

Barbecuing & Picnicking



We're
cooking & eating
outdoors!



See how
Tupperware
makes your
Barbecues &
Picnics easy!!

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Barbecuing & Picnicking with Tupperware



Earn even more free gifts!

Host Name _____

Party Date _____

Party Closing Date _____

Complete your Guest
List & return to me by



1 Dating In Waiting!



\$100 Paid
Outside Orders



7 or more
Adult Guests
in Attendance



Go for it all!



Barbecuing & Picnicking

See how Tupperware makes your Barbecue & Picnic easy.

Bring a friend & receive a gift!

New recipes & ideas!

Host _____
Date _____
Time _____
Place _____
R.S.V.P. _____

This flyer is just a sample of what's new in Tupperware!



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HOT OFF THE GRILL

A DASH OF HISTORY

Henry Ford gets credit for more than the Model T. His ingenuity is responsible for launching America's passion for outdoor cooking. You might say he's the original baron of barbecue, all because he couldn't tolerate waste.

In the early 1900s, Ford operated a northern Michigan sawmill that made wooden framing for his Model Ts. He looked on in frustration at the growing piles of wood scraps and wondered how they could be put to productive use. He came up with the idea to chip the wood into small pieces, convert it to charcoal, grind it to powder, then compress it into the now-familiar pillow-shaped briquettes. These convenient briquettes were originally sold through Ford automobile agencies. Ford put his brother-in-law, E.G. Kingsford, in charge of the charcoal operation. Together, they helped make barbecuing an American tradition. Ford Charcoal, later named Kingsford® charcoal briquettes, is the original and still the #1 brand sold in the nation today.

HOW HOT IS THE GRILL?

If you don't have a grill thermometer, hold your hand, palm-side-down, just above the grid. Count "one thousand one, one thousand two," etc., until the heat is uncomfortable. If you can keep your hand in place before pulling away:

- 2 seconds—it's a hot fire, about 375° or more.
- 3 seconds—it's a medium-hot fire, about 350° to 375°
- 4 seconds—it's a medium fire, about 300° to 350°
- 5 seconds—it's a low fire, about 200° to 300°

DRY RUBS AND MARINADES

Dry rubs are combinations of seasonings and spices rubbed onto meat before grilling. Basic rubs often include coarsely ground black or white pepper, paprika and garlic powder.

Some include mustard and brown sugar - even cayenne pepper. Crushed herbs are other good choices: sage, basil, thyme and oregano, for example.

Marinades, like dry rubs, add flavor, but they also help tenderize less tender cuts of meat. Basic marinades include an acidic ingredient responsible for tenderizing, generally wine, vinegar, soy sauce or lemon juice, combined with herbs, seasonings and oil. Fish and vegetables don't usually need tenderizing and should be marinated for only short periods of time (no more than a few hours.) Beef, pork, lamb and chicken all benefit from being marinated for a few hours to overnight. Use leftover marinades as a baste while cooking. You can also serve leftover marinades as a sauce. However, follow food safety practices by boiling the marinade for a few minutes before serving.

BUILDING PERFECT FIRES

How much charcoal? A 5-lb. bag of charcoal contains 75-90 briquettes; a 10-lb. bag 150-180; & a 20-lb. bag 300-360 briquettes. The number of briquettes required for barbecuing depends on the size and type of grill and amount of food to be prepared. Weather conditions also have an effect; strong winds, very cold temperatures or highly humid conditions increase the number of briquettes needed for a good fire. As a rule of thumb, it takes about 30 briquettes to grill 1 pound of meat. For example, you will need 45 briquettes to grill six 4-oz. hamburgers.

For grilling meat directly over the coals, you want enough charcoal (in a single layer) to extend 1 to 2 inches beyond the area of the food on the grill. Pour briquettes into the grill unit to determine the quantity needed, then stack them into a pyramid.

When cooking in a covered grill using an indirect method, food is placed over a drip pan and the coals are banked either to one side or on both sides of the pan. This method is recommended for large cuts of meat (like

A WORD ABOUT SAUCES

Sauces, rich and thick with tomato, or savory with garlic, onion and spices, add delicious flavor to almost any grilled fare. Premium sauces, like K.C. Masterpiece® barbecue sauce, capture real homemade taste and are a barbecue staple worth using often. Serve warmed sauce on the side for added zest. Here's how to protect the rich, deep color and spicy flavor of barbecue sauce, especially tomato and molasses based ones that can burn if applied too early:

- For grilled steaks and chops: Baste with sauce after meat has been turned for the last time, about the last 3 minutes of grilling.
- For grilled chicken: Baste with sauce the last 10 minutes; turn once.
- For hot dogs and sausage: Baste with sauce the last 5 to 6 minutes.
 - For barbecued meats (cooked by the indirect method): Baste with sauce the last hour of cooking.
- For smoked meats: Baste with sauce the last 30 to 45 minutes.

Compliments of your Tupperware specialist:

Ideas taken from *Kingsford Great Barbecues Cookbook*.

HOT OFF THE GRILL

BARBECUE TIPS

- To keep food from sticking to the grid and make it easy to turn, rub the grid with vegetable oil before cooking.
- Always use tongs or a spatula when handling meat. Piercing meat with a fork allows delicious juices to escape and makes meat less moist.
- When making kabobs, if you use wooded or bamboo skewers, be sure to soak them in cold water 20 minutes before using.
- The secret to evenly cooked vegetable and meat kabobs is to parboil solid or starchy vegetables before they are threaded onto skewers for grilling.
- Foods wrapped in foil and cooked on the grill should be turned often to prevent burning and assure even cooking.
- When barbecuing food for more than 45 minutes, add 10 to 12 briquettes around the outer edge of the fire as cooking starts. When these briquettes are ready, add them to the center of the fire as needed to maintain constant

Teriyaki Pork Chops

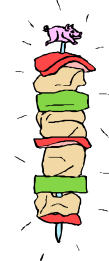


- 1/4 cup soy sauce
- 1/4 cup peanut or vegetable oil
- 1/4 cup minced onion
- 3 tablespoons honey
- 3 tablespoons dry sherry
- 2 teaspoons grated fresh ginger OR
- 3/4 teaspoon ground ginger
- 1 clove garlic, minced
- 4 pork loin chops, cut 1 inch thick

Combine all the ingredients, except pork chops, in the Quick Shake Container. Put the Blender and Cap in place and shake.

Place the pork chops in the base of the Season-Serve Container. Pour marinade over the top, cover and shake. Refrigerate several hours or overnight., turning the Season-Serve Container occasionally to baste. Drain chops; reserve marinade. Arrange medium-hot briquettes to one side of grill with drip pan next to briquettes. Place chops over drip pan. Cover grill and cook 30 to 40 minutes or until chops are tender and cooked through, turning once and basting often with marinade.

Skewered Vegetables



- 2 medium zucchini, cut into 1½-inch slices
- 8 small boiling onions
- 8 fresh medium mushrooms
- 2 tablespoons butter or margarine, melted
- 4 cherry tomatoes
- Salt & Pepper

In medium saucepan, cook zucchini and onions, covered, in boiling water to cover for 1 minute. Remove with E-Series Slotted Spoon and drain. Alternately thread zucchini, onions and mushrooms on 4 skewers. Brush with butter.

Grill vegetables, on covered grill, over medium-hot briquettes 6 minutes or until tender, carefully turning skewers once. Add cherry tomatoes to end of skewers during last minute of grilling. Season to taste with salt and pepper. Serve immediately.

Grilled Chicken Ribbons



- 1/2 cup olive or vegetable oil
- 2 tablespoons lemon or lime juice
- 2 cloves garlic, minced
- 1 teaspoon honey
- 3/4 teaspoon dried thyme, crushed
- 1/2 to 1 teaspoon red pepper flakes
- Salt & Pepper
- 4 chicken breast halves, skinned and boned (about 6 ounces each)

Combine all ingredients, except chicken, in Quick Shake Container. Shake well. Cut chicken lengthwise into strips about 1-inch wide. Thread chicken on 8 skewers; brush generously with sauce mixture. Grill chicken, on covered grill, over hot briquettes 3 to 4 minutes on each side or until chicken is cooked through, basting with sauce once or twice. Serve with green, red, yellow, or orange pepper kabobs, if desired.

Fresh Corn on the Grill



- 6 ears corn, with silk and husks intact
- Butter or margarine
- Salt & Pepper

Turn back corn husks; do not remove. Remove silks with stiff brush; rinse corn under cold running water. Lay husks back into position. Roast ears, on covered grill, over medium-hot briquettes about 25 minutes or until tender, turning corn often. Remove husks and serve with butter, salt and pepper, as desired.

Tupperware Products for Barbecuing & Picnicking

Open House, Impressions & Sheerly Elegant Collections -
For the most fashionable picnic table.

Dining Trays - More room for all the food. Won't fall apart!

Serving Center - A great traveling salad bar.

Corn & Butter Huggers - What's corn-on-the-cob without butter?

Peeler - A must have for all your fresh fruits & veggies.

Quick Shake & Season-Serve - For all your marinating needs.

Jel-Ring - No picnic is complete without a ring of Jell-O.

Uplifter Corkscrew - How about a nice glass of wine.

Chef Series Barbecue Wonder Tool - Can't grill without it!

Ice Cream Scoop - To serve the homemade ice cream at your BBQ.

Chef Series Knives - The perfect tool for food preparation.

Egg-Ceptional Server & Pie Stackable - For your Deviled Eggs & Pies
(Carry them in your Round Cake Taker)

Insulated Tumbler & Impressions Tumblers - Water anyone!
(Fill tumbler halfway, seal and freeze on side overnight. Then add your beverage, reseal, and keep your drink cooler longer. You can now still use a straw!)

Sandwich Keepers - What a great way to transport sandwiches & more.

Modular Mates & ShelfSmart - Just open your cupboard and take your food.
No crushed crackers, cookies, chips, etc. Use for bread & buns too!

Stuffables & Fresh 'N Cool Containers - Perfect for storage & transportation.

Season-Serve, Quick Shake, Large Hamburger Press & Freezer Set,
Dog House Set , Quick Chef - Barbecue Must Haves!!

FridgeSmart - Save the life of your produce. Easy to transport.

FreezeSmart - Work great in a cooler. Fill 3/4 of container with water and
freeze. Makes a great ice block. Keeps food cold much longer.

Fridge Stackables - Wonderful for stacking deli meats and cheeses.

If you don't like to make your sandwich hours before you eat it,
this is the perfect transportation system. Just place the trays on the picnic table
and stack back up when finished. Be sure to keep in your cooler.

2-oz. Midget Containers - Perfect for transporting condiments, pills,
baby formula, etc.

Round Pick-A-Deli - It's unsanitary outside, lift instead of dunk!!

Classic Sheer 1-Gallon Pitcher - This amazing pitcher is virtually spill proof.

Rock 'N Serve - To speed up your barbecue, start in the microwave, finish on the grill!

Stow 'N Go Sports Bottle & CD Case & Holder - Great Travel Companions



For the kids...

Bell Tumblers & Sipper Seals - Every child in the world needs these!!

First Meals Set, Ideal Lit'l Bowl Set, Divided Dish Set, Travel Spoon & Case, My First Tigger
or Pooh Mini Meal Sets - Perfect for Babies & Toddlers inside, outside & on-the-go.

Barbie & Mickey Thirstbreak Tumbler, Sponge Bob On-The-Go Tumbler & Snack Cup
Set, Dora Meal & Snack Sets, Lunch 'N Things Container - Great for older kids.

Ice Tups - Make your own popsicles & pudding pops.

Brought to you by your Tupperware specialist:



MEAT MARINADES

Use Tupperware's Quick Shake to blend ingredients & Season-Serve to marinate.

Marinated Chicken

1 cup vinegar	1/2 cup cooking oil	2 cups water
1 T bsp. poultry seasoning	1 medium onion, minced	1 tsp. Worcestershire Sauce
3 T bsp. salt	1 T bsp. pepper	

Combine all ingredients. Heat to boiling. Cool. Place in Season-Serve Container with cut up chicken. Marinate for several hours. Use marinade for basting while grilling poultry.

Marinade Italiano

1/2 cup Italian salad dressing	1/4 cup lemon	1 tsp. oregano
1/4 tsp. salt	1/8 tsp. pepper	

Use for marinating and basting chicken and pork.

Marinade For Beef Roast

3 lb. roast	1/3 cup wine vinegar	2 T bsp. oil
2 tsp. Worcestershire Sauce	1 tsp. salt	1/4 tsp. garlic powder
1 tsp. Accent (optional)	1/4 cup catsup	2 T bsp. soy sauce
1 tsp. prepared mustard	1/4 tsp. pepper	

Marinate in Season-Serve for 3 hours in refrigerator; then place on grill 6 inches from coals. Baste with marinade.

Western Sauce

3/4 cup catsup	2 T bsp. prepared mustard	1/2 cup cider vinegar
2 T bsp. A-1 Sauce	1 clove minced garlic	1/3 cup chili sauce
1/2 cup brown sugar	1 T bsp. vegetable oil	dash T abasco sauce

Combine ingredients in Quick Shake. Marinate and baste meat.

Soy Sauce Marinade

1/4 cup soy sauce	1/4 cup lemon juice	1/2 tsp. salt
1/4 cup vegetable oil	1/3 cup minced parsley	dash pepper

Combine in Quick Shake and use for basting meat or poultry.



Let's Go On A Barbecue Picnic!

Fill your cooler and picnic basket with Tupperware. Don't forget your picnic blanket, sunscreen, bug spray, camera, charcoal, matches, lighter fluid, Chef Series Barbecue Wonder Tool, etc.!

Organize Your Cooler (You could also use FreezeSmart instead!)

Modular Mates Rectangular 2: Fill with hamburger patties already made ahead in the Large Hamburger Press. Freeze and layer with a double layer of wax paper. Pack in cooler frozen. Now you need less ice and have more room for food! (You can also use another Rectangular 2 for buns so they won't get smashed.)

Modular Mates Square 2: Place on top of Rectangular 2 and fill with your favorite potato salad.

Two Modular Mates Oval 1's: Fill one with a package of hot dogs (frozen) and the other with carrot and celery sticks or pickles.

1-Gallon Pitcher: Stand next Modular Mates. Fill (leave room for expansion) with lemonade or your favorite non-carbonated beverage and freeze the night before. It will stay nice and cold.

Modular Mates Rectangular 1: Pack next to 1-Gallon Pitcher. Fill with fruit salad, macaroni salad, or maybe something chocolate.

Hamburger Freezer Set: Fill with catsup, mustard, mayonnaise, onions, relish, etc. Stack up and you'll have everything you need.

Fill picnic basket with bowls, tumblers, plates or dining trays, utensils, napkins, etc.

Enjoy a day of fun with your loved ones!!

