

Basic Fruit Punch

1 $\frac{1}{2}$ cups sugar
1 qt strong hot tea
1 qt orange juice
1 cup lemon juice
1 qt ginger ale
Fresh mint leaves

Dissolve the sugar in the hot tea. Mix together with the citrus juices. Using the Tupperware Chip 'n Dip bowl, pour over a large block of ice and just before serving add ginger ale. Scatter mint leaves on top. Makes 3 $\frac{1}{2}$ qts.

Orange Tea Punch

1 9 oz jar Tang
1 $\frac{1}{4}$ c instant tea
 $\frac{1}{2}$ (6 $\frac{1}{2}$ oz) pkg. lemonade mix
1 tsp cinnamon
 $\frac{3}{4}$ cups sugar (or more to taste)
 $\frac{3}{4}$ tsp ginger
1 tsp ground cloves
 $\frac{1}{4}$ tsp nutmeg

Using the Tupperware Chip 'n Dip Bowl as a punch bowl, mix ingredients with 2 gallons hot (but not boiling) water.

Easter Ham

4 lbs Ham, sliced $\frac{1}{4}$ inch thick
2 cups apple butter
2-3 Tablespoons orange zest

Combine apple butter and orange zest. Layer mixture and ham in Tupperware Large Deep Vent 'n Serve. Microwave on high for 12 minutes

Linda's Easter Jel Ring

1 small can pineapple tidbits in own juice
1 pkg. cherry gelatin
1 $\frac{1}{4}$ cups cold coke or cherry coke
1 banana

Drain pineapple; keep juice. Combine juice and gelatin. Microwave for 30 seconds. Stir, dissolving gelatin. Add coke and stir. In Tupperware Quick Chef, combine $\frac{1}{2}$ cup pineapple and banana. Cream until smooth and add to gelatin mixture. Pour mixture into Tupperware Jel-ring mold. Chill until set.

Birds Nest

6 oz. pkg. choc. Semisweet pieces
6 oz.. pkg. butterscotch pieces
3 oz.. can chow mien noodles
6 $\frac{1}{2}$ oz . Peanuts

Combine chocolate and butterscotch pieces in stack cooker. Microwave on high 2 minutes. Stir until smooth. Add peanuts and noodles. Stir until well coated. Drop by teaspoonful onto Baking Sheet or wax paper. Yields 4 dozen.