**JEL-RING MOLD RECIPES (NON-DESSERT)**


# Deviled Egg Mold

1 pkg. Gelatin powder

½ cup Water
1 tsp. Salt

1 Tbs. Lemon Juice
¼ Tsp. Worcestershire Sauce

¾ cup Mayonnaise

1/8 Tsp. Cayenne Pepper
1½ tsp. Onion, grated
½ cup Celery, finely chopped

¼ cup Bell Pepper, grated
¼ cup Pimentos, chopped

4 Eggs, hard boiled & chopped
12 oz Black Olives

Crackers

In small saucepan, sprinkle gelatin on water to soften.

Place saucepan over low heat & stir until gelatin dissolves.

Remove from heat.

Add salt, lemon juice, Worcestershire sauce & pepper.

Cool.

Stir in mayonnaise.

Fold in onion, celery, bell pepper, pimentos & eggs.

Pour into Jell-Ring mold.

Chill until firm.

Dip mold into warm water.

Place serving tray on top of mold & turn over, shake mold to remove.

Fill center with olives and place crackers around base.

**JEL-RING MOLD RECIPES (NON-DESSERT)**


**Club Sandwich**

1 Loaf of Square Sandwich bread (cut all crusts off)
Mayonnaise, mustard, vinegar, dressing
Lettuce, onions, pickles, olives Cheese
Meats, ham turkey, bologna, and salami (about 2 -3 pkgs.)
Anything else you like on sandwiches.

You will be making 2 -3 layers of all the ingredients above. Place bread slices around bottom of the mold. Press in to the grooves, corners will overlap. Layer the ingredients above in order, on top of bread. PRESS each layer down. Repeat layers again starting with bread. PRESS as you go depending on thickness of layers, you may be able to get one more layer. End with a layer of bread. Seal and refrigerate for 1/2 an hour.

**JEL-RING MOLD RECIPES (NON-DESSERT)**

 **Confetti Rice**

Cook rice (in your microwave of course!) Add a small bag of peas and carrots. Stir into rice. Put rice mix in mold (press in really hard). Put serving plate on the top (not the seal). Flip mold over, and remove. Rice should stay in a decent ring for serving!

Gravy boat or relishes can go in the middle!

**JEL-RING MOLD RECIPES (NON-DESSERT)**

**Salads**

Take any macaroni, potato, or rice salad, and spoon into mold. Chill 30 minutes and invert onto plate or tray. Makes a great item to bring to pot lucks or picnics. If you don't have time to make a salad, stop by the Deli, and buy one, place in mold. People will think you spent hours to bring this beautiful salad!

**Meatloaf**

Spray with vegetable spray, press meatloaf mix into mold and refrigerate for 30 minutes and invert onto a cookie sheet. Bake in the oven at the usual temperature. When done, place mash potatoes inside center and Veggies around the outside. Your meal is on one cookie sheet.

# JEL-RING MOLD RECIPES

**Jell-O**

Mold it! You can do a double layer...first one flavor, then when jelled, add a second layer. Want something a little different? Instead of using 1 cup of cold water to jell your Jell-O, use 3/4-cup of Vanilla Ice cream...
your Jell-O will have a creamy flavor to it.

Do a creamy layer first, then a regular layer second!

# JEL-RING MOLD RECIPES


### Banana Ice Cream Cake

Slice bananas to fit top to bottom of Jell-Ring Mold, place in grooves around the outside edge of the mold. Place nuts in Bottom of Ring if desired. Fill halfway with ice cream. Level off and put in a layer of crumbled cookies or Nuts, caramel or chocolate sauce. Fill remainder with ice cream. Seal & freeze for at least 24 hours. Invert onto plate, release inner seal. Slice and serve with chocolate, pineapple & strawberry toppings.

Don't forget the whipped cream!

**As an Ice ring in your Punch**...

Fill with pre-made punch & slices of fruit.(lemons, limes, oranges) Freeze solid. Add to your punch bowl as decoration and it has the added benefit of keeping your punch Cold!

# JEL-RING MOLD RECIPES


# Jell-O No Bake Cheesecake

1 Box Jell-O No Bake Cheese Cake
8 0z. Pkg. cream cheese
1 can pie filling, cherry or blueberry (or use the pkg., from the Box mix)

Prepare crust following directions on box.

Prepare filling following directions on box, and add cream cheese.

Take Jell-Ring Mold and make sure insert is sealed in place.

Spread pie filling around bottom of mold.

Spread cheesecake filling around on top of pie filling.

Spread crust mixture on top of that.

Seal and refrigerate 1 hour.

Take seal off, invert onto a plate or tray.

Release the middle seal and the cherries will start to drain down the sides.

# JEL-RING MOLD RECIPES

**Rice Krispies Treat Wreath**
Prepare 1 and half recipes for Rice Krispies treats. (Before mixing in cereal, add a few drops of food coloring appropriate to the Holiday.) Place large seal on Jell-Ring mold. Spray with vegetable spray (Pam); mix Rice Krispies Treat recipe and press into mold. Fill Jell-Ring mold solid with Rice Krispies treats. Seal and let cool about 30 to 45 minutes and then invert onto Round Cake Taker.
Add anything you wish. I do the following:
**\*Valentines Day** - Take the cake & push in the top, and pull on the bottom to form a heart. (red food coloring, red hots or conversation candy hearts) Drizzle with melted chocolate on top.
**\*Easter**, I place candy in the center and marshmallow bunnies & chicks around the outside no food coloring, and jelly beans)
**\*Halloween** - make 2 and place one upside down then the other right side up on top of each other to make a pumpkin. Then die the mix green and place in the insert for a stem, and place on top. (Orange food coloring and no candies) I use black licorice to make the face.
**\*Christmas**, (food coloring green, and red hots) use M&M's or Red-Hots to make the berries. Take red shoe string licorice and tie a bow on the bottom.

# JEL-RING MOLD RECIPES


## Strawberry Angel food Cake

Angel food cake (with hole in center)
Lg. Box Jell-O (can be sugar free)

Place strawberries in bottom of Jel-Ring Mold. Mix up Jell-O according to directions on box (EXCEPT instead of 2 cups hot and 2 cups cold just use 2 cups hot and 1 cup cold). Pour mixed Jell-O on top of strawberries. Now carefully put Angel food Cake down into the mold on top of the strawberries and Jell-O (do it slowly so that the Jell-O does not spill over the top). The cake will absorb the Jell-O liquid as a sponge. Now seal and chill overnight. When you turn over onto a plate only the strawberries will be glazed and you will have a pink moist Angel Food Cake.

Serve with Cool Whip and Enjoy!!

# JEL-RING MOLD RECIPES


## Twinkie Dessert

1 Box Twinkies Cut in half the long & short way (4 pieces)
2 -10 oz. Pkgs. of Strawberries, thawed

Place slice Twinkies into each groove, inside and outside Spoon strawberries in between Twinkies Seal and freeze for ½ an hour Invert onto plate or tray.

Slice and serve with whipped cream

All Purpose Cleaner

1/4 Pint Rubbing Alcohol

1/2 TBS. Household ammonia (lemon)

1/2 TBS. liquid dish soap

1 QT. Water

Mix all liquid ingredients in a 2 QT. container.

Lay roll of "Bounty "paper towels on the side and cut in half.

Set 1/2 roll in Modular Mate 2.

Remove the cardboard center. Pour 1/2 of the solution on the towels. Turn the towels over and pour the rest. Presto! You have All-Purpose cleaner towels!

ANGEL EGGS

1 Package White Candy Melts or White Chocolate Chips
Rice Krispies
Yellow Food Coloring
Red Sugar

Melt chocolate in microwave, about 2 minutes. Stir until smooth. Reserve 1 cup.
Dollop balance of the white chocolate into the egg tray inserts. Let harden a
few minutes. With the reserved chocolate, add yellow food coloring until
desire yolk color is attained. Add rice krispies (to look like onion/pickle
relish). Dollop a small amount over the white chocolate in the egg inserts.
Sprinkle with Red Sugar.

**Baby Wipes**

1 roll of paper towels

3 cups warm water

2 TBS. "baby magic bath"

 -OR-1 cup water1/2 cup Baby Bath (OR substitute with

1TBS baby oil & 2TBS Baby shampoo)

2 teaspoon alcohol w/ glycerin

1 roll Paper Towels

**Baby Wipes for the Diaper Bag**

Fold paper towels in half & place in Deli-Keeper. Mix together ingredients in the Quick Shake container & pour over towels and seal the Deli-Keeper.

**Baby Wipes for the Baby’s Room**

Cut roll of paper towels in half. Pull out cardboard center tube in each half. Put the towel halves in Modular Mates 2 with Easy Open Cover. Mix together ingredients pour over towels. Pull towels from center of roll. Liquid is halved between each 1/2 roll of towels.

CHOCOLATE KISS

**1 12oz. Package milk chocolate chips**

**5 Tablespoons butter or margarine**

Melt butter and chips by placing in 1 3/4 Qt. Tupperwave Casserole.

Microwave on High 2-3 minutes. Watch this closely and stir if necessary.

Remove from microwave and stir until blended.

Grease the inside of a Tupperware Funnel.

Block the end of the funnel with a miniature marshmallow.

Pour in the chocolate mixture, chill.

Unmold when completely hardened then wrap in foil.

Cut a long thin strip of parchment paper to wrap around the kiss.

You may want to personalize it with a message.

Then wrap kiss in aluminum foil.

It's a perfect treat for someone special.

This recipe makes 2 kisses.

BAKING MIX

10 cups all-purpose flour
2-1/2 cups instant nonfat dry milk
½ cup sugar
¼ cup baking powder
2 Tablespoons salt

Combine all ingredients in a large bowl. Stir ingredients together to blend well.
Store in Tupperware container (Modular Mates Oval 4, Square 3, or Canister).
Label. Store in a cool and dry place. Use within 6 to 8 months. Makes
about 13 cups of Pancake/Waffle Mix.

**Perfect Pancakes/Waffles
1-1/2 cups Baking Mix
1 egg, slightly beaten
1 cup water
2 Tablespoons vegetable oil

Spray Waffle Baker with non-stick cooking spray (Pam), and preheat. Combine water, oil, and egg in Mix-N-Stor Plus Pitcher.**

**Add Pancake/Waffle Mix and blend well.**

**Let stand 5 minutes.**

**Cook on hot Waffle Baker until lightly browned.**

**(Use same recipe for pancakes, only cook pancakes on a griddle.)**

Golden French Toast

2 eggs, beaten
1 cup milk
1 cup Pancake/Waffle Mix
10 slices bread

In a medium, shallow bowl, combine eggs, milk and Baking Mix. Blend well.

Dip bread slices into the batter.

Cook on a hot, griddle (sprayed with Pam) about 3 to 4 minutes, until lightly browned on both sides.

Monte Cristo Sandwiches



12 slices white bread
Mayonnaise
12 thin slices natural Swiss cheese
6 thin slices baked ham
6 thin slices roast turkey
2 eggs, beaten
1 cup milk
1 cup Pancake/Waffle Mix
Powdered sugar, for garnish
Currant jelly, for garnish

Spray griddle with Pam. Preheat griddle to 350 degrees F.

Spread 1 side of each slice of bread with a thin coating of mayonnaise.

Assemble each sandwich using 2 slices of Swiss cheese, 1 slice of ham and 1 slice of turkey.

Trim crusts with a sharp knife, making the edges even.

Cut each sandwich in half. Set aside.

Combine eggs and milk in a shallow dish. Add Baking Mix.

Dip each sandwich into the batter.

Grill about 3 to 4 minutes, until lightly browned on both sides and cheese begins to melt.
Lightly sprinkle with powdered sugar and currant jelly.

(Variation: Omit turkey slices and use 12 slices of ham.)

**Citrus Eye Opener**

1 12oz. Can of frozen OJ, thawed
1 6oz. Can frozen lemonade, thawed
1 1/2 cups cold water
1 One-litre bottle ginger ale, chilled

Mix first 3 ingredients together in the 2 qt. Impressions Pitcher. Just
before serving add chilled ginger ale, stir gently to mix. Serve over ice
for a refreshing beverage anytime.

Maple Orange Glazed Ham

1 8oz. pkg. fully cooked ham steaks
1/4 cup maple syrup
1 T. frozen OJ concentrate
pinch of ground cinnamon

Separate ham steaks and place in

1 3/4 qt. Tupperwave Stack Cooker. In a small bowl stir together syrup,

OJ, and cinnamon.

Spoon over ham.

Cover with 3/4 qt. Tupperwave casserole/cover and stack on top of omelet in 3 qt.

Favorite Omelet

**2T margarine**

**1/3-c. milk
1/8 c. chopped green pepper**

**Dash salt & pepper**

**2 sliced green onions**

**1 c. shredded Colby/jack cheese
1/2 c. sliced fresh mushrooms**

**6 eggs, slightly beaten**

 **Melt margarine in 3 qt. Tupperwave and add vegetables. Sauté for 3 min. on high.**

 **Meanwhile, in Mix & Store Pitcher, beat together eggs, milk, salt and pepper.**

**Pour egg mixture over vegetables.**

**Cook on high uncovered for 2 min.
Push cooked portions to center then cook again for 2 min. on high.**

**Sprinkle cheese on top, stack ham steaks on and cook another 2 min. on high.**

 **Makes 4 servings.**

**Graham Streusel Brunch Cake**

 1 Cup Graham Cracker Crumbs

 1/3 Cup Packed Brown Sugar

 1/3 Cup Chopped Nuts

1 tsp. Cinnamon

1/3 Cup Butter or Margarine

1 pkg. yellow cake mix

Glaze:

1/2 Cup Powdered Sugar

1 tbs. Milk

Put cone in Tupperwave 3-quart casserole. Spray with Pam.

In a small bowl, combine graham cracker crumbs, brown sugar, nuts, cinnamon, and butter.

Microwave on high to melt butter. Stir to blend.

Spread half of streusel mixture in prepared dish.

Prepare cake mix as directed on package. Pour half of batter into dish.

Top with remaining streusel mixture, then remaining batter. Microwave on high for 10 to 12 minutes. Let stand for 5 minutes. Invert onto platter. Blend powdered sugar and milk. Drizzle over cake.

UPSIDE DOWN BRUNCH CAKE

3Tbsp. Margarine or butter

1/3 cup brown sugar

1 9 oz. pkg. corn bread mix

6 pineapple rings

6 slices Canadian bacon

Place butter and brown sugar in TW 1QT, 1 3/4 QT, or Ovenworks 2 QT Square, and microwave for 1 minute at 100% power.

Stir & cook an additional minute so syrup will caramelize. Prepare corn bread according to package directions & set aside. In bottom of cake pan, on syrup, place 1 pineapple ring in the center, and remaining rings around it.

Place a piece of bacon on top of each pineapple ring and

top with cornbread batter.

Cook cake for 8 to 12 minutes at 70% power.

Let cool several minutes and turn onto serving plate.

Cut into wedges and serve with hot maple syrup.

CARMEL NUT ROLL

2-3 Tbsp. butter

1/2 cup brown sugar

2 Tbsp. corn syrup

1/2 cup pecan halves or pieces

1/4 cup maraschino cherries, halves or quartered

1 roll (10 oz.) canned refrigerator biscuits

In 3 QT. Tupperwave Casserole, melt butter 30 seconds on high.

Mix in 1/4-cup brown sugar & corn syrup.

Tilt casserole to side, put cone in center, to form a ring mold. Place nuts & cherries in syrup.

Cut biscuits in half; roll in the remaining 1/4-cup of brown sugar, and place on top of nuts & cherries.

Microwave 3 to 5 minutes at 50% power, uncovered, being careful not to overcook.

Cool slightly, and turn onto TupperWave Cover, leaving 3 QT inverted for a while so glaze will run.

MEXICAN EGG AND CHEESE RING

Break 8 eggs into Mix-n-Stor Pitcher, beat with E-Series Whisk.

Add:

 1 Cup Cottage Cheese

1 sm. can diced green chilis

2 cups grated mild cheese

(Cheddar & Jack or cheddar only, however you like it)

1 tbsp. of chives or green onions

8 pieces of cooked and crumbled bacon

Blend all ingredients together and pour in

Tupperwave 3-qt. Casserole with cone.

Microwave 12-15 minutes on high,

rotating the casserole once.

Serve with guacamole, salsa and/or sour cream!!

**-MARINADES-**

Basic Marinade
1/4 cup red wine vinegar (or regular)
1/4 teaspoon onion salt or powder
2 tablespoons vegetable oil
1/4 teaspoon garlic powder or
1 clove pressed
2 tablespoons soy sauce 1/4 teaspoon black pepper
2 tablespoons catsup

**Oriental Marinade**
1 teaspoon sugar
1/2 cup soy sauce
1/4 teaspoon ground ginger (or more to taste)
1/4 cup water
1/4 teaspoon garlic powder (or 1 clove well pressed)
2 tablespoons vinegar
1 tablespoon vegetable oil
This is especially good with chicken.

**-MARINADES-**

**Tarragon and Lime**

1/2 cup lime juice
1/4 cup vegetable oil
1 teaspoon tarragon (or several sprigs fresh, chopped fine)
1 teaspoon onion salt
1/4 teaspoon black pepper

This is good for chicken or fish.

Tomato-based Marinade
1 8 ounce can tomato sauce
1/4 teaspoon basil or oregano
(or both)
2 tablespoons lemon juice
1/4 teaspoon onion salt
1 tablespoon vegetable oil
1/4 teaspoon garlic powder
(or one clove pressed)
2 teaspoons Worcestershire sauce
1/4 tsp. black pepper

Good with beef or lamb.

**-MARINADES-**

If you like a spicier marinade, add hot chili powder or oil to any of the above marinades. Sometimes I use just plain soy sauce with a clove of pressed garlic, and a bit of chili powder sprinkled directly on a piece of chuck roast and cooked partly as a roast in the oven after broiling both sides.

All of these can be stored in the refrigerator or frozen. Remember, fresh
ingredients tend to break down quickly; so dried herbs are recommended if you
wish to refrigerate it for any length of time.

Also, do not attempt to reuse marinades that have been in contact with raw meats, fish or poultry. Even for a table sauce the same day, they should be cooked at the boiling point for at least a minute.
Throw away anything remaining



**-MARINADES-**

**Volcanic Rub**
Vary the heat of this rub with the number and kind of hot peppers.

Habaneros, scotch bonnet, Thai bird chills, serranos, and jalapenos are in descending order of heat.

Some people can't handle the flesh of these peppers without blistering the skin,

so consider using gloves.

10 habanero chilis, minced
2 tablespoons salt
½ cup mixed herbs; rosemary, thyme, basil or oregano
1/4 cup coarse black pepper
2 tablespoons chopped fresh parsley
2 tablespoons allspice
2 tablespoons ground coriander

1/4 cup lime juice
4 finely chopped scallions
1/3 cup prepared yellow mustard
1 tablespoon minced garlic
2 tablespoons peanut oil

Mix thoroughly and rub into firm fish steaks, chicken thighs, sausages or
pork ribs. Barbecue, and serve
with a fruit salsa to cool the fire a bit.

Pineapple Salsa:


One can of drained crushed pineapple

Chopped red and green bell pepper

1/4 cup lime juice

A crushed and minced garlic clove

1/3 cup chopped cilantro

A bit of grated ginger well mixed,

will make a nice accompaniment.

3 Cans 10-ct. Biscuits

 1 cup sugar

 1 cup light brown sugar

 1 tsp. cinnamon

 1 stick margarine

 ½ -1 cup chopped nuts

1. Cut biscuits into quarters and place in sealable bowl. Mix 1 cup sugar, ½ cup brown sugar, cinnamon, and nuts. Pour over biscuits. Seal bowl and shake very well to coat biscuits.

 2. Place cone in 3 Qt. Tupperwave Casserole. Place biscuits around cone. Melt margarine and ½ cup brown sugar. Mix well and pour over biscuits. Cover and microwave 7-10 minutes. Invert on tray and serve, pulling apart in sections. ENJOY!!!!



 1 Box Crispix Cereal

 1 Bag Chocolate Chips

 1 Box Powdered Sugar

 1 Cup Peanut Butter

Pour cereal into THATSA BOWL. In TUPPERWAVE 1 ¾QT CASSEROLE melt peanut butter and chocolate chips. (Approx. 1 ½ minutes on high in microwave) Pour mixture over cereal. Add box of powdered sugar, place seal on bowl and ***SHAKE, SHAKE AND SHAKE A BIT MORE!!*** Finally, unseal bowl and serve. *ENJOY!*

Popcorn Recipes


## Carmel Corn

2 bags of Microwave Popcorn 1 stick margarine

1 cup light brown sugar

1/4 cup light Karo Syrup

1 tsp. baking soda

1 brown bag

Pop 2 bags of popcorn and place in large brown paper bag. Combine

 margarine, brown sugar and syrup in 1 3/4 TW casserole. Heat on high for 5 minutes, stirring every 2 1/2 minutes. Stir in baking soda (mixture will foam). Pour over popcorn in bag & shake. Place bag in Microwave. Heat on high 1 minute. Shake, heat one more minute, and shake. Store in airtight containers.

# Cheese Flavored Popcorn

Spread Cheez-Whiz into bottom of Mixing Bowl. Place 2 bags of microwave popped popcorn into the bowl, seal and shake.

# Seasoned Popcorn

Put 2 bags of microwave popped popcorn into Mixing Bowl. Melt 1/2 stick butter and stir in 1 pkg. Good Seasons Zesty Italian or Ranch Salad dressing mix or 1 pkg. of Taco Seasoning. Pour mixture over popcorn. Seal the bowl, and shake well to coat.

Super Salad Ideas from your Tupperware Consultant

**Dressings on the quick:**

Use the Tupperware Midgets to combine and keep the following spice blends.

# Riviera French

1 TBSP Sugar

1/2 tsp. dry mustard

1/2 tsp. Paprika

1/2 tsp. salt

1/2 tsp. onion powder

1/4 tsp. pepper

# Onion or Garlic

1-tsp. onion powder or 1/2 tsp. garlic powder

1/2-tsp. dry mustard

1/2 tsp. Salt

1 tsp. parsley flakes, crumbled

1/2 tsp. Pepper

1 pinch of paprika

1 pinch of sugar

# Herb

2 tsp. dried dill weed or chives

1-tsp. parsley flakes

1/2 tsp. Dry mustard

1/2 tsp. Salt

1 tsp. Pepper


# Old Fashioned French

1-tsp. parsley flakes

1/2 tsp. onion powder

1/2 tsp. Sugar

1/2 tsp. Dry mustard

1/2 tsp. Salt

1/4 tsp. Pepper

1/2 tsp. garlic powder

1/8 tsp. crushed celery seed.

# Italian

1/2 tsp. Sugar

1/2 tsp. dry mustard

1/2 tsp. Salt

1/2 tsp. garlic powder

1/2-tsp. sweet red pepper flakes

1/4-tsp. Pepper

1/4-tsp. Oregano

1/4 tsp. onion powder

1 pinch of paprika

**To make salad dressings:**

**Place 1/4-cup vinegar, 2 tablespoons water and mix into quick shake; shake to blend; set aside for at least 30 minutes. Add 1/4-cup oil, shake well; refrigerate any leftovers.**


# Ranch Dressing Mix

1/2 cup salt

1 tbs. onion powder

1 1/2 tbs. garlic powder

1/3-cup parsley flakes

1 1/2-tsp. pepper

Place in modular mate oval 1, seal and shake.

**To Make:**

**Combine 2 1/2 tablespoons dressing mix, 1-cup mayonnaise, and 1-cup buttermilk in quick shake. Shake.**

## Microwave Croutons

5 cups bread crumbs

½ stick butter

1 TBS. crouton seasoning\*\*

3 TBS. Parmesan cheese

Place bread crumbs in Large Deep Rock’N Serve and microwave on high for 2 min. Melt butter in Small Rock’N Serve on medium for about 1 minute:

 Stir in seasoning and stir again.

Microwave on high for 3-4 min, stirring once.

They should be crisp and almost dry (bread cubes will crisp as they cool).

 Store in a Modular Mate container to keep fresh.

\*\*Crouton seasoning:

3Tbs. Garlic salt 7tsp. Garlic powder 7 tsp. Onion powder

2 tsp. Basil 2 tsp. Oregano 1 tsp. Thyme

1 tsp. Marjoram 1 tsp. White Pepper.

Put all spices into a large spice shaker, seal and shake to combine spices.

Makes enough seasoning for 10 batches of croutons.

# StrawberrySauce

1- 15 ounce pkg. frozen strawberries

Water

1 tbsp. Corn starch

2 tbsp. Sugar

Salt

Thaw berries. Drain. Measure juice.

Sieve to remove seeds.

Make up to 2 cups with water.

Add a little water to the dry mix before adding to the berries, as you would if you were making gravy.

Then add this mixture to the berries.

Mix and cook till thick (about 1 minute).

## Chocolate Sauce

1 cup brown sugar

3 tbsp. Cocoa

2/3 cup syrup

4 tbsp. Butter

Cook until not sugary.

Remove from heat and add ¾ cup canned milk.

# Butterscotch Sauce

1 ¼ cups brown sugar

2 tbsp. Syrup

¼ cup milk

3 tbsp. Butter

Boil gently for 2-3 minutes.

Serve!

# Hot Fudge Sauce

1 tbsp. Butter

2 tbsp. Cocoa

1/3 cup water

1 cup white sugar

2 tbsp. Syrup

1/8 tsp. Salt

½ teaspoon vanilla

Heat all but vanilla in heavy pot till dissolved. Simmer for five minutes. Remove from heat. Add vanilla.

**Jel-ring Pizza**

**This is done similar to the club sandwich, with 1 loaf of Multi Grain Restaurant Bread with the crusts cut off. First take the Jel-Ring and place in mold middle seal. Line with 1/2 cup grated cheese. Take a piece of bread and place it over the cheese making sure that the bread is at the top of the Jel-Ring that is closest to your body, (you will note the bread only just touches the middle seal. Do this all the way around overlapping the bread so you see no ring. Coat with tomato paste and then place in some chopped ham and onion. Cut bread in half and place over the top (2 pieces) as long as they touch. In to next layer place a little grated cheese and chopped mushrooms and capsicum and cover with 1/2 slices of bread again. Next layer a little grated cheese, chopped salami and pineapple. Next layer more cheese, ham and onion, keep layering up till you have only about 6 slices of bread left and you will find either you have done 4 or 5 layers. To finish top with full slices of bread overlapping again so your filling does not fall out. Tuck in like your making a bed. Place on seal. Then turn out pizza onto a greased tray.**

**Cook in Mod oven 200 degrees until golden and cut with serrated knife.**

Hawaiian Jell-O

1 cup hot water

16oz sour cream

6 oz pkg. Raspberry Jell-O

20 oz can pineapple-undrained.

Dissolve Jell-O powder in hot water.

Whisk in sour cream. Add pineapple (with juice).

Pour into Jel-Ring mold and chill 2-3 hours.

Jell-O salad mold

2 small boxes raspberry Jell-O

1 cup apple sauce

½ cup cold water

2 cups boiling water

1 10oz pkg. Frozen raspberries thawed.

½ cup chopped nuts

Dissolve Jell-O in boiling water; add remaining ingredients. Pour into Jel-Ring mold and refrigerate to set.

Creamsicle Jell-O

2- 3 oz pkg. Jell-O

2 cups hot water

2 cups vanilla ice cream, softened

3 ice cubes

In a Thatsa Bowl Jr.™ (3 Qt.), put in Jell-O powder add boiling water and mix well. Add ice cubes and mix slowly until ice melts. Add softened ice cream and chop up into little pieces into Jell-O mixture.

Pour into Jel-Ring mold™, seal completely and place in freezer for about one hour.

TO UNMOLD: Place serving plate in freezer 20 minutes before serving to chill. Remove large seal from mold, place plate over mold and flip over onto plate. Pour 1-cup hot water into center space of mold for about 10 seconds and remove very slowly. Your Creamsicle

Jell-O mold is ready! YUM!

Cranberry-Orange Jelled Salad

3 3oz pkgs. Raspberry or orange Jell-O

3 cups boiling water

Add 1-cup 7-up or ginger ale and 1 cup orange cranberry relish.

Pour into Jel-Ring mold and chill until set.

Orange Cranberry Relish

1 pkg. fresh whole cranberries and 2 medium oranges with skins (wash well)

Cut oranges and put in blender with cranberries. Add 1-cup sugar and mix. Let sit in refrigerator or use in salad.

BLOODY MARY ASPIC

1/2 cup cold water

2 envelopes unflavored gelatin

2 cups tomato juice

2 Tbls. strained fresh lemon juice

5 tablespoons vodka

1 teaspoon Worcestershire sauce

1/4 teaspoon Tabasco sauce

1/4 teaspoon celery salt

1/4 teaspoon pepper

1 cup tomato concasse

1 cup rinsed and drained,

 minced onions

3 tablespoons minced scallion

 greens

1 each hard boiled egg, sliced

1 cup rinsed and drained,

 trimmed watercress

Pour water into a saucepan.

Sprinkle gelatin over the top and allow softening for 5 minutes.

Heat and stir over a low flame to dissolve gelatin. Remove from heat. Stir in tomato juice, lemon juice, vodka, Worcestershire, Tabasco, celery salt, and pepper-mix well. Pour into a large bowl and chill for 45 minutes. Fold in tomatoes and onions

Pour into a mold. Chill for 4-6 hours, until well set Invert onto a serving platter Garnish with sliced egg and watercress

Serve slightly chilled.

LIME JELLO MOLD

4 c. hot water

2 small pkgs. lime Jell-O

24 marshmallows

1 lg. can crushed pineapple

1/2 pt. whipping cream

1 c. chopped nuts

Dissolve Jell-O in water.

Add marshmallows and melt in saucepan over low heat on stove.

Let cool until thick.

Add pineapple, drained.

Whip cream and fold in above mixture.

Add nuts and let cool.

JELLO VEGGIE

1 lg. pkg. lemon Jell-O

1/2-c. fine grated carrots

1/2 c. finely cut half moon shaped celery

1/2 C. SMALL green peas

1 tsp. Vinegar

Dissolve Jell-O per instructions, for firmer Jell-O omit 1/4-c. water.

Add 1-teaspoon vinegar when Jell-O starts to firm up. Fold in veggies. Place small sprigs of celery leaves on top for garnish or parsley.

**MOLDED JELLO SEA SALAD**

**1 lg. lime Jell-O**

**3 c. boiling water**

**1 c. juice from pears**

**1/2 tsp. salt**

**2 tsp. vinegar**

**1 lg. can of pears, diced**

**1-c. fine chopped pecans (or walnuts)**

**6 oz. cream cheese**

**1/8 tsp. Ginger**

**Dissolve Jell-O in boiling water and add salt and vinegar.**

**Pour ½-1” in Jel-Ring mold. Chill remaining Jell-O until syrupy.**

**While Jell-O is cooling, soften cheese using a small amount of milk and blend in ginger.**

**When Jell-O is thick beat at high speed until it is very light and foamy. Add cream cheese and then fold in the pears and nuts. Pour this mixture into mold on top of the solid layer. Unmold on large round plate. Mandarin oranges mixed with coconut or a container of salad dressing can be put in the center.**

WALDORF SALAD

*A beautiful contrast of red gelatin with apples and banana.*

**1 package (3oz.) Jell-O Black Cherry or Cherry Gelatin**

**Dash of salt**

**1 cup boiling water**

**3/4 cup cold water**

**1/2 cup diced apples**

**1/2 cup diced banana**

**1/4 cup chopped celery**

**Dissolve Jell-O Gelatin and salt in boiling water.**

**Add cold water.**

**Chill until very thick.**

**Fold in remaining ingredients.**

**Spoon into a Jel-Ring Mold.**

**Chill until firm.**

**Unmold.**

**Makes about 3 cups, or 6 servings.**

**CHICKEN CORDON BLEU**

Chicken breast

Slice of ham lunchmeat

Slice of Swiss cheese

Mayonnaise

Bread crumbs

Parmesan cheese

Place the ham and Swiss cheese on top of the chicken breast. Make sure the chicken breast is nice and flat. Roll and secure with toothpick. Then brush mayonnaise on the outside. Roll the outside in the breadcrumb & Parmesan cheese mixture. Microwave in the small rock n serve for approx. one and 1/2 minutes. If you need more, stack up to five in the large shallow and multiply 1.5 minutes by the number of chicken breast you have inside.

Cheddar Potato Casserole

*1 cup milk*

*4 tablespoons melted margarine*

*1/2 t salt*

*1/2 t pepper*

*1 24oz bag frozen hash brown potatoes, thawed*

*1 tsp. paprika*

*3/4 c shredded cheddar cheese (or more, depending on taste)*

*In 3 qt. Tupperwave, combine milk, butter and spices. Add potatoes and cheese; mix well. Cook on high for 12 - 15 minutes or till bubbly.*

CHICKEN SEASONING MIX

**1 TBSP. rosemary;**

**1 TBSP. oregano;**

**1 TBSP. sage;**

**1 TBSP. powdered ginger**

**1 tsp. marjoram;**

**1-1/2 tsp. thyme;**

**3 TBSP. brown sugar**

**3 TBSP. dehydrated parsley flakes**

**1 tsp. black pepper**

**1 TBSP. paprika;**

**2 TBSP. garlic salt**

**2 TBSP onion salt**

**4 crushed chicken bouillon cubes**

**1 env. Tomato cup-of-soup mix**

**Flour**

**Pulverize all ingredients except flour in an electric blender or force them through a fine strainer.**

**Store in airtight container (that means Tupperware), to use as needed.**

**To coat chicken before frying, blend 1 oz. mix with 1 cup of flour.**

Ginger Raisin Sauced Carrots

½ cup water

¼ cup golden raisins

2 Tbsp. Margarine or butter

2 Tbsp. Honey

1 Tbsp. Lemon Juice

¼ tsp ground ginger

2 cups thinly sliced carrots

In Cover stir together water, margarine, honey, lemon juice, and ginger. Add raisins. Add carrots. Stack and cook.

# Herb-Coated Chicken

1/3 cup seasoned fine dry bread crumbs

1 tsp. Dried parsley flakes

½ tsp. Dried basil, crushed

½ tsp. Paprika

¼ tsp. Salt

¼ tsp. Dried thyme crushed

1 ½-2 lbs. Meaty chicken pieces (boneless skinless breasts work great)

2 Tbsp. Margarine or butter melted

Combine crumbs, parsley, basil, paprika, salt, and thyme in shallow dish. Set aside. Brush chicken pieces with melted margarine (I usually dip chicken in dish with melted butter, bit faster than brushing) Coat chicken with crumb mixture. Arrange chicken in the middle casserole of your stack cooker with the meatiest portions toward the outside edge of the casserole. Stack and cook.


# Texas Rice

1 ½ cups water

1 ¼ cups quick-cooking rice (minute rice)

1 single-serving-size envelope instant creamy chicken soup mix

1 tsp. Dried minced onion

In bottom casserole mix all ingredients.

Stack and cook.

Stack all three recipes and cook on high for 25 minutes in the microwave.

Clothes Softener

2-3 Cups Water

1 Cup liquid Fabric Softener

3 sponges cut in 1/2

Combine water & fabric softener in large

Pick- A –Deli.

Cut the household sponge in half and soak pieces in softener mixture.

Just pull up the handle, squeeze to remove excess softener and toss in dryer.

Turtle Cake

**1 package chocolate cake mix**

**1 cup sour cream**

**1 cup water**

**3 whole eggs**

**1 cup chopped pecans**

**1 jar caramel ice cream topping**

**Place pecans around the cone in the Tupperwave 3-quart casserole. Mix together (using Mix-N-Stor Plus Pitcher) the cake mix, sour cream, water, & eggs. Pour cake mixture on top of the pecans. Then top the cake mixture with 2/3 cup of caramel topping. Do not let the caramel touch the sides. Microwave on medium for 9 minutes. Microwave on high for 8 minutes.**

HOT CHOCOLATE MIX

**1 lb. of Nestle Quick**

**1 pkg. Instant Dry Milk (8-qt.)**

**8 oz. of Powder Cream (Creamora)**

**1/4 cup of Powder Sugar**

**Mix & Store in a M.M. Rect. 2**

**To Serve: - Mix 1/3 part mixture to 2/3 parts boiling water**

BANANA-BERRY BLITZ

1 Medium frozen peeled banana

½ cup frozen raspberries or strawberries

1 Scoop (1/2-cup) low- or non-fat yogurt

1 cup regular or diet ginger ale

In blender, place ingredients in order given. Place cover firmly on blender jar and blend at highest speed until smooth.

For one serving, pout into Tupperware 24oz. Tumbler with Drip-Less Straw Seal; for two servings fill two Tupperware Impressions 11 oz. Tumblers with Drip-Less Straw Seals. Insert straw and serve.