

POPCORN

PIZAZZ



Popcorn Party

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!!

It's a Popcorn Party!

You deserve a night out!
Join us for an evening of fun, food,
new recipes, Tupperware tips, and
shopping!!

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

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



YUM!

Come and learn some
awesome popcorn
recipes. We even have a
caramel corn recipe that
we make in a brown paper
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Popcorn Tips

- Store Popcorn in T upperware in the refrigerator or the freezer and it will pop better.
- Storing your popcorn in the freezer inside our T upperware. Rolling Pin not only gives a place to store the popcorn, but adds weight to the rolling pin when rolling out dough.
- Popcorn is rich in carbohydrates.
- Plain popcorn popped in an air popper is surprisingly low in calories.
- Popcorn satisfies the appetite without spoiling it.
- Popcorn Ball recipe can be shaped into Candy Canes, Christmas Trees, Snowmen, etc. and make cute gifts.
- Try stringing popcorn and decorate with it.
- Once popcorn starts popping, stir in some sugar to make Kettle Corn.
- Popped Popcorn makes a great packing material when mailing or shipping fragile items and is lightweight.

"Popcorn" Recipes

Tupperware

"Jell-O Popcorn"

2 quarts popped pop corn 1/4 cup butter or margarine
2 teas. Honey 1 package (any flavor) gelatin

In T upperWave Casserole , melt butter. Add honey and gelatin. S tir until mixed and gelatin is dissolved. Pour over popped corn in T hatsa Bowl. Seal and toss until well coated.



Tupperware

"Popcorn with Garlic Butter"

3 T ablespoons butter 1 garlic glove, sliced
3 quarts popped popcorn salt to taste

S auté garlic in butter for 3 - 4 minutes.
Drizzle over popped corn and salt to taste.

Tupperware

"T exas S tyle Popcorn"

1/3 cup melted butter 1/2 package chile mix
1/2 package dry cheese sauce mix 3 qts. Popped popcorn

Combine and pour over popped popcorn.

"Popcorn" Recipes

Tupperware

"Caramel Corn in a Brown Paper Bag"

1/2 cup margarine 1 cup brown sugar
1/4 cup light Karo syrup dash salt 1 teas. Baking soda
T hatsa Bowl full of popped popcorn

Place popped popcorn in large brown paper bag. In T upperWave Casserole combine margarine, brown sugar & syrup. Microwave on high 5 minutes, stirring halfway through. Stir in salt & baking soda. Pour mixture onto popcorn in bag. Fold down top and shake. Microwave bag for 1 minute on high. Shake bag and microwave 1 more minute on high. Shake again and layer on a cookie sheet. Cool & store in T hatsa Bowl. (Option: Microwave for the last time and then shape popcorn into balls.)



Tupperware

"Mexican Popcorn"

1/3 cup melted butter 1/2 pkg. T aco seasoning mix
1/3 cup Parmesan cheese 1/2 cup chopped pepperoni

Mix together and pour over popped popcorn.

Tupperware

"Bacon Cheese Popcorn"

4 qts. Popped popcorn 1/3 cup butter or margarine
1/2 teas. Seasoned salt 1/3 cup grated Parmesan cheese
1/3 cup finely chopped bacon

Preheat oven to 350°. Place popped popcorn in large baking pan. Set aside. Melt butter. Add salt and mix. Pour over popcorn, tossing to coat evenly. Add cheese, bacon and toss again. Bake 15 minutes or until hot and crispy.

"Popcorn" Recipes

Tupperware

"Red Hot Popcorn"

26 cups (T hatsa Bowl almost full) popped popcorn 9 oz pkg. Red Hot Candies
1/2 cup margarine 1/4 cup light corn syrup 1/2 teas. salt
1/2 teas. baking soda one large brown bag from grocery store

Put the popped popcorn in large brown bag. Set aside. In the T upperWave 3-Qt. Casserole (Stack Cooker) combine Red Hots, margarine, salt and corn syrup. Microwave on high until dissolved then boil for 2 minutes. Add the baking soda and stir. Pour the hot mixture over the popcorn in the bag, fold down top and shake. Put the full paper bag into microwave and cook on high for 1 minute. Remove and shake. Return to microwave and cook for 1 more minute. Shake and put into T hatsa Bowl to cook. Seal and shake to break up into pieces and then serve and enjoy!



Tupperware

"Sara Jane's Cheese Popcorn"

4 quarts popped popcorn in a T hatsa Bowl

Melt 1 stick margarine and pour over popcorn

Mix 1/3 cup Parmesan Cheese and 1 package of dry Cheese Sauce Mix

Sprinkle over buttered popcorn, seal bowl and shake.

Tupperware

"Fruity Popcorn"

1 cup sugar 1/2 cup margarine 1/4 cup light corn syrup
1 envelope unsweetened Kool-Aid 1/2 teas. Baking soda

1 teas. Vanilla T hatsa Bowl full of popped popcorn

Combine sugar, margarine and corn syrup in the 1 3/4-Qt. T upperWave. Microwave on high for 2 1/2 minutes. Stir and microwave for an additional 2 1/2 minutes. Stir in Kool-Aid, baking soda and vanilla until blended. Pour over popcorn and stir until coated. Place popcorn on cookie sheet in 250° oven for 20 minutes. Remove popcorn from pan when cooled and serve in T hatsa Bowl.

"Popcorn" Recipes

Tupperware

"Cracker Jacks"

- 2 Cups Brown Sugar
- 1 Cup Butter or Margarine
- 1/2 Cup Corn Syrup
- 1 teaspoon Salt
- 1 can Honey Roasted Peanuts

Combine in saucepan and boil 5 minutes (or use TupperWare 3-Qt. Casserole and microwave on high for 2½ minutes.) Remove from heat and add:

1 teaspoon baking soda.

Mix well. Pour over 7 to 8 quarts popped corn with peanuts added. Mix well. Put on two large buttered cookie sheets and bake for one hour at 250°. Allow to cool before storage. Store in Modular Mates Rectangular 4 Container.



Tupperware

"Sugar 'N Spice Popcorn"

- 4 quarts popped corn
- 2 or 3 Tablespoons sugar
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/3 cup butter or margarine

Melt butter and add sugar, cinnamon and nutmeg.

Stir until sugar is dissolved.

Drizzle over popcorn and toss until well coated.

Tupperware

"Parmesan-Curry Popcorn"

- 1/2 cup margarine or butter, melted
- 1/3 cup grated Parmesan cheese
- 1/2 teaspoon salt
- 1/4 teaspoon curry powder
- 12 cups popcorn

Mix margarine, cheese, salt and curry powder.

Pour over popcorn; toss.