



Tupperware®

UNIVERSAL JARS

Recipes

UNIVERSAL JARS

SIZES



Simple Cover
Fits jars with 3.2" opening



These covers with 3.2" width are interchangeable



3 oz. Topping Cover
Fits jars with 3.2" opening



These covers with 4.5" width are interchangeable



Beverage Cover
Fits jars with 3.2" opening

UNIVERSAL JARS

FEATURES & BENEFITS



- **Smart Design** features easy open and close tops for safe, secure travel.
- **Interchangeable covers** to redesign and expand your storage solutions.
- **Multiple uses**, lunch, home storage, beverages and food preparation.
- **Adaptable for** all your storage needs and use in every room of your home
- **No spills!** Leakproof lid helps prevent liquids from leaking, even when transported.
- **Stackable:** The flat cover allows for stacking other small Universal Jars on top, making them perfect for at-home storage.
- **Get the whole collection!**



Approved for
Food Use



Dishwasher
Safe



Safe for
Hand Washing



NOT Safe for Use on
Stove Top



NOT Safe for Use in
Oven



NOT Safe for
Use on Grill



NOT Safe for
Use in Microwave

UNIVERSAL JARS RECIPES

5. Bacon & Blue Cheese Butter
6. Bacon & Chive Butter
7. Balsamic Cucumber Salad
8. Cherry Lime Water
9. Chicken Salad
10. Chocolate Chip Cookie Mix
11. Cinnamon Honey Butter
12. Cucumber Gin & Tonic
13. Fresh Tomato Salad
14. Ginger Cucumber Water
15. Granola, 5 minute
16. Granola, Classic Trail Mix
17. Granola, Health Nut Trail Mix
18. Greek Salad
19. Hot Cocoa Santa in a Jar
20. Hot Cocoa Snowman in a Jar
21. Lemon Herb Butter
22. Lemon Berry Rosemary Water
23. Lime Chipotle Butter
24. No Bake Peanut Butter Cheesecake
25. Orange Fig Butter
26. Porcini Butter
27. Raspberry Butter
28. Roasted Garlic Butter
29. Sparkling Raspberry Ginger Beer
30. Spiced Apple Mocktail
31. Spinach Orzo Salad
32. Strawberry Mint Water
33. Trail Mix
34. Twisted Worm Mocktail



Bacon & Blue Cheese **BUTTER**

INGREDIENTS

- 1 cup butter, softened
- 3 strip bacon, cooked and crumbled
- ½ cup blue cheese, crumbled
- 1 tsp. Worcestershire sauce
- 3 Tbsp. chopped fresh parsley

DIRECTIONS

1. Place all ingredients in the **SuperSonic Chopper Extra** fitted with the Whip Accessory and turn handle until cream has formed stiff peaks.
2. Transfer butter to the **0.3-Qt. Universal Jar** with Simple Cover. Refrigerate, covered, up to 7 days.



Bacon & Chive
BUTTER

INGREDIENTS

- 1½ cup butter, softened
- 4 tbs fresh chives
- 4 strips bacon, cooked and crumbled
- 2 cloves garlic, minced

DIRECTIONS

1. Place all ingredients in the **SuperSonic Chopper Extra** fitted with the Whip Accessory and turn handle until cream has formed stiff peaks.
2. Transfer butter to the **0.3-Qt. Universal Jar** with Simple Cover. Refrigerate, covered, up to 7 days.



Balsamic CUCUMBER SALAD

INGREDIENTS

- 2 medium cucumbers, halved
- 1 medium red onion, peeled
- 1 pint grape tomatoes, halved
- 6-oz. container feta cheese
- 1 cup balsamic dressing

DIRECTIONS

1. In a **1.5 qt Universal Jar**, combine cucumber, tomatoes and onion.
2. Add balsamic dressing; toss to coat.
3. Refrigerate, covered, until serving. Just before serving, stir in cheese.
4. Serve with a slotted spoon.



Cherry Lime WATER

INGREDIENTS

- 35 cherries, frozen or fresh, pitted and cut in half
- ½ lime, thinly sliced
- 1½ Qt. water

DIRECTIONS

1. Add cherries and lime slices to the infuser cone of the **2 Qt. Universal Jar Pitcher**. If you have left over fruit, save for placing in your glass.
2. Fill pitcher with 1½ Qt. water. Attach infuser cone to pitcher top.
3. Refrigerate up to 2-4 hours.
4. Serve cold or at room temperature.

You can store in the refrigerator for up to 3 days.



Chicken SALAD

INGREDIENTS

- | | |
|--------------------------------|-----------------------------------|
| 3 cups chicken, cooked & diced | ¼ tsp. coarse ground black pepper |
| 3 hard boiled eggs | |
| 2 celery stalks | |
| ½ cup red grapes | |
| ¼ cup dill pickles, diced | |
| ¼ cup pecans, chopped | |
| 2 Tbsp. capers, chopped | |
| ⅓ cup mayonnaise | |
| 1 Tbsp. stone ground mustard | |
| ¼ tsp. kosher salt | |

DIRECTIONS

1. Mix together ingredients in the **1.5 Qt. Universal Jar**.
2. Refrigerate until ready to serve.

- You can store in the refrigerator for up to 3 days.
- Feel free to add apples, raisins, or craisins to add a sweet flavor.
- This recipe calls for using pecans but you can use another type of nut instead. You might consider using walnuts or cashews.
- Add greek yogurt instead of mayonnaise to reduce the calories.

CHOCOLATE CHIP Cookie Mix



INGREDIENTS

Dry ingredients

- 1½ cups all-purpose flour
- ½ tsp. baking soda
- ¼ tsp. salt
- ½ cup dark brown sugar
- ¼ cup granulated sugar
- 1 cup semi-sweet chocolate chips

Liquid ingredients

- ½ cup unsalted butter, softened
- 1 large egg
- 1 tsp. vanilla extract

DIRECTIONS

1. Layer dry ingredients in the **0.8-Qt. Universal Jar** with simple cover and give as gift or store until ready to bake.
2. When ready to bake, preheat oven to 350°F/180°C.
3. Pour contents into bowl, make a well in center and add liquid ingredients. Mix until dough comes together and is well combined.
4. Scoop dough onto **Silicone Baking Sheet with Rim**, evenly spaced and bake for 10-12 minutes. Repeat with remaining cookie dough and serve warm.




Cinnamon Honey
BUTTER

INGREDIENTS

- 1 cup (2 sticks) salted butter, room temperature
- 1 cup confectioners' sugar
- 1 cup honey
- 2 tsp. cinnamon

DIRECTIONS

1. Place butter and confectioners' sugar, honey and cinnamon in the **SuperSonic Chopper Extra** fitted with the Whip Accessory and turn handle until cream has formed stiff peaks.
2. Transfer butter to the **0.3-Qt. Universal Jar** with Simple Cover. Refrigerate, covered, up to 7 days.



Cucumber **GIN & TONIC**

INGREDIENTS

- 1 large cucumber, sliced and divided
- 1½ cups gin
- 1 liter tonic water, chilled
- Ice

DIRECTIONS

1. Muddle the $\frac{3}{4}$ of cucumbers in the **2 Qt. Universal Jar Pitcher**.
2. Add the gin and tonic water, stir.
3. Serve in ice-filled glasses with other $\frac{1}{4}$ of cucumber slices.

A close-up photograph of a light-colored ceramic bowl filled with a fresh tomato salad. The salad consists of chopped red tomatoes, sliced red onions, and fresh green parsley. The bowl is set on a dark, textured surface, and a silver fork is visible in the foreground. In the background, more whole tomatoes and onion slices are visible.

Fresh Tomato **SALAD**

INGREDIENTS

- 1 large tomato , chopped
- 3 thin slices red onions
- ¼ cup chopped fresh parsley
- 1 tablespoon capers
- 1 tablespoon olive oil
- ½ tablespoon lemon juice
- 1 clove garlic , minced
- ⅛ teaspoon kosher salt
- ⅛ teaspoon coarsely ground black pepper

DIRECTIONS

1. Place the chopped tomato, red onion, parsley, and capers in a **0.8 Qt. Universal Jar**.
2. In **Topping Cover**, mix together the olive oil, lemon juice, garlic, salt, and pepper.
3. Pour the dressing over the tomato and onion mixture and use a fork or spoon to combine, when ready to serve. Taste for seasoning and add more salt or pepper if needed

Ginger Cucumber WATER

INGREDIENTS

- 3" piece ginger, peeled and sliced
- 2 lemons, sliced
- 1 cucumber sliced

DIRECTIONS

1. Add ginger slices, lemon slices and cucumber slices to the infuser cone of the **2 Qt. Universal Jar Pitcher**. If you have left over fruit or herbs, save for placing in your glass.
2. Fill pitcher with 1½ Qt. water. Attach infuser cone to pitcher top.
3. Refrigerate up to 2-4 hours.
4. Serve cold or at room temperature.

You can store in the refrigerator for up to 3 days.

GRANOLA, 5 minute



INGREDIENTS

- ¼ cup light brown sugar
- 2 Tbsp. apple juice
- 2 tsp. ground cinnamon or Cinnamon-Vanilla seasoning
- ⅛ tsp. coarse kosher salt
- 2 cups old fashioned oats

DIRECTIONS

1. Combine brown sugar, apple juice, seasoning blend and salt in **3 Qt. Stack Cooker Casserole**.
2. Cover and microwave on high power 1 minute. Stir.
3. Add oats to sugar mixture and stir until oats are thoroughly coated.
4. Microwave uncovered on high power 3 minutes, making sure to stop and stir every 30–60 seconds.
5. Allow granola to cool completely before enjoying. To speed up cooling, spread granola out on parchment paper or a baking sheet. Granola will continue to crisp up as it cools. If granola doesn't feel crunchy after cooling, microwave another 30 seconds.
6. Store 3–5 days in **0.8 Qt. Universal Jar**. Serve over yogurt, with fruit, if desired.



GRANOLA, Classic Trail Mix

INGREDIENTS

Granola

- ¼ cup light brown sugar
- 2 Tbsp. apple juice
- 2 tsp. ground cinnamon or Cinnamon-Vanilla seasoning
- ⅛ tsp. coarse kosher salt
- 2 cups old fashioned oats

- 2 cups Granola
- 1 cup candy coated chocolate candies
- 1 cup peanuts
- 1 cup raisins

DIRECTIONS

1. Combine brown sugar, apple juice, seasoning blend and salt in **3-Qt. Stack Cooker Casserole**.
2. Cover and microwave on high power 1 minute. Stir.
3. Add oats to sugar mixture and stir until oats are thoroughly coated.
4. Microwave uncovered on high power 3 minutes, making sure to stop and stir every 30–60 seconds.
5. Allow granola to cool completely before enjoying. To speed up cooling, spread granola out on parchment paper or a baking sheet. Granola will continue to crisp up as it cools. If granola doesn't feel crunchy after cooling, microwave another 30 seconds.
6. Add candy coated chocolate candies, peanuts and raisins.
7. Store 3–5 days in **0.8 Qt. Universal Jar**. Serve over yogurt, with fruit, if desired.



GRANOLA, Health Nut Trail Mix

INGREDIENTS

Granola

- ¼ cup light brown sugar
- 2 Tbsp. apple juice
- 2 tsp. ground cinnamon or Cinnamon-Vanilla seasoning
- ⅛ tsp. coarse kosher salt
- 2 cups old fashioned oats

- 2 cups Granola
- 1 (8.25-oz.) container salted mixed nuts (cashews, pecans, almonds)
- 1 cup dried cranberries
- ½ cup pumpkin seeds, roasted and salted

DIRECTIONS

1. Combine brown sugar, apple juice, seasoning blend and salt in **3 Qt. Stack Cooker Casserole**.
2. Cover and microwave on high power 1 minute. Stir.
3. Add oats to sugar mixture and stir until oats are thoroughly coated.
4. Microwave uncovered on high power 3 minutes, making sure to stop and stir every 30–60 seconds.
5. Allow granola to cool completely before enjoying. To speed up cooling, spread granola out on parchment paper or a baking sheet. Granola will continue to crisp up as it cools. If granola doesn't feel crunchy after cooling, microwave another 30 seconds.
6. Add mixed nuts, cranberries and pumpkin seeds.
7. Store 3–5 days in **0.8 Qt. Universal Jar**. Serve over yogurt, with fruit, if desired.



Greek SALAD

INGREDIENTS

2 cups romaine lettuce, chopped
6 cherry tomatoes, cut in half
8 kalamata olives, sliced
8 slices banana peppers
2 Tbsp. red onion, diced
3 Tbsp. feta cheese, crumbled

Greek Dressing

1 Tbsp. olive oil
1 Tbsp. red wine vinegar
 $\frac{1}{8}$ tsp. dried oregano
 $\frac{1}{8}$ tsp. salt
1 garlic clove, minced

DIRECTIONS

1. In the **0.8 Qt. Universal Jar**, combine lettuce, tomatoes, olives, banana peppers, red onions, and cheese.
2. Whisk together the dressing ingredients in a small bowl and add to the **Topping Cover**.
3. When ready to eat pour dressing over salad.

HOT COCOA

Santa in a Jar



INGREDIENTS

- 1 cup marshmallows
- 1 cup hot chocolate mix
- 1 cup peppermint kisses

DIRECTIONS

1. Add marshmallows in the first **0.3-Qt. Universal Jar** with Simple Cover.
2. Add hot chocolate mix in the second **0.3-Qt. Universal Jar** with Simple Cover.
3. Add peppermint kisses in the third **0.3-Qt. Universal Jar** with Simple Cover.
4. Decorate as desired.



INGREDIENTS

- 1 cup marshmallows
- 1 cup hot chocolate mix
- 1 cup peppermint candies

DIRECTIONS

1. Add marshmallows in the first **0.3-Qt. Universal Jar** with Simple Cover.
2. Add hot chocolate mix in the second **0.3-Qt. Universal Jar** with Simple Cover.
3. Add peppermint candies in the third **0.3-Qt. Universal Jar** with Simple Cover.
4. Decorate as desired.



Lemon Herb **BUTTER**

INGREDIENTS

- 1 cup unsalted butter, at room temperature
- 2 Tbsp. chopped fresh flat-leaf parsley
- 2 Tbsp. chopped fresh chives
- 4 tsp. fresh lemon juice
- 2 tsp. lemon zest
- salt and freshly ground black pepper

DIRECTIONS

1. Place all ingredients in the **SuperSonic Chopper Extra** fitted with the Whip Accessory and turn handle until cream has formed stiff peaks.
2. Transfer butter to the **0.3-Qt. Universal Jar** with Simple Cover. Refrigerate, covered, up to 7 days.

Lemon Berry Rosemary WATER



INGREDIENTS

- 16 raspberries, fresh, cut in half
- 6 lemon slices, quartered
- 2 sprigs rosemary
- 1½ Qt. water

DIRECTIONS

1. Add raspberries, lemon slices and rosemary to the infuser cone of the **2 Qt. Universal Jar Pitcher**. If you have left over fruit, save for placing in your glass.
2. Fill pitcher with 1½ Qt. water. Attach infuser cone to pitcher top.
3. Refrigerate up to 2-4 hours.
4. Serve cold or at room temperature.

You can store in the refrigerator for up to 3 days.



Chipotle Lime **BUTTER**

INGREDIENTS

- 4 Tbsp. unsalted butter at room temperature
- ½ lime, zested and juiced
- ½ tsp. minced chipotle pepper in adobo plus ¼ tsp. sauce
- ¼ tsp. kosher salt
- ¼ tsp. Southwest Chipotle Seasoning

DIRECTIONS

1. Place all ingredients in the **SuperSonic Chopper Extra** fitted with the Whip Accessory and turn handle until cream has formed stiff peaks.
2. Transfer butter to the **0.3-Qt. Universal Jar** with Simple Cover. Refrigerate, covered, up to 7 days.

No Bake
**PEANUT BUTTER
CHEESECAKE**



Tupperware

INGREDIENTS

- 1/3 cup heavy whipping cream
- 3 oz. cream cheese, softened
- 1/4 cup creamy peanut butter
- 1/4 tsp. vanilla extract
- 1/4 cup powdered sugar
- 1 Tbsp. milk of choice
- 1 Tbsp. roasted peanuts, finely chopped

DIRECTIONS

1. Beat heavy creams in **Whip 'N Mix Chef** on Gear I until stiff peaks and set aside.
2. In small bowl, mix remaining ingredients except peanuts until well combined. Gently fold in whipped cream until thoroughly combined.
3. Add mixture to **0.3-Qt. Universal Jar** with Simple Cover and top with roasted peanuts. Place in fridge for 2 hours or until set.

Orange Fig **BUTTER**



Tupperware

INGREDIENTS

- 3 dried figs
- ½ tsp. fresh rosemary
- 1 stick salted butter, softened
- 2 Tbsp. orange marmalade

DIRECTIONS

1. In the **SuperSonic Chopper Extra** fitted with the blade attachment, combine figs and rosemary. Cover and pull cord until well minced.
2. Add butter. Cover and pull cord until well combined.
3. Remove blade. Swirl in orange marmalade.
4. Transfer butter to the **0.3-Qt. Universal Jar** with Simple Cover. Refrigerate, covered, up to 7 days.



Porcini **BUTTER**

INGREDIENTS

- 2 garlic cloves, peeled
- 1 Tbsp. shallots
- 8 dried porcini mushrooms
- 1 stick salted butter, softened

DIRECTIONS

1. In the **SuperSonic Chopper Extra** fitted with the blade attachment, combine garlic, shallots and mushrooms. Cover and pull cord until well minced.
2. Add butter. Cover and pull cord until well combined.
3. Transfer butter to the **0.3-Qt. Universal Jar** with Simple Cover. Refrigerate, covered, up to 7 days.



Raspberry **BUTTER**

INGREDIENTS

- 2 sticks unsalted butter, softened
- 1 Tbsp. confectioners' sugar
- ½ cup fresh raspberries

DIRECTIONS

1. Place butter and confectioners' sugar in the **SuperSonic Chopper Extra** with the Whip Accessory and turn handle until cream has formed stiff peaks.
2. Add the fresh raspberries and turn handle until ingredients are combined.
3. Transfer butter to the **0.3-Qt. Universal Jar** with Simple Cover. Refrigerate, covered, up to 7 days.
4. Chill for at least 2 hours until firm and keep refrigerated until ready to use.



Roasted Garlic **BUTTER**

INGREDIENTS

- 3 large heads of garlic
- 3 tsp. extra virgin olive oil
- salt & pepper
- 1 cup unsalted butter, softened

DIRECTIONS

1. Cut the top off of each head and place in the **Microwave MicroPro Grill**, drizzle with olive oil and generously season with salt & pepper. Microwave in CASSEROLE position for 10-14 minutes.
2. In the **SuperSonic Chopper Extra** with the blade attachment, combine garlic and butter. Cover and pull cord until well minced.
3. Transfer butter to the **Universal Jar 0.3-Qt.** with Simple Cover. Refrigerate, covered, up to 7 days

Sparkling Raspberry **GINGER BEER**



INGREDIENTS

- 1½ cups bourbon
- 3 (12-oz.) bottles non-alcoholic ginger beer, chilled
- 1 pint fresh or frozen raspberries (2 cups)
- Ice

DIRECTIONS

1. Add the bourbon, ginger beer and raspberries to the **2 Qt. Universal Jar Pitcher**. Stir to combine.
2. Serve over ice.



Spiced APPLE MOCKTAIL

INGREDIENTS

5 cups apple juice
4 cinnamon sticks
3 whole cloves
Pinch ground nutmeg
3-4 cups club soda

Serving
3 Tbsp. granulated sugar
1 Tbsp. ground cinnamon
Dehydrated apple slices
Cinnamon sticks

DIRECTIONS

1. Add apple juice to the **2 Qt. Universal Jar Pitcher**.
2. Add cinnamon, cloves and nutmeg. Stir to combine. Place in refrigerator to infuse up to 24 hours.
3. To Serve: Combine sugar and cinnamon together then pour onto a plate. Fill a small bowl with water and dip the rim of the 16 oz. **Clearly Elegant Tumbler** into the water, then dip into cinnamon sugar. Repeat with remaining tumblers.
4. Fill the 16 oz. **Clearly Elegant Tumblers** with ice, then fill half way with juice, and fill the remaining way with club soda.
5. Garnish as desired.



Spinach Orzo SALAD

INGREDIENTS

- | | |
|---------------------------------------|---------------------------|
| 1/3 cup orzo pasta, uncooked | 2 Tbsp. olive oil |
| 2 cups spinach | 2 Tbsp. balsamic vinegar |
| 1/4 cup feta cheese, crumbled | 1/8 tsp. dried basil |
| 1/4 cup red onions, chopped | Salt and Pepper, to taste |
| 1/4 cup pine nuts, toasted | |
| 1/4 cup sundried tomatoes,
chopped | |
| 8 kalamata olives, sliced | |

DIRECTIONS

1. Bring a small pot of water to a boil. Add the orzo and cook for about 8 minutes or until al dente. Drain, rinse in cold water and set aside.
2. Toss the spinach, Feta cheese, onions, pine nuts, sun-dried tomatoes, and Kalamata olives in the **0.8 Qt. Universal Jar**. Add the cooked orzo and stir well.
3. Add the olive oil, balsamic vinegar, dried basil, salt and pepper to the **Topping Cover**.
4. Refrigerate and serve cold
5. When ready to serve, pour dressing over the spinach and orzo salad and toss.

Strawberry Mint **WATER**



INGREDIENTS

- 2 cups strawberries, sliced
- 2 lemons, sliced
- 6-8 mint leaves
- 1½ Qt. water

DIRECTIONS

1. Add strawberry slices, lemon slices and mint leaves to the infuser cone of the **2 Qt. Universal Jar Pitcher**. If you have left over fruit or herbs, save for placing in your glass.
2. Fill pitcher with 1½ Qt. water. Attach infuser cone to pitcher top.
3. Refrigerate up to 2-4 hours.
4. Serve cold or at room temperature.

You can store in the refrigerator for up to 3 days.

Trail MIX



INGREDIENTS

- ½ cup dried fruit
- ½ cup coconut flakes
- ½ cup chocolate chips
- ½ cup sunflower seeds
- ½ cup pumpkin seeds
- 1 cup pretzels

DIRECTIONS

1. Mix all ingredients into the **0.8 Qt. Universal Jar**.
2. Scoop into with a **Snack Cups** for an on-the-go snacks.

The image shows two glasses filled with a pinkish-orange beverage. The glasses are decorated with thin, spiralized apple slices. A thick layer of white foam sits on top of the liquid, and wisps of white smoke or vapor are rising from the glasses. The background is dark, making the vibrant colors of the drink stand out.

Twisted Worm COCKTAIL

INGREDIENTS

- 1 cup cranberry juice
- 1 cup orange juice
- Splash grenadine syrup
- 1 granny smith apple, stem removed
- 3 cups spiced rum or ginger ale

DIRECTIONS

1. Slice off the top and bottom of apple, place in the handy spiralizer and twist to spiralize. Cut spirals to your desired length.
2. Add juices, syrup and apples the **2 Qt. Universal Jar Pitcher**.
3. Just before serving add rum or ginger ale.