

### **Tupperware**

# ULTRAPRO OVENWARE Recipes

# ULTRAPRO ovenware

Safe for use up to 482° F/250° C and as low as -13° F/-25° C.
Not suitable for broiling or for use with your oven's grill feature.
Avoid contact with heat sources by placing UltraPro Ovenware at least 2" away from the oven/microwave oven walls and heat sources.
Do not use metal utensils for stirring or serving.
Our collection of Kitchen Tools is ideal for use with UltraPro Ovenware.

Avoid abrasive cleaning materials.



Flip Bases Accommodate taller dishes.

Tandem Cook Microwave to oven.





Stack Cook Invert covers to create layers. Same length & width for compatible stacking:

3.5-Qt. Lasagna Pan = 6-Qt. Roasting Pan

2.1-Qt.Casserole Pan = 3.7-Qt. Casserole Pan



Save Space Nests for compact storage.



### **ULTRAPRO OVENWARE CAPACITY AND SIZES**

Sizes and availability will vary by country.

4-Pc UltraPro Cornets with cutting wheel  $4 \times 2^{3}/4^{27}$ 



UltraPro 2-Cup Minis with Covers 55x55x25"

UltraPro Oven Plate 12 x 9 x %"

1.75 Qt. UltraPro Loaf Pan 11 x 6 25 x 3 5"



UltraPro 2-Qt. Square Pan with Cover 10 75 x 9 25 x 3"

UltraPro 1.25 Qt. Round Ouiche Pan 9 x 1 5"

UltraPro 1.6-Qt. Round Pan with Cover

9 x 4"



UltraPro 5-Qt. Round Pan with Cover 11.6 x 5"





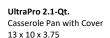
UltraPro 3.5-Ot. Lasagna Pan with Cover 14 5 x 10 5 x 3 75

UltraPro 3.7-Qt. Casserole Pan with Cover 11.8 x 10 x 5"













### TUPPERWARE ULTRAPRO OVENWARE TANDEM COOKING TIMES

### Start in the Microwave and Finish in the Oven, for faster cooking

| FOOD                   | QTY                   | MICROWAVE<br>TIME | TOSS WITH                     | BAK@@<br>425°F / 218° C | OPTIONAL  |
|------------------------|-----------------------|-------------------|-------------------------------|-------------------------|---|
| ASPARAGUS              | 1 lb.                 | 1 minute          | Olive oil; Salt & pepper      | 5–8 minutes             | Lemon, parmesan breadcrumbs   |
| BABY POTATOES          | 1 lb.                 | 4 minutes         | Olive oil; Salt & pepper      | 10–2 minutes            | Oregano, Rosemary (dried or fresh), onion, garlic                                     |
| BAKED POTATOES         | 3–4 small<br>potatoes | 4 minutes         | N/A                           | 10 minutes              | Top with desired toppings;<br>cheese, green onion, bacon,<br>sour cream, butter, etc. |
| Bell Peppers Strips    | 2 whole               | 2 minutes         | Olive oil; Salt & pepper      | 5–8 minutes             | Garlic, onion/shallot   |
| BROCCOLI FLORETS       | 12–14 oz              | 2 minutes         | Olive oil; Salt & pepper      | 5–8 minutes             | Cheddar, parmesan   |
| BRUSSELS SPROUTS       | 1 lb.                 | 2 minutes         | Olive oil; Salt & pepper      | 8-10 minutes            | Blue cheese nuts, parmesan  |
| CARROTS (BABY)         | 1 lb.                 | 4 minutes         | Olive oil; Salt & pepper      | 10 minutes              | Rosemary, dried or fresh  |
| CAULIFLOWER<br>FLORETS | 12–14 oz              | 2 minutes         | Olive oil; Salt & pepper      | 8-10 minutes            | Garlic, parmesan  |
| CHERRY TOMATOES        | Pint                  | 2 minutes         | Olive oil; Salt & pepper      | 10 minutes              | Shallots, garlic, basil, parsley<br>(dried or fresh)                                  |
| GREEN BEANS            | 1 lb.                 | 2 minutes         | Olive oil; Salt & pepper      | 10 minutes              | Slivered almonds, garlic  |
| SWEET POTATOES         | 1 lb.                 | 4 minutes         | 1 Tbsp. butter; Salt & Pepper | 8-10 minutes            | Honey, cinnamon, pumpkin<br>seeds, brown sugar,<br>marshmallows                       |
| YELLOW SQUASH          | 2 medium              | 1 minute          | Olive oil; Salt & pepper      | 5 minutes               | Garlic, onion/shallot   |
| ZUCCHINI               | 2 medium              | 1 minute          | Olive oil; Salt & pepper      | 5 minutes               | Garlic, onion/shallot 4   |

### **ULTRAPRO OVENWARE RECIPES**

- 7. Almond Biscotti
- 8. Apple Coffee Cake
- 9. Apple Spice Cake
- 10. Applicious Apple Crisp
- 11. Bacon Jalapeño Popper Cheesy Bread
- 12. Baked Apples
- 13. Baked Oatmeal
- 14. Baked Ziti
- 15. Banana Bread
- 16. Banana Cream Brownies
- 17. Beef Bourguignon
- 18. Blueberry Croissant Puff
- 19. Breakfast Hash Brown Bake
- 20. Brined Turkey with Pear Stuffing
- 21. Broccoli Cheddar Vegetable Dip
- 22. Buckeye Brownies
- 23. Burp Bread
- 24. Cajun Roast Chicken
- 25. Candied Pecans
- 26. Caramel Apple Dump Cake
- 27. Carnitas Tacos with Spicy Slaw
- 28. Carrot Cake
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- 30. Cheesy Pepperoni Pizza Bread
- 31. Cheesy Potato Rounds
- 32. Chicken & Veggies
- 33. Chicken Broccolini Pasta Bake
- 34. Chicken Chilaquiles
- 35. Chicken Enchiladas Verdes with Mexican Rice
- 36. Chocolate Bread Pudding
- 37. Chocolate Cake with Chambord Chocolate Sauce and Raspberries
- 38. Chocolate Croissant Pudding
- 39. Chocolate Éclair Cake
- 40. Chocolate Orange Loaf Cake
- 41. Cinnamon Streusel Coffee Cake
- 42. Cinnamon Swirl Bread
- 43. Classic Apple Cobbler
- 44. Classic Roast Chicken
- 45. Classic Roast Turkey
- 46. Country Breakfast Casserole
- 47. Cowboy Cups
- 48. Cranberry Nut Brie
- 49. Creamy Chicken and Broccoli
- 50. Creamy Polenta with Vegetables

- 51. Creamy Spring Casserole
- 52. Creamy Sun-Dried Tomato & Sausage Penne
- 53. Deep Dish Apple Pie
- 54. Easy Chocolate Fudge
- 55. Easy Weeknight Baked Ziti
- 56. Eggplant Lasagna
- 57. Enchiladas Verdes con Pollo
- 58. Flan de Queso
- 59. Flourless Brownies
- 60. French Toast Casserole with Bacon with Bacon
- 61. Fruit Kabobs
- 62. Ham & Swiss Quiche
- 63. Handcrafted Beer Bread
- 64. Holiday Swirl Fudge
- 65. Homemade Strawberry Shortcake
- 66. Homestyle Macaroni & Cheese
- 67. Ice Cream Turtle Sandwich Cake
- 68. Impossible Quiche
- 69. Lasagna Rolls
- 70. Layered Fiesta Dip
- 71. Lemon & Fennel Steamed

### **ULTRAPRO OVENWARE RECIPES**

- 72. Lemon Curry Roast Chicken
- 73. Lemon Garlic Roast Chicken, Brussel Sprouts and Parmesan Potatoes
- 74. Lemon Olive Oil Cake with Mascarpone Whipped Cream
- 75. Lemon, Rosemary & Thyme Roasted Chicken
- 76. Loaded Vegetable Tart
- 77. Malaysian Curry Roast Chicken
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- 79. Middle Eastern Lamb Roast and Honey Spiced Vegetables
- 80. Midge's Famous Brisket
- Mint Chocolate Chip Pie, no bake
- 82. Mini Pot Pie
- 83. Mini Zucchini Pizzas
- 84. Mixed Berry Crumb Cake
- 85. Mocha Chocolate Cake
- 86. Mojo Cod with Rice Pilaf
- 87. Molten Lava Chocolate Cake
- 88. Muffin Loaf
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- 90. No Bake Chocolate Layer Cake
- 91. Nutella Bun
- 92. Orange Poppy Seed Quick Bread
- 93. Oven Baked Taquitos
- 94. Oven Baked Beef Stew with Biscuits
- 95. Pecan and Apple Stuffed Turkey Breast
- 96. Peruvian Chicken with Green Sauce
- 97. Pumpkin Cinnamon Rolls
- 98. Pumpkin Zucchini Bread
- 99. Quick Classic Lasagna
- 100. Radicchio & Walnut Salad
- 101. Roast Chicken & Vegetable Quiche
- 102. Roasted Eggplant with Yogurt Dressing
- 103. Roasted Fennel with Rosemary & Parmesan
- 104. Roasted Pork Loin with Scalloped Potatoes
- 105. Roasted Turkey with Orange Sage Butter
- 106. Savory Stuffing Bread Pudding

- 107. Shepherd's Pie
  - 108. Simple Veggie Bake
  - 109. S'mores Dip
  - 110. Sopapilla Cheesecake Bars
  - 111. Spinach and Ricotta Stuffed Shells
  - 112. Sun-Dried Tomato Cheese Bread
  - 113. Stuffed Cornish Game Hens
  - 114. Tandem Roast Chicken & Potatoes
  - 115. Thyme & Sage Roasted Chicken
  - 116. Turtle Tart
  - 117. Ultimate Brownies
  - 118. Vegetarian Eggplant Lasagna
- 119. Warn & Creamy Bacon Dip
- 120. Weeknight Chicken Pot Pie
- 121. Zucchini Lasagna
- 122. Zucchini Sweet Potato Bread

# Almond BISCOTTI

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#### INGREDIENTS

- 1 cup whole almonds raw
- 2¼ cups all purpose flour
- 1½ tsp. baking powder
- ½ tsp. salt
- 1/2 cup granulated sugar
- ¾ cup brown sugar
- 3 large eggs (room temperature)
- 1/2 cup olive oil
- 1 Tbsp. pure almond extract

### DIRECTIONS

- 1. Preheat oven to 325° F. Position rack in the center. Line the inverted Cover of the **UltraPro Lasagna Pan** with parchment paper.
- Spread almonds on a baking sheet and toast in oven for 12-15 minutes, remove from oven, cool, then coarsely chop in the SuperSonic Chopper Extra.
- 3. In a medium bowl, whisk together the dry ingredients.
- 4. In a large bowl, whisk eggs, olive oil, extracts, and zest.
- 5. Add flour mixture to egg mixture; stir until incorporated. Fold in almonds.
- 6. Use a large serving spoon to scoop out the dough and place it on the parchment lined cover. Add another scoop adjacent to the batter on the cookie sheet and keep going until two logs are formed. With damp fingers, shape into a log shape.
- 7. Bake for 30 minutes or until golden brown. Allow to cool for 10 minutes.
- 8. Remove from UltraPro Cover and transfer to cutting board.
- 9. Using a serrated knife, slice cookies at an angle about 1/2- 3/4 inch thick.
- Place slices on the baking sheets, and return them to the oven for about another 15 - 20 minutes (the longer they cook, the crispier they get). Turn them over at the half way mark. Place on a wire rack to cool.

½ tsp. pure vanilla extract 1 tsp. lemon zest

# Apple COFFEE CAKE



### INGREDIENTS

- ½ cup brown sugar
  ½ cup granulated sugar
  1½ tsp. ground cinnamon
  ½ cup unsalted butter, softened
  2 eggs
  2 tsp. vanilla extract
  ½ cup milk, any type
  ¼ tsp. table salt
  1½ cups all-purpose flour
- 1½ tsp. baking powder
   ½ cup butter, melted
   ½ cup oats
   ¼ cup all-purpose flour
   ¼ cup brown sugar
   1 apple, cored & quartered

- 1. Preheat oven to 350° F/175° C.
- 2. Whisk together sugars, cinnamon, and softened butter until combined, should look like wet sand.
- 3. Whisk in eggs, vanilla, and milk.
- 4. Stir in flour and baking powder.
- 5. Pour into UltraPro 2 Qt. Square Pan and spread until even with spatula.
- 6. Stir together melted butter, oats, flour, and brown sugar in a small bowl. Set aside.
- 7. Assemble **Grate Master Shredder** with slicing cone. Place a small bowl underneath. Place apple quarters one at a time into the hopper and turn handle to slice. Repeat until apple is sliced. Toss with oat mixture and sprinkle onto the top of batter.
- 8. Top with apple topping and bake for 40-50 minutes or until an inserted knife comes out clean.

# Apple SPICE CAKE

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#### INGREDIENTS

- 2 apples, peeled, cored and dice
- 1 Tbsp. ground cinnamon
- 2 Tbsp. brown sugar
- 1/8 tsp. kosher salt
- 4 Tbsp. salted butter
- 1/2 cup granulated sugar
- 1 small egg
- ¼ cup heavy cream
- 2 Tbsp. plain (full fat) yogurt

2 tsp. vanilla extract ¼ tsp. baking soda ¼ tsp. cornstarch ½ cup all-purpose flour

- 1. Grease and flour 1.25 Qt. UltraPro Quiche Pan. In a medium bowl. stir together apples, cinnamon, brown sugar and salt; set aside.
- 2. Place butter in the 2 Cup Micro Pitcher. Microwave for 25 seconds. or until melted. Transfer butter to base of the SuperSonic Chopper Extra fitted with the paddle attachment. Add sugar. Cover and pull cord until butter and sugar are well blended. Add egg, cream, vogurt, vanilla, baking soda and cornstarch. Cover and pull cord until well blended. Add flour. Cover and pull cord until blended. Using a spatula, transfer batter to pan.
- 3. Spoon apples in an even layer over the top of the batter.
- 4. Microwave on high power 6 minutes, 30 seconds or until cake is set. Remove from microwave; let stand 1 minute.
- 5. Remove cake from pan by turning cake upside down onto a cutting board or cooling rack with small grates. Let cool 10 minutes before slicing. Serve warm or at room temperature with whipped cream and a dusting of cinnamon.

# Applicious APPLE CRISP

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#### INGREDIENTS

- 4 apples, peeled & cored
- 1 Tbsp. lemon juice
- 1/2 Tbsp. cinnamon
- ¼ cup granulated sugar
- 2 Tbsp. all-purpose flour
- ¾ cup all-purpose flour
- ¼ cup old-fashioned oats
- ¼ cup brown sugar
- 1/2 Tbsp. Cinnamon

### DIRECTIONS

- 1. Preheat oven to 425°F/218°C.
- Assemble Mandoline with circular knob set to 4 and triangular knob set to "lock".
- Attach apple to food guider and slide down Mandoline to slice. Repeat with remaining apples until all apples have been sliced.
- 4. Place sliced apples in medium bowl, toss with lemon juice, seasoning blend, sugar and flour.
- 5. In small bowl, combine all topping ingredients and mix well.
- Place sliced apples in UltraPro 2-Qt. Square Pan, sprinkle with topping evenly. Bake 20 minutes or until apples are cooked through and crisp is golden brown.

½ tsp. coarse kosher salt ½ cup nuts, chopped ½ cup butter, melted

# Bacon Jalapeno Popper CHEESY BREAD

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#### INGREDIENTS

- 1 cup bacon cooked and chopped (about 8 to 10 slices)
- 3 cups all-purpose flour
- 1 Tbsp. baking powder
- 1 tsp. salt
- 2 Tbsp. granulated sugar
- 8 oz. cream cheese softened
- ¼ cup jalapeno, diced
- 2 cups cheddar cheese, shredded
- 12 oz. buttermilk
- 1 Tbsp. vegetable oil

- 1. Preheat oven to 350°F. Spray 1.75 Qt. UltraPro Loaf Pan with non stick cooking spray.
- 2. In a large bowl combine cream cheese, jalapenos, bacon and cheese. Stir to combine.
- In another bowl, combine flour, baking powder, salt and sugar. Whisk to combine. Add cream cheese mixture, oil and buttermilk and mix until just combined, don't over-mix.
- 4. Pour mixture into 1.75 Qt. UltraPro Loaf Pan.
- 5. Bake 50 to 60 minutes, Top should be brown and when tested with a wooden pick the pick comes out clean or with dry crumbs.
- 6. Remove from oven and place on a wire rack, cool 5 minutes before removing.
- 7. Serve warm or at room temperature.

# Baked APPLES

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- ¼ cup oats
- 1/2 cup pecans
- 1/2 cup dried cranberries
- ½ cup flour
- 1/2 cup light brown sugar
- 1 tsp. Cinnamon Blend
- 4 Tbsp. butter, melted
- 6 small-medium Granny Smith apples
- 1/2 cup apple juice
- ⅓ cup maple syrup

- 1. Preheat oven to 375°F/190°C.
- To prepare topping, place oats through butter into base of SuperSonic Chopper Extra fitted with blade attachment. Cover and pull cord 6–8 times, until pecans are chopped and ingredients mixed. Set aside.
- Using a Universal Series Paring Knife, cut off the top of each apple (about a ¼ inch slice) and reserve. Then cut out core down to about ½ inch from apple bottom. Remove thin slice from bottom of apple so it stands up.
- Pack ¼ cup topping into apple, replace apple top. Repeat with remaining 5 apples, and arrange in Cover from UltraPro Lasagna Pan.
- Combine apple juice and maple syrup. Pour into bottom of UltraPro Cover. 6. Bake 35–40 minutes, or until apple is fork tender. Drizzle apple juice/syrup glaze over apples and serve warm.





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#### INGREDIENTS

- Spray oil 2 cups old fashioned oats ½ cup packed light brown sugar ½ cup pecans or walnuts, chopped 2 tsp. cinnamon 1 tsp. baking powder ½ tsp. salt
- 2 cups milk
- 2 eggs, lightly beaten

### DIRECTIONS

- 1. Preheat the oven to 350°F (180°C). Spray the UltraPro Lasagna Pan with spray oil.
- Combine the oats, sugar, nuts, cinnamon, baking powder, and salt in a Thatsa Bowl; mix well.
- 3. In the small Bowl, whisk the milk, eggs, and vanilla.
- Add the milk mixture and butter to the oat mixture; stir until combined.
- 5. Pour the mixture into the UltraPro Lasagna Pan.
- 6. Bake for 35–40 minutes or until the top is golden brown and the oat mixture is set. Cool slightly before cutting into 8 squares.

3 Tbsp. butter, melted 2 tsp. vanilla extract



### INGREDIENTS

- 1 cup diced fresh zucchini
- 1 small onion, diced
- 5 garlic cloves, peeled, minced
- ¼ tsp. red pepper flakes
- 1/2 tsp. Italian Seasonings
- 2 Tbsp. extra virgin olive oil
- 1 tsp. coarse kosher salt
- 1 lb. ziti pasta
- 2 cups pasta sauce

### DIRECTIONS

- 1. Preheat oven to 425° F/218° C
- On the inverted UltraPro Lasagna Pan Cover, toss together zucchini, onion, garlic, red pepper flakes, Italian seasoning, olive oil and salt. Bake for 8 minutes.
- 3. Meanwhile using the **Microwave Pasta Maker**, cook ziti according to package directions.
- Remove pan from oven, transfer vegetables and juices to the UltraPro Lasagna Pan. Stir in ziti, tomato sauce and mozzarella.
- 5. Bake for 8 minutes or until cheese is melted and top is lightly browned.
- 6. Remove pan from oven, top with basil before serving.

1 lb. fresh mozzarella, cut into 1inch pieces 1 bunch fresh basil. torn





### INGREDIENTS

- 1 cup walnuts 3 very ripe bananas
- 1/2 cup unsalted butter, room temperature
- <sup>3</sup>/<sub>4</sub> cup granulated sugar
- 2 large eggs lightly beaten
- 1½ cups all-purpose flour
- 1 tsp. baking soda
- ½ tsp. salt
- ½ tsp. vanilla extract
- 1/2 cup raisins, optional

- 1. Preheat the oven to 350°F. Grease and flour the 1.75 Qt. UltraPro Loaf Pan
- 2. Lightly roast walnuts in Chef Series II Fry Pan. continuously stirring so they won't burn. Add nuts to the SuperSonic Chopper Extra, with Blade attachment, cover and pull cord until chopped.
- 3. In a mixing bowl, cream together butter and sugar.
- 4. Mash bananas with a fork until the consistency of chunky applesauce and add them to the batter along with 2 eggs, mixing until blended
- 5. In a separate bowl, whisk together flour, baking soda and salt, then add to batter.
- 6. Add vanilla extract and mix in chopped walnuts and raisins.
- 7. Pour into the 1.75 Qt. UltraPro Loaf Pan. Bake for 55-60 minutes or until a toothpick inserted into the center comes out clean.
- 8. Let banana bread rest for 10 minutes before transferring to a wire rack to cool. 15

# Banana Cream BROWNIES

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### INGREDIENTS

¾ cup dry roasted peanuts, chopped, divided

- 1 pkg. (15-17 oz.) brownie mix (plus ingredients to make brownies)
- 3 medium bananas, divided
- 1 pkg. (3.4 oz.) vanilla instant pudding and pie filling

3 cup cold milk

1 (8 oz.) container whipped topping, divided

Chocolate curls

- 1. Preheat oven to 350°F (180°C).
- Prepare brownie mix according to package directions; stir in ½ cup of the peanuts. Pour into the UltraPro 2 Qt. Square Pan. Bake according to package directions or until wooden pick inserted into center comes out clean. Cool completely.
- 3. Slice two of the bananas; place in single layer over brownies.
- 4. In a Thatsa Medium Bowl, combine pudding mix and milk; whisk just until mixture begins to thicken, gently fold in 2 cups of the whipped topping. Spread pudding mixture over bananas. Refrigerate 30 minutes.
- 5. Slice remaining banana, place over pudding mixture and sprinkle remaining peanuts.
- 6. To serve, cut dessert into squares; garnish with whipped topping, banana slices and chocolate curls, if desired.





### INGREDIENTS

1½ lbs. Beef
¼ cup flour, for dusting
3 Tbsp. olive oil
1 onion, sliced
2 carrots, diced
2 oz. flat pancetta, diced
2 garlic cloves, crushed
1½ cups red wine (like Bordeaux, Burgundy, Chianti)
1½ cups beef stock

DIRECTIONS

1 Tbsp. tomato paste 3 thyme sprigs 1 bay leaf Sea salt & freshly ground black pepper 6 oz. button mushrooms, cut in half

- 1. Pre-heat oven to 325 °F. Coat beef in flour, dusting off any excess.
- Heat 1 tablespoon of the oil in a heavy based frying pan and add a third of the beef until well seared all over. Remove beef from the pan to the base of the UltraPro Roaster, once seared. Continue with the remaining beef. Adding an additional tablespoon of oil as required.
- Add remaining tablespoon of oil to the pan and cook the onion, carrot and pancetta over a medium heat for 3 – 4 minutes until onion is tender. Stir in garlic and cook a further minute.
- 4. Pour the wine into the frying pan to deglaze and heat through.
- 5. Pour wine and vegetable mix over the beef cubes. Add stock, tomato paste, thyme and bay leaf, toss to combine and season well. Cover with the UltraPro Cover and place in oven for 1½ hours.
- 6. Add mushrooms to beef and stir in well. Replace Cover and cook a further 30 minutes or until beef is tender. You can remove the Cover in the last 10 minutes of cooking to reduce the liquid slightly

# Blueberry CROISSANT PUFF



### INGREDIENTS

- 3 large croissants, cut up (about 5 cups)
- 1 cup fresh or frozen blueberries
- 1 (8 oz.) package cream cheese, softened
- ⅔ cup sugar
- 2 eggs
- 1 tsp. vanilla extract
- 1 cup milk
- 1/8 cup powdered sugar

- 1. Preheat oven to 350 degrees.
- 2. Place croissant pieces in a **UltraPro Square Pan**. Sprinkle with blueberries.
- 3. Beat cream cheese, sugar, eggs and vanilla in medium bowl with electric mixer until well blended. Gradually add milk, beating well after each addition. Pour evenly over croissant pieces. Let stand 20 minutes or soak overnight.
- Bake for 35 to 40 minutes or until set in center and golden brown. You may want to cover it with foil for the last 10 minutes if the tops are getting too browned.
- 5. Serve warm sprinkled with powdered sugar.

# Breakfast HASH BROWN BAKE

**Tupperware** 

### INGREDIENTS

8 eggs, beaten

- ¼ cup sweet red pepper, diced
- 2 cups frozen hash browns
- 6 breakfast sausage links, cooked, roughly chopped
- 1½ cup cheddar cheese, grated
- 2 green onions, sliced thin

Salt and pepper, to taste

Cherry tomatoes, optional topping

- 1. Preheat oven to  $350^{\circ}$  F/175° C.
- 2. In a medium bowl, whisk together all ingredients.
- 3. Pour egg mixture into UltraPro 2-Qt. Square Pan.
- 4. Bake, uncovered, 25–30 minutes or until casserole is cooked through and egg has set.
- 5. Top with tomatoes.

### BRINED TURKEY With Pear Stuffing

Tupperware

#### INGREDIENTS

6-lb. bone-in turkey breast 1 Tbsp. extra virgin olive oil

- Brine
- 6 cups water ¼ cup coarse kosher salt ¼ cup granulated sugar 2 bay leaves 1 Tbsp. peppercorns 1 garlic clove, smashed
- ½ medium onion, quartered

Pear Stuffing 3 Tbsp. unsalted butter 1 Tbsp. granulated sugar 4 ripe pears, peeled, cored and cut into ½"cubes 1 medium onion, chopped 2 stalks celery, thinly sliced 12-oz. pkg. seasoned stuffing cubes 1 tsp. dried sage 1 tsp. coarse kosher salt ½ tsp. black pepper 2 cups chicken broth 2 eggs, lightly beaten ½ medium onion, quartered

- Place all brine ingredients in Chef Series 3-Qt. Saucepan over mediumhigh heat. Bring to a boil, lower heat and simmer 10 minutes. Cool completely. Place thawed turkey breast, skin side down, in UltraPro 6-Qt. Roasting Pan. Add brine and fill remaining space with ice. Cover with inverted UltraPro 3.5-Qt. Lasagna Pan and refrigerate overnight.
- Preheat oven to 350°F/190°C. Remove turkey and discard brine. Rinse turkey breast thoroughly with cold water, pat dry. Brush with olive oil and place, skin side up, in UltraPro 6-Qt. Roasting Pan. Roast, uncovered, 1½-2 hours, or until temperature reaches 155°F/69°C.
- 3. In Chef Series 11" Fry Pan over medium-high heat, melt butter with sugar. Add pears, sauté until liquid evaporates and they caramelize, about 8 minutes. Add onions and celery and sauté until translucent. Set aside to cool slightly. Place stuffing cubes in large bowl and stir in sage, salt and pepper. Heat broth, add to stuffing cubes and stir until absorbed. Fold in pear mixture and eggs.
- 4. Transfer stuffing to inverted UltraPro Roasting Pan Cover. Place in oven next to turkey during last 25 minutes of roasting time. Remove turkey from oven, tent loosely with foil and allow to rest 20 minutes before carving and serving. Remove stuffing after turkey has rested<sub>20</sub> Serve with gravy.

# Buckeye BROWNIES



### INGREDIENTS

2 cups milk or semi-sweet chocolate

chips

- 1/2 cup heavy cream
- 3 Tbsp. unsalted butter
- 1 Tbsp. vanilla extract
- 2 Tbsp. brewed coffee or espresso
- ¼ tsp. coarse kosher salt
- 4 eggs
- 2 cups creamy peanut butter
- 1 cup powdered sugar

- 1. Preheat oven to 325°F/162°C.
- In the ¾-Qt. Stack Cooker Casserole, stir together chocolate chips, heavy cream, butter, vanilla, coffee, and salt. Microwave 45 seconds, let stand 2 minutes; stir until smooth.
- 3. In the base of the SuperSonic Chopper Extra with paddle attachment, add eggs. Cover and pull cord until well beaten, add 2 spoonfuls of chocolate mixture to eggs, cover and pull cord until well mixed. Add remaining chocolate mixture and pull cord until well mixed.
- 4. Transfer chocolate mixture to the **UltraPro 2-Qt Square Pan**. Place pan in oven. Bake 25 minutes or until a knife inserted in the center comes out clean. Remove pan from oven; let stand.
- Meanwhile, make the Buckeye toppings. In the ¾ Qt. Stack Cooker Casserole stir together peanut butter, powdered sugar, granulated sugar, vanilla, and salt. Microwave on high power 30 seconds or until soft. Spread mixture over brownies.
- 6. In the large 2 cup Micro Pitcher microwave chocolate chips and cream for 45 seconds, stir. Spread chocolate over peanut butter. Sprinkle top with peanuts. Refrigerate 20 minutes to set. Cut into 16 pieces, serve chilled or at room temperature.

- 2 tsp. vanilla extract
- ¼ tsp. coarse kosher salt
- 1 cup milk or semi-sweet chocolate
- chips
- 3 Tbsp. heavy cream
- 1 cup chopped peanuts

### Broccoli Cheddar VEGETABLE DIP



### INGREDIENTS

- 1 head of broccoli
- 2 cups sour cream
- 2 cups of cheddar cheese; shredded
- 1 (1.4 oz.) package Knorr Vegetable recipe mix

### DIRECTIONS

- 1. Pre-heat oven to 425° F/218 C
- 2. Place broccoli in the **SuperSonic Chopper Extra** with blade attachment and chop broccoli into small bite-size pieces. Remove blades.
- 3. Add sour cream, cheddar cheese and Knorr Vegetable recipe mix using the **Silicone Spatula**, mix until blended.
- 4. Pour mixture into the **UltraPro 2-Qt. Square Pan** and bake in the oven for 25 minutes.

Serve and enjoy with tortilla chips, bagel bites, vegetables or crackers.

# Burp BREAD

#### INGREDIENTS

9 cups flour 1½ cup milk – scalded 1½ cup cold water ¾ cup sugar 2 eggs 1 tsp. salt 2 pkg. dry yeast 1 cup butter

### DIRECTIONS

- 1. In Thatsa Bowl add 9 cups of flour. Make well in center.
- 2. Place milk in the **2 Cup Micro Pitcher** and microwave for 3 minutes to scald milk.
- 3. In the Mix N Stor Pitcher mix scalded milk, water, sugar, eggs, salt, and dry yeast.
- 4. Pour in the center of the flour in **Thatsa Bowl**. DO NOT MIX. Seal and burp the bowl.
- 5. Place in warm place until seal pops. (20-30 minutes)
- 6. Melt 1 cup butter, pour over flour mixture then knead a little bit. Leave very sticky. Seal and burp the bowl.
- 7. Place in warm place until seal pops off (30 + minutes) Knead and you are ready to go.
- 8. Place dough into 1.75 Qt. Ultrapro Loaf Pans.
- 9. Raise again until double in size.
- 10. Bake at 375°, 25-30 minutes.

#### Makes two loaves

### Tupperware

### Cajun ROAST CHICKEN

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#### INGREDIENTS

- 6 Tbsp. butter, room temperature
- 3–5-lb. whole chicken
- 1 Tbsp. paprika
- 2 tsp. cayenne
- 1 tsp. black pepper
- 1 tsp. coarse kosher salt
- 1 tsp. dried oregano
- 1 tsp. dried thyme
- 1 tsp. garlic powder
- 1 tsp. onion powder

- 1. Preheat oven to 425°F/218°C. Season chicken with salt and pepper to taste.
- 2. In a small bowl, combine seasonings with butter.
- 3. Rub 2 Tbsp. of butter mixture over chicken skin. Rub remaining butter under the skin and inside the chicken cavity.
- 4. Place chicken in 3.5 Qt Lasagna Pan, breast side up. Microwave on high power 17 minutes. Remove from microwave, baste chicken with pan drippings; transfer pan to oven. Bake 17 minutes or until golden brown and internal temperature registers 160°F/70°C on an instant read thermometer.
- 5. Remove from oven. Let stand 10 minutes before serving.





- 1 cup white sugar
- 1 tsp. ground cinnamon
- 1 tsp. salt
- 1 egg white
- 1 Tbsp. water
- 1 lb. pecans

### DIRECTIONS

- 1. Preheat oven to 250°F (120°C).
- 2. Mix sugar, cinnamon, and salt together in a bowl.
- 3. Whisk egg white and water together in a separate bowl until frothy. Toss pecans in the egg white mixture. Mix sugar mixture into pecan mixture until pecans are evenly coated. Spread coated pecans onto base of the **UltraPro 3.7-Qt. Casserole Pan**.
- 4. Bake in the preheated oven, stirring every 15 minutes, until pecans are evenly browned, 1 hour.

### Tupperware

# Caramel Apple **DUMP CAKE**



### INGREDIENTS

2 (21 oz.) cans apple pie filling ½ (11 oz.) bag Kraft caramel bits 1 (15 oz.) box yellow cake mix 1 cup melted butter

- 1. Preheat oven to 350°F (180°C).
- 2. Spread both cans of apple pie filling onto the bottom of your 2 Qt. UltraPro Casserole Pan.
- 3. Sprinkle about half of the bag of caramel bits evenly over the top of the pie filling.
- 4. Evenly distribute the dry cake mix over top.
- 5. Pour the melted butter evenly over the cake mix covering as much of it as you can.
- 6. Bake uncovered in the center rack for 30-40 minutes or until the buttery cake mix turns a deep golden brown.
- 7. Allow it to cool for about 5 minutes and then serve warm with vanilla ice cream.

# With Spicy Slaw

Tupperware

#### INGREDIENTS

#### Slaw

% cup sour cream % cup mayonnaise 2 Tbsp. hot sauce 2 tsp. Cilantro Mojo Seasoning\* 1 Tbsp. lime juice 16-oz. bag coleslaw mix % red onion, thinly sliced Tacos

1 medium onion, quartered 2 jalapeno peppers, seeded ½ cup cilantro 8-oz. can tomato sauce 2½ Tbsp. Southwest Chipotle Seasoning\*, divided 2–2½ lb. pork tenderloins 16 6" flour tortillas 1 lime, cut into wedges

- 1. Preheat oven to 325°F/ 162°C
- In medium bowl, stir together sour cream, mayonnaise, hot sauce, Cilantro Mojo Seasoning and lime juice. Add coleslaw mix and red onion, tossing well to coat. Cover and refrigerate at least 1 hour.
- 3. In **UltraPro 2.1-Qt. Casserole Pan**, combine tomato sauce with onion mixture and 2 tsp. Southwest Chipotle Seasoning.
- Season pork with remaining Southwest Chipotle Seasoning and place in UltraPro 2.1-Qt. Casserole Pan. Cover and roast 25 minutes or until internal temperature reaches 155°F/69°C.
- 5. Remove from oven and allow to rest, covered, 10 minutes.
- 6. Place tortillas on a microwave-safe plate, cover with moist paper towel and microwave on high power 45 seconds.
- 7. Slice pork and divide between heated tortillas, top with sauce from casserole pan, spicy slaw and garnish with lime wedge.
- \*Ask your consultant for these seasoning recipes.



### INGREDIENTS

- % cup self-rising flour
  % cup brown sugar
  1 Tbsp. cinnamon
  2 carrots, peeled & cut into 3" chunks
  % fresh coconut, husk removed
  % cup pecans
- 2 eggs
- 1/2 cup vegetable oil
- 2 Tbsp. milk

- 1. Preheat oven to 375°F/ 190°C.
- 2. In Thatsa Medium Bowl, mix together flour, sugar and cinnamon.
- Assemble Grate Master Shredder with large grater cone, place bowl underneath. Place carrots in hopper two pieces at a time and turn handle until grated, pressing down with plunger as necessary. Repeat with remaining carrots until all are grated.
- 4. Repeat with coconut and pecans.
- 5. Place carrots, coconuts and pecans into bowl with dry ingredients, reserving ½ cup of the coconut.
- 6. Make a well in the center add eggs, oil and milk. Mix until well combined.
- 7. Pour batter into greased UltraPro 2-qt. Square Pan.
- 8. Bake for 30–35 minutes or until toothpick inserted into center comes out clean.
- 9. Top with remaining coconut.

### Cheesecake Swirled BROWNIES



### INGREDIENTS

- 1 Tbsp. unsalted butter, melted
- 1 (18 oz.) box brownie mix (plus ingredients per box instructions)
- 1 (8 oz.) pkg. cream cheese, softened, room temperature
- 1/2 cup granulated sugar
- 1 tsp. vanilla extract
- 1 egg

- 1. Grease the UltraPro 2 Qt. Square Pan with melted butter and set aside.
- 2. In medium bowl, add brownie mix and ingredients per box instructions. Set aside.
- In base of SuperSonic Chopper Extra fitted with whip attachment, place cream cheese, sugar, vanilla and egg. Replace cover and turn handle until well combined.
- Pour ⅔ of the brownie batter in UltraPro 2 Qt. Square Pan, top with cheesecake batter in center, top with remaining ⅓ of the brownie batter.
- 5. Using thin spatula, swirl mixture to create a decorative pattern.
- 6. Microwave on high power for 5-7 minutes or until toothpick inserted in center comes out clean. If center is wet but brownie starts pulling from sides, simply remove from microwave and cover for 5 minutes to finish carryover cooking.
- 7. Let cool for 5 minutes before serving. Store leftovers in refrigerator.

# Cheesy Pepperoni BREAD

Tupperware

### INGREDIENTS

- 2 cups all-purpose flour
- 1½ tsp. baking powder
- ¼ tsp. baking soda
- ½ tsp. coarse kosher salt
- 1/2 tsp. black pepper
- 1 Tbsp. Italian Herb Seasoning
- ¼ cup Parmesan cheese
- 2 eggs
- 2 Tbsp. extra virgin olive oil
- ¾ cup reduced-fat (2%) milk

### DIRECTIONS

- 1. Preheat oven to 400°F/200°C.
- 2. In medium bowl, whisk together all dry ingredients including Parmesan cheese.
- 3. Add eggs, olive oil, milk, mozzarella and pepperoni to dry ingredients and stir well to combine.
- Pour mixture into UltraPro 2 Qt. Square Pan, top with pizza sauce and spread evenly.
- 5. Bake 30 minutes. Serve warm or at room temperature. Top with additional pizza sauce and cheese, if desired.

1½ cups shredded mozzarella cheese

1 cup pepperoni slices, chopped ½ cup pizza sauce, jarred

# Cheesy POTATO ROUNDS

**Tupperware** 



- 1 large russet potato sliced into ¼" rounds, about 8–10 slices
- ¼ tsp. coarse kosher salt
- 1 cup shredded cheese
- ¼ cup sour cream
- 2 Tbsp. bacon bits
- 1 green onion, sliced thin

- 1. Preheat oven to 350° F/175° C.
- 2. Lay potato rounds in a single layer on UltraPro Oven Plate.
- 3. Sprinkle with salt and cheese.
- 4. Bake 10–15 minutes or until potatoes can be pierced with a fork and cheese is melted.
- 5. Top with sour cream, bacon and green onion. Serve warm.



### INGREDIENTS

- 3 red potatoes, rinsed & quartered
- 3 carrots, peeled & cut in chunks
- 1 onion, diced large
- 3 Tbsp. olive oil
- 1 Tbsp. apple cider vinegar
- ¼ tsp. black pepper
- 2 tsp. salt
- ½ tsp. smoked paprika
- 3 garlic cloves, minced
- 2 sprigs fresh rosemary, chopped

### DIRECTIONS

- 1. Preheat oven to 425° F/218° C.
- 2. Place potatoes, carrots and onion in UltraPro 3.7 Qt. Casserole Pan.
- 3. In small bowl, mix together olive oil, vinegar, pepper, salt, paprika, garlic and rosemary to create a seasoning for the chicken.
- Add chicken to UltraPro 3.7 Qt. Casserole Pan. Mix in seasoning to fully coat chicken. Place some seasoning inside the cavity as well.
- Cover and microwave on high power for 15 minutes. At the end of cooking time, transfer to oven for 15 minutes or until chicken internal temperature is 165° F/75° C. If desired, cook for an additional 5 minutes uncovered to further brown the top.

3.75 lb. whole chicken

### CHICKEN BROCCOLINI Pasta Bake

Tupperware

#### INGREDIENTS

12 oz. short pasta (spirals) 1 lb. chicken thigh fillets, trimmed 3 cloves garlic, crushed 3½ cups chicken stock 10 oz. heavy cream 1 bunch broccolini, cut into short lengths Olive oil, for drizzling 1 lemon, zested and juiced Parmesan cheese, to serve

- 1. Preheat oven to 375°F/200°C.
- 2. Add pasta, chicken, garlic, stock and cream to the UltraPro 3.3L Rectangle Pan. Add cover and bake for 25 minutes.
- Remove cover and Invert, toss broccolini and a little oil on the cover. Place into oven on lower shelf. Cook for a further 25 minutes or until sauce has reduced and pasta, chicken and broccolini are tender and golden.
- Gently shred chicken with two forks. Add broccolini, lemon and parmesan.

### **CHICKEN** Chilaguiles

Tupperware

#### INGREDIENTS

- 1 medium onion, peeled and guartered
- 2 garlic cloves, peeled
- 1 (14.5 oz.) can diced fire roasted
- tomatoes, drained
- 3 Tbsp. Southwest Chipotle
- Seasoning
- 11/2 cups low-sodium chicken broth
- 1 (15 oz.) can pinto beans, drained
- 3 cups cooked chicken, shredded

### DIRECTIONS

- 1. Preheat oven to 350° F/175° C.
- 2. Place onion and garlic in base of **SuperSonic Chopper Extra** and pull cord until roughly chopped.
- 3. In medium **Thatsa Bowl**, combine all ingredients (except tortillas and cheese) to create filling.
- 4. Cut tortillas into sixths and place a single overlapping layer on bottom of **UltraPro 3½-Qt. lasagna Pan**.
- 5. Add ½ filling and top with ½ cheese. Add another layer of tortillas, filling and cheese. Finish with remaining tortillas, reserving the last ½ cheese.
- Cover and bake 30 minutes. Uncover, top with remaining cheese and bake an additional 15–30 minutes or until cheese begins to brown. Allow to rest 15 minutes before serving.

½ cup cilantro leaves, chopped
10–12 corn tortillas
2 cups pepper jack cheese, shredded

### CHICKEN ENCHILADA with Mexican Rice

### Tupperware

#### INGREDIENTS

1 lb. tomatillos, husked ½ medium onion, quartered 2 garlic cloves, peeled 2 jalapeno peppers, seeded ½ cup cilantro ½ tsp. coarse kosher salt ½ tsp. black pepper 1½ cups cooked chicken, shredded 1 cup frozen southwestern style corn, thawed and drained 1 cup Mexican blend cheese, shredded.

1 cup Mexican blend cheese, shredded, divided

- 2 Tbsp. southwest chipotle seasoning 12 6" corn tortillas
- 1 medium onion, quartered 1 garlic clove, peeled and halved 1 (14½-oz.) can fire-roasted diced tomatoes, with liquid reserved 2 cups chicken broth 1 Tbsp. Southwest Chipotle Seasoning 1 cup long-grain white rice

- Place tomatillos in UltraPro 2.1-Qt. Casserole Pan along with ¼ cup of water. Cover and microwave on high power 5 minutes. Drain and allow to cool. Place onion, garlic, jalapeno and cilantro in base of SuperSonic Chopper Extra fitted with the blade attachment. Cover and pull cord to finely chopped. Add tomatillos, salt an pepper, cover and pull cord to until finely chopped. Pour mixture in casserole pan, cover and microwave on high power 4 minutes.
- Place chicken, corn, ½ cup cheese and seasoning in medium bowl, stirring together using the Silicone Spatula. Set aside while preparing rice.
- Preheat oven to 350° F/175° C. Place onion and garlic in base of SuperSonic Chopper Extra fitted with the blade attachment. Cover and pull cord until finely chopped. Place onion mixture, tomatoes, broth and seasoning blend in UltraPro 3.5-Qt. Lasagna Pan. Microwave on high power 4 minutes. Add rice, stirring to combine. Cover and bake 25 minutes.
- 4. Divide filling between tortillas and roll. Spread ¼ cup salsa verde on bottom of inverted UltraPro Roasting Pan cover (or use inverted Lasagna Pan cover and place aluminum foil over rice). Place enchiladas in cover, folded seam down, and top with remaining salsa verde. Sprinkle remaining cheese on top. Remove cover from rice and place inverted cover containing enchiladas on too. Bake, together, an additional 15 minutes or until heated through.

# Chocolate BREAD PUDDING

Tupperware

#### INGREDIENTS

- 1 loaf soft egg bread or cinnamon
- swirl bread
- 4 eggs
- 4 cups 2% milk
- ¼ cup light brown sugar
- 1 tsp. ground cinnamon
- ¼ tsp. coarse kosher salt
- 1 cup semi-sweet chocolate chips
- ¼ cup Chocolate Dessert Blend\*
- 1/2 cup heavy cream

### DIRECTIONS

- 1. Preheat oven to 350° F/175° C.
- 2. Cut loaf into 1" cubes and place in greased UltraPro 3.7Qt. Casserole Pan,.
- 3. In medium bowl, whisk eggs, sugar, milk, cinnamon and salt until combined. Pour mixture over bread and sprinkle chocolate chips over top. Press bread and chocolate chips into bread mixture to disperse chips and help bread soak up milk mixture. Let rest for 20 minutes before
- 4. Bake for 60-70 minutes.
- Place chocolate dessert blend, heavy cream, cinnamon and brown sugar in 2 cup Micro Pitcher. Microwave on high power 1 minute. Stir and microwave an additional 30-45 seconds. Stir well. Sauce will thicken as it cools.
- 6. Serve warm with a drizzle of Chocolate Syrup.
- \*Ask your consultant for this recipe.

¼ tsp. ground cinnamon 1 Tbsp. light brown sugar



#### INGREDIENTS

- 1 cup all-purpose flour
- ¼ cup brown sugar
- ¼ cup Chocolate Dessert Blend
- 1/2 tsp. baking powder
- 1/2 tsp. baking soda
- ¼ tsp. salt
- 1 large egg
- 2 Tbsp. canola oil
- ¼ cup buttermilk
- ½ tsp. vanilla

### DIRECTIONS

1. Preheat oven to 350°F/176°C.

½ cup boiling water 4 Tbsp. mini chocolate chips

2 cups fresh raspberries ¼ cup Chocolate Dessert Blend 1 Tbsp. brown sugar ½ cup heavy cream 1 Tbsp. Chambord

- 2. Spray two UltraPro 2 Cup Mini Pan with cooking spray; set aside.
- Combine eggs, milk, oil and vanilla in base of SuperSonic Chopper Extra. Add flour through salt. Turn handle to mix until smooth. Add boiling water, mix until smooth.
- Divide mixture between two UltraPro 2 Cup Mini Pan. Sprinkle 2 Tbsp. mini chocolate chips on top of each.
- 5. Bake 30-35 minutes or until a toothpick inserted into center comes out clean. Cool 10 minutes, remove to rack and cool completely.
- Place all ingredients in 2 Cup Micro Pitcher. Microwave on high power one minute; stir; microwave an additional 30-45 seconds and stir well. Sauce thickens as it cools.
- 7. Slice each cake into 4 slices, place on a platter, garnish with Chambord Chocolate sauce and fresh raspberries.

## CHOCOLATE Croissant Pudding

Tupperware

#### INGREDIENTS

- 1⅓ cup thickened cream
- 1⅓ cup milk
- 8 oz. dark chocolate, chopped
- 4 extra large egg yolks
- ¼ cup granulated sugar

Sea salt flakes

8 croissants, cut in half

*To serve* Powdered sugar Cream or ice cream

- 1. Preheat the oven to 375°F/190°C.
- 2. Add cream, milk and chocolate to **Stack Cooker Casserole**. Microwave at 600 watts for 3 minutes.
- 3. Stir until smooth. If needed, return to microwave at 20 second intervals until chocolate has melted.
- 4. Set aside to cool slightly.
- 5. In a mixing bowl, combine the egg yolks, sugar and a pinch of sea salt flakes. Whisk to combine. Add cooled chocolate mixture and mix together until smooth. Dip each croissant half in the chocolate mixture and arrange in the UltraPro 2 Qt. Square Pan. Pour over any remaining mixture.
- 6. Cover and microwave at 900 watts for 6 minutes. Remove cover and transfer into the oven for 12 minutes.
- 7. Sprinkle with powdered sugar if desired and serve with cream or ice cream.

## CHOCOLATE Eclair Cake

## Tupperware

#### INGREDIENTS

- 2 (3.5 oz.) packages instant vanilla pudding mix
- 1 (8 oz.) container frozen whipped topping, thawed
- 3 cups milk
- 1 (16 oz.) package graham cracker squares
- 1 (16 oz.) package prepared chocolate frosting

- 1. In a medium bowl, thoroughly blend the pudding mix, whipped topping, and milk.
- Arrange a single layer of graham cracker squares in the bottom of the 3.5 Qt. Ultrapro Lasagna Pan. Evenly spread half of the pudding mixture over the crackers. Top with another layer of crackers and the remaining pudding mixture. Top with a final layer of graham crackers.
- 3. Spread the frosting over the whole cake up to the edges of the pan. Cover, and chill at least 4 hours before serving.

## CHOCOLATE ORANGE Loaf Cake

Tupperware

#### INGREDIENTS

1¼ cup all-purpose flour ¼ cup cocoa powder 1 cup sugar 1 tsp. baking soda ½ tsp. salt Zest of 1 orange 1 tsp. orange juice 5 Tbsp. vegetable oil 1 cup water

- 1. In **Mix N Stor Pitcher**, combine first six ingredients until well combined.
- 2. In **All-in-One Shaker** place remaining ingredients, seal and shake to combine.
- 3. Make a well in center and add wet ingredients. Whisk until batter is smooth.
- 4. Pour batter into 1.75 Qt. UltraPro Loaf Pan.
- Microwave uncovered at 80% power for 5 minutes, at the end of cooking time, cover for 3 minutes OR bake in oven at 350°F for 30 minutes.
- 6. Let cake cool completely before inverting.

# Cinnamon Streusel COFFEE CAKE

**Tupperware** 

#### INGREDIENTS

- 1½ cups all-purpose baking mix
- 2 Tbsp. butter or margarine,
- softened
- ½ cup sugar (125 mL)
- 1 tsp. vanilla extract
- 3/4 cup dairy sour cream
- 1 large egg

Streusel

- 1/2 cup chopped nuts
- 2 tsp. ground cinnamon

- 1. Heat oven to 350°F /180°C. Grease and flour 9" Round UltraPro Pan.
- 2. Whisk together baking mix, sugar, sour cream, butter, vanilla and egg in a medium bowl. Spread batter in prepared **9" Round UltraPro Pan**.
- In a small bowl, mix streusel ingredients together until crumbly. Using half the cinnamon streusel mixture, sprinkle over cake batter, swirl into batter using a Silicone Spatula.
- 4. Sprinkle remaining streusel over batter.
- 5. Bake 20-25 minutes or until golden brown. Cool 10 minutes.

## Cinnamon Swirl

## BREAD

Tupperware

#### INGREDIENTS

- 2 cups all-purpose flour
- 1½ cups sugar, divided
- 1 tsp. baking soda
- ½ tsp. salt
- 1 cup buttermilk
- 1 large egg, room temperature
- ¼ cup canola oil
- 3 tsp. ground cinnamon

Glaze ¼ cup confectioners' sugar 1½ to 2 tsp. whole milk

- Preheat oven to 350°F. In a large bowl, combine flour, 1 cup sugar, baking soda and salt. Combine buttermilk, egg and oil; stir into dry ingredients just until moistened. In a small bowl, combine cinnamon and remaining sugar.
- Grease the bottom of the 1.75 Qt. UltraPro Loaf Pan. Pour half the batter into pan; sprinkle with half the cinnamon-sugar. Carefully spread with remaining batter and sprinkle with remaining cinnamon-sugar; cut through batter with a knife to swirl.
- Bake 45-50 minutes or until a toothpick inserted in center comes out clean. Cool 10 minutes before removing from 1.75 Qt. UltraPro Loaf Pan to a wire rack to cool completely. Combine confectioners' sugar and enough milk to reach desired consistency; drizzle over loaf.

# Classic Apple COBBLER

**Tupperware** 

#### INGREDIENTS

6 cups granny smith apples, peeled and sliced 2 Tbsp. lemon juice ¼ cup dark brown sugar

- 2 Tbsp. all-purpose flour
- 1/2 tsp. coarse kosher salt
- 1/2 Tbsp. cinnamon

#### Topping

- 4 Tbsp. unsalted butter, melted
- 1 cup self-rising flour
- 1 cup granulated sugar
- 1 tsp. coarse kosher salt
- 2 eggs
- 1 tsp. cinnamon

- 1. Preheat oven to 375°F/190°C.
- In medium bowl, toss sliced apples with lemon to keep from browning; add brown sugar, flour, salt and cinnamon and toss to coat.
- 3. Pour apple mixture into buttered **UltraPro 1.6-Qt. Round Pan**; set aside.
- 4. In small bowl, combine topping ingredients and mix thoroughly until combined; spoon mixture over apples.
- 5. Bake 35–45 minutes until topping is golden brown. Serve with vanilla ice cream.

# Classic Roast CHICKEN

Tupperware

#### INGREDIENTS

- 3-5-lb. whole chicken
- 6 Tbsp. butter, room temperature
- 1 Tbsp. paprika
- 1 tsp. coarse kosher salt
- 1 tsp. black pepper
- 1 tsp. onion powder

- 1. Preheat oven to 425°F/218°C. Season chicken with salt and pepper to taste.
- 2. In a small bowl, combine seasonings with butter.
- 3. Rub 2 Tbsp. of butter mixture over chicken skin. Rub remaining butter under the skin and inside the chicken cavity.
- 4. Place chicken in 3.5-Qt Lasagna Pan, breast side up. Microwave on high power 17 minutes. Remove from microwave, baste chicken with pan drippings; transfer pan to oven. Bake 17 minutes or until golden brown and internal temperature registers 160° F/70° C on an instant read thermometer.
- 5. Remove from oven. Let stand 10 minutes before serving.



Tupperware

#### INGREDIENTS

10–12 lb. turkey ¼ cup extra virgin olive oil 1 Tbsp. coarse kosher salt ½ Tbsp. black pepper

### DIRECTIONS

- 1. Preheat oven to 350° F/175° C.
- 2. Place turkey in base of 6 Qt. UltraPro Roasting Pan.
- 3. Brush bird with olive oil and season liberally with salt, pepper and any other desired dried spices.
- 4. Place in oven and bake 2–2 ½ hours or until turkey reaches an internal temperature of 165° F/75° C and juices run clear.
- 5. Let rest 15 minutes before slicing.

Note: If desired sprinkle with dried rosemary, oregano and/or thyme.

## Country Breakfast CASSEROLE

Tupperware

#### INGREDIENTS

- ¼ cup green onions, chopped
- ¼ cup red bell pepper, chopped
- ¼ cup onion, chopped
- 3 cups frozen Southern-style hash brown potatoes
- 4 slices bacon, partially cooked, cut up
- 3 Tbsp. bacon drippings
- 4 eggs
- Salt and ground black pepper, to taste
- 1/2 cup shredded Colby and Monterey Jack cheese blend

- 1. Preheat oven to 450°F.
- Chop onions and bell pepper using SuperSonic Chopper Extra with blade attachment; place in UltraPro Square Pan. Add potatoes, bacon and oil; mix well and spread evenly over bottom of pan.
- 3. Bake 20 minutes, stirring potato mixture after 10 minutes.
- 4. Reduce oven temperature to 325ºF.
- Remove UltraPro Square Pan from oven and make 4 impressions in potato mixture with back of a Spoon. Break an egg into each impression. Sprinkle with salt and black pepper. Return to oven; continue baking 15 minutes or until eggs are set.
- 6. Remove from oven. Sprinkle cheese evenly over eggs.

## Cowboy CUPS



#### INGREDIENTS

1 lb. ground chuck ½ tsp. kosher salt 3 small to medium red new potatoes, cut into quarters ½ yellow onion, peeled, cut into quarters Favorite BBQ sauce for garnish Grated cheese, optional

- 1. Preheat oven to 425°F/218°C.
- 2. Place ground beef and salt in Thatsa Medium Bowl, set aside.
- In the base of the SuperSonic Chopper Extra, fitted with blade attachment, combine potato and onion. Cover and pull cord until potato and onion is well minced.
- Transfer potato mixture to bowl with ground beef; stir with fork until well combined. Divide equally between four UltraPro 2 Cup Minis. Do not press beef into pan, mixture should remain loose.
- 5. Microwave on high power 4 minutes. Transfer to oven. Bake 4–6 minutes or until beef is cooked through. Remove from oven, top with favorite BBQ sauce.

## Cranberry Nut BRIE

Tupperware

#### INGREDIENTS

- 1/2 small onion, quartered
- 1 Tbsp. unsalted butter
- ¼ cup apricot preserves
- ¼ cup orange juice
- ⅓ cup dried cranberries
- 1/3 cup mixed nuts, cashews and pistachios
- 1 (13.2-oz.) wheel Brie cheese

- Add onion to base of SuperSonic Chopper Compact; replace cover and pull cord 3–4 times to chop.
- In 2 Cup Micro Pitcher, combine butter, onion, preserves and orange juice. Microwave with 1 Cup Micro Pitcher inverted on top to cover for 2 minutes, stirring halfway through.
- 3. Stir cranberries and nuts into warm preserve mixture.
- 4. Using knife, remove rind from top of Brie and place on **UltraPro Oven Plate**. Spread cranberry nut mixture on Brie.
- 5. To serve, microwave on high power 45 seconds–1 minute or heat in a 350° F/175° oven 10–12 minutes or until Brie is soft in the center.
- 6. Serve with crusty bread and assorted crackers

## CREAMY Chicken & Broccoli

## Tupperware

#### INGREDIENTS

- 1 head broccoli, chopped
- 3-4 chicken breasts, cubed
- 1 cup sour cream
- 1 can cream of broccoli soup
- 1 can cream of chicken soup
- ¼ cup milk
- 1-2 tsp. curry, to taste

- 1. Preheat oven to 375° F/175°C.
- In a medium bowl, mix together sour cream, soups, milk and curry, stir to mix well.
- 3. Add chicken and broccoli to soup mixture, stir and pour into the 2 Qt. Square UltraPro Casserole Pan.
- 4. Bake for 35 minutes.
- 5. Serve on rice or pasta.





3 cups water

- 1 cup polenta (yellow corn grits)
- 1 tsp. coarse kosher salt, divided
- 1/2 lb. asparagus, trimmed
- 1 cup cherry tomatoes, halved
- 1 Tbsp. extra virgin olive oil
- 1/8 tsp. black pepper
- 1/2 cup Parmesan cheese

- 1. Preheat oven to 375° F/190° C.
- 2. Combine water, polenta and ½ tsp. salt in UltraPro 3.5-Qt. Lasagna Pan.
- 3. Invert UltraPro 3.5-Qt. Lasagna Pan cover and place asparagus and cherry tomato halves on top.
- Drizzle vegetables with olive oil and sprinkle with black pepper and remaining salt. Place inverted cover over base and bake together 25 minutes.
- 5. Remove from oven, stir Parmesan into polenta, and serve with vegetables.

## Creamy Spring CASSEROLE

Tupperware

#### INGREDIENTS

½ cup salted butter
½ cup all-purpose flour
2 tsp. dry mustard
¾ tsp. table salt
¼ tsp. black pepper
¼ tsp. cayenne pepper
1½ cups milk
1 (15 oz.) jar alfredo sauce
16-oz. Swiss cheese, shredded
¾ cup Parmesan cheese, shredded

16-oz. pkg. farfalle (bow-tie pasta), cooked 2 cups cubed boneless ham 1½ cups frozen baby sweet peas, thawed

Topping 1 cup sea salt & pepper croutons % cup Parmesan cheese, shredded 1 Tbsp. butter, melted

- 1. Preheat oven to 350°F.
- Melt butter in a Chef Series II Saucepan over medium. Gradually whisk in flour until smooth; cook, whisking constantly, 2 minutes. Whisk in dry mustard, salt, black pepper, and cayenne pepper. Gradually whisk in milk; whisking constantly, until thickened, 8 to 10 minutes, add alfredo sauce.
- 3. Whisk in % of the Swiss cheese and % cup Parmesan cheese. Remove from heat.
- 4. Stir in pasta, ham, and peas into the sauce.
- 5. Pour pasta into a lightly greased **3.5 Qt. UltraPro Casserole Pan**, pour sauce over the pasta, toss pasta with sauce.
- 6. Sprinkle remaining swiss cheese on top of pasta.
- In the base of the SuperSonic Chopper Extra with the bade attachment, add croutons and Parmesan, place cover on and pull cord until finely chopped, add butter and mix.
- 8. Sprinkle bread crumbs over pasta mixture.
- 9. Bake for 30 minutes. Let stand 10 minutes before serving.

# Creamy Sundried Tomato & Sausage **Penne**

**Tupperware** 

#### INGREDIENTS

- 1/2 lb. penne pasta
- 1 (8.5-oz.) jar sun-dried tomatoes, with oil reserved
- ½ lb. Italian Sausage, casings removed
- 2 garlic cloves, peeled and minced
- 1 medium yellow onion, chopped
- 1 large yellow pepper, chopped
- 1 large red pepper, chopped
- 1 Tbsp. Italian Herb Seasoning
- 1 tsp. coarse kosher salt
- 1 (12-oz.) can evaporated milk
- ¼ cup heavy cream

- 1. Preheat oven to 350°F/175°C.
- Prepare pasta according to package directions using the Microwave Pasta Maker; set aside.
- Place 1 Tbsp. of reserved tomato oil in Chef Series II Fry Pan over medium heat; cook Italian sausage until browned and cooked through. Remove from pan and set aside.
- In same Chef Series II Fry Pan , heat additional 1 Tbsp. reserved tomato oil over medium heat and sauté tomatoes, garlic, onions, peppers, seasoning blend and salt 2–3 minutes.
- 5. Add milk and cream to fry pan.
- 6. In small bowl, whisk cornstarch into water until dissolved, add to Chef Series II Fry Pan and bring sauce to a low simmer.
- 7. Stir Italian sausage into sauce in fry pan.
- 8. Combine pasta and sauce in UltraPro 3.7 Qt. Casserole Pan and stir.
- 9. Top with mozzarella cheese and bake 15–20 minutes until cheese is melted and casserole is warmed through.
- 10. Place baguette slices into inverted UltraPro 3.7 Qt. Casserole Pan cover.
- 11. Using a pastry brush, brush tomato oil onto top side of baguette slices.
- 12. Combine seasoning blend and Parmesan cheese and sprinkle on slices.
- 13. Bake 12-15 minutes or until crispy.

- 1 Tbsp. cornstarch
- 1/2 cup water
- 1 cup mozzarella cheese, shredded
- 8 baguette slices, ¼" thick
- 2 Tbsp. tomato oil (reserved from jar)
- ¼ tsp. Italian Herb Seasoning
- 2 Tbsp. Parmesan cheese, grated

## Deep Dish APPLE PIE

#### 7 large

- 7 large Granny Smith apples, cored and peeled 6 Tbsp. butter, chilled, cut into pieces
- 5 Tbsp. all-purpose flour 1½ Tbsp. ground cinnamon
- 1 cup granulated sugar
- ½ tsp. coarse kosher salt

- 2 cups all-purpose flour
- ¾ cup brown sugar
- ⅓ cup granulated sugar
- 1/4 teaspoon coarse kosher salt
- 1/2 teaspoon cinnamon
- 2 sticks butter, chilled, cut into pieces

### DIRECTIONS

INGREDIENTS

- 1. Preheat oven to 350° F/175° C. Cut apples into 1/2" pieces.
- In the UltraPro 2-Qt. Casserole Pan mix together apples, butter, flour, cinnamon, sugar, and salt until well combined. Microwave on high power 8 minutes.
- In a medium bowl, stir together flour, brown sugar, granulated sugar, salt, and cinnamon. Cut in butter pieces with a pastry blender, or rub butter and flour mixture between fingers until coarse crumbs form; set aside.
- Remove UltraPro 2-Qt. Casserole Pan from microwave. Sprinkle topping evenly over top of apples. Place pan in oven. Bake 12 minutes, or until topping is golden brown and filling is bubbly. Remove from oven; let stand 10 minutes before serving.
- 5. Serve warm, or at room temperature. Refrigerate, covered, up to three days.

## Easy Chocolate FUDGE

**Tupperware** 



- 2 cups chocolate chips
- 1 (14-oz.) can sweetened
- condensed milk
- 1 tsp. vanilla extract
- 1 cup chopped walnuts (optional)

- Combine chocolate chips and sweetened condensed milk in the Stack Cooker 1<sup>3</sup>/<sub>4</sub> Qt. Casserole and microwave on high power 2<sup>1</sup>/<sub>2</sub>-3<sup>1</sup>/<sub>4</sub> minutes, stopping to stir halfway through.
- 2. Stir in vanilla.
- 3. Line UltraPro 2 Qt. Square Pan with parchment paper. Pour mixture into pan and refrigerate until set, 1–2 hours.
- 4. Remove from UltraPro 2 Qt. Square Pan before cutting.
- 5. Store in a sealed Tupperware container.

## Easy Weeknight BAKED ZITI



**Tupperware** 

### INGREDIENTS

- 1 cup diced fresh zucchini
- 1 small onion, diced
- 5 garlic cloves, peeled, minced
- 2 Tbsp. extra virgin olive oil
- 1 tsp. coarse kosher salt
- 1 lb. ziti macaroni
- 2 cups favorite tomato sauce
- 1 lb. fresh mozzarella, cut into 1-
- inch pieces
- 1 bunch fresh basil, torn

- 1. Preheat oven to 425° F/218° C
- On the 3.5 Qt. UltraPro Lasagna Pan Cover, toss together zucchini, onion, garlic, olive oil and salt. Place pan in oven, bake 8 minutes.
- 3. Meanwhile using the **Microwave Pasta Maker**, cook ziti according to package directions.
- 4. Remove pan from oven, transfer vegetables and juices to the 3.5 Qt. UltraPro Lasagna Pan. Stir in ziti, tomato sauce and mozzarella. Place pan in oven, bake 8 minutes or until cheese is melted and top is lightly browned.
- 5. Remove pan from oven, top with basil before serving.

## Eggplant LASAGNA



Tupperware

#### INGREDIENTS

- 3 eggplants, sliced lengthwise ¼'
- thick
- 4 tsp olive oil , divided
- 3 pinches of salt
- 1/2 carrot
- 1/2 celery stalk , cut into large
- chunks
- 1 shallot, cut into large chunks
- 1 clove of garlic
- 1 (18 oz.) can diced tomatoes

### DIRECTIONS

- 1. Preheat oven to 375° F/190° C
- Brush 1 tsp. olive oil on the 3.5 Qt. UltraPro Lasagna Pan and inverted Cover, line a single layer of eggplant in both Cover & Base, sprinkle with salt. Place pan in oven, bake 20 minutes.
- Add carrot, celery, shallot and garlic in the SuperSonic Chopper Extra base with the blade attachment, cover on and pull cord until diced.
- 4. Pour diced vegetable into the 1 Qt. Micro Pitcher, add remaining olive oil, microwave at 50% for 3 minutes, open 1 Qt. Micro Pitcher, add sugar, tomatoes, pinch of salt & pepper and two chiffonade basil leaves, recover, microwave at 50% for 8 minutes.
- Pour small amount of tomato sauce in the 3.5 Qt. UltraPro Lasagna Pan, add a layer off eggplant, topped with two chiffonade basil leaves. Repeat layers.
- 6. Add layer of mozzarella, top with parmesan cheese.
- Place 3.5 Qt. UltraPro Lasagna Pan Cover on and bake for 20 minutes.

1 tsp. sugar Pinch of fresh cracked black pepper 10 basil leaves, chiffonade (roll up and slice thinly) 1 ( 4 oz.) ball of mozzarella 2 oz. grated parmesan cheese

## ENCHILADAS Verdes con Pollo

**Tupperware** 

#### INGREDIENTS

- 4 tomatillos, husks removed 1 poblano pepper, deseeded
- ¼ white onion
- 1/2 cup cilantro
- 1 tsp. garlic powder
- Pinch of salt
- 8 corn tortillas
- 21/2 cups cooked shredded chicken
- 1/2 cup manchego or mozzarella
- cheese, shredded

## DIRECTIONS

- Place tomatillos, poblano pepper and onion in the Microwave Breakfast Maker. Cover and microwave for 3 minutes, stopping halfway to stir. Let cool slightly.
- Transfer tomatillo mixture in SuperSonic Chopper Extra, add cilantro, garlic powder, and salt to taste. Replace cover and pull cord until well combined and pureed.
- 3. Warm up corn tortillas for 30 seconds. Fill each one with shredded chicken and roll up.
- Arrange in the 2 Qt. UltraPro Casserole. Top with salsa verde, cover and microwave at 50% power for 4 minutes. Add cheese and return to microwave, uncovered, for 30 seconds or until cheese has melted.
- 5. Serve with drizzle of sour cream and avocado slices.

<sup>1</sup>∕<sub>3</sub> cup sour cream Avocado slices as garnish

## FLAN de Rueso

**Tupperware** 

#### INGREDIENTS

1 cup sugar

1/2 cup water

2 pkgs. (8oz. each) cream cheese, at room temperature

6 eggs

- 1 (14 oz.) can sweetened and condensed milk
- 1 (12 oz.) can evaporated milk

- 1. Heat oven to 350°F. In Chef Series II Saucepan over medium high heat, add sugar and water. Bring water to boil, stirring constantly until sugar dissolves. Continue to cook, without stirring, until deep golden brown and caramelized, about 15 minutes. Pour caramel into the 1.75 Qt. UltraPro Loaf Pan, evenly coat bottom; set aside
- 2. In medium bowl, using a mixer, beat together cream cheese and eggs until smooth. Whisk in condensed milk and evaporated milk until smooth. Pour into 1.75 Qt. UltraPro Loaf Pan; cover tightly with foil. Place 1.75 Qt. UltraPro Loaf Panin larger, 3.75 Qt. lasagna UltraPro Pan. Pour enough hot (not boiling) water into 3.75 Qt. lasagna UltraPro Pan, until water is halfway up sides of loaf pan.
- 3. Transfer pan to oven. Bake until flan is set (thin knife inserted into center will come out clean), 40-45 minutes.
- 4. Remove loaf pan; discard foil. Let sit until cool. Transfer loaf pan to refrigerator until chilled, at least 2 hours. To unmold, run thin knife around edges of flan. Invert onto serving plate.



### INGREDIENTS

- 1 cup heavy cream
- 2 cups semi-sweet chocolate chips
- 4 whole eggs, lightly beaten
- 1 Tbsp. vanilla extract
- 1 Tbsp. butter

## DIRECTIONS

- 1. Preheat oven to 275° F/135° C.
- In the 2 Cup Micro Pitcher add cream and microwave on high power 1 minute 30 seconds.
- 3. Transfer to medium bowl, stir in chocolate chips until melted.
- 4. Add eggs and vanilla, stir until well combined.
- 5. Grease the bottom and sides of the of the **UltraPro 2 Cup Minis** with butter. Pour chocolate mixture into pan. Transfer pan to oven.
- 6. Bake 20-25 minutes, or until brownies are set but still fudge-like.\*

\* Increase bake time by 6 to 8 minutes if you prefer a more cake-like brownie.

## French Toast **CASSEROLE** with Bacon

Tupperware

#### INGREDIENTS

- 2 Tbsp. butter, softened
- 8 eggs
- 2 cups whole milk
- 1/2 cup heavy cream
- 1 tsp. ground cinnamon
- 1 loaf bread (white, Italian, French,
- potato)
- 4 oz. cream cheese
- 1/2 cup all-purpose flour
- 1/2 cup brown sugar

#### DIRECTIONS

- 1. Preheat oven to 350° F/175° C.
- 2. Coat UltraPro 3.5 Qt. Lasagna Pan with softened butter.
- 3. In a medium bowl, whisk together eggs, milk, cream and ground cinnamon. Cut bread into 1" cubes and place half into bottom of UltraPro 3.5 Qt. Lasagna Pan. Cut cream cheese into small chunks and sprinkle over bread in Lasagna Pan. Pour half of the egg mixture over bread. Top with remaining bread and then remainder of egg.
- 4. In a bowl, mix together flour, sugar and ground cinnamon. Cut cold butter into small pieces and add to flour mixture. Mix until butter has been broken into small pieces, sprinkle over top of casserole.
- 5. Bake, uncovered, 50–60 minutes until casserole has cooked through.
- 6. Place 4 pieces bacon on UltraPro Oven Plate.
- 7. Cover and microwave on high power 2–4 minutes, depending on thickness of bacon and desired crunchiness.

(based in a 1200W microwave, 4 regular cut: 2:30 seconds or 4 thick cut: 3:30 seconds)

1 tsp. ground cinnamon 1 stick cold, unsalted butter 4 pieces bacon

## Fruit KABOBS

## Tupperware

#### INGREDIENTS

4 fresh peach slices

- 4 fresh pineapple chunks
- 12 strawberries
- 1/2 cup chocolate chips
- 4 6" skewers

- 1. Preheat oven to 350° F/175° C.
- 2. Assemble kabobs by rotating fruit onto each kabob.
- Place kabobs on UltraPro Oven Plate and bake 10 minutes or until fruit is slightly warm.
- 4. Melt chocolate by microwaving in **1 Qt. Micro Pitcher** at 50% power 1–2 minutes.
- 5. Remove from oven and drizzle kabobs with melted chocolate. 6. Serve warm.

## Ham & Swiss QUICHE

Tupperware



- 1½ cups diced cooked ham
- 1 cup shredded Swiss cheese
- 1/4 cup chopped onion
- 3/4 cup all-purpose baking mix
- 1½ cups milk
- 3 eggs Salt and pepper, to taste

- 1. Heat oven to 400°F/200°C.
- 2. Sprinkle ham, cheese and onions evenly over bottom of **1.25 Qt.** UltraPro Quiche Pan.
- 3. Whisk together baking mix, milk, eggs and salt and pepper until well blended. Pour mixture gently over ham, cheese and onions.
- 4. Bake 35 to 40 minutes or until toothpick inserted into center comes out clean. Cool 15 minutes.

## Handcrafted BEER BREAD



### INGREDIENTS

- 1/2 Tbsp. unsalted butter, room temperature
- 3 cups self-rising flour
- 1/2 cup granulated sugar
- 12 oz. beer
- 2 Tbsp. unsalted butter, melted

- 1. Preheat oven to 375° F/190° C.
- 2. Coat UltraPro 2-Qt. Square Pan with butter and set aside.
- Sift flour and sugar and place in medium bowl. Make a well in center of flour mixture and pour beer into well. Mix thoroughly using the Silicone Spatula.
- 4. Pour batter into UltraPro 2-Qt. Square Pan and bake 45 minutes. Brush bread with melted butter and bake an additional 10 minutes until golden brown or until a toothpick comes out clean when inserted into loaf.
- 5. Cool **UltraPro 2-Qt. Square Pan** on a wire rack 10 minutes. Turn bread onto rack and cool completely.

## Holiday Swirl FUDGE

## Tupperware

#### INGREDIENTS

1 (12 oz.) bag white vanilla baking chips (2 cups) 1 (16 oz.) container vanilla frosting green and red gel food colors

- 1. Line **UltraPro 2-Qt. Square Pan** with foil, leaving foil overhanging at 2 opposite sides of pan; spray foil with cooking spray.
- In the Stack Cooker 1% Qt. Casserole, microwave white chips on High for 1 minute. Spoon frosting over chips. Microwave on High 30 seconds; stir. If necessary, microwave in 15-second increments until mixture can be stirred smooth.
- 3. Place ¾ cup fudge mixture into each of 2 small bowls, leaving remaining untinted fudge mixture in bowl.
- 4. Tint 1 bowl green and 1 bowl red by stirring in each food color to desired color.
- Drop heaping tablespoons of green, red and white fudge mixture in bottom of pan to create random pattern. Pull table knife through layers for marbled design. Refrigerate until set, about 1 hour.
- 6. Remove from pan by lifting foil; peel foil away. Cut into 8 rows by 8 rows. Store covered in refrigerator.

## HOMEMADE Strawberry Shortcake

**Tupperware** 

INGREDIENTS

11/2 cups biscuit mix

- 1/2 cup granulated sugar
- 1/2 cup reduced-fat (2%) milk
- ½ stick + ½ Tbsp. unsalted butter, softened
- 1 tsp. vanilla extract
- 1 egg
- 1½ cups heavy whipping cream
- 2 Tbsp. granulated sugar
- 1 tsp. vanilla extract
- 1 lb. whole strawberries, hulled

- 1. If baking, preheat oven to 350° F/175° C.
- 2. In medium bowl, stir together biscuit mix, sugar, milk, ½ stick butter, vanilla and egg.
- 3. Use remaining butter to grease base of **UltraPro 2 Qt. Square Pan** and add batter to pan.
- 4. Bake 25 minutes OR microwave at 70% power 8 minutes.
- Combine heavy cream, sugar and vanilla in base of SuperSonic Chopper Extra, cover with whip accessory and turn handle until stiff peaks form.
- 6. Slice strawberries in wedges.
- 7. Serve cake topped with whipped cream and strawberries.

## HOMESTYLE Macaroni & Cheese

#### INGREDIENTS

8 oz. macaroni noodles ½ stick unsalted butter ½ cup all-purpose flour 2 cups reduced-fat (2%) milk ½ Tbsp. coarse kosher salt 10 oz. cheddar cheese, shredded

- 1. Preheat oven to 400°F/190°C.
- Pour noodles into Microwave Pasta Maker and add 4 cups water. Microwave on high power 10 minutes. Drain, add to medium bowl.
- 3. Melt butter in **Chef Series II Sauce Pan** over medium heat. Whisk in flour, stir for 1-2 minutes.
- 4. Pour milk and salt into butter flour mixture and bring to a boil, stirring constantly. Mixture will thicken once it boils.
- 5. Add cheese and whisk until melted.
- 6. Pour cheese sauce over noodles and stir to combine.
- 7. Pour into **UltraPro 2 Qt. Square Pan** and place uncovered in oven for 30 minutes or until mixture is hot and bubbly.

## ICE CREAM Turtle Sandwich Cake



### INGREDIENTS

6 ice cream sandwiches

1/4 cup caramel ice cream topping, plus more to drizzle

2 Tbsp. chopped pecans, divided

8 oz. whipped topping (Cool Whip), thawed

Chocolate Magic Shell Topping

- 1. Line **1.75 Qt. UltraPro Loaf Pan** with parchment paper, letting excess extend over sides of pan.
- 2. Cut 2 ice cream sandwiches in half crosswise. Place 2 whole sandwiches in bottom of pan along with 2 of the halves. Pour caramel topping over and sprinkle with half of the pecans.
- 3. Repeat with another layer of ice cream sandwiches. Spread with Cool Whip.
- 4. Sprinkle cake with remaining pecans then drizzle with caramel and Magic Shell.
- 5. Cover cake loosely with plastic wrap. Place in freezer for at least 1 hour or up to one week. Use excess parchment to lift cake from pan before serving

## Impossible QUICHE

#### INGREDIENTS

4 eggs

1 ½ cups milk

- 1 teaspoon mustard
- Salt and pepper to taste
- 1 teaspoon mixed fresh herbs
- 3 slices bacon cooked, chopped
- 1 medium onion, chopped
- 1 cup of grated cheese
- 1/2 cup self rising flour

### DIRECTIONS

- 1. Preheat oven to 375°F/180°C .
- 2. Crack eggs, milk, mustard, salt, pepper and herbs into a **Quick Shake Container** place lid on and shake until well blended.
- 3. In a medium mixing bowl, add onion, bacon, cheese and flour, stir, add contents from the **Quick Shake Container**, stir to mix.
- Pour into an 1.25 Qt. UltraPro Quiche Pan and bake for 30-35 minutes.

Can also be microwave @60% power for 12 minutes.

## **Tupperware**

## lasagna ROLLS

**Tupperware** 

INGREDIENTS

- 1 package lasagna noodles
- 3 cups ricotta cheese
- 1 cup Parmesan cheese
- 2 tsp. Italian seasoning
- 1/2 tsp. coarse kosher salt
- 1 egg
- 3 cups marinara sauce, divided
- 2 cups mozzarella, divided

- 1. Cook lasagna noodles according to package directions.
- 2. Preheat oven to 350°F/175°C.
- 3. In a medium bowl, whisk together ricotta, Parmesan, Italian seasoning, salt and egg until combined.
- 4. Once noodles are cooked, drain and run under cold water to cool off. Lay noodles flat and cut them in half.
- Spread approximately 2 Tbsp. of ricotta mixture onto each cut lasagna noodle. Roll up and press seam side down into UltraPro 3.5-Qt. lasagna Pan. Lasagna pan base fits approximately 15 rolls. 15 more will fit on the inverted UltraPro 3.5-Qt. lasagna Pan cover.
- 6. Spread 1½ cups of marinara sauce over each set of rolls. Then sprinkle each with a cup of mozzarella cheese.
- 7. Bake 15–20 minutes or until rolls are heated through.

## Layered FIESTA DIP



- 2 (8 oz.) pkg. cream cheese, softened
- 1 (15 oz.) can refried beans
- 1 (16 oz.) jar salsa
- 2 cups cheddar cheese, shredded
- Tortilla Chips

Optional Toppings Jalapeño Tomatoes, diced Olives, sliced Green onions, chopped Lettuce Shredded cheese

- 1. Preheat oven to 350° F/175° C.
- 2. Spread refried beans in the base of the 2 Qt. UltraPro Pan.
- 3. Spread cream cheese over the beans.
- 4. Pour Salsa over the beans.
- 5. Sprinkle half of shredded cheese over salsa.
- 6. Bake in the oven for 20-25 minutes.
- 7. Sprinkle remaining cheese and any additional toppings you desire.

## Lemon & Fennel STEAMED FISH



### INGREDIENTS

1/2 lemon, sliced

1/2 small fennel, thinly sliced

2 medium or 4 small fish fillets (such as barramundi, snapper or haddock)

- 1/2 cup cherry tomatoes, cut in half
- 2 Tbsp. fresh parsley, roughly chopped
- 1 tsp capers
- ¼ cup white wine
- 2 Tbsp. olive oil or butter
- Salt and pepper

- 1. Preheat oven to 350°F/180°C.
- 2. Place half of the lemon slices and fennel onto the UltraPro 2 Qt. Casserole, before layering with the fish fillets.
- 3. Layer remaining lemon slices and fennel, along with the cherry tomatoes, parsley and capers on top of the fish.
- 4. Drizzle with white wine and olive oil or butter. Season generously with salt and pepper.
- 5. Cover the UltraPro 2 Qt. Casserole, and bake for 25-30 minutes.
- 6. Serve fish fillets with a side of salad.

## Lemon Curry ROAST CHICKEN

Tupperware



- 3-5-lb. whole chicken
- 6 Tbsp. butter, room temperature
- 1 Tbsp. lemon pepper seasoning
- 1 Tbsp. curry powder

- Preheat oven to 425F/218° C. Season chicken with salt and pepper to taste.
- 2. In a small bowl, combine seasonings with butter.
- 3. Rub 2 Tbsp. of butter mixture over chicken skin. Rub remaining butter under the skin and inside the chicken cavity.
- 4. Place chicken in 3.5-Qt Lasagna Pan, breast side up. Microwave on high power 17 minutes. Remove from microwave, baste chicken with pan drippings; transfer pan to oven. Bake 17 minutes or until golden brown and internal temperature registers 160° F/70° C on an instant read thermometer.
- 5. Remove from oven. Let stand 10 minutes before serving.

# lemon Garlic **ROAST CHICKEN** Brussels Sprouts & Parmesan Potatoes

#### Tupperware

#### INGREDIENTS

3 lb. whole chicken 1 lemon, quartered 1 whole garlic bulb, peeled 2 Tbsp. salted butter, melted Salt Pepper

#### **Brussel Sprouts**

1½ lb. Brussels sprouts, ends removed and sliced in half

- 1 Tbsp. extra virgin olive oil
- 1 Tbsp. balsamic vinegar

#### DIRECTIONS

- 1. Preheated oven at 425° F/218° C.
- Place chicken into the base of the UltraPro 3.7-Qt. Casserole Pan. Stuff chicken with garlic and lemon. Brush with butter and season with salt and pepper.
- Stack Inverted UltraPro 3.7-Qt. Cover over chicken, place all of the potato ingredients into the Cover (except the Parmesan cheese), toss until coated.
- 4. Microwave on high power 20 minutes, stopping halfway to stir the potatoes and baste the chicken.
- 5. Place Brussels sprouts in the **UltraPro 2-Qt. Casserole Pan**, drizzle with oil, vinegar, salt and pepper, and top with bacon.
- When everything is done in the microwave, place all three containers into the oven and roast 30–35 minutes, or until chicken reaches a temperature of 165° F/75° C and bacon is cooked.
- 7. After 15 minutes in the oven, stir both dishes and baste the chicken again. Sprinkle Parmesan over the potatoes and serve.

Salt and pepper, to taste 4 slices thick-cut bacon, diced

Parmesan Potatoes 4 medium golden potatoes, sliced into quarters 1 Tbsp. extra virgin olive oil 2 garlic cloves, minced Salt and pepper, to taste % cup Parmesan cheese, shredded

# Lemon Drive Dif

with Mascarpone Whipped Cream

CAKE

**Tupperware** 

#### INGREDIENTS

- 2 cups all-purpose flour
- 1 tsp. baking powder
- 1 tsp. salt
- 3 eggs
- 1<sup>1</sup>∕₃ cup sugar
- 3 lemons
- ¾ cup extra virgin olive oil
- ¾ cup whole milk
- 2 Tbsp. softened butter and flour to

prepare loaf pan

#### DIRECTIONS

- 1. Preheat oven to 350°F / 180°C.
- 2. In a Mixing Bowl, combine flour, baking powder and salt.
- 3. In the Whip N Mix Chef, add eggs, cover, beat until eggs are pale.
- 4. Add sugar and lemon zest to the eggs and mix until combined.
- 5. Attach funnel, pour in olive oil and mix until all the oil is gone.
- 6. Add half of the flour mixture and slowly mix until mostly combined.
- 7. Using the funnel, pour in milk and mix until milk is incorporated, then add the remaining flour and mix again.
- 8. Grease and flour the **1.75 Qt. UltraPro Loaf Pan**. then pour in batter. Bake without the cover for 50-60 minutes or until a toothpick comes out clean from the center of the cake.
- 9. Allow to stand for 10 minutes then unmold on a rack. Allow to cool for at least 20 minutes before slicing and serving. Serve with Mascarpone Whipped Cream.
- 10. Using a clean Whip N Mix Chef, combine heavy cream, powdered sugar and vanilla extract. Whip on gear I until stiff peaks. Add softened mascarpone cheese to the Whip N Mix Chef and whip until smooth and creamy. 74

Mascarpone Whipped Cream

- 1<sup>1</sup>/<sub>3</sub> cup heavy cream <sup>3</sup>/<sub>4</sub> cup powdered sugar
- 1 tsp. vanilla extract
- 8 oz. mascarpone cheese

# Lemon Rosemary & Thyme ROASTED CHICKEN

Tupperware

#### INGREDIENTS

- 1 family sized whole chicken
- 1 onion, cut into quarters
- 1 onion, thinly sliced
- 1 lemon, zested and thinly sliced
- 2 cloves garlic, crushed
- ¼ cup olive oil
- 4 sprigs thyme
- 4 sprigs rosemary
- Salt and pepper

- 1. Preheat oven to 350°F/180°C.
- 2. Wash and prepare chicken place onion quarters and place pieces into chicken's cavity.
- 3. Place sliced, onions in base of **3.5-Qt. UltraPro Casserole Pan**, topped with sliced lemons, place chicken on top.
- 4. In a small bowl, mix garlic and olive oil, drizzle over chicken.
- 5. Roughly chop rosemary and thyme and sprinkle over chicken.
- 6. Season chicken with salt and pepper to taste.
- Cover chicken with 3.5-Qt. UltraPro Casserole Pan cover and bake for 1 hour or until golden and tender, removing Cover in the final 10 minutes of cooking.

## loaded Vegetable TART

**Tupperware** 

#### INGREDIENTS

- 2 shallots, finely sliced
- 1 leek, finely sliced
- 4 green onions, finely sliced
- 1 Tbsp. coconut or olive oil
- 1 small zucchini, ribboned
- 6 eggs
- ¼ cup grated parmesan
- 1⁄₃ cup smooth ricotta cheese
- ¼ cup thickened cream
- Salt and pepper

#### DIRECTIONS

- 1. Preheat oven to 350°F/180°C.
- Add shallots, leek, spring onions and oil into the 1.25 Qt. UltraPro Quiche. Place into microwave and cook at 80% watts for 3-4 minutes.
- 3. Add zucchini into the 1.25 Qt. UltraPro Quiche Pan.
- 4. Add eggs, parmesan, ricotta and thickened cream into a Thatsa Bowl Junior; mix to combine. Pour mixture into the **1.25 Qt. UltraPro Quiche Pan**; gently mix together with the other ingredients. Season with salt and pepper.
- 5. Arrange tomato slices on top of tart. Place into the oven and cook for 30 minutes or until cooked through.
- 6. Serve with a sprinkle of fresh basil leaves and crumbled feta.

4 small cherry tomatoes, thinly sliced

# Malaysian Curry ROAST CHICKEN

upperware



- 3-5-lb. whole chicken
- 6 Tbsp. butter, room temperature
- 1 tsp. ground turmeric
- 1 tsp. Madras curry powder
- 2 tsp. finely chopped fresh cilantro
- 1 tsp. grated lemon rind
- 1 tsp. minced fresh garlic

- 1. Preheat oven to 425° F/218° C. Season chicken with salt and pepper to taste.
- 2. In a small bowl, combine seasonings with butter.
- 3. Rub 2 Tbsp. of butter mixture over chicken skin. Rub remaining butter under the skin and inside the chicken cavity.
- 4. Place chicken in 3.5 Qt Lasagna Pan, breast side up. Microwave on high power 17 minutes. Remove from microwave, baste chicken with pan drippings; transfer pan to oven. Bake 17 minutes or until golden brown and internal temperature registers 160° F/70° C on an instant read thermometer.
- 5. Remove from oven. Let stand 10 minutes before serving.

# Meatball PASTA BAKE

Tupperware



- 1 (16-oz.) package penne pasta
- 1 small sweet onion, chopped
- 1 fennel bulb, thinly sliced
- 2 Tbsp. olive oil
- 3 garlic cloves, minced
- 1 tsp. fennel seeds
- 2 (24-oz.) jars marinara sauce
- 2 (14-oz.) packages frozen beef
- meatballs, thawed
- 1 cup fresh orange juice

- 1. Preheat oven to 350°.
- 2. Prepare pasta according to package directions
- 3. Sauté onion and fennel bulb in hot oil in a 20 Qt. Chef Series II Stock Pot over medium heat 8 to 10 minutes or until tender. Add garlic and fennel seeds, and sauté 1 minute. Stir in marinara sauce and next 6 ingredients; increase heat to medium-high, and bring to a boil. Reduce heat to medium-low; cover and simmer 10 minutes. Remove from heat, and stir in basil, cooked pasta, and salt to taste.
- 4. Transfer to a lightly greased a **3.5 Qt. UltraPro Casserole Pan**. Place dish on an aluminum foil-lined baking sheet. Top with cheese.
- 5. Bake at 350° for 25 minutes or until bubbly.

- ¾ cup chicken broth
- 1 tsp. orange zest
- 1 red bell pepper, chopped
- ½ tsp. kosher salt
- 1 cup torn fresh basil
- 1½ (8-oz.) packages fresh
- mozzarella cheese slices
- Garnish: fresh basil leaves

#### INGREDIENTS 2 (2½ lb.) lamb boneless leg roast Middle Eastern

or (4 lb.) lamb roast or shoulder 1/3-1/2 cup spice mix ¼ cup olive oil or ½ cup Greek yogurt

Honey Spice Roasted Vegetables

1½ lb. carrots, cut into thick wedges

- 1 red onion, cut into thick wedges
- 1 (400 g) can chickpeas, drained
- 1 Tbsp. spice mix
- 1 Tbsp. olive oil

DIRECTIONS

1 Tbsp. honev

Fresh coriander or mint, to serve

Spice Mix 2 Tbsp. ground cumin 2 Tbsp. ground coriander 3 tsp. ground cinnamon 3 tsp. garlic salt 2 tsp. ground ginger 2 tsp. ground turmeric, optional 2 tsp. paprika, optional

1 tsp. ground pepper

- 1. Mix the  $\frac{1}{3}$ - $\frac{1}{2}$  cup spice mix with oil in a bowl and rub all over lamb. Leave to marinate in a Season Serve Container for a couple of hours or overnight is best.
- 2. Preheat oven to 350°F/180°C. Place lamb into 6 Qt. UltraPro Roasting Pan. Cover and cook for 25 minutes per pound of lamb, about 1 hour 40-50 minutes. Increase cooking times to 2-21/2 hours for shoulder until it can be shredded.
- 3. After 1 hour of cooking, Remove the cover. Combine vegetable ingredients except for coriander and place in inverted 6 Qt. UltraPro Roasting Pan cover. Place lamb on lower shelf lamb and place vegetables on upper shelf. Roast for 30-40 minutes until vegetables are slightly golden and lamb is tender and golden.
- 4. Carefully remove roast and allow lamb to stand 15 minutes before removing any string and slicing. Increase temperature to 200°C and cook vegetables until golden. Season with to taste.

#### **Tupperware**

LAMB ROAST

egetables

Honey

# Midge's Famous BRISKET

Tupperware

#### INGREDIENTS

- 2 Tbsp. vegetable oil, separated
- 3 medium onions, sliced
- 3 garlic cloves, minced
- 5-6 lbs. brisket
- Salt and pepper to taste
- 12 oz. chili sauce
- 2 (15 oz.) jellied cranberry sauce
- 12 oz. amber beer
- 3 Tbsp. apple cider vinegar
- 1/4 cup brown sugar

- 1. Preheat oven to 375° F/190°C.
- Heat Chef Series II 5-Qt. Sauteuse to medium heat and add 1 Tbsp. vegetable oil. Add onions and sauté until softened, add garlic and cook until fragrant.
- 3. Transfer garlic and onions to the UltraPro 6-Qt. Roasting Pan. Set aside.
- 4. Season brisket with salt and pepper.
- Heat Chef Series II 5-Qt. Sauteuse to medium heat and add remaining 1 Tbsp. vegetable oil, add brisket and brown on all sides.
- 6. Transfer brisket to the UltraPro 6-Qt. Roasting Pan on top of garlic and onions.
- 7. In medium bowl, add chili sauce, cranberry sauce, beer and apple cider vinegar. Mix well and pour over meat.
- 8. Sprinkle brown sugar over brisket, cover and bake for 3½ hours.
- 9. After the brisket is fully cooked, remove from oven and let cool completely.
- 10.Place in fridge and refrigerate for at least 8 hours. When ready to serve, slice or shred the brisket and serve warm with sauce. 80

# Mint Chocolate Chip **PIE - NO BAKE**



Tupperware

#### INGREDIENTS

- 24 Oreo cookies (2 rows)
- 5 Tbsp. butter, melted
  - 1 (8 oz.) package cream cheese
  - 1¼ cup powdered sugar
  - 1/2 tsp. peppermint extract
  - 6-8 drops green food coloring (optional)
  - 1 (8 oz.) container Cool Whip
  - ½ cup mini chocolate chips
  - 1 cup chopped Andes mint candy

- 1. In the **SuperSonic Chopper Extra** with blade attachment, add Oreo's, cover and pull cord until crumbly.
- 2. Mix melted butter with crumbs.
- 3. Pour into a **1.25 Qt. UltraPro Quiche Pan**, and press to form a crust. Freeze until ready to use.
- In a Thatsa Bowl mix together cream cheese and sugar until smooth. Mix in peppermint extract and food coloring. Mix until the color is well blended.
- 5. Fold in container of whipped cream. Add chocolate chips.
- 6. Pour filling into prepared crust.
- 7. Sprinkle with chopped candy.
- 8. Place in fridge until ready to serve.

## Mini Chicken **POT PIE**



#### INGREDIENTS

- 6 Tbsp. unsalted butter, melted
- 1¾ cups chicken stock, room
- temperature
- 8 Tbsp. corn starch
- 1 large carrot, diced
- 1 large celery stalk, diced
- 3 green onions, sliced thin
- 1 cup spring green peas
- 1 large garlic clove, crushed
- 3 (4-oz.) boneless, skinless chicken

- 1. In a large bowl, whisk together butter, chicken stock and corn starch until well combined. Stir in carrot, celery, green onion, peas, garlic, chicken, salt, parsley and thyme.
- 2. Divide mixture evenly between four 2 Cup UltraPro Minis.
- 3. Preheat oven to 400° F/205° C.
- 4. Place 2 pot pies in microwave. Microwave on high power 3 minutes. Using oven mitts, remove from microwave and stir.
- 5. Top each with 2 overlapping pieces of the pie dough guarters and microwave on high power 3 additional minutes.
- 6. Using oven mitts, remove from microwave and place on a sheet pan.
- 7. Repeat with remaining pot pies.
- 8. Place sheet pan on middle rack in oven. Bake 10 minutes or until dough is golden brown and filling is bubbling. Remove from oven. Let stand 5 minutes before serving.

- breasts, diced into ¼" pieces
- 1 tsp. celery salt
- 1/2 cup loosely packed Italian (flat
- leaf) parsley, chopped
- 1 tsp. fresh thyme
- 2 sheets prepared pie dough, cut in quarters

# Mini Lucchini PIZZAS

**Tupperware** 

#### INGREDIENTS

1 small zucchini ¼ cup marinara sauce ¼ cup Parmesan cheese, shredded

- 1. Set **Mandoline** round knob to #6, triangular knob to "lock" and select the straight v-shaped blade insert.
- 2. Using food guider, slice zucchini.
- 3. Spread out zucchini slices on UltraPro Oven Plate.
- 4. Top each slice with about 1 tsp. of marinara.
- 5. Microwave for 2 minutes or until zucchini have softened.
- 6. Top with shredded Parmesan cheese and microwave for 10-20 seconds, or until cheese melts.

## Mixed Berry CRUMB CAKE



#### INGREDIENTS

¼ cup unsalted butter
¼ cup granulated sugar
¼ cup brown sugar, light or dark
½ tsp. ground cinnamon
¼ tsp. coarse kosher salt
1¼ cup cake flour

½ cup raspberry preserves 1 pint blueberries % cup unsalted butter
2% cups cake flour
% tsp. baking soda
% tsp. coarse kosher salt
1 cup granulated sugar
% cup buttermilk
3 eggs

- 1. Preheat oven to 350° F/ 175° C. Butter UltraPro 3.5-Qt. Lasagna Pan, set aside.
- 2. Microwave butter in 2 Cup Micro Pitcher until melted.
- 3. In medium bowl, combine butter, sugars, ground cinnamon, salt and cake flour. Stir set aside.
- 4. In a bowl add blueberries. In a **1 Cup Micro Pitcher**, microwave raspberry preserves until warm, then pour over blueberries.
- In 2 Cup Micro Pitcher, microwave ¾ cup butter until melted. Pour into base of SuperSonic Chopper Extra, set aside to cool.
- 6. In a bowl, combine flour, baking soda, salt and sugar; set aside.
- 7. Add buttermilk and eggs into Power Chef fitted with the paddle attachment. Replace cover and pull cord 3-4 times to mix.
- Gradually add flour mixture to SuperSonic Chopper Extra, pulling 3-4 times to mix.
- 9. Pour batter into **UltraPro 3.5-Qt. Lasagna Pan**. Spoon berry mixture over cake batter, followed by topping mixture. Bake 35-40 minutes or until toothpick comes out clean when inserted into cake.





#### INGREDIENTS

- ½ cup softened butter, divided
- 8 oz. sour cream
- 4 eggs
- 2 Tbsp. instant coffee granules
- 1 (18.25 oz.) pkg. devil's food cake mix
- 1 (3.8 oz.) pkg. instant chocolate
- pudding mix
- 1 Tbsp. instant coffee granules
- ⅓ cup heavy whipping cream

- 1 (12 oz.) pkg. white chocolate morsels 2 (1.4 oz.) toffee bars ½ cup coffee liqueur or strong
- brewed coffee

- 1. Preheat oven to 350°F. For cake, evenly rub bottom and sides of **1.25 Qt. UltraPro Quiche Pan** with 1 tablespoon of the butter.
- 2. In a **Thatsa Bowl** medium, whisk together sour cream, eggs and instant coffee.
- 3. Microwave remaining butter in 2 Cup Micro Pitcher on high for 30-60 seconds or until melted. Whisk butter into egg mixture. Add cake mix and pudding mix; mix well. Pour batter into 1.25 Qt. UltraPro Quiche Pan, spreading evenly. Bake, uncovered, 33-35 minutes or until center feels firm to the touch. cool 5 minutes.
- 4. Carefully invert cake. Brush coffee liqueur over top and sides of cake. Spread ganache over top of cake, allowing to drip down sides. Sprinkle toffee along bottom edge of cake, pressing against sides. If ganache becomes too thick to spread, warm slightly in microwave on 15-30 seconds.

## MOJO COD with Rice Pilaf

#### Tupperware

#### INGREDIENTS

- 1 medium onion, quartered
- 1 garlic clove, peeled
- 2 cups chicken stock
- 1 cup wild rice blend
- 1 cup grape tomatoes
- 1 Tbsp. + 1 tsp. extra virgin olive oil,
- divided
- 1½ tsp. coarse kosher salt, divided
- ½ tsp. black pepper, divided
- 4 (4-oz.) cod filets

#### DIRECTIONS

- 1. Preheat oven to 350° F/ 175° C.
- Place onion and garlic in the SuperSonic Chopper Compact, cover, pull cord to finely chop. Mix onion and garlic with chicken stock in 3.7 Qt. UltraPro Casserole Pan. Cover and microwave for 6 minutes.
- 3. In small bowl, combine tomatoes with 1 tsp. olive oil, ½ tsp. salt and ½ tsp. pepper.
- 4. Remove pan from microwave and stir in rice. Invert casserole pan cover and add tomatoes. Stack inverted cover on casserole base, transfer to the oven and bake for 20 minutes.
- 5. Brush fish with olive oil and season with Cilantro Mojo Seasoning Blend. Remove casserole pan from oven, remove cover containing tomatoes and stir peas, remaining salt and pepper, and parsley into rice. Add fish to inverted cover, moving tomatoes aside. Re-stack and bake an additional 12–14 minutes.
- Place olives, capers, parsley and vinegar in base of SuperSonic Chopper Compact. Cover and pull cord until all ingredients are finely chopped. Serve fish with garnished with kalamata tapenade.

#### \*Ask consultant for this recipe.

1 cup frozen petite peas 1 Tbsp. Italian flat-leaf parsley, chopped ½ cup sliced Kalamata olives 1 Tbsp. capers 2 sprigs Italian flat-leaf parsley, leaves only 1 tsp. sherry vinegar or red wine vinegar

2 tsp. Cilantro Mojo seasoning\*

# Molten Lava CHOCOLATE CAKE



**Tupperware** 

#### INGREDIENTS

½ cup milk

- ¼ cup butter, melted
- 1/2 cup granulated sugar
- 1 cup flour
- 1/3 cup chocolate dessert blend
- 2 tsp. baking powder
- ¼ tsp. course kosher salt
- ⅓ cup light brown sugar
- ⅓ cup chocolate dessert blend\*
- 1 tsp cinnamon

#### DIRECTIONS

- 1. Preheat oven to 350°F/175°C.
- Add milk and melted butter to SuperSonic Chopper Extra base with paddle attachment first, and then add sugar, flour, dessert blend, baking powder and salt over liquids. Cover and pull cord to blend.
- 3. Divide batter between four 2 Cup UltraPro Minis. Place 2 Cup UltraPro Minis on baking sheet.
- 4. In a small bowl prepare topping and sprinkle over batter. Pour hot water over the top, do not stir.
- Bake 30 minutes until the center bubbles and is almost set. Remove from oven and let stand 15 minutes. If planning to share, spoon into dessert dishes, spooning sauce from the bottom 2 Cup UltraPro Minis over the top.

\*Ask consultant for this recipe.

1¼ cups hot water

# Muffin LOAF

**Tupperware** 



- 1 (16-oz.) box muffin mix
- 1 cup water (or amount according to package directions)
- 1 Tbsp. softened unsalted butter

- 1. In a medium bowl, stir together muffin mix and water.
- 2. Use softened butter to grease **1.75 Qt. UltraPro Loaf Pan**. Pour in muffin batter.
- 3. Microwave, uncovered, on high power 5 minutes or until knife inserted into center comes out clean.

# Mushroom & Green Bean **CASSEROLE**

Tupperware

#### INGREDIENTS

- quartered
- 2 garlic cloves, peeled
- 12 oz. package sliced mushrooms
- 2 Tbsp. extra virgin olive oil
- 1 tsp. dried thyme
- 1 tsp. dried rosemary
- 2 Tbsp. all-purpose flour
- ¼ cup fat-free chicken broth
- 1 cup reduced-fat sour cream

#### DIRECTIONS

- 1. Preheat oven to 375° F.
- 2. Place onions and garlic in base of **SuperSonic Chopper Compact**. Pull cord several times to finely chop.
- 3. Place onions and garlic in **2.1 Qt. UltraPro Round Casserole Pan**, add mushrooms, oil and herbs, stirring to coat. Cover and microwave on high power 6 minutes. Stir in flour, cover and microwave 2 minutes. Stir in broth, sour cream, heavy cream and green beans, stir.
- 4. Top with parmesan cheese and French fried onions.
- 5. Bake in the preheated oven until hot and bubbling, 25 to 30 minutes.

¼ cup heavy cream

- 1 lb. frozen, cut green beans
- ¼ cup parmesan cheese, grated
- ¾ cup French-fried onions

# No Bake Chocolate LAYERED CAKE

**Tupperware** 

#### INGREDIENTS

- 1 (14.3-oz.) package chocolate sandwich cookies
- 3 Tbsp. unsalted butter, melted
- 1 (8-oz.) container cream cheese,

softened

- 1/2 cup powdered sugar
- ¼ cup heavy cream
- 1 (3.9-oz.) box instant chocolate

pudding

2 cups whole milk, cold

#### DIRECTIONS

- 1. In the **SuperSonic Chopper Extra** with blade attachment, place half the chocolate sandwich cookies, cover and turn handle until cookies resemble fine crumbs. Repeat with remaining cookies.
- 2. Pour crumbs into bowl and add melted butter. Stir well to coat.
- 3. Transfer cookie crumbs to **3.5 Qt. UltraPro Lasagna Pan** and press down with **Silicone Spatula**. Place in freezer to set for 5 minutes.
- In the SuperSonic Chopper Extra with paddle attachment add cream cheese, powdered sugar and heavy cream, turn until well mixed.
- 5. Pour cream cheese mixture on top of cookie layer, and spread evenly.
- 6. In the **Mix-N-Stor Pitcher**, whisk milk and instant pudding has thickened. Refrigerate per box instructions to set.
- 7. Spread pudding on top of cream cheese layer.
- 8. Spread Cool Whip over chocolate pudding. Sprinkle chocolate chips evenly, cover and freeze for 1 hour.
- 9. Thaw for 5-10 minutes before serving. Can be stored in freezer for up to 3 days.

1 (8-oz.) container Cool Whip, thawed

1 cup semi-sweet chocolate chips

# Nutella BUN

Tupperware

#### INGREDIENTS

- 2 cup all purpose flour, spooned into a cup
- 1 pinch of salt
- 3 Tbsp. granulated sugar
- 21/2 tsp. dry activated yeast
- 11/2 Tbsp. milk, room temperature
- 1 egg
- 3 Tbsp. butter, melted
- 3 Tbsp. milk
- 3 Tbsp. Nutella

- 1. Place flour, salt and sugar in a Thatsa Bowl and mix together.
- 2. Dilute the yeast in the room temperature milk.
- 3. Make a well in the center of the flour mixture and pour in yeast mixture, egg, melted butter and the remaining milk.
- Gradually stir the flour mixture into the liquid until blended into dough. Knead the dough until it is even in texture. Cover the **Thatsa Bowl** and place it in a warm place until it doubles in size, for about an hour. Knead the dough again.
- Separate into 8 equal balls. Roll each ball flat and spread Nutella on top. Roll each piece of dough into a cylinder shape and then cut each roll in half. Arrange the pieces in the 1.75 Qt. Ultra Pro Loaf Pan with the Nutella spiral facing up.
- 6. Allow to rise, covered, in a warm place until the dough to reaches the top edge of the mold.
- 7. While the dough is rising, preheat the oven to  $350^{\circ}$ F/180°C.
- 8. After the dough has risen, bake, covered, for 25-30 minutes.
- 9. Allow to stand 15 minutes before unmolding and cooling on a wire rack

## Drange Poppy Seed QUICK BREAD



#### INGREDIENTS

- ½ cup unsalted butter, softened
- ¾ cup granulated sugar
- 1 orange, zested and juiced
- 2 large egg whites
- 1/2 cup almond milk
- 1 Tbsp. orange juice
- 1½ cup self-rising flour
- 1 tsp. poppy seeds

Glaze 1 ½ cup powdered sugar 2 Tbsp. orange juice

- 1. Preheat oven to 350°F/ 180C.
- 2. Mix butter, sugar, and orange zest in medium bowl until creamy. Add in egg whites and mix to combine.
- 3. Separately, mix milk and 1 Tbsp. orange juice and set aside to curdle.
- 4. Add half the flour to the butter/sugar mixture; mix, add milk; mix, add the remaining flour; mix. Fold in poppy seeds.
- 5. Pour batter in **2 Qt. UltraPro Casserole Pan**. Bake for 25 minutes or until toothpick inserted in center comes out clean.
- 6. While quick bread is baking, mix together powdered sugar and orange juice to create a glaze.
- 7. Let bread cool slightly, top with glaze and serve.

## Dven Baked TAQUITOS

#### INGREDIENTS

- 2 cups cooked chicken, shredded
- 4 oz. cream cheese, room temperature
- 1 Tbsp. southwest chipotle seasoning\*
- 1 cup shredded pepper jack cheese
- 2 green onions, thinly sliced
- ¼ cup cilantro, chopped
- 12 small flour tortillas

#### DIRECTIONS

- 1. Preheat oven to 400° F/205° C
- In a medium bowl stir together chicken, cream cheese, southwest chipotle seasoning, shredded cheese, green onions and cilantro (if using). Stir until thoroughly combined.
- 3. Place 2–3 Tbsp. into each tortilla and roll tightly to form taquito.
- Place taquitos in 3.5 Qt. UltraPro Lasagna Pan and bake 15–18 minutes or until tortillas begin to brown. Serve warm with salsa.
- \*Ask your consultant for this recipe.

#### Tupperware

## **Dven Baked BEEF STEW** with Biscuits

#### **Tupperware**

#### INGREDIENTS

- 2 medium onions, roughly chopped
- 3 garlic cloves, peeled and minced 2 ribs celery, thickly sliced
- 1 lb. carrots, peeled and thickly sliced
- ½ cup all-purpose flour
- 1 Tbsp. plus 1 tsp. Steak & Chop
- Seasoning Blend, divided
- 2 lbs. beef tri-tip. cut into ¾" cubes
- 2 lbs. baby red potatoes, guartered
- 3 Tbsp. tomato paste
- 3 Tbsp. Worcestershire sauce

#### 32-oz. carton no-salt-added beef stock. divided

- 1½ cups biscuit baking mix
- 1 Tbsp. granulated sugar
- ½ cup beer or milk
- ½ cup sharp cheddar cheese, shredded
- 1/2 tsp. extra virgin olive oil

- 1. Preheat oven to 355° F/ 180° C.
- 2. Place onion, garlic and carrots in the 6 Qt. UltraPro Roasting Pan.
- 3. In large bowl, combine flour and 1 Tbsp. steak & chop seasoning. Add beef cubes and toss to coat. Add beef and excess flour to roasting pan. cover and microwave on high power 6 minutes.
- 4. Remove from microwave and add potatoes.
- 5. Whisk together tomato paste, Worcestershire sauce and 1 cup beef stock in 2 Cup Micro Pitcher. Add to roasting pan, along with remaining stock. and stir to combine.
- 6. Cover and transfer to oven 1 hour and 30 minutes.
- 7. In medium bowl, combine biscuit baking mix, remaining seasoning blend and sugar, add beer or milk and mix until just combined. Stir in cheese.
- 8. Remove stew from oven and uncover. Invert cover and brush with oil. Drop biscuit dough, by the tablespoonful, onto inverted cover, making 14 biscuits.
- 9. Stack cover over roasting pan containing stew, place together in oven and bake 30 minutes or until biscuits are golden brown.

# Pecan & Apple Stuffed **TURKEY BREAST**

Tupperware

#### INGREDIENTS

- 1/2 cup peeled and diced apple
- ¼ cup chopped pecans
- 1 tbsp finely chopped fresh sage leaves
- 1 tsp fresh thyme leaves
- 2 ounces thinly sliced Brie cheese
- 1 (2-3 pound) boneless turkey breaks
- 1 tbsp unsalted butter, cubed
- Salt and pepper, to taste

- 1. Preheat oven to 425° F/ 220° C.
- 2. Combine the apples, pecans, sage, salt and pepper in a small bowl.
- Pat the turkey breast dry. Using a sharp knife, make a deep slit along the meatiest side, cutting far into the breast with your knife parallel to the cutting board to create a pocket (don't slice all the way through).
- 4. Layer the slices of Brie inside the pocket, then use your hands to push the apple stuffing on top of the cheese. Stick four toothpicks through the open edges of turkey to keep the stuffing in.
- Loosen the skin on the turkey breast and use your fingers to push the butter under the skin. Spread the skin back out across the breast, and sprinkle liberally with salt and pepper. Place in the 6 Qt. UltraPro Roasting Pan.
- 6. Bake for 35-45 minutes, until the skin is brown and crispy, and a thermometer inserted in the thickets part of the breast reads 165° degrees. Remove turkey from the oven and rest for about 5 minutes.
- 7. Remove toothpicks and slice the turkey to serve.



Tupperware

#### INGREDIENTS

- 3 to 4 pound whole chicken
- 3 Tbsp. olive oil
- ¼ cup lime juice
- 4 cloves garlic, minced
- 1 Tbsp. salt
- 1 Tbsp. ground cumin
- 2 tsp. paprika
- 2 tsp. sugar
- 1 tsp. black pepper
- 1 tsp. dried oregano
- 2 Tbsp. butter optional

#### DIRECTIONS

- 1. Preheat oven to 475°F/ 240°C.
- 2. In a small bowl, combine the olive oil, lime juice, garlic, salt, cumin, paprika, sugar, pepper, oregano and butter. Use your fingers to loosen the skin around each end opening. Spoon some of the spice mixture under the skin so the flavors get in direct contact with the meat. Brush the outside of the chicken with some of the mixture as well. Use remainder for basting.

Aii Verde

grated

¼ tsp. salt

½ bunch cilantro w/stems

1/2 small lime. juiced

2 garlic cloves, pressed

1 Tbsp. white vinegar

1/2 cup mayonnaise

1-2 jalapeño, seeds removed

1 Tbsp. Aji Amarillo paste, optional

¼ cup cotija or parmesan cheese,

- 3. Roast for 20 minutes in the 3.5 Qt. UltraPro Lasagna Pan.
- 4. After 20 minutes, reduce temperature to 350°F. Roasting until chicken reaches temperature of 165 degrees, about 1 hour, 15 minutes. Baste the chicken periodically for maximum moisture.
- 5. Let chicken rest for 10 to 15 minutes before cutting and serving.
- 6. Place all ingredients for the Aji Verde sauce in the base of the SuperSonic Chopper Extra with blade attachment, cover and pull cord until your desired consistency is reached



Recipe by Alissa Pankaskie ้อารพายฤฤบ

#### INGREDIENTS

2 cans Pillsbury Crescent Rolls ½ cup pumpkin puree 1 tsp. pumpkin spice ½ cup light brown sugar

Cream Cheese Icing 4 Tbsp. unsalted butter, softened ½ cup cream cheese 4 cups powdered sugar milk as needed

- 1. Preheat oven to 350°F degrees.
- 2. Roll out each can of crescent dough and pinch the perforations together with your fingers. Go over it once or twice with a rolling pin to make sure there aren't any holes.
- 3. Spread pumpkin puree onto the each crescent dough rectangle (2 rectangles).
- 4. Sprinkle with brown sugar and pumpkin pie spice.
- 5. Roll the dough up into the shape of a log and cut into 8 cinnamon rolls, of each rectangle.
- 6. Place in the 3.5 Qt. UltraPro Lasagna Pan.
- 7. Bake for 20 minutes or until golden brown.
- 8. Take out of the oven and allow them to cool slightly
- 9. In a medium bowl cream together butter and cream cheese with mixer until smooth.
- 10. Add in powdered sugar 1 cup at a time. If frosting is too thick add a splash of milk.

### PUMPKIN ZUCCHINI BREAD

Tupperware

#### INGREDIENTS

- 1½ cups sugar
- ½ cup vegetable oil
- 2 eggs, beaten
- 1/2 lb. canned pumpkin
- ⅓ cup water
- ¾ tsp. vanilla extract
- 1/2 tsp. baking powder
- 1 tsp. baking soda
- 1 tsp. table salt
- 1 tsp. cinnamon

- 1. Preheat oven to 350° F/175° C.
- 2. In a medium bowl, whisk together sugar, oil, eggs, pumpkin, water and vanilla. Set aside.
- 3. In another medium bowl, whisk together baking powder, baking soda, salt, spices and flour.
- 4. Whisk wet and dry ingredients together until well combined.
- Assemble Grate Master Shredder with fine cone. Place zucchini in hopper and turn handle to shred, using plunger to push last of zucchini, when necessary.
- 6. Fold 1–2 cups shredded zucchini into batter.
- 7. Pour batter into greased **2 Qt. UltraPro Square Pan**. Bake 50–60 minutes or until knife comes out clean.

- 1 tsp. pumpkin pie spice 1¾ cups flour
- 1 medium zucchini
- 1 Tbsp. softened butter for
- greasing pan

# Quick CLASSIC LASAGNA



#### Tuppenware

#### INGREDIENTS

- 4 cups shredded mozzarella
- 2 cups shredded parmesan
- 1 lb. ground beef
- 1 lb. Italian sausage
- 1 small onion, peeled & chopped
- 1 (28 oz.) can crushed tomatoes
- 1 (14.5-oz.) can diced tomatoes
- 2 Tbsp. Italian Herb Seasoning
- 1/2 tsp. garlic powder
- 1/2 tsp. coarse kosher salt

- 1. Preheat oven to 425° F/218° C.
- 2. In a bowl, toss together mozzarella and parmesan. Set aside.
- Place beef, ground sausage and onion in Stack Cooker Colander. Stack above Stack Cooker 1¾-qt. Casserole. Cover and microwave on high power 6–8 minutes, stirring halfway through.
- 4. Combine meat with tomatoes, Italian seasoning, garlic and salt. Stir.
- 5. Spread 2 cup meat sauce in the 3.5 Qt. UltraPro Lasagna Pan.
- 6. Lay 4 noodles over sauce. Spread 1 cup ricotta over noodles and sprinkle 1 cup of cheese mixture.
- Spread 2 cup meat sauce over cheeses and place 4 noodles over sauce.
- Repeat this process again until you have ended with meat sauce on top. Reserve remaining mozzarella and parmesan cheese until after microwaving.
- 9. Cover lasagna and microwave on high power 20 minutes.
- 10.Remove cover, add remaining cheese mixture, and bake 10 minutes covered and 10 minutes uncovered, or until noodles are cooked through. Let rest 10–15 minutes before cutting. 99

- 8 cups meat sauce
- 12 uncooked lasagna noodles
- 3 cups ricotta cheese

## Radicchio & Walnut SALAD

#### **Tupperware**

#### INGREDIENTS

- 1 beet, peeled and cut into pieces
- 1 Tbsp. tarragon
- 2 Tbsp. honey or maple syrup
- 1-2 Tbsp. red wine vinegar
- 3 Tbsp. olive oil
- Salt and pepper to taste
- ½ cup walnuts
- 1 shallot, peeled
- 1 head of radicchio cut

- 1. Preheat oven to 375°F / 190°C.
- Assemble Grate Master Shredder with Slicer Cone and slice beetroot. Place into a UltraPro 2-Qt. Casserole Pan. Toss with tarragon, honey, red wine vinegar, olive oil and season to taste.
- 3. Bake in oven for 30 minutes or until fork tender.
- 4. Use **Coarse Cone** to grind the walnuts. Repeat process with shallot and radicchio.
- In large bowl mix walnuts, shallots, radicchio and cooked beet. Top with goat cheese and serve with additional red wine vinegar and olive oil if desired.

# Roast Chicken & Vegetable **QUICHE**

**Tupperware** 

#### INGREDIENTS

- 2 sheets shortcrust pastry 1 cup leftover roast vegetables (onion, carrot, pumpkin, sweet potato, white potato, etc.)
- 1 cup leftover chicken, shredded
- 6 eggs
- ¼ cup grated parmesan
- ⅓ cup smooth ricotta cheese
- ¼ cup thickened cream
- Salt and pepper

#### DIRECTIONS

- 1. Preheat oven to 180C
- 2. Cut one sheet of pastry in half. Join edges to full sheet to enlarge. Roll out to fit the 1.25 Ot. UltraPro Quiche Pan. Press into the edges and trim. Prick gently and place in the fridge for 10 minutes.
- 3. Remove from the fridge. Place a sheet of baking paper over pastry and fill with dried beans or rice. Bake in the oven for 10 minutes. Remove beans/rice and baking paper and add vegetables and chicken.
- 4. Mix eggs, parmesan, ricotta and thickened cream in a Thatsa Bowl Junior. Pour over the vegetables and chicken. Season with salt and pepper.
- 5. Bake for 30 minutes or until cooked through.
- 6. Serve with crumbled feta.

To serve Crumbled feta

## ROASTED EGGPLANT with Yogurt Dressing

Tupperware

#### INGREDIENTS

3 small-medium eggplants, cut in

half

- ¼ cup olive oil
- 1-2 garlic cloves

salt & pepper

- 1 tsp. sumac, plus extra to sprinkle
- 1 tsp. ground cumin
- 1/2 tsp. ground coriander
- 1/2 tsp. paprika
- 1 tsp. dried mint

#### DIRECTIONS

- 1. Preheat oven to 350°F/180°C.
- 2. Place eggplant halves skin down on to inverted **3.5 Qt. UltraPro** Casserole Cover.
- Mix crushed garlic with olive oil and drizzle over eggplant and season with salt and pepper.
- 4. Sprinkle spices over eggplant. Pour over the lemon juice and scatter lemon zest.
- 5. Place into the oven for 35 minutes or until softened and golden.
- 6. Serve with a dollop of yogurt, fresh coriander and a sprinkle of sumac.

1 lemon, juiced and zested yogurt fresh coriander



#### INGREDIENTS

- 3 small-medium eggplants, cut in half ¼ cup olive oil
- 1-2 garlic cloves
- salt & pepper
- 1 tsp. sumac, plus extra to sprinkle
- 1 tsp. ground cumin
- 1/2 tsp. ground coriander
- ½ tsp. paprika
- 1 tsp. dried mint

#### DIRECTIONS

- 1. Preheat oven to 350°F/180°C.
- 2. Place eggplant halves skin down on to inverted **3.5 Qt. UltraPro** Casserole Cover.
- 3. Mix crushed garlic with olive oil and drizzle over eggplant and season with salt and pepper.
- 4. Sprinkle spices over eggplant. Pour over the lemon juice and scatter lemon zest.
- 5. Place into the oven for 35 minutes or until softened and golden.
- 6. Serve with a dollop of yogurt, fresh coriander and a sprinkle of sumac.

1 lemon, juiced and zested yogurt fresh coriander

# ROASTED **PORK LOIN** with Scalloped Potatoes

**Tupperware** 

INGREDIENTS

- ¾ cup milk ¾ cup heavy cream 1 garlic clove, peeled and halved
- ½ tsp. black pepper
- ½ tsp. ground nutmeg
- 1 tsp. course kosher salt
- 2½ lbs. Idaho potatoes

1½ cups sharp cheddar cheese,

shredded

1 cup gruyere cheese

#### DIRECTIONS

- 1. Preheat oven to 375° F/175° C.
- 2. Combine milk, cream, garlic, pepper, nutmeg and salt in Chef Series 3 Qt. Saucepan over medium heat. Bring to a simmer, remove from heat and set aside. Slice potatoes to 1/8" and spread evenly in 3.5 Qt. UltraPro Lasagna Pan. Remove garlic clove halves from milk and pour over potatoes. Cover and microwave for 12 minutes. In small bowl, combine cheeses and set aside. Remove potatoes from microwave, uncover and top with cheese.
- 3. To prepare pork, invert 3.5 Qt. UltraPro Lasagna Pan cover, add potatoes and place pork in cover, season pork with Steak & Chop Seasoning Blend. Place stacked 3.5 Qt. UltraPro Lasagna Pan into oven and roast 50—60 minutes or until temperature of 145°F/63°C.
- 4. To prepare asparagus, toss with oil and Cilantro Mojo Seasoning, Place asparagus around and continue to roast another 12 minutes.
- 5. Remove cover containing roast, and asparagus and allow to rest 15 minutes, loosely covered with foil, while leaving the potatoes in the oven to brown

#### \*Ask your consultant for this recipe

2 lb. boneless center cut pork loin roast

2 Tbsp. Steak and chop seasoning\*

- 1 lb. asparagus, trimmed
- 1 Tbsp. olive oil
- 2 tsp. cilantro mojo seasoning



#### INGREDIENTS

1 (12-lb.) fresh or thawed turkey 6 garlic cloves, peeled 10 fresh sage leaves, divided 1 lb. salted butter, room temperature ½ cup orange marmalade 1½ tsp. kosher salt 1 small yellow onion, peeled and quartered 1 orange, peeled, segments separated

- 1. Preheat oven to 350° F/175° C.
- Make the orange butter. In the SuperSonic Chopper Extra with blade attachment, add garlic, 5 sage leaves, orange marmalade and butter. Cover and pull cord until garlic is well minced.
- 3. Using paper towels, pat turkey dry. Spread ¾ of the butter mixture evenly under the skin of the turkey breasts. Rub remaining butter over entire turkey and sprinkle with salt.
- 4. Stuff turkey cavity with sage, onion and orange segments.
- 5. Place turkey in the 6 Qt. UltraPro Roasting Pan.
- 6. Place roasting pan in oven on lower rack. Roast 1% hours. Increase oven temperature to  $400^\circ\text{F}/205^\circ\text{C}.$
- Continue roasting an additional 15 minutes per pound, basting every 30 minutes with pan juices, until an instant-read thermometer registers 160°F/70°C when inserted into the thickest part of the meat without touching bone.
- 8. Remove pan from oven, let stand 15 to 20 minutes before slicing.

## Savory Stuffing BREAD PUDDING

Tupperware

#### INGREDIENTS

- 1 small onion, minced
- 2 ribs celery, strings removed, minced
- 3 cloves garlic, minced
- 1 stick butter, melted
- 2 loaves Italian or sour dough
- bread, crust removed
- 3 eggs, beaten
- 1 cup chicken stock

- 1. Preheat oven to 400° F/205°C.
- 2. Cut bread into 1/2" cubes; set aside.
- In the bottom of the 2 Qt. UltraPro Casserole Pan, stir together onion, celery, garlic, and 2 Tbsp. of the melted butter. Microwave on high power 4 minutes. Remove from microwave.
- In a large bowl, mix together vegetables, remaining butter, bread cubes, egg, chicken stock, celery salt, pepper, and herbs until well combined and moist; transfer to the same 2 Qt. UltraPro Casserole Pan.
- 5. Microwave on high power 3 minutes. Remove from microwave; place pan in oven. Bake 10 minutes or until golden brown on top. Let stand 5 minutes before serving.

- 1 tsp. freshly cracked black pepper
- 2 Tbsp. fresh sage, chopped
- 2 Tbsp. fresh thyme, chopped
- 2 Tbsp. fresh parsley chopped

#### INGREDIENTS

- 2 large Yukon gold potatoes,
- unpeeled, about 1 lb.
- 1 medium onion, Peeled, quartered
- 2 carrots, peeled, quartered
- 2 garlic cloves, peeled
- 1 Tbsp. olive oil
- 3 tsp. Steak and Chop Seasoning
- Blend

Shepherds **PIC** 

**Tupperware** 

1 lb. ground beef

- 1 Tbsp. all-purpose flour
- 1/2 cup beef stock or broth
- 1 Tbsp. Worcestershire sauce
- 1/2 cups frozen peas
- ¾ cup low-fat milk
- 1/2 cup shredded cheddar cheese

- 1. Preheat oven to 350°F/175°C.
- Place potatoes in 1% Qt. Stack Cooker Casserole with ½ cup water. Cover and microwave on high for 8 minutes or until tender. Set aside to cool five minutes, covered.
- 3. Place onions, carrots and garlic in **SuperSonic Chopper Extra**. Cover and pull cord several times to chop.
- 4. Heat Olive Oil in a Chef Series 11" Fry Pan over medium-high heat. Sauté onion mixture until it begins to soften and gain color. Add 2 tsp. of Steak and chop seasoning blend and ground beef.
- Sauté until no longer pink. Stir in flour, sauté one minute. Stir in stock and Worcestershire sauce and cook until thickened, add peas.
- 6. Divide beef mixture between four 2 Cup UltraPro Minis.
- Mash potatoes slightly and place in base of SuperSonic Chopper Extra with beater attachment installed, add remaining seasoning blend and milk. Cover and pull cord several times to blend, Spread on top of meat mixture, top with shredded cheese.
- 8. Bake uncovered 50-55 minutes or until potatoes are golden brown.

## Sopapilla Cheesecake BARS

Tupperware

#### INGREDIENTS

- 2 (8 oz.) cans refrigerated crescent rolls
- 2 (8 oz.) pkg. cream cheese, softened
- 1½ cups sugar, divided
- 1 tsp. vanilla extract
- 1/2 cup butter, melted
- 1 Tbsp. ground cinnamon

- 1. Preheat oven to 350°F.
- Unroll 1 can dough. Place in bottom of ungreased 3.5 Qt. UltraPro Lasagna Pan. Stretch to cover bottom of dish, firmly pressing perforations to seal.
- In medium bowl, beat cream cheese and 1 cup of the sugar with electric mixer on medium speed until smooth. Beat in vanilla. Spread over dough in baking dish.
- 4. Unroll second can of dough. Firmly press perforations to seal. Carefully place on top of cream cheese layer. Pinch seams together.
- 5. Pour melted butter evenly over top. Mix remaining ½ cup sugar with the cinnamon, and sprinkle evenly over butter.
- Bake 30-35 minutes or until bars appear set when gently shaken.
   Cool slightly, about 30 minutes. Refrigerate for easy cutting. Cut into 4 rows by 3 rows. Cover and refrigerate any remaining bars.



### INGREDIENTS

6 (1.55 oz.) chocolate bars or 1½ cups chocolate chips 30 regular sized marshmallows (8 oz.) Graham crackers for dipping

## DIRECTIONS

- 1. Preheat oven to 450°F/232°C.
- Place chocolate in the 2 Qt. Ultra Pro Square Pan. Microwave on 70% power for 1-2 minutes or until chocolate is melted. Stir and smooth into an even layer of melted chocolate.
- 3. Place marshmallows, in a single layer, on top of the melted chocolate.
- 4. Bake 4-5 minutes, or until tops of marshmallows are golden brown.
- 5. Serve with graham crackers for dipping.

#### **Microwave Directions**

- 1. Place chocolate in the 2 Qt. Ultra Pro Square Pan. Microwave on 70% power for 1 2 minutes or until chocolate is melted. Stir and smooth into an even layer of melted chocolate.
- 2. Place marshmallows, in a single layer, on top of melted chocolate
- Microwave on high power 60-75 seconds or until marshmallows are warm and melted. Watch carefully towards the end to make sure marshmallows do not overflow.
- 4. Serve warm with graham crackers for dipping

## Simple VEGGIE BAKE



### INGREDIENTS

- 2 Idaho potatoes, peeled and halved
- 1/2 tsp. coarse kosher salt
- 1 zucchini, halved
- 2 Roma tomatoes
- 1 tsp. Italian Herb Seasoning
- 2 tsp. extra virgin olive oil
- 1/2 cup Parmesan cheese, shredded

- 1. Preheat oven to 425° F/218° C.
- 2. Set **Mandoline** round knob to #4, triangular knob to "lock" and select the straight v-shaped blade insert.
- 3. Press down on potato half to food guider and slice potatoes into discs. Repeat with remaining potato halves.
- Toss potatoes slices in salt and spread evenly over inverted cover of 3.5 Qt. UltraPro Lasagna Pan. Microwave on high power 5 minutes.
- 5. With the Mandoline round knob still set to #4, slice tomatoes.
- 6. Set **Mandoline** round knob to #2. Attach a zucchini half to the food guider and slice. Repeat with remaining zucchini halves.
- Toss zucchini slices in seasoning blend and olive oil and layer in even rows over warm potatoes. Layer sliced tomato in two rows over zucchini.
- 8. Sprinkle Parmesan cheese over vegetables and bake, uncovered, 20 minutes, or until cheese is browned and vegetables are tender

## Spinach & Ricotta **STUFFED SHELLS**

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#### INGREDIENTS

- 16 jumbo pasta shells
- 2 tsp. extra-virgin olive oil
- 8 oz. fresh baby spinach
- 2 cloves garlic, finely chopped
- 1 cup part-skim ricotta cheese
- 8 oz. part-skim mozzarella,
- shredded
- 1 egg, lightly beaten
- 1 Tbsp. chopped fresh basil

### DIRECTIONS

- 1. Cook shell noodles according to package directions, al dente
- 2. Preheat oven to 375° F.
- 3. Put spinach into a large skillet and drizzle with 1 to 2 tablespoons water. Cover and cook over medium-low heat, tossing occasionally, until just wilted; drain well. When cool enough to handle, squeeze to remove any excess water. Chop spinach and transfer to a medium Thatsa bowl. Add garlic, ricotta, mozzarella, egg and basil to make the filling.
- 4. Spread a few spoonfuls of marinara sauce in the bottom of 3.5 Qt. UltraPro Lasagna Pan.
- 5. Fill each shell with spinach mixture and arrange in the dish. Pour remaining sauce over and around the stuffed shells and top with Parmigiano Reggiano.
- 6. Cover with foil and bake until hot throughout, 20 to 30 minutes, then uncover and continue baking until golden brown, about 10 minutes more.

1½ cups marinara sauce 2 Tbsp. grated Parmigiano Reggiano

## Sundried Tomato **CHEESE BREAD**

## **Tupperware**

#### INGREDIENTS

1/2 tsp. unsalted butter, softened 2½ cups all-purpose flour 2 tsp. baking powder 1½ tsp. course kosher salt 1½ tsp. Italian herb seasoning ½ tsp. baking soda 1½ Tbsp. granulated sugar 1 (8.5 oz.) jar sun-dried tomatoes, drained with oil reserved

2 green onions

2 garlic cloves, peeled

4 sprigs Italian flat leaf parsley

1¼ cups buttermilk

2 large eggs

1/2 cup provolone cheese, shredded

¼ cup parmesan cheese, grated

- 1. Preheat oven to 3500 F/1750 C.
- 2. Coat 1.75 Qt. UltraPro Loaf Pan with butter and set aside.
- 3. In large bowl, combine flour, baking powder, salt, Italian herb. baking soda and sugar, Set aside.
- 4. Place sun-dried tomatoes, green onions, garlic and parsley in base of SuperSonic Chopper Extra fitted with the blade attachment, Pull cord to process until finely chopped and add to large bowl containing flour mixture.
- 5. In base of Power Chef, without rinsing, change to paddle attachment and combine buttermilk, eggs and 2 Tbsp. reserved oil. Replace cover and pull cord 4-5 times to thoroughly blend, Pour over flour mixture and stir. Fold cheese into batter.
- 6. Pour batter into buttered 1.75 Qt. UltraPro Loaf Pan, and bake 55-65 minutes until golden brown or until a toothpick comes out clean.
- 7. Cool loaf pan on a wire rack ten minutes, invert loaf onto rack and let it continue to cool

## Stuffed Cornish GAME HENS

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#### INGREDIENTS

- 2 Cornish game hens
- 1 Tbsp. butter, divided
- 1/2 tsp. kosher salt
- ¼ tsp. cracked black pepper
- 1 cup prepared stuffing\*, divided
- 2 carrots, peeled, chopped
- 2 parsnips, peeled, chopped
- 5 mushrooms, quartered

- Preheat oven to 400°F. In the cavity of each Cornish game hen add ½ cup of prepared stuffing. Place hens, breast side up, in the 2 Qt. UltraPro Square Pan. Rub each hen with butter.
- 2. Add carrots, parsnips and mushrooms to pan. Sprinkle vegetables and hens with salt and pepper.
- 3. Place pan in microwave. Microwave 12 minutes high power. Remove pan from microwave. Baste vegetables and hens with pan drippings. Place pan in oven. Bake an additional 20 minutes or until hens are golden brown and register 160°F on an instant-read thermometer inserted into the middle of the stuffing.
- Remove pan from oven and let stand 5 minutes. Transfer hens to a cutting board. Cut hens in half lengthwise. Serve warm with vegetables and pan drippings.

## Tandem Roasted CHICKEN & POTATOES

Tupperware

INGREDIENTS

4–5 lb. whole chicken 1½ Tbsp. Steak & Chop Seasoning, divided

1 lb. red potatoes, halved

1 Tbsp. extra virgin olive oil

- 1. Place chicken in base of **6 Qt. UltraPro Roasting Pan**. Season with 1 Tbsp. Steak & Chop seasoning.
- 2. Invert Roasting Pan cover and place over base. Toss halved potatoes with olive oil and remaining Steak & Chop seasoning.
- 3. Microwave on high power 20 minutes.
- Unstack the potatoes and chicken and place both into oven at 350°. Bake 20–30 minutes or until internal temperature of chicken reaches 165° F/75° C and juices run clear. Let rest for 10 minutes before slicing.

## Thyme & Sage ROASTED CHICKEN

Tupperware

#### INGREDIENTS

- 6 Tbsp. butter, room temperature
- 1 tsp. dried thyme
- 1 tsp. dried sage
- 1 Tbsp. fresh rosemary, minced
- 2 cloves garlic, minced
- 1 tsp. coarse kosher salt
- 1 (2-3 lb.) whole chicken

- 1. Preheat oven to 425° F/218° C. Season chicken with salt and pepper.
- 2. In a small bowl, combine butter, thyme, sage, rosemary, garlic, and salt.
- 3. Rub 2 Tbsp. of butter mixture over chicken skin. Rub remaining butter under the skin and inside the chicken cavity.
- 4. Place chicken in 6 Qt. UltraPro Roasting Pan, breast side up. Microwave on high power 17 minutes. Remove from microwave, baste chicken with pan drippings; transfer pan to oven. Bake 17 minutes or until golden brown and internal temperature registers 160° F/70° C on an instant read thermometer.
- 5. Remove from oven. Let stand 10 minutes before serving.

# Turtle **TART**

Tuppertware

#### INGREDIENTS

#### Cookie Base

1 (1 lb. 1.5 oz.) pouch Betty Crocker oatmeal cookie mix ½ cup butter or margarine, softened 1 Tbsp. water 1 egg 1 cup chopped pecans Filling 40 caramels, unwrapped ⅓ cup whipping cream ⅔ cup chopped pecans

Topping 1 (11.5 oz) bag milk chocolate chips (2 cups) ½ cup whipping cream ½ cup chopped pecans

- Heat oven to 350°F. In large bowl, stir cookie mix, butter, water and egg until soft dough forms. Stir in 1 cup pecans. Press dough in bottom and up sides of 1.25 Qt. UltraPro Quiche.
- 2. Bake 19 to 21 minutes or until light golden brown. Cool 10 minutes.
- 3. Meanwhile, in medium microwavable bowl, microwave caramels and ½ cup cream on High 2 to 4 minutes, stirring twice, until caramels are melted. Stir in ¾ cup pecans. Spread over cooled crust. Refrigerate 15 minutes.
- 4. In another medium microwavable bowl, microwave chocolate chips and ½ cup cream on High 1 to 2 minutes, stirring every 30 seconds, until chocolate is smooth. Pour over filling. Sprinkle with ¼ cup pecans. Refrigerate 2 hours or until set. To serve, let stand at room temperature 10 minutes before cutting. Store covered in refrigerator.

# Uftimate BROWNIES



### INGREDIENTS

- ½ cup semisweet chocolate chips
- 1 stick + ½ Tbsp. unsalted butter
- 1 cup granulated sugar
- 2 large eggs
- 1/2 tsp. baking powder
- ¼ tsp. table salt
- 1/2 tsp. Cinnamon
- ⅔ cup all-purpose flour

- 1. Preheat oven to 325° F/162° C.
- Place chocolate and 1 stick butter in 1 Qt. Micro Pitcher. Microwave on 70% power 1–2 minutes or until melted. Stir to combine.
- 3. In a medium bowl, whisk together sugar and eggs.
- 4. Add chocolate butter mixture to sugar and eggs, and stir in remaining dry ingredients.
- 5. Use remaining butter to grease **2 Qt. UltraPro Square Pan**. Add batter to pan and bake 25–30 minutes or until toothpick inserted into center comes out clean.

## Warm & Creamy BACON DIP



#### INGREDIENTS

8 oz. cream cheese, softened to room temperature

- 2 cups sour cream
- 3 oz. bacon, crumbled (about 6 pieces)
- 2 cups shredded cheddar cheese

- 1. Preheat oven to 400°F.
- Place green onions in the base of the SuperSonic Chopper Extra with the blade attachment; pull cord until onions are chopped.
- Add the cream cheese, sour cream, bacon and cheese to the SuperSonic Chopper Extra, combine all the ingredients until blended.
- 4. Place the mixture in a 2.1 Qt. UltraPro Round Casserole Pan with cover.
- 5. Bake in the preheated oven until hot and bubbling, 25 to 30 minutes.
- 6. Serve with assorted fresh vegetables, crackers and/or chips.

## Vegetarian EGGPLANT LASAGNA



#### INGREDIENTS

- 3 eggplants, sliced lengthwise ¼"
- thickness
- 4 tsp. olive oil
- 3 pinches of salt , divided
- 1/2 carrot
- ½ celery stalk
- 1 shallot
- 1 clove of garlic
- 1 (18 oz.) can crushed tomatoes
- 1 tsp. sugar

#### DIRECTIONS

- 1. Preheat oven to 370°F.
- Brush both the base and inverted cover of the 3.5 Qt. UltraPro Lasagna Pan with oil. Layer both with eggplant slices and sprinkle with salt. Bake for 20 minutes. Remove from pan, set aside.
- In the SuperSonic Chopper Compact add carrot, celery, shallot and garlic, cover and pull cord until chopped, place vegetable and 3 Tbsp. oil in the 1 Qt. Micro Pitcher and microwave for 1-2 minutes. Add tomatoes, sugar, pepper, pinch of salt and <sup>1</sup>/<sub>3</sub> basil leaves, microwave for 5-6 minutes.
- 4. Pour ½ tomato sauce on bottom of the **3.5 Qt. UltraPro Lasagna Pan**, place one layer of eggplant, ¼ basil leaves, repeat with 2nd layer of ½ tomato sauce, eggplant, ¼ basil leaves.
- 5. Slice mozzarella and place on top of eggplant, sprinkle parmesan cheese over mozzarella.
- 6. Cover and bake for 20 minutes.

Pinch of pepper 10 basil leaves, chiffonade 1 ball of mozzarella (4 oz) 2 oz. grated parmesan cheese

## Weeknight CHICKEN POT PIE



### INGREDIENTS

- 1 package frozen puff pastry crust, thawed
- 2 large carrots, peeled and cut into
- 1" pieces
- 2 celery stalks, trimmed and cut
- into 1" pieces
- 1 small onion, peeled and quartered
- 8-oz. chicken breast, cut into large
- chunks
- ¼ cup unsalted butter

## DIRECTIONS

- 1. Preheat oven to 425° F/218° C.
- 2. Form dough to fit inverted cover of **1.6 Qt. UltraPro Round Pan**. Bake 15 minutes.
- Add carrots to base of SuperSonic Chopper Extra fitted with the blade attachment. Cover and turn handle until chopped and transfer to 1.6 Qt. UltraPro Round Pan. Repeat with celery and onion.
- Microwave vegetable mixture, uncovered, on high power 1 minute. Add chicken to veggies and microwave, uncovered, on high power 5 minutes or until chicken is white and cooked through.
- 5. In Chef Series 11" Fry Pan over medium heat, melt butter. Whisk flour into melted butter. Add milk and whisk continuously until mixture thickens. (When the mixture reaches a boil it will thicken). Season milk mixture with salt and pepper.
- 6. Pour milk mixture over chicken mixture in **1.6 Qt. UltraPro Round Pan** and stir to combine.
- 7. Remove pie crust from inverted cover and use to top pot pie  $\underline{120}$  mixture.

½ cup all-purpose flour
2 cups reduced-fat (2%) milk
1 tsp. coarse kosher salt
½ tsp. black pepper





#### INGREDIENTS

- 1 tablespoon olive oil
- 1 lb. ground beef
- 3 cups pasta sauce
- ½ cup wine
- 1 lb. smooth ricotta
- 3 cups grated pizza cheese, plus
- extra for sprinkling 1 large zucchini, thinly sliced
- lengthways plus 2 large, cut into

thick batons

### DIRECTIONS

- 1. Preheat oven to 400° F/200° C.
- 2. Heat oil in a Chef Series II Fry Pan. Brown ground beef,. Add pasta sauce and wine, simmer, uncovered, for 10 minutes.
- 3. In a medium bowl, combine cheeses with salt and pepper.
- Place ½ cup of tomato sauce on base of 3.3 Qt. UltraPro Casserole. Top with two lasagna sheets. Spoon over half of the sauce followed by a half of the zucchini and a ¼ of the cheese mixture.
- 5. Repeat layer. Arrange over last two lasagna sheets followed by remaining cheese mixture. Cook in microwave @ 900watts for 15 minutes.
- 6. Preheat oven to 400° F/200° C. Toss extra zucchini with some oil, salt and pepper, place in **UltraPro Cover**. Sprinkle lasagna with extra cheese, place lasagna into oven on center rack.
- 7. Place zucchini on lower rack and cook for 10-15 minutes, until lasagna and zucchini have browned. Serve with basil.

250g packet fresh lasagna sheets (6 sheets) Fresh basil, to serve

## Jucchini Sweet Potato BREAD

Tupperware

#### INGREDIENTS

- 2 cups all-purpose flour
- 2 tsp. cinnamon
- ½ tsp. freshly grated nutmeg
- 1 tsp. baking soda
- ¼ teaspoon baking powder
- ¼ tsp. salt
- 1 cup granulated sugar
- 1 cup brown sugar

- 3/4 cup vegetable oil
- 3 eggs
- 1 teaspoon vanilla extract
- 1½ cup grated zucchini
- 1½ cup peeled and grated sweet potato
- otato
- 1 cup chopped walnuts

- 1. Preheat oven to 350°F.
- 2. Butter and flour the 1.75 Qt. UltraPro Loaf Pan and set aside.
- 3. Sift the first 8 ingredients into a medium sized Thatsa bowl. In a separate, large bowl, beat the sugar, oil, eggs and vanilla extract. Mix in the zucchini and sweet potato. Add the dry ingredients and stir just to combine. Fold in the nuts and stir.
- 4. Transfer batter to prepared **1.75 Qt. UltraPro Loaf Pan**. Bake until wooden pick inserted in center comes out clean, about 1 hour and 20 minutes. Cool bread in pan on a rack for 15 minutes.
- 5. Loosen the edges of the bread with a thin spatula and turn out on a rack to cool completely.