

Vent 'N Serve Recipes

Best Hot Dip Ever

2 (8 oz.) pkg. cream cheese, softened 1 (8oz.) sour cream

1 pkg. dried beef 1 tsp. Worcestershire

½ green pepper, chopped 2 Tbsp. onion, grated

¼ tsp. garlic salt & pepper slivered almonds

•Mix all ingredients in the Medium Deep or Large Deep Vent 'N Serve. Top with slivered almonds and microwave on high for 3 ½ - 4 ½ minutes or until hot and bubbly. Serve with Frito's.

Hot Crab Dip

1 (6 ½ oz.) can crab meat

1 (8 oz.) Cream cheese

3 Tbsp. Mayonnaise

1 Tbsp. Worcestershire

2 tsp. lemon juice

1 tsp. minced onion

•Rinse crab in cool water. Soften cream cheese in Vent 'N Serve for 45-60 seconds, stirring after 30 seconds. While cream cheese is in the microwave, mince the onion and add mayo, lemon juice and Worcestershire sauce. Add crab and mixture to cream cheese. Microwave at 50% power for 4-6 minutes, or until mixture is hot, stirring after 2 minutes. Serve with crackers or fresh vegetables. Reheat in microwave as needed.

Homemade Hot Fudge Sauce

½ cup sugar

1- ½ Tbsp. cornstarch

3 Tbsp. Cocoa

•Mix together in Quick Shake; ½ cup water and mix. Microwave in Vent 'N Serve for 1 minute, stir and microwave another minute. Add 1 Tbsp. of butter and 1 tsp. vanilla. Great on ice cream or to frost brownies. Add to orange sherbet for a tootsie roll treat.

Jell-O Roll Ups

1 small box Jell-O (NOT sugar free)

½ cup warm water

14 large marshmallows

•Mix jell-o and water in Large Deep Vent 'N Serve. Microwave on high for 1 ½ minutes. Add marshmallows, microwave on high for 1 minute. Blend with wire whisk until well mixed and frothy. Pour in a lightly greased 9x13" sized pan. Place in fridge for 30-40 minutes. Loosen edges with the Sauce Silicone Spatula and roll towards you from the top. Slice into ½" pieces. Makes about 15 roll ups.

Three Minute Fudge #1

3 cups chocolate chips

1 (14 oz.) can Eagle Brand sweetened condensed milk

1 ½ tsp. vanilla (optional)

½ - 1 c. nuts (optional)

•Put all ingredients in Vent 'N Serve Medium Deep. Stir until blended. Microwave uncovered on Hi power for 3 minutes. Remove from microwave, add nuts, stir quickly until blended. Let set until firm.

Three Minute Fudge #2

1 ½ cups semi-sweet chocolate chips

1 ½ cups milk chocolate chips

1 tsp. Vanilla

1 can sweetened Condensed milk

•Combine all ingredients in Vent 'N Serve Large Deep container. Cook on high 3 minutes. Stir and chill.

Brownies #1

Use an 8x8 size brownie mix of your choice. Not 9x13. Prepare as directed. Spread batter in the Vent 'N Serve Large Deep Container, cover and microwave on high 4-5 minutes. It should pull away from the edges when done. Turn ½ way through if you don't have a carousel. Let cool and cut

Variation: 9x13 box = 9 -10 minutes

Chocolate Truffles

1 ½ cups semi-sweet or bittersweet chocolate chips

1/3 cup heavy whipping cream

2 Tbsp. butter, unsalted

1/8 tsp. Cinnamon-Vanilla Spice

•Coating options: 3 Tbsp. unsweetened cocoa, or finely chopped nuts. Heat cream in microwave for 30 seconds; set aside. In the Vent 'N Serve Large Deep, microwave chocolate chips, butter, and Spice for 1 minute; stir and heat for 30 more seconds, if necessary. Stir chocolate until silky smooth; slowly add cream; stirring until cream is absorbed; repeat until cream is gone. Pour chocolate mixture in a Medium Deep Vent 'N Serve Container; seal and freeze for 15 minutes. Remove from freezer and scoop out with 1 /2 Tbsp. (about 3 /4" diameter). Roll into ball and quickly coat in cocoa or nuts. Place either in container or small muffin paper. Repeat until finished. Please Note: If chocolate becomes too soft, place container back in freezer for a few minutes. Makes 24 Truffles.

Fruit Cobbler

1 pkg. of 12 Archway Oatmeal cookies

1 can pie filling (your choice)

•Using the Vent 'N Serve Large Deep, place six cookies in the bottom. Pour pie filling over the top of that. Crumble remaining 6 cookies over the pie filling. Microwave for 3-4 minutes. Top with Cool Whip or ice cream.

Apple Crisp

1 medium apple

2 Tbsp. oatmeal

2 Tbsp. flour

2 Tbsp. brown sugar

•Core and chop the apple, place in the Medium Shallow Vent 'N Serve. Mix dry ingredients together and pour over apples. Top with 1 Tbsp. butter and microwave for 2 minutes. Stir & microwave for 1 minute more.

Pineapple Upside Down Cake

1 yellow cake mix, mixed as directed

1 small can pineapple (slices)

Maraschino cherries

1 cup brown sugar

1 stick of butter or margarine

1 Large Deep Vent 'N Serve container

•Melt butter in bottom of Vent 'N Serve and top with brown sugar, sprinkled evenly. Lay pineapple rings around bottom and place a cherry in the center of each one. Pour in prepared cake mix and microwave 7 minutes and then on medium for 7 more minutes. Take out of microwave and let set about 5 -15 minutes. Invert onto plate, eat and enjoy!

German Chocolate Cake

1 German Chocolate cake mix 8 oz. sour cream

1 cup water 1 can coconut pecan frosting

3 eggs 1 Large Deep Vent 'N Serve

•Mix cake mix, water, eggs and sour cream. Pour into the Vent 'N Serve. Top with 1/3 can of frosting. Microwave for 7 minutes, then on medium for 7 more minutes. Let stand for about 10 minutes before you invert and serve.

Turtle Cake

1 Devils food cake mix 1 cup water
3 eggs 8 oz. sour cream
1 cup chopped pecans ½ cup caramel ice cream topping
1 Large Vent 'N Serve Container

•Mix cake mix, water, eggs and sour cream. Sprinkle bottom of Vent 'N Serve with pecans. Pour cake mix on top of pecans. Spoon caramel topping over cake batter making sure not to touch sides of Vent 'N Serve. Microwave for 7 minutes and then 7 minutes on medium. Let stand for 5-10 minutes before serving.

Pumpkin Cake

1 yellow cake mix 1 tsp. cinnamon
3 eggs ½ tsp. ground cloves
¼ cup oil ½ tsp. ground ginger
1 can pumpkin

•Stir with whisk all ingredients. Pour half of batter into the Large Deep Vent 'N Serve. Cover and vent. Microwave for 6 minutes. Let stand for 5 minutes. Invert onto tray. Can layer with cream cheese Frosting.

Easy Cake

Any cake mix (do not mix)
Any pie filling (regular size can)
3 eggs

•Mix the top ingredients together in the Mix -N-Stor Plus Pitcher. Pour into the Vent 'N Serve Large Deep or the base of the Oval Microwave Cooker. Cook on high for 8-12 minutes.

Cinnamon and Sugar Coffee Cake

1 yellow cake mix, mix according to directions on box
Cinnamon and sugar for sprinkle topping

•Pour batter in the Vent 'N Serve Large Deep container. Sprinkle the top with a mixture of Cinnamon and sugar. Microwave on high for 10 minutes

Rice Krispies Treats

¼ cup margarine
10 ½ oz. bag Marshmallows
6 cup Rice Krispies

•Microwave on high for 2 minutes in Large Deep. Stir, in Rice Krispies. Spread lightly greased 9x13 pan.

Giant Cookie

18 oz. size of ready made cookie dough
A baggie

•Line Vent 'N Serve with wax paper. Place cookie dough on wax paper & smash with hand in the baggie. Microwave for 5 minutes. Remove and let stand to finish cooking.

Zucchini Bread

3 eggs beaten 3 cups flour
1 cup vegetable oil ½ tsp. baking powder
2 cups sugar 1 tsp. salt
2 tsp. vanilla ½ cup chopped walnuts
3 tsp. cinnamon 2 cups grated zucchini

•Mix eggs, oil, sugar, vanilla, and cinnamon. Add dry ingredients and stir. Pour into Large Deep Vent 'N Serve. Cook in the microwave uncovered at 80% power for 20 minutes.

Chicken Cordon Blue

1 boneless chicken breast
1 piece of Swiss cheese
1 piece of ham luncheon meat
Butter
Cracker crumbs

•Pound chicken breast until thin, place slice of ham and slice of Swiss cheese on breast. Roll up and secure with a toothpick. Roll in melted butter and then cracker crumbs. Microwave on high in medium shallow Vent `N Serve for 1 ½ minutes. Let stand for 1 minute. You can do 2 for 3 minutes.

Chicken Manicotti

10 Manicotti
1 lb. skinless boneless chicken breast (can use strips or cutlets)
32 oz. jar Spaghetti Sauce (Ragu Garlic and Onion works well)
1 pkg. Lucitella cheese
1 cup Ricotta cheese

•Pre-cook chicken and Boil Manicotti for 10 minutes. Spread a layer of Spaghetti Sauce over bottom of Large Deep Vent `N Serve Container. Dip cooked chicken pieces in Lucitella cheese. Stuff coated chicken pieces into cooked Manicotti. Put in Vent `N Serve Container. Mix remainder of Spaghetti Sauce with Ricotta cheese and egg. Pour over the stuffed manicotti. Make sure it is completely covered with Spaghetti sauce. Top with Mozzarella cheese. Microwave 8-10 minutes

Chicken Parmesan

In Vent `N Serve Large Deep combine:

2 cups Bread crumbs
½ cup parmesan cheese

•Dip thawed chicken breasts (4 pieces) in mixture. Add 1 Tbsp. Canola Oil in mixture. Place breaded chicken on oil and cook on high 3 minutes. Turn breasts over and cook 3 minutes more. Pour 8 oz. can tomato sauce over chicken and sprinkle with oregano. Cook 6 minutes more. Add mozzarella cheese and let stand covered until cheese melts.

Chicken Divan

1 can Cream of Chicken soup
3 Tbsp. milk
3 Tbsp. mayonnaise
¼ tsp. mustard
3-4 cups shredded cooked chicken
2 pkgs. Frozen broccoli
1 cup shredded cheese

•Combine soup, mayo, milk and mustard. Blend. Microwave broccoli on high according to pkg. directions and drain off excess water. Spread broccoli in the bottom of the Large Deep Vent `N Serve Container and up the sides. Arrange chicken over the broccoli, then spoon mixture over the chicken. Cover. Cook for 10 minutes, turning after 5 minutes. Uncover and sprinkle with cheese.

Ham-Egg Bake

1 cup shredded Co-jack cheese
4 eggs
1 ¾ cup milk
½ cup Bisquick
1 ½ cups crumbled ham or bacon

•Crumble Ham in bottom of Vent `N Serve. Sprinkle cheese over ham. Mix together eggs, milk and Bisquick in Mix-N-Stor Plus Pitcher. Pour over ham and cheese. Microwave 11 minutes on high.

Best Chili Ever

- 1 (20 oz.) can crushed tomatoes with puree
- 1 pkg. Chili O' Mix (French's)
- 1 (8 oz.) can Bush's Chili Beans (hot or mild)
- 2 lbs. browned ground meat (beef or turkey)

•In Large Deep Vent `N Serve container, mix all ingredients. Cook on medium power for 10-15 minutes.

Macaroni And Cheese

- 3 cups water
- 1 tsp. butter or margarine
- 2 cups uncooked macaroni
- 3 cups shredded cheddar cheese
- 2 tsp. flour
- 1 Tbsp. butter or margarine
- ½ cup milk
- 1 tsp. salt

•In Large Deep Vent `N Serve, combine water and 1 tsp. butter. Cover and microwave 5-6 minutes until boiling. Stir in macaroni; cover and cook on high 10 minutes. Let stand covered 5 minutes. Toss cheese and flour then stir in macaroni with butter, milk and salt. Season to taste with pepper. Cover and cook 5 minutes until sauce thickens. Stir before serving.

Classic Lasagna

- 5 cups water
- 6 lasagna noodles – uncooked
- 1 Tbsp. cooking oil
- 1 lb. browned ground beef
- 1 lb. Ricotta cheese
- 1 egg
- ½ cup Parmesan cheese
- 1 tsp. dried parsley flakes
- ¼ tsp. pepper
- 30 oz. spaghetti sauce in jar
- 8 oz. Mozzarella cheese
- 1 Large Deep Vent `N Serve container

•In Vent `N Serve, combine water, uncooked noodles and oil. Cook uncovered on 100% power for 12 minutes to soften noodles. Drain in the large strainer. Add ground beef to spaghetti sauce. (ground beef is optional) In bowl combine egg, ricotta cheese and ¼ cup of the Parmesan cheese, parsley and pepper. Arrange 3 noodles in the Vent `N Serve. Spread ½ of the ricotta cheese mixture on top of noodles. Top with ½ of Sauce and ½ of mozzarella. Repeat layers. Sprinkle with remaining Parmesan cheese. Cover and cook for 15 minutes. Give Vent `N Serve a half-turn and cook another 10-15 minutes on 50% power. Let stand for 10 minutes before serving.

Baked Beans Supreme

- ½ lb. bacon
- 2 medium onions, chopped
- 2 cans Pork and Beans (1 lb. 4 oz. each)
- 1 ½ tsp. dry mustard
- 1 (8 oz.) can crushed pineapple
- ¼ cup tomato chili sauce
- ¼ tsp. salt (optional)

•Microwave bacon between paper towels for 5 minutes. Add to bottom of Large Deep Vent `N Serve Container, stir in onions; cook uncovered for 3 minutes. Stir in beans, mustard, pineapple, chili and salt. Cover and cook on medium power for 45 minutes. Stir after each 15 minutes. Then cook uncovered for 10 more minutes.

Possible Potatoes

1 (16 oz.) can Sliced Potatoes
1 can Cream of Celery Soup
1 diced Onion
1 small pkg. Grated Cheese

•Drain potatoes. Mix Potatoes and Onions together and place in a Large Vent 'N Serve. Pour the Cream of Celery Soup over potatoes & onions. Microwave for 4 minutes. Sprinkle cheese over top, cook an additional 2 minutes.

Cheddar Potato Casserole

1 cup milk
4 Tbsp. melted margarine
1 tsp. dried onion flakes
½ tsp. salt
½ tsp. pepper
1 pkg. (24 oz.) frozen hash brown potatoes, thawed
1 tsp. paprika
¾ cup shredded cheddar cheese

•In a small bowl combine milk, butter, onion flakes, salt and pepper. Add potatoes and cheese mix well. Spread in Vent 'N Serve Large Deep, cover and vent. Cook on high for 12-15 minutes or until bubbly. Delicious for a brunch or as a side dish with dinner.

Stuffed Mushrooms

1 (12 oz.) pkg. spinach soufflé
½ tsp. minced onion
2 Tbsp. fine dry bread crumbs
¼ cup grated Parmesan cheese
12 mushrooms – 2 inches in diameter
Large Deep Vent 'N Serve Container

•Cook spinach on medium for 2 minutes. Break apart; stir in onion, crumbs and 3 Tbsp. of the cheese. Twist out stems of the mushrooms and mound caps with spinach mixture. Arrange the mushrooms in a circle, and sprinkle with the rest of the cheese. Cook 3-4 minutes, ¼ turn after 2 minutes. Let stand for 3 minutes.

Black Forest Dump Cake

5 oz can crushed pineapple 21 oz can cherry pie filling
18.5 oz devils food cake mix 1 cup chopped pecans
1 stick melted butter (1/2 cup) Whipped topping

•Drain pineapple, reserve liquid. Spread pineapple in Large Deep Vent 'N Serve. Add pie filing. Spread gently. Sprinkle dry cake mix onto filling; top with pecans. Combine melted butter and pineapple juice and pour on top of mixture. Microwave on High 12 min. Cool, top with whipped topping and enjoy!

Peanut Butter and Jam Bars

6 Tbs. Margarine, softened 1/3 cup sugar
1/3 cup peanut butter 1 egg
1/3 cup light brown sugar 2/3 cup strawberry jam
1 2/3 cup flour

•Combine butter, peanut butter, sugars and egg; beat well. Add flour and beat on low speed until mixture is crumbly. Reserve 1 cup crumbs. Press remaining crumbs into a Vent 'N Serve Large Deep. Place on inverted plate to elevate dish in oven. Microwave on medium (50%) 5½-6½ min., or until base looks dry, rotating dish if necessary. Spread jam on base to within ½ inch of edge. Sprinkle with reserved crumbs. Microwave on medium (50%) 6 to 7 mins. Or until jam bubbles near the center, rotating dish once. Makes 16 bars.

Crunchy Munchies

¼ cup margarine ¼ cup sugar
2 Tbs. Honey 1 tsp cinnamon
2 cups O-type oat cereal 2 cups wheat square cereal
1 cup sliced almonds OR Spanish peanuts

•In Large Deep Vent `N Serve combine margarine, sugar, honey and cinnamon. Microwave on high 1½-2 mins or until mixture boils well, stirring once. Stir in cereals and nuts; mix well. Microwave on high, uncovered, 2½-3½ mins. Or until lightly toasted, stirring twice. Turn out onto cookie sheet to cool. Store in Modular Mate, makes 5 cups. *May substitute other non sweetened cereal

Fresh Strawberry Jam

5 cups crushed strawberries 2 tsp. Lemon juice
1 pkg. Powdered fruit pectin 7 cups sugar

•Mix fruit, lemon juice and pectin in Vent `N Serve Large Deep. Cover and microwave on high for 11 min., stir once. Stir in sugar; microwave, uncovered, on high for 10-12 min., or until mixture boils hard for at least one minute. Skim off foam. Pour into Freezer Mates Mini 2 containers and freeze for later use.

Pineapple Wedding Cake

Jiffy Cake Mix (1 layer size) 1 box instant vanilla pudding
8 oz cream cheese 2 cups milk
1 med. Can crushed pineapple, drained
Cool Whip, coconut & maraschino cherries, for garnish

•Mix cake mix according to package directions in Mix `N Stor Plus and pour into Vent `N Serve Large Deep; microwave on high for 5 min. Cool. Mix pudding, cream cheese, and milk and pour over cooled cake. Top with drained pineapple, cool whip, coconut, and cherries.

Bread and Butter Pickles

1 large cucumber, sliced in ¼ inch thick rounds
1 medium onion, sliced in thin rounds
1 cup sugar ½ cup white vinegar
1 tsp salt ½ tsp mustard seed
½ tsp celery seeds ¼ tsp turmeric

•Mix all ingredients in Vent `N Serve Large Deep. Microwave on high 7-8 min., stirring twice, until cucumber is crisp-tender and onion translucent. Keep up to 1 month in refrigerator and freeze very well for longer storage. This even works great with zucchini!

Microwave Play Dough

2 cups flour 2 cups water
1 cup salt 4 tsp. Cream of tartar
4 Tbs oil food coloring

•Mix all ingredients in Vent `N Serve Large Deep. Microwave on high 3-5 min, stirring every minute. Cook until mixture gets so thick it can't be stirred. Let mixture cool. Divide and knead in food color.

Cincinnati Chili Dip

1 can chili
8 oz cream cheese
1 cup grated Colby cheese corn chips for dipping

•In Vent `N Serve Medium Deep, soften and spread cream cheese, top with chili. Microwave on medium high (70%) 2 min. Sprinkle with cheese. Serve with chips for dipping.

Whole Chicken

•Place a 3 lb chicken in the Large Deep Vent `n Serve, breast side down. Cover. Microwave on high 9 min., turn breast side up, microwave on high 9 min. Let stand for 5 min. Wonderful for chicken salad, casseroles, or sliced chicken.

Chicken Cordon Bleu

Boneless, skinless chicken breast
1 slice Swiss cheese
Better Cheddar Crackers, crushed
2 slices low fat ham
Melted butter

•Tenderize chicken breast with meat cleaver. Top with a slice of Swiss cheese and 2 pieces of ham. Roll and close with toothpick. Dip in melted butter. Roll in crushed cracker crumbs. Place in Medium Vent `N Serve. Microwave on high 1½ min.

Quick and Easy Lemon Pepper Chicken

3 boneless, skinless chicken breasts
Miracle Whip Lemon Pepper

•Coat chicken with Miracle whip and sprinkle with lemon pepper;. Place in Vent `N Serve Large Deep. Microwave on high for 8-9 min. Let stand, covered for 2 min. to finish cooking. Quick and Easy Mexican Chicken Use Taco Seasoning instead of lemon pepper and cook as above.

Firehouse Chicken

1 envelope dry onion soup mix
1 bottle Catalina salad dressing (fat free)
1 can whole berry cranberry sauce
4 boneless, skinless chicken breasts

•Mix first three ingredients in Large Deep Vent `N Serve, add chicken breast and marinate overnight. Microwave on high 12-15 min. stirring and turning chicken one time. Let stand 5 min. Great served over noodles.

Chicago Style Chicken

1 envelope dry onion soup mix
1 bottle Catalina salad dressing (fat free)
1 jar Apricot preserves
4 boneless, skinless chicken breasts

•Mix first three ingredients in Large Deep Vent `N Serve, add chicken breast and marinate overnight. Microwave on high 12-15 min. stirring and turning chicken one time. Let stand 5 min. Served over noodles.

Chipper Fish

1 lb scrod or cod fillets
1/3 cup Caesar salad dressing
1 cup crushed potato chips

•Arrange fish around the outer edges of Vent `N Serve Large Deep, placing none in the center. Add salad dressing and turn fillets to coat. Sprinkle potato chips over fish. Microwave on high 4-5 min. uncovered. Rotate dish midway through cooking. Let fish stand 3 min. before testing for doneness. Makes 4 servings.

Spicy Beans and Rice

1 1/3 cup minute rice 1 pkg. Taco seasoning
1 can kidney beans, drained dash cayenne pepper
1 1/3 cup water

•In Medium Deep Vent `N Serve put rice, drained beans, seasoning mix and cayenne pepper. Add water, mix well. Cover and microwave on high 8 min. Stir, let stand for 4 min. Serve.

Yam Ham Roll Ups

8 oz can yams, drained 1 Tbs. Butter, melted
3 Tbs brown sugar 4 thin slices ham
8 oz can pineapple slices, drained, reserve juice
¼ c. pecans 6 Tbs. Brown sugar

•Mash yams with butter and 3 Tbs brown sugar. Spread ham slices with yam mixture and roll up loosely. Place pineapple slices in bottom of Vent 'N Serve Large Deep. Place roll ups on pineapple. Mix together 6 Tbs. Reserved pineapple juice, pecans and 6 Tbs. Brown sugar; pour over roll ups. Cover and microwave on high 4-6 min. Let stand 5 min.

Salmon & Dill Sauce

4 salmon steaks

Dill Sauce:

2 Tbs. Fresh dill, chopped
2 Tbs. Fresh parsley, chopped
½ cup cottage cheese
2 Tbs. Plain yogurt

•Place 4 salmon steaks in Vent 'N Serve Large Deep. Sprinkle with 2 Tbs. Water. Cover and microwave at 70% for 7-9 min., rotate dish ½ turn midway through cooking time. Allow to stand.

Dill Sauce:

Mix parsley and dill in blender for a few seconds, add cottage cheese & yogurt. Blend until smooth, season to taste. In Vent 'N Serve Medium heat sauce 1-2 min. at 70% power, taking care not to boil. Serve over salmon steaks.

Macaroni Pizza

2 cups uncooked macaroni 1 tsp Parmesan cheese
1 egg ½ cup skim milk
15½ oz jar spaghetti sauce
½ cup chopped green pepper
½ cup chopped onion
4 oz can mushrooms, drained
2 Tbs Parmesan cheese
½ lb cooked ground meat
8 oz shredded light Mozzarella cheese

•Cook macaroni. For crust mix egg, milk and 1 tsp. Parmesan cheese; stir in cooked macaroni. Spread in Vent 'N Serve Large Deep. Pour spaghetti sauce over macaroni, top with green pepper, onion, mushrooms, small bits of cooked ground meat & 2 Tbs. Parmesan. Microwave on high 5 min. Sprinkle with Mozzarella cheese. Microwave 2 more minutes. Let stand 5-10 min. before cutting.

Mostaccioli

1 lb Mostaccioli pasta, cooked
1 large jar spaghetti sauce
1½ c Colby cheese
1 lb ground beef, cooked & drained
2 c. Mozzarella cheese

•Stir together cooked pasta, ground beef, Colby cheese, and sauce. Put in Vent 'N Serve Large Deep. Microwave at 70% power for 15-17 min. stir. Sprinkle 2 cups Mozzarella on top, cover and microwave for 2 min.

Broccoli Soup

14½ oz can chicken broth 1 cup milk
2 Tbs. Butter ½ tsp parsley flakes
½ tsp salt ¼ tsp pepper
¼ tsp nutmeg 2 Tbs. Cornstarch
1½ cups finely chopped broccoli

•Combine all ingredients, except broccoli, in Vent `N Serve Medium Deep, stir until cornstarch is dissolved. Add broccoli; cover and microwave at 70% power for 13-14 min., until broccoli is fork tender. Stir and turn once during cooking. Let stand 5 min. before serving.

Quick Apple Crisp

1 pkg. Archway oatmeal cookies
1 can apple pie filling

•Line the bottom of the Large Deep Vent `N Serve with the cookies to form a crust, crumble the remaining cookies. Spoon the pie filling over the "crust" and top with crumbled cookies. Microwave on high 3-5 min. or until hot. Great served warm with ice-cream.

Quick Au Gratin Potatoes

1 10 oz can cream of potato soup
½ cup sour cream
¾ cup shredded cheddar cheese, divided
16 oz pkg. Frozen hashed brown potatoes

•Combine potatoes, soup, sour cream and ½ cup cheese in Vent `N Serve Large Deep. Microwave on high 10-11 min. until potatoes are tender, stirring once during cooking time. Sprinkle with remaining ¼ cup cheese, cover and let stand 3 min., until cheese melts.

Macaroni and Cheese for 2

1 cup elbow macaroni, uncooked
1 cup hot water ½ cup milk
2 Tbs butter 1 cup cubed cheese

•Place macaroni, hot water, milk & butter in Vent `N Serve Medium Deep. Microwave on high, uncovered, for 7-8 min., stirring once or twice. Stir in 1 cup cubed cheese. Microwave 1 min. until cheese starts to melt. Stir and let stand a few minutes.

Zesty Smoked Sausage

1 lb smoked sausage, sliced ½ cup orange marmalade
1 Tbs. White vinegar
1 Tbs. Mustard
1 can zesty tomato soup

•Mix all ingredients in Vent `N Serve Medium Deep, stir to coat meat. Cover, microwave on high 7 min. and serve!

Potato Salad

½ cup onion, diced
½ cup celery, diced
4-6 slices bacon, diced
1/3 cup sugar
1/3 cup vinegar
4 microwave hard boiled eggs
3 Tbs. Mayonnaise

•Cook bacon pieces in Vent `N Serve Medium Shallow for 4 min. on high, stirring every min. Drain off half the bacon grease. To the remaining bacon grease and bacon add sugar and vinegar, stir quickly so the sugar dissolves. Add this mixture to the potatoes with the celery and onion, blend in mayonnaise. These ingredients work well with macaroni salad, too.

Potatoes

6 cups potatoes, peeled and sliced

- Put potatoes in Vent `N Serve Large Deep. Cook on high for 10 min., stir and let stand for 5 min. Use for mashed, fried or for potato salad.

“Square” Hard “Boiled” Eggs

1 egg:

- In Medium Vent `N Serve crack 1 egg; gently poke holes in yellow and white. Cover & microwave at 50% power for 75 sec. Let stand for 2 min.

4 eggs:

Use Medium Shallow Vent `N Serve, microwave at 50% for 5 min. let stand for 5 min.

Chop and use as you would hard boiled eggs – but no peeling!!

Rainbow S’Mores

1 cup marshmallow crème

3 oz Mini M & M’s

3 oz white chocolate chips

Crust:

Blend together until crumbly:

1 cup flour $\frac{3}{4}$ cup Graham cracker crumbs

$\frac{2}{3}$ cup softened butter $\frac{1}{4}$ cup sugar

$\frac{1}{4}$ cup brown sugar $\frac{1}{4}$ tsp. Salt

- Press into Vent `N Serve Large Deep and microwave at 70% power for 3-4 min. Top warm crust with marshmallow crème and let stand until softened. Mix Mini M & M’s and white chocolate chips gently spread over warm crust. Microwave 1 min. on high. Cool and cut into bars.

Banana Dogs

$\frac{3}{4}$ cup peanut butter

2 Tbs honey

4 hot dog buns

2 small bananas

1 Tbs lemon juice

- Microwave honey and peanut butter in Vent `N Serve Medium Shallow for 30 sec., stir, spread on buns. Slice bananas lengthwise and dip in lemon juice. Place banana halves on buns.

Melted Chocolate

Melting chocolate in the microwave is very easy! Place the chocolate in the Vent `N Serve Medium Shallow, microwave at 50%, uncovered, stirring and checking at least every minute. The chocolate will not look melted but will liquefy when stirred. There are two important things to remember:

1. Melt at a low temperature (50% power), if the chocolate gets too hot it will be ruined.
2. Never add water, it will get grainy and be ruined; add a few drops of vegetable oil if you need to thin the chocolate.

Easter Egg Nests

6 oz chocolate chips 6 oz butterscotch chips

5 oz chow mien noodles or 1 pkg. Shredded coconut (7 oz)

- Melt chocolate in Medium Deep Vent `N Serve, stir in noodles or coconut. Mound on waxed paper and use the bottom of spoon to indent center, place mini jelly beans in the nests for eggs.