



Winter 2006-07

*Magic Kitchen's Seasonal Newsletter for the Best in Home Delivered Gourmet Food*

## From the President's Table

**A**h, it's the beloved (or dreaded, depending upon your inclination) holiday season. Whether your mood this time of year rivals Kris Kringle or the Grinch, it seems that all of us are looking for ways to make the most effective use of our precious time during the holidays.

There are more "to-dos" on the list than most months, so our mantra here at MagicKitchen.com is simplify, simplify, simplify. Who says your kids, co-workers and neighbors all need five different types of cookies in their Christmas tin? Martha Stewart can erect a glittering Christmas tree that would make the angels sing, but we hear she has more elves than Santa Claus helping her. So this holiday season, we urge you to strive for your version of a perfect holiday, and not perfection itself.

When it comes to meal time, let MagicKitchen.com help you get back some of the time you lost in the mall parking lot. We have been working hard preparing tasty meals that will please the whole family on a cold winter's night. Be sure to check out our Highlights section for more info.

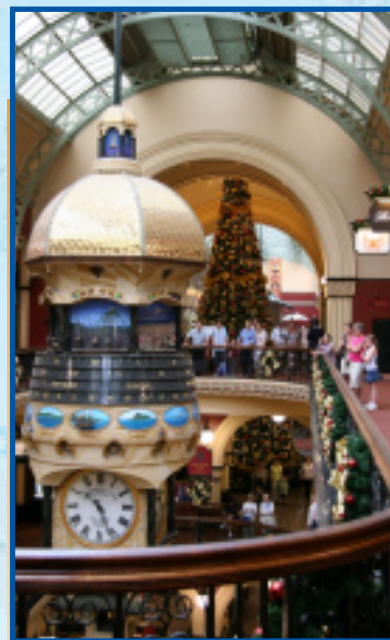
We've also been thinking about new ways to customize our service according to your individual needs, and that's why we're pleased to introduce our new Meal Programs. For customers who would like to have MagicKitchen.com meals on a regular basis, we can arrange deliveries weekly, monthly, or bi-monthly. We will set up a program for you or a loved one, select the meals for you, or help you select the meals and the frequency of delivery. This can also be the perfect gift for the busy person who has everything – they gotta eat, right?

What are the holidays without wine? This month, we're pleased to introduce a new wine pairing section. Not sure what to serve with whatever feast is gracing your table? We have some great tips for serving unique wines that won't break the bank.

Happy Dining,

**Michelle Tayler**  
President

**Greg Miller**  
CEO



*Whether your celebration is small and simple, or over the top, we wish you peace, happiness and an abundant table for the holidays. See you in 2007!*

[www.MagicKitchen.com](http://www.MagicKitchen.com)



## Winter Menu Highlights

Time for comfort food! But that doesn't mean that dishes have to be heavy. Here are a few entrees from our Winter menu that satisfy but won't weigh you down.



### Soups

- Prepare your tastebuds for this unique combination of fresh, flavorful California vegetables and parmesan cheese. Our Broccoli, Mushroom and Zucchini Soup was made by accident, but now we have an instant classic ready to deliver to your door for guaranteed enjoyment.

### Main Courses

- Beef Teriyaki – Serve this classic Beef Teriyaki over rice or with vegetables. Save yourself time and mess, order our Beef Teriyaki and you have a classic gourmet dinner in less than 20 minutes!
- Chicken Cacciatore – This old fashioned Italian braised chicken dish creates a full, satisfying meal that tastes as if you spent hours on it.
- Turkey Hunter – Rich, full of flavor, and hearty, this Turkey Hunter comes ready to satisfy the greatest appetites! We start with moist, boneless pieces of light and dark turkey, and soak them in a rich, creamy turkey gravy. Mushrooms, onions, and a tomato base complete the dish, perfect for topping a mountain of our Magic Mashed potatoes.
- Pan-Seared Tiger Prawns – Succulent, rich, delectable. The words to describe our Pan Seared Tiger Prawn and Sauce go on and on but the taste explosion makes up for what words cannot describe.
- Eggplant Parmigiana – A classic Italian dish, this Eggplant Parmigiana is unique, flavorful, and a true crowd pleaser.



### Side Dishes

- French Green Beans with Mushrooms and Cream Sauce – Simple and delicious, this Green Bean and Mushroom with Cream Sauce will have everyone coming back for more. Plus, it goes from microwave to dinner table in less than 5 minutes. It doesn't get much better than that!
- Saffron Rice – Saffron, the most expensive and sought after spice in the world gives this exotic rice dish its flavor, along with bits of zucchini sprinkled throughout.
- Fresh-cut Corn Medley – Ready to serve in less than 5 minutes, this beautifully colorful side dish will still be firm and fresh, just as if you were eating it right from the cob itself!







## A Party-Ready Home

**H**oliday entertaining doesn't have to be a lot of work with a little advance preparation. Here are some ideas that can keep your soirée stress-free:

- Stock up on household staples – beverages, ice, firewood, and even toilet paper to prevent last-minute trips to the store.
- Clear out the fridge to make room for food and drinks. Donate extra canned goods and non-perishables to a local food bank.
- Have plenty of snacks on hand. Mixed nuts, fancy olives, and a favorite artisan cheese can keep all month long and require practically no preparation.
- Use festive disposable plates and cutlery for fast cleanup – mix and match two different types to keep your table looking creative.
- Don't have time to whip up a whole dessert? Hot chocolate and marshmallows are a welcome sweet ending on a frosty night.
- Have a taxi number on hand to ensure guests get home safely.
- Make the perfect music playlist to play off your MP3 player.
- Gifts – A bottle of Champagne for New Year's, or one of our desserts (like our Pucker-Up Lemon Loaf).

## Wine Pairings for Your Holiday Feast

Wouldn't you like to serve a wine that complements your holiday meal in a way that prompts your guests to ask, "Where can I get some of the wine you're serving?" One of the reasons Pinot Noir has been such a popular wine is because of its renowned ability to pair with a wide range of food.

There are a few other very versatile wines that are just as worthy, less pricey, and have that higher acidity which helps Pinots complement a rich, varied holiday meal so well. Châteauneuf du Pape, Gigondas, and Cotes du Rhone are all French appellations that produce very food friendly wines, can be found at your local wine merchant, and are often better values than some more popular varieties. A good Spanish Rioja can also be just as food friendly, though they are no longer priced at a bargain.

These wines with red fruit characteristics (think cranberries and raspberries), are typically low in tannins, but still have great structure due to their acidity. Look for wines that have an alcohol content in the 12-14% range, they will generally be more food friendly than a 16% alcohol "fruit bomb."



# Yes, Chef!

**A TREE-TRIMMING JUST ISN'T COMPLETE WITHOUT SOMETHING HOT TO SIP.** We love this Mulled Wine recipe for parties or late-night gift-wrapping sessions. Or, get a second pot with the same ingredients, and substitute wine for apple cider. Presto - a zesty drink for the kids!

### Mulled Wine

2 bottles of red wine (Cabernet Sauvignon or Merlot are perfect)

2 cups water if you like lower alcohol

1 orange studded with 10 cloves

6 Tbsp sugar (or more to taste)

1 cinnamon stick

2 allspice berries (optional)

4 quarter-sized slices fresh ginger

Put all the ingredients in a large saucepan and heat very gently over a low heat for 10 minutes. Taste and adjust sugar and water. Do not boil or all the alcohol will burn away.

Feel free to try variations; add a dash of cognac, Grand Marnier or another liqueur at the end of heating. Or add a star anise or a couple of cracked whole nutmegs. If you run low, add more wine or water.



## Menu Feature: Deep-Dish Chicken Pot Pie

**G**ive your family or guests the rich tastes of a homemade chicken pot pie without the mess or hassle and get it delivered to your door and ready to serve in minutes. This isn't your ordinary chicken pot pie; Magic Kitchen goes all out on this classic hearty meal, chef prepared and made with the best ingredients and magical seasonings. Stuffed full with large chunks of chicken and fresh vegetables, covered by a handmade flaky deep-dish crust, this is sure to be a family favorite.



## We Love a Lotta Panna Cotta

**O**ur creamy Panna Cotta is a MagicKitchen.com signature dessert, delivered with all of our bundles. Panna Cotta literally translates as "cooked cream" in Italian. The silky-smooth texture is like that of a pudding, only a little firmer. Cool and sweet on the palate, it slips down beautifully at the end of a meal. Our customers have enjoyed the Panna Cotta so much, we've had requests to make a smaller serving size with fresh fruit added so that children can take it to school for a snack or to eat with lunch.

We'd love to hear what you think about this idea, and if you have other ways of transforming our dishes into something new and wonderful! Just drop us a line at [info@MagicKitchen.com](mailto:info@MagicKitchen.com).



## Magic Meal Programs

*MagicKitchen.com proudly offers customized meal plans to fit your needs. Our meal programs can be for you or for your loved ones. Our plans are customized to meet your needs.*

*To start with, MagicKitchen.com discusses your preferences and based on your input develops a program just for you!!! The delivery schedule will also be developed to meet your needs and can be set up weekly, bi-weekly, monthly or whatever is appropriate. Our goal is to make meal preparation simple and enjoyable and also to have meals available for you when you would like them! Just put the meals in the freezer, and be ready to reheat and eat your healthy, delicious meals in minutes!!*

*Being part of our meal programs also provides access to special offers and special promotions only available to meal program customers. Quantity discounts will apply. Let us know what you would like in a meal program and we will develop program for you.*

*Email us at: [info@MagicKitchen.com](mailto:info@MagicKitchen.com) or call toll free: 1-877-MAGIC (877-516-2442).*