

SUPER BOWL/TUPPERWARE TRIVIA

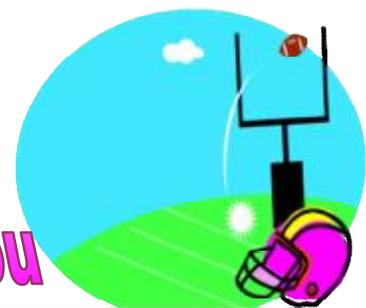
1. What year was the first Super Bowl played?
2. What is the largest Tupperware bowl?
3. What team won the first Super Bowl?
4. What is the smallest Tupperware bowl?
5. What team lost the first Super Bowl?
6. Which set of Tupperware bowls will nest inside each other with the seal closed tightly?
7. Who was the MVP in the first 2 Super Bowls?
8. Which Tupperware bowls have seals that "EXPAND ON DEMAND"?
9. Who said in Super Bowl #3 in 1969, "We'll win, I guarantee it!"?
10. What are Tupperware bowls so famous for?
11. What team has lost the most Super Bowls?
12. What does the letter on the bottom of each Tupperware bowl represent?
13. What is the only team to win the Super Bowl in the '60's '70's and '80's?
14. Who invented the famous Tupperware Seal?
15. Who won the most Super Bowl's in the 1970's? 80s? 90s?

- Answers**
1. 1967
 2. That'sa Bowl
 3. Greenbay Packers
 4. the smidget
 5. Kansas City Chiefs
 6. Impressions Classic Bowl Set
 7. Bart Starr
 8. Stuffedables
 9. Joe Namath
 10. air/liquid tight seal, lifetime guarantee
 11. Minnesota Vikings
 12. Matches corresponding letter on seal
 13. Raiders
 14. Earl Tupper
 15. 1970's - Pittsburgh Steelers; 80s - San Francisco 49ers; 90s - Dallas Cowboys



RazzMaTazz

Appreciates You



"Souper/Salad"

Cookbooklet

Compliments of your

Tupperware Consultant!

Easy Three-Layer Taco Dip

Cream Cheese ~ softened ~ 8 oz
Sour Cream ~ 8 oz
Powdered Taco Seasoning Mix ~ 1 pkg
Salsa ~ mild or hot ~ 10 oz
Cheddar Cheese ~ shredded ~ 1 cup
Monterey Jack Cheese ~ shredded ~ 1 cup
Corn Chips ~ 1 bag

- Combine softened cream cheese, sour cream and taco mix in Jr. Thatsa Bowl.
- Blend thoroughly until mixture is smooth.
- Remove colander from Family-Size Micro-steamer and spread cream cheese/sour cream mixture on bottom.
- Refrigerate for 2 hours.
- Grate the cheese with the Grate-N-Measure and set aside.
- When ready to serve, spread the salsa over the cream cheese mixture.
- Top with shredded cheese.

Mouthwatering Fresh Salsa

Roma Tomatoes ~ 10
Garlic Cloves ~ 2 Large
Fresh Cilantro ~ 1 Bunch
Medium Onion ~ 1
Jalapeno Peppers ~ 2
Lemon or Lime Juice ~ ¼ Cup
Salt ~ to taste

- Chop the tomatoes, onions, jalapenos and cilantro (Quick Chef).
- Combine the ingredients in the 5 ½ cup Impressions Bowl.
- Using Garlic Press, crush the garlic cloves and add to the tomato mixture.
- Add the lemon or lime juice and salt and mix well.
- Refrigerate approximately 4 hours before serving.
- Serve with tortilla chips.

**For a different and pleasing taste: Peel 2 cucumbers using the Horizontal Peeler, chop well (Food Chopper) and add to the salsa.

Half-Time/Tailgating Party

What To Bring!

- ✓ A camera to capture those great memories
- ✓ You'll need: trays, utensils, plates, cups, bottle opener, ice, cups, salt & pepper, and condiments.
- ✓ And for your picnic area: tarps, ropes, bungee cords, tables & chairs, table cloths
- ✓ Break out the BBQ Grill and don't forget lighter fluid, charcoal, utensils, an oven mitt, and an apron.
- ✓ A spray bottle of water will come in handy to douse hot coals and don't forget clean up materials and hand wipes.
- ✓ The food . . . What you bought at the store . . . What you prepared at home . . . What you're cooking on-site!

Super Shaker Cheese Ball

- | | |
|----------------------------|---------------------------------|
| Cream Cheese ~ 1 8-oz. pkg | Cheddar Cheese ~ Grated ~ 1 cup |
| Onion Flakes ~ ¼ tsp. | Barbecue Sauce ~ 1-2 Tbsp |
| Garlic Powder ~ ¼ tsp. | Sliced Almonds ~ ½ cup |

- Soften cream cheese in 10 cup TW Impressions bowl.
- Mix next 4 ingredients and add to cream cheese.
- Mix thoroughly with fork.
- Place seal on bowl and shake in a circular motion.
- Add almonds and shake lightly to coat cheese ball with almonds.

Festive Pinwheels

- | | |
|--|--|
| Ranch Salad Dressing Mix ~ 1 envelope | Diced Pimento ~ 1 jar |
| Cream Cheese ~ softened ~ 2 pkgs ~ 8 oz. | Diced Green Chillies ~ 1 can |
| Green Onions ~ minced ~ 2 | Chopped Black Olives ~ 1 can ~ 2.25 oz |
| 12-Inch Flour Tortillas ~ 4 (12 in.) | |

- Mix the first three ingredients together and spread on tortillas.
- Drain and blot vegetables on paper towel.
- Sprinkle equal amounts on cream cheese and roll tightly.
- Chill at least 2 hours.
- Cut rolls into 1-inch pieces (discard ends).
- Serve with spirals facing up.

Yield: 3 dozen.

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Sensational Soup

Besides the great taste and variety that soup has, it also has a wide array of uses in world history. Here are some known and little-known soup facts that you might find interesting:

- ✓ Americans sip over 10 BILLION bowls of soup every year.
- ✓ Every year, 99% of all American homes buy soup - it's a \$5 billion business.
- ✓ Women are more than twice as likely to eat soup as for lunch as men. Statistics say 9.6% vs. 4.0%.
- ✓ The earliest evidence of our ancestors eating soup was around 6000 BC. It was Hippopotamus Soup.
- ✓ Consommé (clear broth) was born when, in the late 1700s, the French King was so enamored with himself that he had his royal chefs create a soup that would allow him to see his own reflection in the bowl.
- ✓ In the French Court of Louis XI, the ladies' meals were mostly soup. They were afraid that chewing would make them break out in facial wrinkles!
- ✓ The first liquid nourishment most babies get is the milk from the mother's breast, often times called "Milk Soup."
- ✓ Frank Sinatra always asked for chicken and rice soup to be available to him in his dressing rooms before he went on stage. He said it always cleared his mind and settled his tummy.
- ✓ Another famous person who loved soup was Andy Warhol. He told someone that he painted those famous soup cans because it's what he had for lunch - every day for 20 years!
- ✓ Soup has always been known as the curative for any ailment of the heart, mind, soul and body... and this old Yiddish saying says it best... "Troubles are easier to take with soup than without."
- ✓ From an old Spanish proverb, "Of soup and love, the first is the best."

Sour Cream Cherry Fruit Salad

Royal Anne Cherries ~ drained ~ reserving juice ~ 2 (16 oz.) cans
Crushed Pineapple ~ drained ~ reserving juice ~ 20-oz. can
Unflavored Gelatin ~ 1 Tbsp.
Cherry Jell-O ~ 3-oz. pkg.
Cream Cheese ~ softened ~ 1 (8-ounce) pkg.
Sour Cream ~ 1 cup
Celery ~ chopped ~ 1 cup
Slivered Almonds ~ toasted if desired ~ 1/2 cup

- Make sure that you check all of the cherries so the pits are removed.
- Combine reserved juice from canned fruit.
- Measure and add water, if necessary, to make 2 cups.
- In small bowl, soften unflavored gelatin in 1/2 cup of this fruit juice for 1-2 minutes.
- Heat in microwave for 30-60 seconds, or until gelatin dissolves, stirring once during cooking. Set aside.
- Bring remaining 1-1/2 cups juice to boil in medium Chef Series Saucepan.
- In large bowl, dissolve cherry Jell-O in this boiling fruit juice.
- Set aside to cool slightly.
- In another large bowl, beat cream cheese until very soft and fluffy.
- Add sour cream and beat well until smooth.
- Add 1/2 cup of the dissolved cherry Jell-O gradually and beat until smooth.
- Slowly add remaining dissolved cherry Jell-O mixture and dissolved unflavored gelatin mixture. (You have to do this slowly and beat constantly so the mixtures blend; otherwise you'll have little bits of cream cheese in the finished salad.)
- Stir until blended.
- Add drained cherries, pineapple, celery, and almonds.
- Pour into Jel-Ring Mold that has been rinsed with cold water and not dried.
- Seal and chill overnight until well set.
- Unmold and serve.

10-12 servings

Molded Salads

- ✓ Never use fresh or frozen pineapple, guava, figs, kiwifruit, or ginger root in molded gelatin salads. They contain bromelin, an enzyme which will destroy the gelatin's protein bonds. Canned versions of these products are fine - the heat used in the canning process has denatured the bromelin enzyme.
- ✓ Oil your salad mold with a light, non-flavored oil instead of rinsing it with water.
- ✓ Make sure that the gelatin is thoroughly set before you try to unmold the salad.
- ✓ You can add other ingredients without pre-chilling the gelatin. They will just settle to the bottom of the mold and be on the top when the salad is unmolded.
- ✓ You can pour gelatin into individual serving cups so you don't have to bother with unmolding a large salad.

Molded Cranberry Salad

Always better if made the day before and refrigerated over night.

Cranberries - chopped ~ 2 cups	Celery ~ Finely Diced ~ 1 cup
Orange ~ 1 large	Crushed Pineapple ~ drained ~ 1 cup
White Sugar ~ 1 cup	Raspberry Gelatin Mix ~ 1 (3 ounce) pkg
Chopped Walnuts ~ 1 cup	Hot Water ~ 2 cups

- Combine the gelatin with hot water (don't let stand).
- Grind cranberries and orange (including rind) and mix with sugar.
- Stir in nuts, celery and pineapple. Mix with prepared gelatin and chill.

Apple-Cheese Mold

Low-Calorie Lemon Gelatin ~ 2 pkgs ~ 4-serving-size
Boiling Water ~ 2 cups
Cold Water ~ 1 1/2 cups
Red Apple ~ finely chopped ~ 1 1/3 cups
Shredded Reduced-Fat Cheddar Cheese ~ 2/3 cup
Chopped - celery ~ 1/2 cup

- In a medium mixing bowl dissolve gelatin in boiling water. Stir in cold water. Chill until partially set (the consistency of unbeaten egg whites).
- Fold apple, cheese, and celery into gelatin.
- Pour gelatin mixture into Jel-Ring Mold and seal.
- Cover, chill 3 to 24 hours or until firm and then unmold onto a serving plate.

Makes 6 servings.

Potato Soup

Bite-Sized Potatoes ~ 4 pounds	Butter ~ 1 stick
Diced Carrots ~ 3/4 cup	Diced Onions ~ 3/4 cup
Diced Celery ~ 3/4 cup	Half and Half ~ 1 quart
Chicken or Vegetable stock ~ 1 can	Dry Ranch Dressing mix ~ 1/2 pkg
Salt & Pepper ~ to taste	Sour Cream
Cheese ~ Grated	Bacon ~ crumbled ~ 2 slices

- Boil potatoes in Chef Series Stock Pot and drain all but 2 cups of potato liquid.
- Meanwhile, dice carrots, onions and celery in Quick Chef and sautéed with butter.
- Add sautéed vegetables and butter to potatoes.
- Add Half and Half, stock, Ranch Dressing mix and salt & pepper.
- Simmer for 5 minutes.
(For thicker soup: combine equal parts of cornstarch and cold water in the Quick Shake and mix well. Pour small amount at a time into soup and stir. Repeat until desired thickness.)
- Serve, topping each bowl of soup with a dollop of sour cream, a bit of grated cheese and crumbled bacon.

White Beans and Ham Soup

Great Northern Beans ~ 1 small bag (sorted and washed)
Cooked Ham ~ 2 cups ~ cubed (or use ham bone)
Chopped Onion ~ 1/2
Water ~ 6 cups
Salt and Pepper ~ to taste
Chicken or Vegetable Broth ~ 1 can
Ranch Dressing Mix ~ 1/2 pkg

- Wash beans using Double Colander and chop onions with the Quick Chef.
- Cook beans, onion, water, broth and ham for 2 hours in Chef Series Stock Pot.
- Add dressing mix, salt and pepper.
- Simmer for 1 hour
(For thicker soup: follow instructions for thickening in Potato Soup recipe.)
- Serve with Corn Muffins or Cornbread and fresh chopped onions.

Taco Soup

Ground Beef ~ 1 pound	Kidney Beans ~ 1 Can
Pinto Beans ~ 1 can	Rotel Tomatoes ~ 1 can ~ diced
Whole Kernel Corn ~ 1 Can	Taco Seasoning Mix ~ 1/2 pkg
Stewed Tomatoes ~ 2 cans	Ranch Dressing Mix ~ 1/2 package

- Microwave Ground Beef in 3-qt. TupperWave Casserole with Colander for 6 minutes on high.
- Discard liquid and transfer cooked ground beef to 3 qt. Casserole container
- Add remaining ingredients, stir well and microwave on high for 5 minutes.
- Top with Fritos and grated cheese.

Vegetable Barley Soup

Pearl Barley ~ 1 cup
Water ~ 6 cups
Light Vegetable Oil Cooking Spray
Onion ~ chopped ~ 1 cup
Carrots ~ peeled and chopped ~ 1 1/2 cups
Bay Leaf ~ 1
Fresh Ginger ~ grated ~ 1/2 teas.
Dried Basil ~ 1 tablespoon
Dried Thyme ~ 1 tablespoon
Dried Oregano ~ 1 tablespoon
V8 Juice ~ low-sodium ~ 3 cups
Zucchini ~ chopped ~ 1 cup
Red Bell Pepper ~ chopped ~ 1 cup
Jalapeno Pepper ~ chopped ~ 1 tbsp (optional)
Celery ~ peeled and chopped ~ 1 cup
Tomato ~ chopped ~ 1 cup
Mushrooms ~ chopped ~ 2 cups
Garlic ~ ~~peeled & minced~~ ~ 6 cloves
Soy Sauce ~ reduced-sodium ~ 2 tbsp
Fresh Parsley ~ chopped ~ 1/2 cup

- Combine the barley and 4 cups of water in Chef Series medium saucepan.
- Bring to boil over medium heat and cook for 5 minutes.
- Reduce heat to low and simmer 30 minutes, then remove from heat.
- Use Quick Chef to chop vegetables as needed.
- Heat Chef Series Stock Pot for about 1 minute over medium heat then spray with vegetable spray.
- Add onions and carrots.
- Sauté, stirring occasionally, for 3 minutes.
- Stir in bay leaf, ginger, dried herbs, and remaining 2 cups of water.
- Bring to boil, cover and reduce heat to low.
- Simmer for about 20 minutes.
- Add V8, zucchini, peppers, celery and tomato to the pot.
- Cook over low heat until the vegetables are tender, about 10 minutes.
- Pour in barley and its cooking liquid.
- Stir in mushrooms, garlic, and soy sauce.
- Cook for 10 minutes more to thicken the soup.
- Garnish with chopped parsley.

Dress It Up!

Simple Salad Dressing

Rice Wine Vinegar ~ 2-Tbsp.
Sugar ~ 1-Tbsp.
Hot Sauce ~ 3 or 4 drops
Mayonnaise ~ 2-Tbsp.

- In the Quick Shake, combine all ingredients and mix well.

Raspberry Vinaigrette Dressing

Vegetable Oil ~ 1/2 cup
Raspberry Wine Vinegar ~ 1/2 cup
White Sugar ~ 1/2 cup
Dijon Mustard ~ 2 teaspoons
Dried Oregano ~ 1/4 teaspoon
Ground Black Pepper ~ 1/4 teaspoon

- Using the Quick Shake, combine all ingredients and shake well.

Poppy Seed Dressing

White Sugar ~ 3/4 cup
Mustard Powder ~ 1 teaspoon
Salt ~ 1 teaspoon
Cider Vinegar ~ 1/3 cup
Onion ~ grated ~ juice reserved ~ 1
Vegetable Oil ~ 1 cup
Poppy Seeds ~ 1 1/2 tablespoons

- Using the Quick Shake, combine all ingredients and shake well.
- Refrigerate until ready to serve.

Yogurt Dressing

Plain Low-Fat Yogurt ~ 1 (8 ounce) container
Lemon Juice ~ 2 teaspoons
Dijon-Style Prepared Mustard ~ 1 teaspoon
Fresh Parsley ~ chopped ~ 1 teaspoon
Fresh Chives ~ chopped ~ 1 teaspoon

- Beat together yogurt and lemon juice in the Mix-N-Prep until smooth.
- Stir in mustard, parsley, and chives.
- Refrigerate until ready to serve.

Potato Salad

Ranch Salad Dressing Mix ~ 1 envelope
Potatoes ~ cooked and cubed ~ 8 medium
Red Onion ~ chopped ~ ½ cup

Mayonnaise ~ ½ cup
Celery ~ sliced ~ 1 cup
Water ~ ¼ cup

- Combine dressing mix with mayonnaise and water.
- Add potatoes, celery, and onions.
- Toss to coat and chill.

Yield: 6 servings.

Hawaiian Chicken Salad

Ranch Salad Dressing Mix ~ 1 envelope
Chicken ~ cooked and cubed ~ 2 cups
Pineapple Chunks ~ reserve juice ~ 1 can

Mayonnaise ~ ½ cup
Celery ~ sliced ~ 1 cup
Pineapple Juice ~ ¼ cup

- Combine dressing mix with mayonnaise and pineapple juice.
- Add chicken, celery, and pineapple to mixture and toss well to coat.
- Chill.

Yield: 6 servings.

24 Hour Salad

A creamy fruit salad made with a cooked custard and canned fruit, then chilled overnight. Can be made with many other kinds of fruit. Add some cubed cantaloupe or sliced strawberries too, if they're available.

Pineapple Tidbits ~ 20 oz. can
Mandarin Oranges ~ 2 (15 oz.) cans
Eggs ~ 3
Flour ~ 3 Tbsp.

Sugar ~ ¾ cup
Lemon Juice ~ 3 Tbsp.
Mini Marshmallows ~ 1-1/2 cups
Bananas ~ Peeled And Sliced ~ 2

Heavy Cream ~ Whipped ~ 1 cup

- Drain juices from canned fruits and set fruit aside.
- Add water to juices, if necessary, to measure 1-1/2 cups.
- Combine eggs, flour, sugar, and 1-1/2 cups juice in a heavy saucepan.
- Cook over medium heat, stirring constantly with wire whisk, until thick and boiling.
- Remove from heat, stir in lemon juice, cover, and chill in refrigerator until cold.
- When custard is cold, fold in drained fruits, marshmallows, and bananas.
- Fold in whipped cream.
- Pour into serving bowl, cover and chill 24 hours before serving.

Split Pea Soup

Split Peas ~ 1 pound
Chicken Broth ~ 1 47-ounce can
Dry Mustard ~ 1/2 teas.
Pepper ~ Coarsely ground ~ 1/4 tsp
Oregano ~ 1/8 teas

Water ~ 2 cups
Bacon ~ crumbled ~ 3 thick slices
Celery diced ~ 1 cup
Salt ~ 1 tsp
Ham ~ diced ~ 1 cup

- In Tupperware Chef Series Stock Pot, combine all ingredients except oregano and ham and simmer covered for 3—4 hours.
- Skim off grease.
- Add oregano and ham and simmer 1 additional hour.
- Serve hot.

Broccoli Soup with Cheese

Water ~ 1 cup
Milk ~ 2 cups
Chicken Broth Cubes ~ 2
Light Cream ~ 1 cup

Frozen Chopped Broccoli ~ 1 (10 oz) pkg
Velveeta Cheese ~ cubed ~ 2 cups
Flour ~ 1/2 cup

- Cook broccoli in water, do not drain.
- Add chicken broth cubes to broccoli and water to dissolve.
- Melt cheese in microwave using Vent 'N Serve Container and then put milk, cheese and flour into Quick Chef and blend.
- Add to broccoli mixture.
- Add cream, stirring until hot and thickened.

Fresh Mushroom Soup

Butter ~ 6 Tablespoons
Sugar ~ 1/2 teas.
Flour ~ 1/4 cup
Chicken Broth ~ 13/4 cups
Salt ~ 1 teas.

Yellow Onions ~ minced ~ 2 cups
Mushrooms ~ fresh ~ 1 pound
Water ~ 1 cup
Dry Sherry ~ 1 cup
Pepper ~ 1/4 teas.

- Mince onions in Quick Chef.
- In large Chef Series saucepan melt butter and cook onions and sugar slowly until golden, about 30 minutes.
- Slice 1/3 of the mushrooms and finely chop the rest in Quick Chef.
- Add all of the mushrooms to saucepan and sauté for 5 minutes.
- Stir in flour until smooth.
- Cook for 2 minutes, stirring constantly. Pour in water and stir until smooth.
- Add remaining ingredients and heat to boiling, stirring constantly.
- Reduce heat and simmer uncovered 10 minutes.

Garlic Asiago Salad

Meatless Vegetable Soup

Celery ~ chopped ~ ¾-cup
Onion ~ chopped ~ ½-cup
Russet Potato ~ cut into one-inch chunks ~ 1-large
Whole Carrots ~ sliced thin ~ 2
Cabbage ~ sliced ~ 1-cup
Corn ~ fresh or frozen ~ ¾-cup
Stewed Tomatoes ~ chopped ~ 1-large can
English Peas ~ fresh or frozen ~ ¾-cup
Chicken Broth ~ 4-cans
Water ~ 2-cans (use can from chicken broth)
Fresh Parsley ~ chopped ~ ½-cup
Green Beans ~ fresh or frozen ~ ¾-cup
Garlic ~ sliced ~ 3-cloves
Olive Oil ~ 1-Tbsp.
Salt ~ ¼-tsp.
Cracked Black Pepper ~ ¼-tsp.
Parmesan Cheese ~ 1-Tbsp. (per bowl)
Parmesan Cheese ~ 1-tsp. (per cup)

- Use the Quick Chef to chop vegetables as necessary.
- In the one tablespoon olive oil, sauté the onion and the garlic until they are wilted.
- In Chef Series Stock Pot or Dutch Oven, add all of the raw vegetables plus the sautéed onions and the garlic.
- Cover the vegetables with the chicken broth and the water and season with the salt and the pepper.
- Simmer the soup on medium low for one hour or until the vegetables are tender.
- Serve in individual bowls or cups and sprinkle the top of the soup with the parmesan cheese.

Makes 4 bowls or 6 cups

Salad

Mixed Romaine Salad Greens ~ 1 10-ounce package
Roasted Red Sweet Peppers ~ thinly sliced ~ 1 cup
Pitted Ripe Olives ~ 1 cup
Pepperoncini Salad Peppers ~ 1 cup
Grape Tomatoes ~ halved ~ 1 cup

Dressing

Bottled Caesar Italian Salad Dressing ~ 1/2 cup
Fresh Basil ~ 2 tablespoons
Garlic ~ minced ~ 1 clove
Black Pepper ~ 1/4 teaspoon

Garnish

Asiago Cheese ~ 1 ounce

Wash salad greens in Tupperware Spin and Save.

Remove Water from Spin N Save Bowl, wipe dry and place salad greens in bowl. Add all remaining salad ingredients and toss gently.

Combine all Dressing ingredients in Quick Shake, Mix well and Pour over salad greens mixture. Toss gently to coat.

Peel thin slivers from the Asiago cheese using a vegetable peeler and garnish each salad.

Serve immediately.

8 to 10 servings



for All Soups and Salads

Garlic Salt ~ dash of
Garlic Powder ~ dash of
Parmesan Cheese ~ handful

cooking tray with silicone wonder mat. Avoid overlapping the pieces to avoid sogginess. Sprinkle lightly with Parmesan cheese. Bake croutons at 350 degrees for 15-20 minutes, checking every 10 minutes. Remove croutons from the oven, and allow to cool for at least 10 minutes. Even Better when sealed in airtight container overnight!

Asian Chicken Salad

Chicken Thighs or Breasts ~ boneless, skinless ~ 1 1/2 pounds
 Soy Sauce ~ 3 tablespoons
 Peanut Butter or tahini (ground sesame paste) ~ 1 1/2 tablespoons
 Roasted Sesame Oil ~ 1 teaspoon
 Garlic ~ peeled ~ 1 small clove
 Hot Sauce ~ such as Tabasco ~ few drops
 Black Pepper ~ freshly ground
 Cilantro Leaves ~ minced ~ 1/2 cup
 Vinegar ~ rice or other mild type ~ 1 tablespoon

- Preheat the broiler.
- Cut the chicken meat into 1/2 to 1-inch chunks, place in roasting pan and drizzle with 2 tablespoons of the soy sauce.
- In a blender, combine the remaining soy sauce with the peanut butter, sesame oil, garlic, hot sauce, salt and pepper to taste, sugar and vinegar.
- Turn the blender on and add hot water, a teaspoon at a time, until the mixture is smooth and creamy. (You will not need more than 3 teaspoons of water.)
- Grill or broil the chicken, turning once or twice. Total cooking time will be 6 to 8 minutes for breasts, 10 to 12 minutes for thighs.
- Meanwhile, peel the cucumber (if it is waxed), slice it in half the long way, and scoop out the seeds with a spoon. Cut it into 1/2-inch dice and combine in a bowl with the sauce.
- When the chicken is done, toss it with the sauce and cucumber.
- Taste and adjust seasoning if necessary.
- Serve hot or cold, garnished with cilantro.



Serves 4

Quick Garlic Croutons

Bread ~ wheat, Italian, French...any type ~ 6 slices
 Butter ~ one stick ~ replace half with olive oil if desired
 Garlic ~ finely chopped ~ 1 large clove

In Vent'N Serve Container, melt butter in the microwave (20-25 seconds). (If you're using olive oil, heat the butter separately before mixing in the oil.) Add garlic powder, garlic salt, and garlic to your butter mixture. Stir well, and set aside. Tear or cut your bread into small pieces and drop into Thatsa Bowl. Add melted butter, seal tightly and shake until bread is coated. Arrange coated pieces of bread on

Sand Art Beef Chili Soup In A Bottle

Dried Minced Onions ~ 1/3 cup
 Chili Powder ~ 2 to 3 tbsp.
 Dried Cilantro or Parsley Flakes ~ 2 tbsp.
 Ground Cumin ~ 2 tsp.
 Salt ~ 1 tsp.
 Dried Minced Garlic ~ 1/2 tsp.
 Dried Red Kidney Beans ~ 1/2 cup
 Dried Navy Beans ~ 1/2 cup
 Dried Black Beans ~ 1/2 cup
 Ground Beef ~ 2 lbs
 Vegetable Oil ~ 1 Tbsp
 Water ~ 6 cups
 Tomatoes with Juice ~ 2 large cans

Measure and layer first 9 ingredients above in a Tupperware® 16-oz. Eco Water Bottle in the order listed.
 Close bottle securely.
 Attach a gift tag with the following cooking instructions.

In a Dutch oven, brown 2 pounds ground beef or boneless chuck in 1 tbsp. of vegetable oil and drain.
 Add ingredients from this bottle plus 6 cups water to browned ground beef.
 Bring to a boil, reduce heat, cover and simmer for 1½ to 2 hours, until beans are tender.
 Add 2 large cans of tomatoes with juice.
 Bring to a boil; reduce heat, cover and simmer for 15 minutes.
 Makes 8 servings.

Eco by Tupperware® Large Eco Water Bottles

Break the disposable bottle habit!

Make a statement for sustainability and stay hydrated for a healthier lifestyle. Screw open-and-close top features large tab for easy opening. Tapered and contoured shape fits easily in your hand or when storing in the fridge





Sumptuous Salads



Salad has been around since ancient times, named for the Latin for salt (sal), with which the greens used to be seasoned. About 300 years ago, the first English-language book on how to make salads was released, "Acetaria: A Discourse of Sallets" (acetaria was an old word for salad greens) by John Evelyn. Evelyn's book explained how to prepare a simple salad and offered detailed instructions for cultivating 35 different types of greens from romaine, to radishes to arugula. At the time the book was released, most people believed that the eating of greens would make you sick to your stomach. In America, salads were relatively unimportant until the back to nature movement of the nineteen-sixties. The American salad at this time usually consisted of iceberg lettuce and, when summer vegetables were not available, often included apples, raisins, and oranges.

- ✓ Iceberg lettuce got its name from the railway cars packed with ice it was originally shipped in from California to the East Coast.
- ✓ Ancient Greek physicians believed lettuce could induce a restful night's sleep.
- ✓ The original Latin name for the tomato is Lycopersicon esculentum, which means tasty wolf-peach.
- ✓ The term "salad days" means the days of youthful inexperience.
- ✓ The original ancient Roman carrots were white and purple, not orange like the carrots we have today.
- ✓ The original Caesar salad came from Tijuana, Mexico.
- ✓ Thousand Island dressing was originally invented by a fisherman's wife.

Spin 'N Save™ Salad Spinner



Prepare, serve and store salads in style with this remarkable, all-in-one product. Fill the basket with your favorite salad fixings, then spin away excess moisture by turning the large knob. Anti-slip feet let you spin without spilling! The outer bowl makes a beautiful serving piece, and the coordinating seal enables secure, airtight storage. Sheer Ice Bowl and Chili Seal, Basket and Spinner. 4-qt. capacity.

Classic Seven-Layer Salad

Iceberg Lettuce ~ 1 head	Tomato ~ diced ~ 2 cups
Frozen Peas ~ thawed ~ 1 cup	Mayonnaise ~ 1 cup
Red Onion ~ chopped ~ 1	Sugar ~ 1 tablespoon
Eggs ~ hard boiled ~ 3	Salt ~ 2 teaspoons
Cheddar Cheese ~ shredded ~ 1 1/2 cups	

You can also add one or more of the following ingredients: mushrooms, bacon bits, diced ham, Parmesan cheese, green peppers, celery, etc.

- Wash and chop up the head of lettuce. Place lettuce in a large bowl for your first layer.
- Slice up the hard boiled eggs. Layer over the lettuce (you may want to sprinkle a touch of salt and pepper over the eggs).
- Next, layer the frozen peas over the eggs.
- Place the chopped red onion completely over the peas.
- The next layer that you will add will be the diced up tomato.
- Spread a layer of cheddar cheese over the tomato.
- In a separate bowl, mix the mayonnaise and sugar together. Carefully spoon this final layer over the cheese. Make sure to cover the entire top of the salad.
- Cover bowl tightly with plastic wrap or lid, and refrigerate overnight.
- When ready to serve, toss salad and sprinkle with any additional toppings or spices.
- One of the best things that I like about this seven layer salad recipe is that you can prepare it in advance, and it will still taste fresh when you serve it. The combination of the classic ingredients will make this dish a big hit at your next office party or family outing.