mia Famiglia.

Behind the Scenes:
“When I was a little kid, Dad brought home these little cookies in their glossy white box, and I used to dip them in milk.”
with nonpareils, if desired. Put as many as possible on a nonstick baking tray, about 1 inch apart, and bake until golden brown on the bottom (check by gently lifting an edge with a spatula), approximately 15 minutes. Meanwhile, roll out the remaining piece of dough and form about another 20 cookies.

When the first batch is done, remove the tray from the oven, carefully transfer the cookies to a wire rack to cool, let the tray cool, arrange another batch of cookies on the tray, and repeat. Continue to repeat until all the cookies have been baked and cooled, approximately 20 minutes after the last batch has come out of the oven. (If you have more than one baking tray, you can alternate, always having one tray ready to go.)

The cookies will keep in an airtight container at room temperature for at least 1 week.

Yield: Makes about 40 cookies

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Tarelles
(Vanilla Cookies)

1¼ cups granulated sugar
2 extra large eggs
1 teaspoon pure vanilla extract
1¼ cups vegetable shortening
½ cup whole milk
2¼ cups all-purpose flour, plus more for flouring work surface
2¼ cups pastry flour, or additional all-purpose flour
2 tsp baking powder
nonpareils & egg white (optional)

1 Position a rack in the center of the oven and preheat to 350°F.

2 Put the sugar, eggs, and vanilla in the bowl of a stand mixer fitted with the paddle attachment at low-medium speed until combined, approximately 2 minutes. With the motor running, add the shortening and paddle for 30 seconds. Pour in the milk and paddle until it's thoroughly absorbed into the mixture, approximately 2 minutes.

3 Stop the motor and add the flours and baking powder. Paddle at medium-high speed until it comes together into a smooth ball of dough and pulls away from the sides of the bowl, 3 to 5 minutes, then scrape down the bowl and paddle with a rubber spatula.

4 Lightly flour a work surface. Transfer the dough to the surface, and separate it into 2 equal pieces. Roll 1 piece into a ropelike shape, about 1 inch in diameter and 30 inches long. Cut the dough crosswise into about twenty 1½-inch pieces. Roll each piece into a 10-inch rope, cut in half, twist 2 pieces, and bend to make a ring, pressing the ends together until they stick. To decorate, lightly brush tops of cookies with a beaten egg white; sprinkle with nonpareils, if desired. Put as many as possible on a nonstick baking tray, about 1 inch apart, and bake until golden brown on the bottom (check by gently lifting an edge with a spatula), approximately 15 minutes. Meanwhile, roll out the remaining piece of dough and form about another 20 cookies.

5 When the first batch is done, remove the tray from the oven, carefully transfer the cookies to a wire rack to cool, let the tray cool, arrange another batch of cookies on the tray, and repeat. Continue to repeat until all the cookies have been baked and cooled, approximately 20 minutes after the last batch has come out of the oven. (If you have more than one baking tray, you can alternate, always having one tray ready to go.)

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Pampered Chef® Tips
Dip cookies into Pampered Pantry® dessert sauces, like Chocolate Peppermint Sauce or Butterscotch Rum Sauce.

To achieve a light texture, carefully measure flour by lightly spooning into a measuring cup and leveling off with the straight edge of a table knife.

Instead of nonpareils, try a simple glaze. Combine 1 cup powdered sugar and ¼ cup milk or cream; stir until smooth; drizzle over cookies.

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Say Yes to the Dress
As the star of TLC’s Say Yes to the Dress, Say Yes to the Dress: Big Bliss and Randy Knows Best, Randy Fenoli is the Fashion Director at the famous Kleinfeld’s bridal store and works with nearly 15,000 brides a year! Randy believes that no matter what size, age or shape … EVERY woman is beautiful and it is his job to find her the perfect wedding dress.

Behind the Scenes:
“I was tired of always eating dry scones, so I went to work on my own recipe and came up with this easy, moist version.”
Randy’s Blueberry-Lemon Scones

2 cups unbleached all-purpose flour
1 tbsp baking powder
5–6 tbsp sugar
1 lemon
½ tsp salt
5 tbsp cold, unsalted butter
1 cup fresh or frozen (unthawed) blueberries
1 cup heavy cream
raw sugar

Preheat oven to 425°F.

In a large mixing bowl, stir in: flour, baking powder, sugar, salt and lemon zest.

With your fingertips, mix in 5 tbsp cold unsalted butter, cut into ¼-inch cubes. Mix together until consistency of coarse meal with a few slightly larger butter lumps.

Stir in fresh or frozen blueberries and heavy cream.

On a floured surface, form into ball and pat into an 8-inch circle, about ¾ of an inch thick.

Brush top and sides with heavy cream, and then sprinkle generously with raw sugar.

Cut into 8 triangles (like you would slice a pie).

Spray baking sheet lightly with cooking spray, and wipe off excess with a paper towel.

Bake on cookie sheet at 425°F for 12–15 minutes until lightly golden.

Resist eating them immediately. Let them rest about 10 minutes to firm up. Enjoy!

Pampered Chef® Tips

For cranberry-orange scones, substitute 1 tsp orange zest for the lemon zest, and substitute fresh or frozen cranberries for the blueberries. If using frozen cranberries, slightly thaw before folding into batter.

For tender, flaky scones, the butter should be very cold when cutting it into the dry ingredients.
The Little Couple

Bill and Jen are just like your average newlyweds — except for the fact that they’re both under 4 feet tall! He is a businessman and she is a doctor and together they journey through married life and new challenges that come with it, from building a custom home to fit their size requirements, to trying to start a family.

Behind the Scenes:
Bill likes making this recipe for his wife, Jen (or as he affectionately calls her, “Dr. J”). “Shellfish Fra Diavolo is one of our favorites because it was the first real meal I made for Dr. J. We like it hot with garlic bread on the side, fresh grated parmesan cheese and paired with any awesome wine you prefer.”

Photo courtesy of The Pampered Chef®.
Shellfish Fra Diavolo

4 lobster tails
¼ cup extra virgin olive oil
10–12 medium sized shrimp — really clean (no veins, heads, tails, legs, etc.) Butterflied or intact.
8–10 littleneck clams — washed!
1 cup white wine (ideally a dry Chardonnay or Pinot Grigio)
1½ tsp of fresh garlic
2–3 tsp of minced fresh onion
1⅓ cans of canned or crushed tomatoes. You can also do 1 can of crushed tomatoes and a little can of tomato paste, if you don’t like your sauce chunky.
1 cup of clam juice (optional)
½ tsp dried oregano
5–7 fresh basil leaves, cut into smaller pieces
A pinch or two ... or five of dried red-pepper flakes
Hot sauce to taste
Salt and pepper to taste
Pinch of sugar (optional)
1 lb of cooked angel hair pasta

Return pan to medium-high heat. Stir in wine, garlic and onions. Bring to a boil. Stir in tomatoes, tomato paste, clam juice, oregano, basil, pepper flakes, hot sauce and again bring to a boil. Add a pinch of sugar if the sauce seems a bit acidic. It will take the bite out just a bit.

Lower heat and allow to simmer about 10 minutes or until the sauce has thickened. Return shellfish to the pan and cook to heat through. Taste the sauce and adjust seasoning with salt and pepper.

In a separate pot, pour in 3-4 cups of water, add a pinch of salt and oil and bring to a boil. Add in your cooked angel hair pasta to heat it up.

Serve pasta with a generous amount of sauce ... and be sure to be even with the lobster tails or feel the wrath of the deprived!!!

Buon appetito!

Pampered Chef® Tips
To remove lobster meat from shell, cut down center of top and bottom of shell with Professional Shears.

For garlic bread: Preheat oven to 375°F. Slice 1 loaf of Italian bread in half horizontally. Combine ⅛ cup melted butter and 2 tbsp Parmesan-Garlic Oil Dipping Seasoning. Brush over cut surfaces of bread and place bread buttered-side up on sheet pan. Bake 15 minutes.
Monte Durham is the Fashion Director at Bridals by Lori, and one of the stars of *Say Yes to the Dress, Atlanta*. His favorite brides are “brides that will listen, and are open to my suggestions because that allows me to be the professional that I am ... ”

Behind the Scenes:
“Oh how I remember my Gram’s house and the wonderful aromas floating through the screen onto the back porch. What a treat for our family to share wonderful stories over a meal, then straight from the oven — her delicious prune cake.”
Prune Cake

1 cup of oil
1 1/2 cups of sugar
3 eggs
1 tsp salt
1 tsp of baking soda
1 tsp baking powder
1 tsp allspice
1 tsp cinnamon
1 1/2 cups prunes pre-cooked
1 cup of buttermilk
1 tsp vanilla
1 cup of chopped nuts
2 cups of flour

1. Cream together oil, sugar, and eggs.
2. Add salt, soda, baking powder, allspice, and cinnamon to flour. Add to sugar. Mix slowly.
4. Grease pan and bake for 45 minutes or more in oven at 350°F.

Pampered Chef® Tips
Pour The Pampered Pantry® Caramel Sauce or Butterscotch Rum Sauce over the top of the cake before serving for a quick glaze and added flavor.
Use the Manual Food Processor to coarsely chop prunes. This will help evenly distribute the prunes throughout the batter for better flavor and moistness.
The Stoneware Fluted Pan gives this cake its shape.
Say Yes to the Dress, Atlanta
and Say Yes to the Dress, Bridesmaids
Lori Allen is the owner of Bridals by Lori in Atlanta, GA. Her favorite brides are those “who are harder to fit because I love to teach them about fit and what looks good on them and then find them the perfect dress. I like a challenge.”

Behind the Scenes:
“When I was in college I was far away from home and very homesick. I would go home with my best girlfriend from school and her mother would always cook us this Chicken Pie. My girlfriend Libby died of ovarian cancer a few years ago, and I think of her when I make her mother’s dish.”
Libby Nims’ Momma’s Chicken Pie

3 large chicken breasts
1 can cream of celery soup
1 cup self rising flour
1 cup buttermilk
butter

1. Boil chicken in water until fork tender — this usually takes about 1 hour.
2. Save the broth from boiling the chicken — you will need it later.
3. Spray an 7 x 11 casserole dish with cooking spray.
4. Cut the chicken into tiny pieces and place in bottom of pan.
5. On stove combine 1 can cream of celery soup and 1½ cups of chicken broth. Heat until boiling, stirring constantly.
6. Pour this mixture over the chicken — let this cool completely — very important.
7. Mix self rising flour and buttermilk.
8. Spoon this on top of chicken and soup combination.
9. Add a dab of butter to the top of the buttermilk/flour spread.
10. Bake at 400°F for about 45 minutes or until crust is golden brown.

Pampered Chef® Tips
For a heartier pot pie, add your favorite frozen vegetable mix in step 5.
The Skimmer is the perfect tool to strain the broth.
19 Kids & Counting
Jim Bob and Michelle Duggar are the loving parents of 19 kids: Joshua, Jana, John-David, Jill, Jessa, Jinger, Joseph, Josiah, Joy-Anna, Jeremiah, Jedidiah, Jason, James, Justin, Jackson, Johannah, Jennifer, Jordyn-Grace and baby Josie. While raising that many kids can be a challenge, for the Duggars it comes with more than its share of rewards.
The Duggar’s Taco Soup

3 lbs ground turkey
1 medium onion, chopped
3 (4 oz.) cans green chilies, chopped
3 tsp salt
1½ tsp pepper
3 pkg. taco seasoning
3 pkg. ranch or 1 cup liquid ranch dressing
3 (15½-oz.) cans hominy, undrained
9 (14½-oz.) cans diced tomatoes, undrained
3 (15-oz.) cans kidney beans, undrained
5 cups water

1 Brown ground turkey with onion.
2 Stir in remaining ingredients and bring to a boil. Simmer for 30 minutes.
3 Serve with tortilla chips, grated cheddar cheese and sour cream.

Pampered Chef® Tips
Use the Mix ‘N Chop to evenly break apart and brown ground turkey.

The Pampered Pantry® Southwestern Seasoning Mix can be substituted for the taco seasoning, if desired.

If you aren’t feeding a crowd, these ingredients can easily be divided by thirds.
What Not to Wear
Clinton Kelly brings warm humor and style advice to TLC’s What Not to Wear. Clinton is the author of Oh No She Didn’t: The Top 100 Style Mistakes Women Make and How to Avoid Them and Freakin’ Fabulous: How to Dress, Speak, Behave, Eat, Drink, Entertain, Decorate and Generally Be Better than Everyone Else.

Behind the Scenes:
“I’m half Italian, so I was 18 years old and in college before I knew that you could buy pasta sauce in a jar at the supermarket. So, I always make my own tomato-based sauces, and I experiment a lot. This is a recipe for an impromptu sauce with turkey meatballs that I made one night. By the way, I’d give you the family recipe for the sauce, but I’m afraid my family would put a hit out on me.”
The Best Turkey Meatballs Ever (and a Nice Sauce)

Meatballs
1 package ground turkey (about 1¼ pounds)
2 eggs
   About ¾ cup bread crumbs
   About 1 tablespoon oregano
   About 1 tablespoon rosemary, crushed
6–8 big dashes of hot sauce
½ a large onion, diced
3 large cloves garlic, minced
   Salt and pepper

Sauce
   Olive oil
   3 large cloves garlic, minced
   ½ large onion, diced
   1 (28-oz.) can organic chunky tomato sauce
   Oregano to taste
   Rosemary to taste
   ½ cup Romano cheese
   8 fresh basil leaves
   Dash of sweet vermouth

1. Mix all of the ingredients up. The mixture is pretty mushy, unlike beef meatballs.
2. Form into 24 meatballs and place on a sheet pan coated with nonstick spray.
3. Bake at 400°F for about 12 minutes.
4. Reduce heat to 350°F for another 15 minutes or so.

5. Heat the oil in a large skillet over medium heat.
6. Saute the garlic and onions until translucent.
7. Add the tomato sauce and everything else.
   Let it simmer until the meatballs are done.
8. Add the meatballs and let it simmer some more.
9. Serve with some pasta and more Romano cheese.

Pampered Chef® Tips
Use the Medium Scoop to ensure that the meatballs will be uniform in size and will finish cooking at the same time.
Grate the Romano cheese using the Rotary Grater. Other types of hard Italian cheeses like Parmesan or Asiago can be substituted, if desired.
Kate Plus Eight
Kate Gosselin is the mother of twins, Mady and Cara, and sextuplets, Alexis, Hannah, Joel, Aaden, Collin and Leah. Despite her hectic schedule, Kate and her eight recently traveled to Tennessee to join forces with Feeding America® to volunteer at a soup kitchen and to host a local food drive and pack food for those in need.

Behind the Scenes:
“I developed this recipe about five years ago to make use of all of our leftovers. Through trial and error, here it is — a hearty, yummy, thick soup that everyone in my house loves. It’s very inexpensive to make and makes me feel like I’ve mastered my grandma’s soup abilities!”

Photo courtesy of The Pampered Chef®.
Boil chicken bones on medium for 6–7 hours.

Strain bones, keeping all liquid.

Remove meat from bones once they have cooled.

Add celery, onion, carrots, and parsley to broth. Add bouillon powder, salt and pepper.

Turn up heat to a boil.

Mix eggs and flour in bowl. Scoop mixture into your hands and rub hands together over boiling pot to make dough balls fall into the pot. Add water if needed.

Let all thicken for awhile and then add corn and let it cook 15 minutes longer.

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**Pampered Chef® Tips**

Bouillon adds salt and flavor to soups. Start with only ¼ cup and more to taste.

When you have leftover chicken, chop meat and freeze to use later in soups and casseroles.

Rinse bunches of fresh herbs, re-cut stems and store in the Herb Keeper. The top of the Herb Keeper doubles as a storage container, so you can chop more than you need and easily add flavor to recipes throughout the week.
Quints by Surprise

Ethan and Casey Jones met in seventh grade and married after they graduated college. They were looking to give their 4-year-old daughter a younger sibling when Casey had … QUINTUPLETS!

TLC’s Quints By Surprise follows the Jones’ family adventures as they navigate life with a preadolescent child, Eliot, and five toddlers, Brooklyn, Ryan, Jack, Britton and Lila.

Behind the Scenes:
“This is one of Ethan’s favorite meals. I cook this a lot during football season and it makes great leftovers, too!”
Texas Chili

1½ medium onions, chopped
1 medium green pepper, chopped
1 large rib celery, chopped
1 small clove garlic, minced
½ teaspoon chopped fresh jalapeno pepper
3 tablespoons canola oil
4 pounds of ground round (can also use ground turkey or veggie crumbles-meat substitute)
8 tablespoons chili powder
1 tablespoon ground cumin
2 teaspoons garlic salt
¼ teaspoon (or to taste) Tabasco pepper sauce
Salt & pepper to taste
1 (12-oz.) can of beer
1¼ cup water
1 (14½-oz.) can stewed tomatoes
1 (8-oz.) can tomato sauce
1 (6-oz.) can tomato paste
1 (4-oz.) can diced green chilies
1 can of pinto beans
1 bay leaf

1 Sauté first 5 ingredients in oil until onion is transparent.
2 Add ground round; cook until beef loses its redness.
3 Combine chili powder, cumin, garlic salt, Tabasco pepper sauce, salt and pepper with 8-ounces beer. Let stand 1–2 minutes.
4 Add beer and spice mixture, water, stewed tomatoes, tomato sauce, tomato paste, green chilies, pinto beans, and bay leaf to meat mixture.
5 Simmer, covered on low heat 3 hours; stirring often.
6 Remove bay leaf before serving. Serve with saltines or corn bread. Enjoy!

Pampered Chef® Tips
Serve this chili with toppings such as shredded cheese, sour cream, lime wedges, diced avocado or chopped cilantro. Add hot pepper sauce or one chopped jalapeno for extra heat and flavor.
You can substitute 8 oz. of tomato juice, vegetable juice or beef broth for the beer.
DC Cupcakes
Sisters and business partners Sophie LaMontagne and Katherine Kallinis run a small Washington, D.C., cupcakery that they've transformed into a sweeping success. Sophie and Katherine risked their life savings and traded high-powered careers to pursue their passion for baking and their lifelong dream of opening a bakery. Armed with their grandmother's recipes, the sisters opened Georgetown Cupcake on Valentine’s Day 2008. To their surprise, the shop became an overnight sensation. Check out Sophie & Katherine's book, *Cupcake Diaries*, available this fall.
Preheat the oven to 350 degrees. Line a standard cupcake pan with 12 baking cups and a second pan with 6 baking cups.

Sift together the flour, baking powder, cinnamon and salt on a sheet of wax paper or parchment paper.

Place the butter in the bowl of a stand mixer or hand-held electric mixer. Beat on medium speed until fluffy. Stop to add the sugar; beat on medium speed until well incorporated.

Add the eggs one at a time, mixing slowly on medium speed, after each addition. It's important to add them one at a time so that they will completely incorporate into the batter and you don't put too much weight on your batter at once. This will collapse all the little air bubbles you've created when you've creamed the butter and sugar.

Add the vanilla extract with the last egg. Reduce the speed to low.

Add one-third of the flour mixture to the butter mixture, then gradually add ⅓ of the hot water, beating until well incorporated. Add another ⅓ of the flour mixture, followed by ⅓ of the hot water. Stop to scrape down the bowl as needed. Add the remaining flour mixture, followed by the remaining hot water, and beat just until combined.

Using a spatula, fold the shredded apple into the batter. Take care not to overmix the batter.

(cont’d)
To fill and decorate cupcakes: Line up cooled cupcakes on a sheet of wax paper so that you don’t get caramel on your counter. Using an apple corer, gently remove the centers of each cupcake, cutting all the way through the cupcake till you hit the paper wrapper, then pour the cooled caramel into a plastic squeeze bottle or a pastry bag and squeeze caramel filling into the center of each cupcake. Using a plastic piping bag fitted with a large round metal tip, frost each cupcake with a “signature swirl” of frosting! Top each cupcake with a caramel drizzle for an extra special touch!

Pampered Chef® Tips

The best apples for this recipe are firm, crisp apples. If you don’t have Gala, Braeburn or Fuji varieties will work as well.

Use the Apple Corer to remove the center of the cupcake before filling with caramel sauce.
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Thank you for supporting The Pampered Chef® Cookbook for a Cause, Volume 2.

Since 1991, Pampered Chef® customers and Consultants have raised nearly $19 million for Feeding America® through the Round-Up from the Heart® program. In honor of our 20th anniversary, this year’s goal is to raise $20 million worth of groceries* for those in need. To help us reach our goal, you can also purchase a limited-edition Round-Up from the Heart® Trivet. For each trivet sold, we donate $2, which helps provide 16 meals to those in need. Visit pamperedchef.com to learn more.

TLC® is honored to partner with The Pampered Chef® and Feeding America® to address the growing problem of hunger in the U.S. and encourages viewers to take action and help those in need.

* $1 = $17 worth of groceries (based on wholesale value) secured by Feeding America® on behalf of local food banks.