

Tupperware

FRESH & PURE ICE TRAY RECIPES

Now with a flexible bottom for easy ice cube removal. Hinged opening for mess-free filling. Cover, fill to max line and freeze. Preserve herbs and stock, create pretty party cubes or freeze iced coffee, tea, fruit juices and more!

- Features a flexible bottom for easy ice cube removal.
- Hinged opening for mess-free filling. Just cover, fill to max line and freeze.
- Seal prevents spills and shields from freezer particles and odors.



BERRY WINE ICE CUBES

1 bottle of wine
1 (12 oz.) bag frozen berries



1. Divide frozen fruit into Fresh N Pure ice cube trays sections and then pour wine into each slot about $\frac{3}{4}$ full.
2. Freeze for at least 4 hours.
3. Serve with remaining wine.

FRESH & PURE ICE TRAY RECIPES

3. Berry Wine Cubes
4. Chocolate Chip Cheesecake Bites
5. Fruit Juice Gummies
6. Green Tomato Pesto Cubes
7. Gummy Worm Ice Cubes
8. Herb Infused Cubes
9. Homemade Baby Food
10. Individual Cookie Dough
11. Mini Chocolate Candies
12. Rice Krispies Poppers

CHOCOLATE CHIP CHEESECAKE BITES

1 pkg. (1 Oz.) Cheesecake Jello Pudding
1½ cups Skim Milk
½ cup Mini Chocolate Chips
¼ cup Crushed Graham Crackers



1. Prepare cheesecake pudding mix according to package directions with milk. Once set, stir in mini chocolate chips.
2. Spoon crushed graham crackers into the bottom of each well of an ice cube tray.
3. Spoon chocolate chip cheesecake mixture over graham crackers. Cover with foil and insert a straw or popsicle stick into each well. Freeze until set.

FRUIT JUICE Gummies

- 2 cups fruit juice
- ¼ cup honey or maple syrup
- ¼ cup pureed fruit (defrosted frozen berries)
- 8 tbsp. (½ cup) gelatin powder



1. Place fruit juice and honey/maple syrup in a small saucepan and heat over low heat until warm and starting to simmer but not hot or boiling. Add pureed fruit, if using.
2. Start sprinkling gelatin over the juice mixture while whisking or using an immersion blender. Continue doing this until all gelatin is incorporated and the mixture is smooth. Adding the gelatin too quickly will make it more difficult to get the mixture to incorporate.
3. Remove from heat. Pour liquid into Fresh & Pure Ice Tray, Egg Tray Insert or desired molds.
4. Refrigerate, uncovered, at least 2 hours to set. Refrigerate up to 7 days.

GREEN TOMATO PESTO CUBES

- ½ cup mint
- ½ cup basil
- ½ cup arugula
- ½ cup dill
- 5 medium green tomatoes, cut up
- 1 clove garlic, minced
- 2 Tbsp. fresh grated Parmigiano-Reggiano cheese
- ½ cup of olive oil



1. In the base of the Power Chef Pro System, with the blade attachment add mint, basil, arugula, dill and tomatoes, cover and pull cord until puréed.
2. Add cheese, cover, insert Power Chef System Funnel, and pull cord to blend slowly while adding olive oil.
3. Pour into Fresh & Pure Ice Tray and freeze.
4. Once frozen, place in Tupperware airtight freezer safe containers to be used for future recipes.

GUMMY WORM ICE CUBES

- 1 – 1½ cups White Soda
- 1 handfull gummy worms



1. Place the gummy worms into Fresh & Pure Ice Tray and gently pour the fruit punch over them.
2. Steadily place them in the freezer and allow them to freeze completely. Serve up!

HERB INFUSED CUBES

- Fresh Herbs, your choice
- Olive oil or melted, unsalted butter or broth

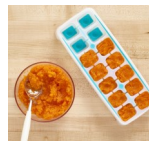


1. Choose firm, fresh herbs, ideally from the market or your own garden, you can chop them fine or leave them in larger sprigs and leaves.
 2. Pack the wells of Fresh N Pure ice cube trays about 2/3 full of herbs.
 3. Pour extra-virgin olive oil, melted, unsalted butter or broth over the herbs.
 4. Cover lightly with plastic wrap and freeze overnight.
 5. Remove the frozen cubes and store in freeze-it containers.
- Don't forget to label each container with the type of herb (and oil) inside!



HOMEMADE BABY FOOD

Use the Tupperware SmartSteamer to prepare delicious, homemade meals for your baby in just minutes. For each, fill water tray to fill line (about 1 1/4 cups water) and steam for time stated. Puree food in the Power Chef System using the blade attachment, then divide into the Fresh N Pure Ice Trays for small portions.



FOOD	AMOUNT	COOKING TIME	MIX IN WATER AFTER STEAMING	YIELD
SWEET POTATOES	1 lb. <i>4 cups peeled and chopped</i>	15 minutes	3/4 cup	2 cups pureed
BUTTERNUT SQUASH	1 medium squash <i>2 lbs. peeled and chopped</i>	20 minutes	No water needed	3 cups pureed
APPLES	2 large apples <i>peeled, cored and chopped</i>	15 minutes	3/4 cup	2 cups pureed
CARROTS	1 lb. <i>3 cups of baby carrots</i>	20 minutes	3/4 cup	2 cups pureed
MANGOES	2 mangos <i>2 cups peeled, chopped</i>	12 minutes	No water needed	1 cup pureed
PEARS	2 pears <i>2 cups peeled, chopped</i>	10 minutes	3/4 cup	1 cup pureed
PEAS	12 oz. <i>frozen</i>	15 minutes	3/4 cup	1 1/2 cups pureed



INDIVIDUAL COOKIE DOUGH

Prepared Cookie Dough



1. Divide the cookie dough into Fresh & Pure Ice Tray sections.
2. Place them in the freezer and allow them to freeze completely.
3. When ready to use, bake according to your recipes instructions.



MINI CHOCOLATE CANDIES

2 1/2 cups milk or dark chocolate chips
 2 1/2 tbsp. coconut oil
 2 tbsp. chunky peanut butter, optional
 6 soft caramel chew, optional
 2 tbsp. salted roasted peanuts, chopped, optional
 2 large marshmallows, cut in pieces, optional
 Cooking spray



1. Place the chocolate chips and coconut oil in a 4 cup Vent N Serve or Stack Cooker base and microwave the chocolate in 30 second intervals until melted.
2. Spray the Fresh & Pure Ice Tray lightly with cooking spray, use the pastry brush to coat the sides.
3. Fill the ice cube tray about 3/4 full with chocolate. Allow the chocolate to sit in the ice cube tray for 1 minute, tilt the trays and rotate to make sure that the melted chocolate coats all of the sides. Put in the freezer for 1-2 minutes.
4. Fill the chocolates with soft caramel chews and chopped peanuts, peanut butter, or marshmallows.
5. If needed, refresh the melted chocolate by heating in the microwave for 20 second intervals, stirring between each, until the chocolate is melted again. Pour the melted chocolate over the filling until it is covered by a layer of chocolate.
6. Place in the freezer for about an hour until the chocolate has hardened.
7. Remove the trays from the freezer and allow to temper for about 5-10 minutes.



RICE KRISPIES POPPERS

3 Tbsp. butter or margarine
 1 pkg. (10 1/2 oz.) Miniature Marshmallows
 6 cups Rice Krispies cereal
 1 cube Almond Bark
 Candy Sprinkles



1. Add marshmallow and butter in the 3-Qt. StackCooker Casserole, microwave for one minute, stir, if more time is needed to melt to in 15 second increments.
2. in Rice Krispies to the marshmallow mixture and stir to combine.
3. Spray Fresh N Pure Ice Tray with oil spray and divide cereal mixture into the Fresh N Pure Ice Cube Tray Sections. Allow to cool. (buttering your hand helps to be not so sticky)
4. In the base of the 3/4 Qt. Stack Cooker melt almond bark in the microwave for 30-80 seconds, stir.
5. Dip Rice Krispy bites into the melted almond bark, then immediately into the candy sprinkles.