

# ICE CREAM SOCIAL



Enjoy creating your favorite ice cream sundae by using The Pampered Chef's tools. Visit the station of your choice and have fun creating. Everyone will participate by helping out at a station to create our toppings. Then guests will be able to create their own sundae using the toppings of their choice. Top it off with a glass of fresh Homemade Lemonade. A perfect way to celebrate a summer evening!

To start:

**Warm Brownies** - Buy any brownie mix and we'll bake it in our Rectangular Baker. It's the perfect sundae base.

**Ice Cream Scoop** - Scoop vanilla ice cream on to your brownie.

**Strawberry/Banana Slicing Station** - Slice strawberry and/or banana with Egg slicer and Crinkle Cutter.

**Deluxe Cheese Grater** - Grate almond Hershey kisses into a very fine powder of chocolate and almonds.

**Food Chopper Station** - Chop peanuts, Oreos, M&M's, etc. to the consistency of your choice - fine or coarse.

**Fudge Sauce** - Cover your ice cream with Hot Fudge Sauce.

**Easy Accent Decorator** - Top it all off with Cool Whip using one of 6 decorator tips.

## Rum Bananas

4 firm bananas      1/4 tsp. Cinnamon  
3-4 T. butter      1/4 c. rum or brandy (opt)  
2 T. brown sugar

Peel bananas, cut diagonally with crinkle cutter. Melt butter in Stir-Fry Skillet. Add 2bananas; cook in butter to lightly brown (approx. 1 min.) Sprinkle brown sugar and cinnamon over bananas. Cook 1-2 min. longer, basting bananas with liquid mixture, forming a glaze. Remove pan from heat; add rum. Place back on heat; cook 1 min. longer. Serve with ice cream.

## Microwave Fudge Sauce

1 1/2 cups semi sweet chocolate chips  
2 T. butter  
1(5 oz.) can evaporated milk

Place chips and butter in Small Micro-Cooker. Microwave for 1 minute more. Stir. Heat for 30 more seconds. Stir. Repeat if necessary. Thickens as it cools.

## Stir Fry Apples

4 Granny Smith Apples      2 tsp. Cinnamon  
1/2 c. butter      1 tsp. Vanilla  
3/4 c. brown sugar

Peel, core and slice apples with Apple Peeler Corer Slicer. Melt butter in Stir-Fry Skillet and sauté apples 2-3 minutes until tender. Stir in brown sugar, cinnamon and vanilla. Stir until sauce thickens slightly. Serve warm over ice cream.

## Homemade Lemonade

2 lemons  
3/4 cup sugar

Slice lemons very thinly using the Ultimate Slice and Grate. Place in the Quick-Stir Pitcher. Add sugar. Let stand for 20 minutes. Add ice water and mix.

When storing lemonade in the refrigerator, remove the lemon slices.

Double the recipe to fit in the Family-Size Quick-Stir Pitcher.