

Deep dish cobbler

2 (15 oz.) cans sliced peaches in light syrup
9 oz. butter recipe cake mix
(1/2 of 18.25 oz. cake mix)
1 tsp. Cinnamon-Vanilla Spice

Makes 8 servings



Pour fruit into 9" Round Silicone Form. Add cake mix and lightly sprinkle on Cinnamon-Vanilla Spice. With Silicone Spatula cut into fruit mixture about 8 times allowing cake mix to slightly moisten. Bake for about 15 minutes at 350°F until cobbler is lightly golden.

Recipe Variation:

Blueberry Substitute blueberry filling for peaches.

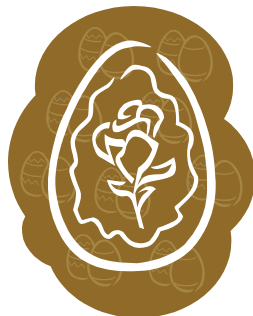
Cherry Substitute cherry filling for peaches.

Apple Substitute canned apples for peaches.

Raspberry Substitute raspberry filling for peaches.

Buttery chocolate toffee squares

44 club style saltine crackers
1 cup light brown sugar, packed
1 cup (2 sticks) unsalted butter
1 (12 oz.) pkg. milk chocolate chips
2/3 cup chopped pecans
1/4 tsp. Cinnamon-Vanilla Spice (optional)



In the Base of the Oval Microwave Cooker, melt butter and brown sugar for 1 1/2 minutes; stir with Silicone Spatula until sugar is dissolved and microwave an additional 2-2 1/2 minutes until a caramel sauce has been made. Meanwhile, lay crackers side by side, salt side up on a 10 1/2" x 15 1/2" jelly roll pan lined with a Silicone Wonder™ Mat. When caramel sauce is ready, carefully pour over crackers, spreading out to an even layer with a Silicone Spatula. Bake for 10 minutes at 350°F. Remove from oven and immediately sprinkle chocolate over mixture; smoothing out with a Silicone Spatula. Add chopped nuts. Chill and break into pieces. *Please Note: Texture will be a softer toffee.*

Thanksgiving

Cooking With Tupperware



Compliments of your Tupperware consultant:



Appetizer

Choose one or two from the list below

Crudités w/Southwest Chipotle Sauce

Spicy Mexicali dip

Tortilla chips

Go-Go guacamole dip

Vegetables

Select two or more from the list below

Perfect Sweet Potatoes

Mashed Potatoes

Onion Ring Casserole

Party Broccoli



No Bake Pumpkin Pie

4 oz. cream cheese (1/2 of 8 oz. pkg.)
softened

1 cup milk

1– 15 oz. can pumpkin

2 pkg. vanilla instant pudding/pie filling

1 tbsp. sugar

1 tbsp. of pie spices or 1 tsp. ground cinnamon (or use Tupperware's Cinnamon/
Vanilla spice instead!)

1/2 tsp. ginger

1/4 tsp. ground cloves (this equal to the pie spices)

1 graham cracker crust

Put milk in the Tupperware Quick Chef. Add softened cream cheese. Mix until smooth. Add pumpkin, mix well. Add the 2 pudding mixes and spices, mix until it becomes very thick. Pour into pie shell and chill about 1/2 hour. Garnish with whip cream. CUT, SERVE & ENJOY!



Key Lime Pie

1 (14 oz.) can fat-free,
sweetened condensed milk

3 large eggs

4 oz. key lime juice (bottled

or fresh)

1 (6 oz.) vanilla wafer cookie crust (or graham cracker crust)

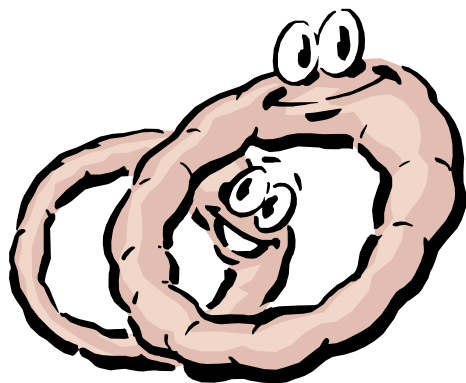
1/8 tsp. Cinnamon-Vanilla Spice

Break eggs into Thatsa™ Bowl, saving the white from 1 egg. Brush this egg over the cookie crust and bake for 5 minutes at 350°F. Add condensed milk to eggs; stir together and then add lime juice and Cinnamon-Vanilla Spice. Pour into crust and bake at 350°F for 12-15 minutes until set. Chill until time to serve.

French Fried Onion Ring Casserole

- 1 can Durkee French Fried Onion Rings
- 2-10 oz packages of broccoli
- 2-10 oz packages of cauliflower
- 1 can cream of celery soup undiluted
- 2 cups sour cream
- 1 medium onion chopped lightly and sauté
- 1/1/2 cups graded sharp cheese
- 2 eggs well beaten

Steam vegetables in Oval cooker or Microsteamer. Drain well if needed. Put in bottom of Oval Cooker or Large Deep Rock-n-Serve. Sprinkle grated cheese through. In Mix-n-Stor Plus mix soup, sour cream, eggs, spices and 1/2 can of onion rings pour over top. Microwave on high uncovered until heated through last 2-3 minutes add Durkee fried onion rings. Serves 8



Main Dish

Choose no more than two from the list below

- Roast Turkey w/ bread dressing
- Pork With Mustard Sauce
- Cranberry Ham
- Cheese Enchiladas
- Roast Beef

Salad

Select two or three from the list below



- Cranberry sauce
- Molded Lime Jell-o Salad
- Divine Vegetable Salad
- Relish Tray

Dessert

Select one heavy and one light dessert from the list below



- No Bake Pumpkin Pie
- Deep dish cobbler
- Key Lime Pie
- Buttery chocolate toffee squares

Party Arti Dip

14 oz.) can artichoke hearts, drained
2 green onions, chopped
1/2 cup low-fat mayonnaise
1/2 cup grated parmesan cheese
1 (7 oz.) can chilies, drained (optional)

Combine ingredients in Quick Chef; turn handle until chopped. Place in Base of Oval Microwave Cooker and microwave on High for 3-5 minutes until hot. Serve with crostini, tortilla chips, or pita.



Ranch Salad Dressing

Makes 8 servings

3/4 cup low-fat mayonnaise
1/4 cup buttermilk
2 Tbsp. water
1 1/2 Tbsp. South West Chipotle Seasoning
Place ingredients in Quick Shake® container; seal and shake it up! Refrigerate until ready to serve.



Divine Vegetable Salad

1 large head cauliflower, cut into flowerets
1 bunch broccoli, cut into flowerets
1/2 lb fresh mushrooms, sliced
1 c diced celery
1/2 cu chopped onion
4 oz. artichoke hearts, halved
1 can (4-6 oz) black olives, drained
1-1 1/2 c cherry tomatoes, halved
1 bottle Italian dressing
1 c. mayonnaise
3/4 Tbsp. lemon juice
2 tbsp. lemon juice
2 tsp. dill weed



Heat Italian dressing for 1-2 minutes at 100% power and pour over all the vegetables and marinate overnight or longer in Season Serve Container. Combine mayonnaise, chill sauce, lemon, dill and salt. Drain vegetables and top with mayonnaise sauce. Let stand several hours before serving.

Molded Jell-o Salad

1 large package of lime jell-o
1 med. Cucumber
2-3 carrots



In Mix-n-Store Mix jell-o according to package directions for a molded salad. Pour into Jel-ring mold. Slice cucumber into very thin slices. Using the Grate-n-Measure grate carrots. Pour all of the vegetables into the Jel-ring seal and let set several hours. Serve with Miracle Whip as a topping if desired.

Roast Beef Continued

In Oval cooker microwave at 100% power for 5 minutes. Reduce power to 30%. If time permits, cook partially covered, for 13-20 minutes per pound. Turn the roast over halfway through the cooking time. When cooking time has finished or the internal temperature has been reached, remove from the microwave and tent with aluminum foil, shiny side to meat. Let stand 5 to 10 minutes before serving ongoing cooking time.

Cheese Enchiladas Serves 8

- 1 cup grated low fat cheddar cheese
- 1 cup grated light jalapeno pepper cheese
- 1 cup grated lighted Monterey Jack cheese
- 1 (4oz) can chopped mild green chilies
- 1 (10 3/4 oz) can enchilada sauce
- 3 chopped green onions including tops
- 8 (10 inch) flour tortillas



Mix all cheeses except for 1/4 cup cheddar cheese with green chilies and onions. Set aside. Soften Tortillas in Microsteamer. Fill tortillas equally with cheese mixture. Roll, envelope style. Place seam side down in Oval Micro Cooker. Top with enchilada sauce. Sprinkle with remaining cheddar cheese and microwave, covered, at 70% power for 10-15 minutes or until very hot.

Cranberry Sauce

- 1 lb fresh cranberries
- 1 c sugar
- 1/2 teaspoon cinnamon, optional 1 (6 oz)can frozen orange juice concentrate



Place cranberries in a Heat'N Serve in a ring position. In a measuring cup defrost juice, add sugar and microwave for 2 minutes at 100% power. Pour over berries, cover and microwave for 5 minutes at 100% power

Go-Go Guacamole

Makes about 2 cups

Using a **Chef Series™ Paring Knife**, peel and slice onion into 4 pieces; place in **Quick Chef** with blade, cover and turn handle until onion is roughly chopped. Add remaining ingredients; cover and turn handle a few times until desired consistency. Use **Saucy Silicone Spatula** to place into an **Open House™ Dip Bowl**.

Serving Suggestion: Serve with favorite tortilla chips or use as a topping for Tacos



Spicy Mexicali Dip

Makes about 2 1/4 cups

- 1 (14 oz.) can artichoke hearts, drained
- 1/2 cup low-fat sour cream
- 1 cup shredded Mexican style cheese
- 1 (10 oz.) can diced tomatoes with chilies, drained
- 1 Tbsp. **Southwest Chipotle Seasoning**

Chop artichokes in **Quick Chef** with blade. Place all ingredients in Base of **Oval Microwave Cooker**; blend together with **Saucy Silicone Spatula**. Microwave on High for 3-5 minutes. Serve with tortilla chips, or Toasted Pita Crisps

Party Broccoli

This is a rich dish but very elegant. If you wish to cut down on nuts and margarine you may do so

- 2 (10oz) packages frozen chopped broccoli
- 1/2 cup melted low fat margarine
- 1/2 (3oz) package dehydrated onion soup mix
- 1 cup chopped pecans
- 1 (8oz) can water chestnuts, drained and chopped
- 1/4 cup seasoned dry bread crumbs



Defrost and drain broccoli. Mix margarine, soup mix, pecans and water chestnuts. Stir gently through broccoli. Pour into the Micro Cooker bottom. Cook 4-10 minutes at 100% power. Sprinkle with crumbs before serving.

Perfect Sweet Potatoes

Drained canned sweet potatoes may be substituted for this recipe if fresh potatoes are not available

- 6 sweet potatoes, approximately 2 pounds
- 1/2 cup packed brown sugar
- 1/3 cup broken cashews
- 1/4 teaspoon ground ginger
- 1/2 teaspoon salt
- 1 (8oz) can sliced peaches in juice
- 3 tablespoons low fat margarine
- 1/2 cup flaked coconut, optional



Cook potatoes 6 min per pound in Micro Cooker. Cool, peel and sliced. Mix sugar, nuts and spices. Drain peaches. Layer 1/2 potatoes, peaches and sugar mixture. Repeat layers and dot with margarine. Cook covered for 10-15 minutes at 70% power. Sprinkle with coconut and heat uncovered for another



Cranberry Ham

When cooking a whole 3-4 pound ham, baste all sides before placing it in the microwave. Cover in Large Deep Rock-n-serve heat for 6 minutes per pound at 50% power. Half way through the cooking period, turn the ham over, rotisserie style. Ham is precooked and only needs to be reheated. Not actually cooked. If desired, this recipe may be basted and cooked with thickened sauce poured over the ham right before serving.

- 1 cup fresh cranberries
- 1/2 cup sugar
- 1/4 cup red wine
- 1 teaspoon grated orange rind
- 2 teaspoon cornstarch
- 2 tablespoon water
- 1 1/2 pounds cured ham, cut into 2-3" slice

Place berries, sugar, wine, and orange peel in 4 cup measure. Mix cornstarch and water. Stir into berry mixture. Microwave for 2-3 minutes at 100% power, stirring once, until sugar dissolves. Place ham in Large Deep and top with berry mixture. Microwave for 12-15e minutes until ham is hot throughout and sauce has thickened

Roast Beef

- 3 Pounds sirloin beef tip roast
- 1/4 teaspoon garlic powder
- 1/2 teaspoon cracked black pepper
- 1/2 teaspoon browning powder, optional
- 3 slices bacon



Dampen roast slightly and rub with garlic powder. Press in pepper. If using browning powder, pierce with fork and sprinkle on powder. Wrap bacon slices around roast and place.
