



TUPPERWARE

POPCORN SEASONINGS!

Chocolate Dessert Seasoning

1 cup unsweetened cocoa powder, sifted
 ¼ cup granulated sugar
 ¼ cup dark brown sugar
 1 tbsp. instant espresso powder (optional)
 ½ tsp. kosher salt (optional)
 1 vanilla bean, cut in half lengthwise*

1. Combine ingredients in a small bowl and store in Tupperware Spice Shakers.
2. Store up to 6 months.

*Or substitute 3 tbsp. vanilla powder.

Cilantro Mojo Seasoning

Zest of 6 limes
 Zest of 2 lemons
 2 tbsp. coarse kosher salt
 3 tbsp. garlic powder
 3 tbsp. onion powder
 3 tbsp. dried oregano
 ¼ cup dried cilantro
 2 tbsp. ground thyme
 1 tbsp. ground cumin
 ½ tsp. cayenne pepper
 1 tsp. ground black pepper

1. Combine ingredients in a small bowl and store in Tupperware Spice Shakers, shake to combine and seal.
2. Store up to 6 months.

Cinnamon Vanilla Seasoning

1¼ cups granulated sugar
 ¼ cup brown sugar
 ½ cup ground cinnamon
 1 tsp. coarse kosher salt
 1 vanilla bean, cut in half lengthwise*

1. Combine sugars, cinnamon and salt in a small bowl and store in Tupperware Spice Shakers, insert vanilla bean halves, shake to combine and seal.
2. Store up to 6 months.

*Or substitute 3 tbsp. vanilla powder.

Italian Herb Seasoning

¾ cup dried oregano
 ¾ cup dried basil
 ¼ cup dried parsley
 ¼ cup onion powder
 ¼ cup garlic powder
 5 tsp. coarse kosher salt
 5 tsp. crushed red pepper

1. Combine ingredients in a small bowl and store in Tupperware Spice Shakers, shake to combine and seal.
2. Store up to 6 months.

Ranch Seasoning

10 tbsp. dried parsley
 4 tbsp. garlic powder
 4 tbsp. onion powder
 4 tbsp. dried dill
 6 tbsp. dried chive

1. Combine ingredients in a small bowl and store in Tupperware Spice Shakers.
2. Store up to 6 months.

Simply Garlic Seasoning

8 Tbsp. Dried Minced Garlic
 2 Tbsp. Dried Chopped Onions
 1 Tbsp. Garlic Powder
 2 tsp. Garlic Salt
 2 tsp. Dried Chives
 1 tsp. Dried Dill weed
 1 tsp. Dried Parsley
 ½ tsp. Dried Basil

1. Combine ingredients in a small bowl and store in Tupperware Spice Shakers.
2. Store up to 6 months.

Southwest Chipotle Seasoning

2½ tbsp. smoked paprika
 ½ cup ground cumin
 1 ½ tbsp. garlic powder
 2 ½ tbsp. chipotle powder*
 2 ½ tbsp. dried cilantro
 ¼ cup onion powder
 2½ tbsp. granulated sugar
 4 tbsp. coarse kosher salt

1. Combine ingredients in a small bowl and store in Tupperware Spice Shakers.
2. Store up to 6 months.

*Or substitute chili powder for chipotle powder.

Steak N Chop Seasoning

½ cup black pepper
 ¼ cup dried minced onion
 ¼ cup garlic powder
 3 tbsp. caraway seeds
 1 tsp. crushed red pepper flakes
 ¼ cup coarse kosher salt
 ½ tsp. dill
 1 tbsp. paprika

1. Combine ingredients in a small bowl and store in Tupperware Spice Shakers.
2. Store up to 6 months.



TUPPERWARE

POPCORN RECIPES!

POP CORN TUPPERWARE Recipes!



Santa Fe Chipotle Popcorn

6 quarts popped popcorn
4 tbs. unsalted butter, melted
2 tsp. Southwest Chipotle Seasoning Blend [*See page 7](#)
½ tsp. Cinnamon-Vanilla Seasoning Blend

Place popped corn in Thatza Mega Bowl. Drizzle butter over popped corn, sprinkle with seasoning blends. Seal and shake popcorn until evenly coated. Serve warm.

Mojo Popcorn

6 quarts popped popcorn
4 Tbsp. unsalted butter, melted
1 Tbsp. Cilantro Mojo Seasoning Blend [*See page 7](#)

Place popped corn in Thatza Mega Bowl. Drizzle butter over popped corn, sprinkle with seasoning blends. Seal and shake popcorn until evenly coated. Serve warm.

Mojo Kettle corn

6 quarts popped kettle popcorn
4 Tbsp. unsalted butter, melted
1 Tbsp. Cilantro Mojo Seasoning Blend [*See page 7](#)

Place popped corn in Thatza Mega Bowl. Drizzle butter over popped corn, sprinkle with seasoning blends. Seal and shake popcorn until evenly coated. Serve warm.

Chocolate Popcorn

6 quarts popped popcorn
2 Tbsp. Chocolate Dessert Blend [*See page 7](#)
2 Tbsp. sugar
½ tsp. kosher salt
4 Tbsp. unsalted butter, melted

Combine dessert blend, sugar and salt in Snack Cup. Seal and shake well to combine. Place popped corn in Thatza Mega Bowl. Drizzle butter over popped corn, sprinkle with seasoning blend mixture. Seal and shake popcorn until evenly coated. Serve warm.



Basic Popcorn - Makes 6 Quarts

½ cup canola oil
½ cup popcorn kernels

1. In a Chef Series 6-Qt. Dutch Oven, heat oil over medium high heat. Add a few kernels to the pot. Once they pop, add remaining kernels to the pot.
2. Once they pop, add remaining kernels, cover and shake the pot until popcorn evenly covers bottom of pot.
3. Shake pot intermittently until popping slows to about 5 seconds between pops.
4. Remove pot from heat and transfer popcorn to Thatza Mega Bowl.
5. Spice it up! The seasoning blend recipes below are the perfect addition.

Basic Kettle Corn - Makes 6 Quarts

½ cup canola oil
½ cup sugar
½ cup popcorn kernels

1. In a Chef Series 6-Qt. Dutch Oven, heat oil over medium high heat.
2. Add sugar and a few kernels to the pot. Once they pop, add remaining kernels, cover and shake the pot until popcorn evenly covers bottom of pot.
3. Shake pot intermittently until popping slows to about 5 seconds between pops.
4. Re-move pot from heat and transfer popcorn to Thatza Mega Bowl.

Italian Parmesan Popcorn

6 quarts popped popcorn
3 Tbsp. extra virgin olive oil
2 Tbsp. Parmesan cheese
2 Tbsp. Italian Herb Seasoning Blend [*See page 7](#)

Place popped corn in Thatza Mega Bowl. Drizzle olive oil over popped corn, sprinkle with cheese and seasoning blend. Seal and shake popcorn until evenly coated. Serve warm.

Steak and Chop

6 quarts popped popcorn
4 Tbsp. unsalted butter, melted
2 tsp. Worcestershire Sauce
1 Tbsp. Steak and Chop Seasoning Blend [*See page 7](#)

Place popped corn in Thatza Mega Bowl. Add Worcestershire sauce to melted butter, mix and drizzle seasoned over popped corn. Sprinkle with seasoning blend. Seal and shake popcorn until evenly coated. Serve warm.



POP CORN TUPPERWARE Recipes!

TUPPERWARE POPCORN RECIPES!

Caramel Popcorn

2 bags microwave popcorn, popped (approx. 13 cups per bag)
 1 stick unsalted butter
 1 cup light brown sugar
 ¼ cup light corn syrup
 1 tsp. baking soda
 1 large brown paper bag



1. Pop popcorn according to package directions, and pour both bags into the large brown paper bag.
2. In TupperWave Stack Cooker 1½-Qt. Casserole, microwave butter, brown sugar and corn syrup on high power 3-5 minutes until melted, stirring halfway through to combine.
3. Stir baking soda into caramel mixture. Foaming is normal.
4. Pour caramel mixture over popcorn and shake to coat popcorn.
5. Place bag in microwave and heat on high power 1 minute, shake.
6. If popcorn still isn't evenly coated, return to microwave and heat 1 more minute on high power and shake again.
7. Allow to cool before enjoying.

Turtle Popcorn

4 cups popped popcorn
 ½ cup semi-sweet chocolate chips
 1 tbsp. salted butter
 ¼ cup brown sugar
 2 tbsp. heavy cream
 ½ cup chopped pecans, pretzels or candies



1. On a baking sheet lined with the Silicone Wonder Mat, spread popcorn in an even layer.
2. Place chocolate chips in the 1-cup Micro Pitcher. Microwave on high power 45 seconds; stir. Microwave on high power an additional 45 seconds; stir until smooth. Drizzle popcorn with melted chocolate.
3. To make the caramel sauce, place butter in the 2-cup Micro Pitcher. Microwave on high power 30 seconds. Whisk in brown sugar and heavy cream until well combined. Microwave on high power 30 seconds, stir. Microwave on high power another 30 seconds, stir. Microwave an additional 30 seconds. Remove from microwave, stir and let stand 3 minutes.
4. Drizzle caramel over popcorn; top with pecans. Let stand 10 minutes or until caramel has set. Serve immediately.

TUPPERWARE POPCORN RECIPES!

Gourmet White Chocolate Sweet N Salty Popcorn

1 bag microwave popcorn, popped (approx. 7 cups per bag)
 1 (11 oz.) bag white chocolate chips
 1 Tbsp. shortening
 1 cup M & M's chocolate candies
 1 cup mini pretzels
 1/2 cup salted peanuts



1. Pop popcorn according to package directions, and pour bags into the large bowl.
2. In TupperWave Stack Cooker 1½-Qt. Casserole, microwave white chocolate chips and shortening for 1 minute, stirring halfway through. Continue cooking at 25 second intervals, stirring each time, until chocolate is completely melted and smooth.
3. Drizzle chocolate over popcorn mixture and gently mix until most pieces are covered with chocolate. Break any large pieces and return to large bowl.

Jello Popcorn Balls or Cake

12 cups white popcorn, popped
 1 (3 oz.) box flavored gelatin (4 serving size)
 1 cup corn syrup, light
 ½ cup sugar



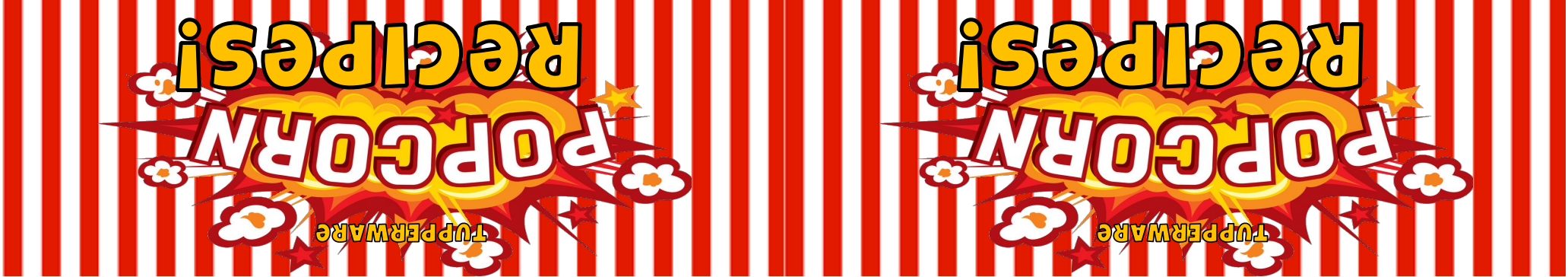
1. Pop popcorn according to package directions, and pour bags into the large bowl.
2. In TupperWave Stack Cooker 1½-Qt. Casserole, microwave Jello, syrup and sugar for 2-3 minutes.
3. Pour syrup over popcorn and gently mix until most pieces are covered.
4. Wet hands with water, and press into ball shapes, or into the Jel Ring Mold For a cake.

Monster Munch

1-16 oz pkg almond bark
 16-20 c popcorn
 1 cup candy corn
 1 ½ cups dry roasted salted peanuts
 1 cup Reese's pieces

Pop corn and place in Mega Bowl or Thatsa Bowl. Add candies, peanuts. Break bark into pieces and melt in microwave using stack cooker. Time will vary per microwave, but do 30 second intervals, stirring in between. Pour over popcorn and stir. Spread onto silicone baking mat. Let dry. Break into clumps and put back into Mega or Thatsa Bowl.

It could also be easily adapted for each holiday just changing the candies. You could use all of the colored M&Ms



Cinnamon Apple

6 quarts popped popcorn
 2 tsp. Cinnamon-Vanilla Seasoning Blend *See page 7
 2 Tbsp. sugar
 4 Tbsp. unsalted butter, melted

Combine dessert blend, sugar and salt in a Snack Cup. Seal and shake well to combine. Place popped corn in Thata Mega Bowl. Drizzle butter over popped corn, sprinkle with seasoning blend mixture. Seal and shake popcorn until evenly coated, top with crushed apple chips. Serve warm.



Parmesan Ranch

6 quarts popped popcorn
 ½ cup grated parmesan cheese
 4 Tbsp. ranch salad dressing mix or Ranch Seasoning *See page 7
 2 tsp. dried parsley
 ½ tsp. onion powder
 ½ cup butter

Combine parmesan cheese, ranch dressing, parsley and onion powder in a Snack Cup. Seal and shake well to combine. Place popped corn in Thata Mega Bowl. Drizzle butter over popped corn, sprinkle with seasoning blend mixture. Seal and shake popcorn until evenly coated. Serve warm.



Oriental Popcorn

6 quarts popped popcorn
 ½ cup butter, melted
 1 tsp. sesame oil
 1 tsp. soy sauce
 ½ tsp. ground ginger
 1 cup wasabi pea-rice cracker mix
 1 cup honey-roasted peanuts

Combine butter, sesame oil, soy sauce and ginger in a small bowl. Place popped corn in Thata Mega Bowl. Drizzle butter soy sauce mixture over popped corn, add crackers and peanuts. Seal and shake popcorn until evenly coated. Serve warm.



Frosty Peppermint Popcorn

6 quarts popped popcorn
 1 lb. white candy coating
 ½ cup crushed peppermint candies

Melt candy coating in Stack Cooker 1-¾ Qt. Casserole. Place popped corn in on a baking sheet lined with Wonder Mat. Drizzle candy coating over popped corn, sprinkle with peppermint candies. Allow to cool then break into pieces.



Chocolate Mocha Popcorn

6 quarts popped popcorn
 2 Tbsp. Chocolate Dessert Blend *See page 7
 1 teaspoon finely ground coffee
 2 Tbsp. sugar
 ½ tsp. kosher salt
 4 Tbsp. unsalted butter, melted

Combine dessert blend, coffee, cinnamon vanilla blend, sugar and salt in a Snack Cup. Seal and shake well to combine. Place popped corn in Thata Mega Bowl. Drizzle butter over popped corn, sprinkle with seasoning blend mixture. Seal and shake popcorn until evenly coated. Serve warm.



Cinnamon-Vanilla Popcorn

6 quarts popped popcorn
 2 tsp. Cinnamon-Vanilla Seasoning Blend *See page 7
 2 Tbsp. sugar
 4 Tbsp. unsalted butter, melted

Combine dessert blend, sugar and salt in a Snack Cup. Seal and shake well to combine. Place popped corn in Thata Mega Bowl. Drizzle butter over popped corn, sprinkle with seasoning blend mixture. Seal and shake popcorn until evenly coated. Serve warm.

