



Midwinter/Spring 2007

MagicKitchen.com's Seasonal Newsletter for the Best in Home Delivered Gourmet Food

From the President's Table

Happy birthday to us! It's hard to believe that MagicKitchen.com is just one year young this month. We couldn't have had this success without you, our dear customers, and we extend our heartfelt thanks for supporting our business. We look forward to many more years of serving you.

Are we thawing yet? Sometimes winter seems never-ending this time of year, but we're here to let you know that spring is on its way, and probably sooner than you think. Even though that might mean warmer temperatures, nights can still be chilly. In the fashion world this time of year, you hear a lot about layering, or choosing "transitional" clothing that can take you from cold temperatures to warm and back again. At dinner time, may we suggest some of our heartier meals such as our pastas, chicken pot pie or our soups and stews as our answer to the proverbial "transitional" cuisine question? We think they're a perfect one-pot-meal for after a busy day – be it spent skiing or spring cleaning. We have many hearty meals to choose from such as our Turkey Hunter or Broccoli, Mushroom & Zucchini Soup. Throw together a green salad and a crusty loaf of bread and that's dinner.

In other news, we've added some great new customer feedback capabilities on the web site. Now you can keep track of previous orders, and give your meals a star rating and provide comments. Your review will appear on the product's detail page for other customers to see! Just another way for us to let you know how much we appreciate your thoughts about our cuisine.

Customer Feedback

Avg rating: ★★★★★ based on 2 rating(s).

Delicious-had it with the Saffron Rice and the carrots.



Christian M. (01/04/2007)

Yummy! Very rich and tasty!



Melody S. (01/03/2007)



*After a Spring Skiing
afternoon, try one of
our hearty, warming
soups or stews*

And finally, keep an eye out for some dishes to go on sale as we transition our menus from winter to spring.

Happy Dining,

Michelle Tayler
President

Greg Miller
CEO

www.MagicKitchen.com



Spring Menu Changes

Keep an eye out for our menu changes coming up in the next month. Here are a few of the items we'll be adding to our menu:



Main Courses

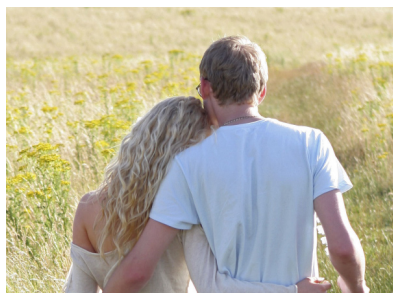
- Sliced Turkey Breast– Moist turkey breast slices in a turkey gravy. Perfect with our Horseradish Mashed Potatoes.
- Shrimp in a Light Pesto Cream Sauce on Fettuccine – Plump shrimp in a cheesy sauce over fresh pasta!
- Stuffed Chicken Ana Luisa Style – This one is staying on the menu by acclamation. Chicken breasts stuffed with a blend of imported cheeses in cream sauce, with delicate pieces of artichoke and ham.
- Almond Crusted Salmon – Back by popular demand! Fresh salmon fillets are lightly breaded with crushed almonds and spices, then quickly seared and finished in the oven.
- Sliced Tri-tip with Au jus - tender slices of tri-tip beef in the natural beef juices!
- Shrimp with Red Bell Peppers - Juicy shrimp quick-fried with red bell peppers, then finished with our special sauce.
- Mild Chili Sauce on Linguini - Slightly sweet, slightly spicy, slightly addictive!



Side Dishes

- Minted Carrots – Fresh baby carrots are steamed, then tossed in a broth reduction and fresh mint, for a fresh-tasting and low-fat side dish.
- Asparagus in Lemon Butter - It's asparagus season, and these lovely tender stalks are just steamed, then coated in a light lemon-butter sauce.
- Broccoli and Cauliflower in Cheese Sauce - An old favorite made delicious by the MagicKitchen.com Chefs. Crisp-tender broccoli and cauliflower in a three-cheese sauce.
- Saffron Rice - We're keeping this favorite in the lineup-great with the shrimp and bell peppers!





Heart-y Meals

Whether you're a fan of Valentine's Day, or you just need an excuse to cuddle with a loved one, we thought we would point out some MagicKitchen.com foods that contain

ingredients thought to have aphrodisiac qualities:

- **Pesto Lasagna:** Basil is said to stimulate the sex drive and boost fertility. It is also said to produce a general sense of well being for body and mind.
- **Chicken Cacciatore:** The heat in garlic is said to stir sexual desires. Make sure you and your partner share it together, and serve it with Saffron Rice - Saffron has stimulating properties on the erogenous zones. Studies have proven that it has similar effects like hormones. Nevertheless, pay attention and watch your consumption: excessive doses of saffron may cause uncontrollable laughter.
- **Pan-seared Tiger Prawns-** fresh, giant Tiger Prawns, perfectly sautéed in gourmet olive oil with freshly diced garlic and ripe tomatoes. Served with Parsley Buttered Carrots, believed to be a stimulant to the male.

And to finish?

- Chocolate, of course! Our Chocolate Ganache Cake, or Double-Fudge Brownies. Chocolate contains chemicals thought to effect neurotransmitters in the brain.

"A Taste of Home" Recipe Contest

Do you have a favorite family recipe, but you no longer have time to make it? Send the recipe to us! You could **win a \$200.00 gift certificate**, and your recipe will become a new dish named for you on our next menu! We may have Fields' Family Flambé, or Coombs' Coq au Vin. Please be aware that your the entry must be able to be prepared, frozen and then re-thawed.



Contest closes April 31, and results will be announced May 15.

Please e-mail the recipes to: Recipe_Contest@MagicKitchen.com

Please include all the following information:

- Category (Soups, Appetizers, Mains, Sides, Desserts)
- Recipe
- Your name, e-mail address and phone number
- Your suggested recipe name

We are looking forward to receiving these recipes! Thanks, and good luck!!

Yes, Chef!

Asparagus is not only good for you, but thought to be an aphrodisiac food as well! Tempt your loved one with this little salad. Start looking for asparagus in February – it has a nice, long season, typically through May.

Orange Sesame Asparagus and Greens

- 1/2 pound asparagus, trimmed
- 1 Tbsp. sesame seeds
- 4 cups (one bag) of your favorite mixed salad greens

Dressing

- 1/4 cup orange juice
 - 2 Tbsp. finely chopped fresh basil
 - 2 Tbsp white wine vinegar
 - 2 tsp Dijon mustard
 - 2 tsp sesame oil
 - 1/4 cup vegetable oil
1. Blanch the asparagus for 1-2 minutes. Refresh under running cold water and set aside.
 2. In a small skillet, toast the sesame seeds over medium heat, stirring constantly, until golden. Remove from pan and set aside.
 3. In small bowl, combine orange juice, basil, vinegar, mustard and sesame oil. Gradually whisk in vegetable oil. Season with salt and pepper to taste. Pour over asparagus and greens. Sprinkle sesame seeds over. Serve at once. Serves 4.




New Heart-Healthy Bundle

One of our customers asked if we had considered offering a Heart-Healthy bundle, and we replied, Of course!! We put the bundle together and had it up the next day. Our thanks go out to Linda for giving us the great idea. Now you can be sure of having a heart-healthy meal. This bundle even includes a dessert!



Easy Fundraising with MagicKitchen.com

We at MagicKitchen.com believe in giving back to our community. Let us help you develop ways to raise funds.

For information on fundraising with MagicKitchen.com, simply click on the fundraising  Fundraising link on our home page to review our presentation.

Or e-mail us at: info@magickitchen.com or call toll free: 1-877-51-MAGIC (877-516-2442).