

Sweetheart Recipes

Hershey Kiss

6 z Choc Chips
1 Tbs Butter/Marg.

Melt Chips and butter in Med. Shallow Rock n Serve for 1-1.5 min or until melted.

Use mini marshmallow to block the small hole on the Tupperware funnel.

Pour melted choc into funnel and freeze for upright for 45 min. Pop out and enjoy.

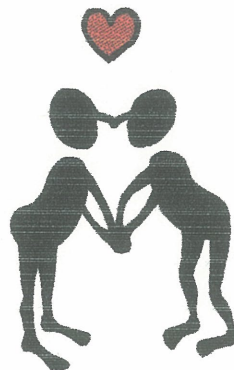
Makes 1 kiss

Rice Crispie Kiss

1/4 cup Butter/Marg
1-10z Mini Marshmallows
6 cups Rice Crisp Cereal

Melt Marshmallows and butter in 3 qt Tupperwave on HI 2 min. Stir until smooth. Add cereal. Mold into funnel, un-mold onto Wonder Mat and let cool. Wrapping in foil will add to the Kiss Effect.

Makes 6 kisses

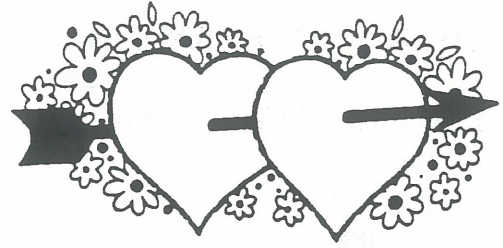


Hostess Twinkie Jel-Ring Dessert

6 Hostess Twinkies
1 pkg frozen strawberries, thawed
Cool Whip non dairy topping

Strain berries, reserve juice. Cut Twinkies lengthwise and dip in juice. Place in Jel-Ring Mold alternating grooves. Spoon berries in remaining grooves. Spoon in a small pkg. of cool whip to fill in the rest of the ring. Seal and freeze for one (1) hour. Serve and enjoy.

VALENTINE TREATS THAT CAN'T BE BEAT!



Holiday Recipes and Tips

DEMO TIPS AND IDEAS

1. To color coconut for special holiday recipes, place one (1) cup coconut in a Quick Shake® container with two or three teaspoons of Jello. It will not only color the coconut, but also enhance the flavor to go along with the recipe.
2. After making fancy sandwiches or little toasts, take leftover bread and bake in a slow (150 degree) oven until dried out. Roll with rolling pin and place in Modular Mates® container. Mix in garlic salt, onion salt, paprika, etc. to make flavored bread crumbs. Or, cut the bread into cubes, sauté in butter or margarine, and bake in a slow oven to make croutons. Season to your liking.

HOSTESS TWINKIE PARTY

Here's an action demonstration idea that's easy, fun, and the guests will love it!

In a Modular Mates® Rectangular 1 container, halve 6 Hostess Twinkies, cutting lengthwise. Thaw 1 package of frozen strawberries and, using the Large

Strainer, drain the juice into an 8-cup Mixing Bowl. Set the berries aside. Dip Twinkie halves in juice and place in a Jel-Ring® mold in alternating grooves. Spoon the berries into the remaining grooves. Spoon in a small package of Cool Whip to fill in the rest of the Jel-Ring® mold. Seal and freeze for at least one (1) hour.

Prepare one of these at home to serve at the party, and take home the one you prepared at the party. It's fun, easy, and perfect for Sweetheart Parties on Valentine's Day.

CHERRY MASH CANDIES

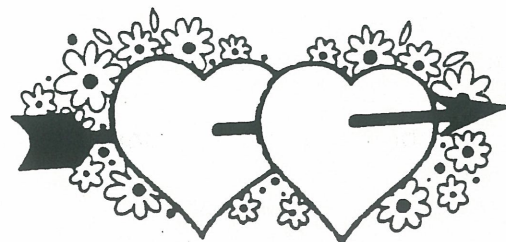
- 2 lb. box powdered sugar
- 1 stick oleo
- 2 boxes cherry frosting mix
- 1 Tbsp. vanilla
- 1 lg. jar Maraschino Cherries (chopped & drained)
- 1 lg. can sweetened condensed milk

Mix together and roll into balls. Chill or freeze.

CHOCOLATE COATING FOR CHERRY MASH CANDIES (optional)

- 1 12 oz. pkg. semi-sweet chocolate chips
- 1 12 oz. pkg. milk chocolate chips
- 2 1/2 oz. paraffin
- 1 lb. chopped Spanish Peanuts

Melt wax and chocolate over hot water, add nuts. Dip cherry balls and place on waxed paper. Makes 100 large chocolates.



CHERRY O'CREAM CHEESE PIE

1 cup Corn Flakes crumbs
1 Tbsp. sugar
1/3 cup of melted butter or margarine
1 8 oz. pkg cream cheese
1 1/3 cups (15 oz. can) sweetened,
condensed milk
1 tsp. vanilla extract
1 can prepared cherry pie filling
1 tsp. lemon juice

Combine crumbs, sugar, and butter. Mix well, press firmly and evenly on bottom and sides of a 9" pie plate. Chill. Let cheese stand at room temperature until soft, beat until fluffy. Gradually add milk, stirring until well mixed. Add lemon juice, vanilla extract, and stir well. Turn into prepared crust. Chill 2 - 3 hours (do not freeze) before garnishing top with cherry pie filling.

STRAWBERRY PIE

In a saucepan combine:

1 cup sugar
2 Tbsp. corn starch
1 cup water

Cook until thick and clear. Remove from heat and add:

3 Tbsp. dry strawberry Jello
1/2 tsp. red food coloring

Cool. Pour over 1 pint sliced fresh strawberries in a baked pie shell and chill.

FORGOTTEN COOKIES

2 egg whites
1 cup chocolate chips
2/3 cup sugar
1/2 cup chopped nuts (optional)
1 tsp. vanilla
1/2 cup coconut (optional)

Preheat oven to 375 degrees. Mix egg whites in large Mix-N-Stor® pitcher until frothy. Add sugar gradually while beating until stiff peaks form. Add vanilla (and food coloring, if desired). Stir in chocolate chips and other optional ingredients. Drop by teaspoon onto ungreased cookie sheet and place in oven. Turn off oven and leave cookies in until morning!

CHOCOLATE KISS FOR VALENTINE'S DAY

1 12 oz. pkg chocolate chips
5 Tbsp. butter or margarine

Melt and stir until blended. Grease the inside of a Tupperware® funnel (game gift), blocking the end with foil. Pour in the chocolate mixture, chill and let set. Unmold when completely hardened, then wrap in foil. It's a perfect present or treat for the kids.

PARFAIT CAKE

Make one boxed Angel Food Cake according to pkg. directions and let cool. Break cake into bits and line Cold Cut Keeper with cake bits. Cover with cherry or strawberry Jello (make according to directions using 1/2 cup less water). Make another pkg of Jello according to directions and, this time, add 2 cups crushed strawberries or dark, sweet, pitted cherries and pour over already set Jello/cake mixture in Cold Cut Keeper. Make two small pkgs instant or cooked vanilla pudding (if cooked, let cool) and pour over already set Jello. Ice with Cool Whip and top with grated chocolate. Once set, cut into squares and serve.

FUDGE

- 3 cups baking chips
- 1 can sweetened condensed milk
- 1/4 cup margarine
- 1 cup chopped nuts

Mix first 3 ingredients in Tupperware dish. Microwave at 50% power 3-5 minutes. Add nuts. Pour into greased 8x8 pan. Cool, cut, and wrap.

PEANUT BUTTER CUPS

- 1/2 cup butter
- 4 cups powdered sugar
- 2 cups peanut butter
- 1/2 teaspoon vanilla
- 1 large package chocolate chips



Mix butter, peanut butter, vanilla. Roll into small balls. Melt chocolate in microwave at 50% power 3-5 minutes. Place small amount of melted chocolate in bottom of candy paper cup. Place peanut butter ball on top of chocolate. Fill cup with chocolate. Cool and wrap.

BETTER THAN MOUNDS

- 2 cups chopped nuts
- 2 cups coconut, packed
- 1 can sweetened condensed milk
- 1 tablespoon vanilla
- 2 cups chocolate chips



Mix first 4 ingredients and form into balls. Melt chips in microwave at 50% power 3-5 minutes. Roll coconut balls in chocolate until coated. Place on waxed paper until dry. Store in Tupperware.

OLD FASHIONED FUDGE

- 1 lb. powdered sugar
- 1/2 cup cocoa
- 1/4 cup milk
- 1/2 cup butter
- 1 tablespoon vanilla
- 1/2 cup pecans, chopped



Blend sugar and cocoa together with whisk in 1 1/2 qt. casserole. Add milk and butter. DO NOT STIR. Microwave on high to 2 minutes and then stir well. Add vanilla and nuts, stir until blended. Refrigerate until set. Freezes well.

PEPPERMINT BARK

- 1 lb. almond bark or white chips
- 1 package peppermint candy



Break bark into pieces and place in 2 qt. casserole. Microwave at 50% power for approximately 5-6 minutes until pieces are soft. While bark is melting, crush candy to powdery consistency. Add candy to melted bark and stir well. Spread on parchment paper to 1/4 inch thick. Cool until hard. Break into pieces. Freezes well.

HEARTS

- 1 cup white chips
- 1 1/2 cups chow mien noodles
- Red food coloring
- Red candies



Melt baking chips 45-60 seconds on high. Stir in food coloring. Lightly mix with chow mien noodles until coated. Drop by rounded tablespoons onto waxed paper. Shape into hearts. Decorate with red candies. Cool and store in Tupperware.

CHINESE NOODLE CRUNCH

- 1 cup chopped nuts
- 4-5 1/2 oz. chow mien noodles
- 1 12 oz. package chocolate chips
- 1 6 oz. package butterscotch chips



Mix nuts and noodles in bowl. Melt chips; mix with noodle mixture. Drop on waxed paper by the spoonful. Let dry and store in Tupperware.

SUGAR PLUMS

- Saucer of warm milk
- Large marshmallows
- Colored sugar



Roll marshmallows in milk, then sugar. Dry on waxed paper. Store in Tupperware