

# Fall Recipes



**Courtesy of Your Tupperware Consultant**

Compiled by Tina Oscar  
2009

## DINNER IN A PUMPKIN

1 medium pumpkin  
2 lbs. uncooked ground Beef  
1 1/2 tablespoons dry onion soup mix seasoning  
2 tsp. Chef Series Simply Garlic seasoning or garlic powder  
1 small onion, diced  
2 sticks of celery diced  
2 tbsp. butter  
1/4 c soy sauce  
2 T. brown sugar  
1- 4-oz can sliced mushrooms (drained)  
1- 10oz. can cream of chicken soup  
2 cups hot cooked rice

- In Rice Cooker, place 2 cups rice and enough water to cover. Microwave on high for 13 minutes and set aside to cool.
- Cut a lid for the pumpkin. Use the Ice cream scoop to remove the seeds and pulp. Shave off excess stringy pulp. Clean outside of pumpkin and rinse inside of pumpkin with cool water. [Make sure no soap gets inside of pumpkin while cleaning, as it will affect the taste!] Preheat oven to 375 degrees
- In 3qt Casserole with colander, add 2lbs ground beef, onion soup mix, garlic powder. Micro-cook for 14 minutes. Drain and set aside.
- Using the Quick Chef, dice onions and celery. Put the 2 tablespoons butter and diced veggies in a Vent 'N Serve Medium Shallow container with cover on, vent cap. Microwave on High for 3 minutes. Set aside.
- Mix soy sauce, brown sugar, mushrooms and soup in That's a Bowl.® Add cooked veggies to bowl.

## MICROWAVE PRALINES

1 lb. light brown sugar  
1/2 pint whipping cream  
2 tbsp. margarine  
1 cup chopped pecans  
1 tsp. vanilla

Mix brown sugar and whipping cream in 3-Qt. Tupperwave Casserole and microwave on high for 13 minutes. Put newspaper covered with wax paper on counter. When sugar mixture comes out of the microwave, add margarine and mix until melted. Add pecans and vanilla. Mix well and spoon out onto wax paper. Yield: 2 1/2 dozen

## 9 MINUTE PEANUT BRITTLE

1 cup sugar  
1 cup dry roasted peanuts  
1 tsp. vanilla  
1/2 cup light corn syrup  
1 tsp. butter  
1 tsp. baking soda

Butter 12 inch or larger cookie sheet and set aside. Combine sugar and corn syrup in 3-Qt. TupperWave casserole. Microwave covered on high for 4 minutes.

Stir in peanuts and microwave again on high for 4-5 minutes (until light brown). Add butter and vanilla, blend.

Microwave on high for 30-60 seconds.

Add baking soda and gently stir until well mixed and foamy. Pour on cookie sheet. Cool and serve.

## MONSTER COOKIES

This recipe makes 30 dozen cookies, so roll walnut sized balls , freeze, and bake just what you need each time.

12 eggs  
2 lbs. brown sugar  
4 cups white sugar  
1 tbsp. vanilla  
1 tbsp. white corn syrup  
24 oz. chocolate chips  
8 tsp. baking soda  
1 lb. butter (or margarine)  
3 lbs. peanut butter  
46 oz. container of quick oats  
1 lb. of M&Ms, plain or peanut

Mix all ingredients in Thatsa Bowl or Fix-n-Mix bowl. If freezing dough, roll into walnut size balls and place in Freezer Mate Large 1 containers. When ready to bake, place on cookie sheet and bake at 350\* for 12 min - do NOT over bake!

## SPICE CAKE

1 - spice cake mix  
1 - 12- oz. can of Sprite  
1 - 16 oz cream cheese Frosting

Mix the cake mix and Sprite in the Mix -N-Stor Pitcher. Do not add the egg or oil. Pour into the 6 $\frac{1}{4}$  cup ungreased Heat 'n Serve container. Place in the microwave WITHOUT the cover, for about 8-9 minutes on high power. Let the cake cool completely and invert cake onto your cake taker. Once cake is cooled, frost with cream cheese frosting and serve.

- Add rice to mixture in bowl.
- Add 2 lbs. of pre-cooked ground beef mixture. Stir everything well. Spoon the mixture into the pumpkin.
- Place in a medium pan. Bake 1 hour until the pumpkin is tender.
- Paint on a face with a magic marker or apply stickers when pumpkin is finished cooking.
- Scoop out to serve. Goes well with a salad and another veggie of your choice. Eating from the pumpkin makes for a FUN, conversation piece at the dinner table.

## PEANUT BUTTER BALLS

1 $\frac{1}{2}$  sticks butter/margarine, softened  
12 oz jar creamy peanut butter  
1 lb. confectioners sugar  
1-16oz tub prepared milk chocolate frosting

Mix butter, peanut butter, and sugar until smooth. Roll mixture into small balls and place in greased Large 1 FreezerMate Container. Place Frosting in 1-Qt. TupperWave and microwave on high, covered for 1 minute or until slightly melted (not bubbling). Dip each ball into icing and place back in FreezerMate container and refrigerate or freeze until balls are set. Store or give as gifts in Tupperware Containers.

## HAYSTACKS

- 1 6-oz. package butterscotch chips
- $\frac{1}{2}$  cup creamy peanut butter
- $\frac{1}{2}$  cup peanuts
- 1  $4\frac{1}{2}$ -oz. can chow mien noodles

Place chips and peanut butter in  $1\frac{1}{2}$ -Qt. TupperWave casserole and cover. Microwave at 50% power for 3 to 5 minutes. Blend in peanuts and noodles. Drop by fork on wax paper. Freezes well

## EASY POPCORN BALLS

- $\frac{1}{4}$  cup butter
- $\frac{1}{2}$  tsp. vanilla
- 10-oz. package marshmallows
- 6 qts. popped popcorn

Combine butter, vanilla and marsh- mallows in Tupperwave Casserole. Cook on high 3 minutes to melt. Pour over popcorn in Thatsa Bowl. Mix well. Butter hands and form into balls. Store in Modular Mate Rectangle.

## PEANUT BUTTER LOGS

- 1 6-oz. pkg. semi-sweet chocolate chips
- 1 cup peanut butter
- 4 cups cocoa krispies

Melt chocolate chips and peanut butter in Tupperwave casserole. Microwave covered, on high for 2 minutes. Stir, cover and cook another minute. Stir in cereal and press mixture into buttered Snack 'N Store. Chill and cut into bars.

## CARAMEL APPLES IN A DISH

(Yummy & easier to eat than the apple on a stick!)

- 1 c. firmly packed brown sugar
- $\frac{1}{2}$  c. whipping cream (heavy cream) - not whipped
- 4 tbsp. white Karo syrup

Add ingredients in Stack Cooker  $1\frac{3}{4}$  qt. Stir to combine then microwave on Hi power for 1 min. Stir. Microwave 1 more minute on Hi power. Can store in the refrigerator & reheat on 50% power.

To serve: Spoon over individual dish servings of chopped apples.\* To chop apples, quarter & core the number of apples you want to use. Put two apples at a time in the Tupperware Quick Chef. Turn handle just a couple of times for "chunky" apples. Turn as many times as you wish for fine chopped apples. (Can add chopped nuts!)

Options: Serve over vanilla ice cream (or your choice of flavors) Mix chopped apples into caramel & serve over ice cream!

## HALLOWEEN POPCORN BALLS

- 1 cup white corn syrup
- 1 small orange Jello
- $\frac{1}{2}$  cup granulated sugar
- 9 cups popped popcorn

Mix Jello, syrup and sugar and heat to boiling point. DO NOT BOIL. Pour syrup over popped corn. Butter hands to make popcorn balls. Let cool on waxed paper.