

**Chef Lea
Raves
About Her
Faves**

kitchen newbies™



for your kitchen pantry.

**Stainless Steel
Spring-Loaded Scoops**



“Ever wonder how professionals get everything uniform and the same size? We use spring-loaded scoops in all sizes! Use them to scoop cookie dough, batters, and the meatballs for my Teriyaki Meatball recipe in this magazine.”

Available at SurLaTable.com
\$17–\$18 each

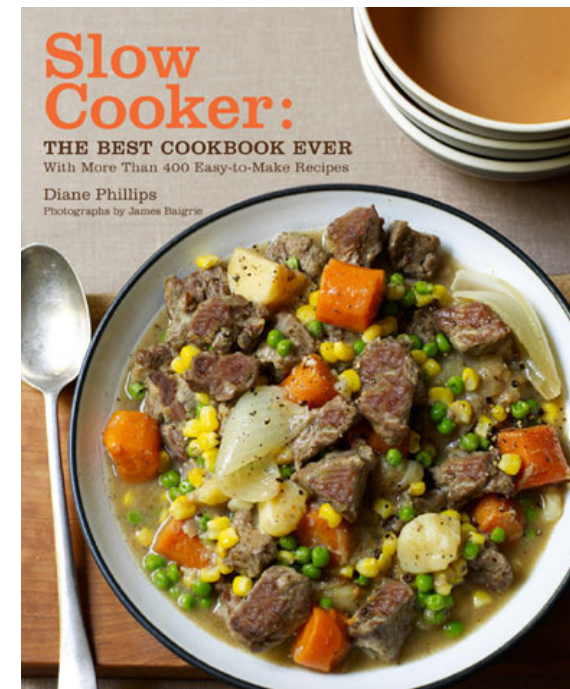
**Viking Professional
Immersion Hand Blender**



“An immersion hand blender is one of the most valuable tools in my chef kit. You can use it to blend soups and sauces or purée fruits right in the pots you’ve cooked them in—no need to transfer hot liquids into a traditional blender. I also use mine to chop large amounts of garlic and shallots and for making herb butters and salad dressings.”

Available at SurLaTable.com
Blender—\$120, Chop Attachment—\$30

**Slow Cooker:
The Best Cookbook Ever
by Diane Phillips**



“There are over 400 recipes for you to try or use as inspiration. Warm up with ‘Souper Bowls,’ a great chapter on soups and stews. ‘Party in a Pot’ was the chapter that caught my eye. Diane offers ideas for entertaining with main courses and side dishes.”

Available at Amazon.com
Cover Price \$24.95 US

**Lesley Stowe's
Raincoast Crisps**

“Lesley Stowe Fine Foods created these little gems—crispy, nutty, and delicious! It’s been a long time since I’ve tasted a cracker so unique. They’re great alone if you need a crunch, but I like to pair them with cheese—I make a meal out of it.”



Find a store near you at LesleyStowe.com
Suggested retail \$6.99

**Cypress Grove
Humboldt Fog® Goat Cheese**

“An American original! This cheese is absolutely wonderful. For a goat milk cheese, it’s an unexpected taste—creamy and mild. I always include a wedge of Humboldt Fog on my cheese trays when entertaining, and it’s typically the first one gone! I like to bring a grande wheel as a hostess gift.”



Available at CypressGroveChevre.com 16 oz—\$20, Grande (5 lb)—\$95

Crock-Pot® Trio Cook & Serve™

“This trio inspired me to create a complete party using only crockpots. Buy one and make a three-course dinner, or buy several and you can have an awesome affair!”

Available at Crock-pot.com for \$99.99

