



# Tupperware MANDOLINE

## RECIPES AND COOKING GUIDE

Handy and high-grade tool helps you quickly and easily slice fruits and vegetables so you can make super-fast salads and slaws, plentiful potato dishes and so much more. Included instructions show you how to create eight different shapes: slices, sticks, diamonds, waffles, cubes, julienne, crinkle slices and crinkle sticks.

Legs fold for compact storage and blades store safely in included blade case. This super slicer is also safe to use: nonskid feet keep it stable while food guider protects your hand.

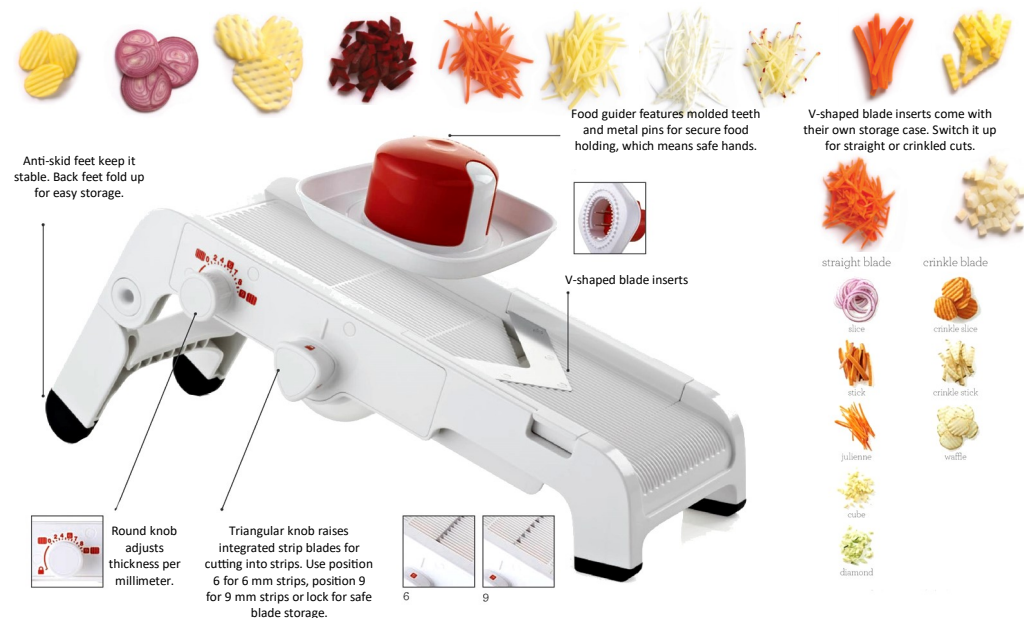
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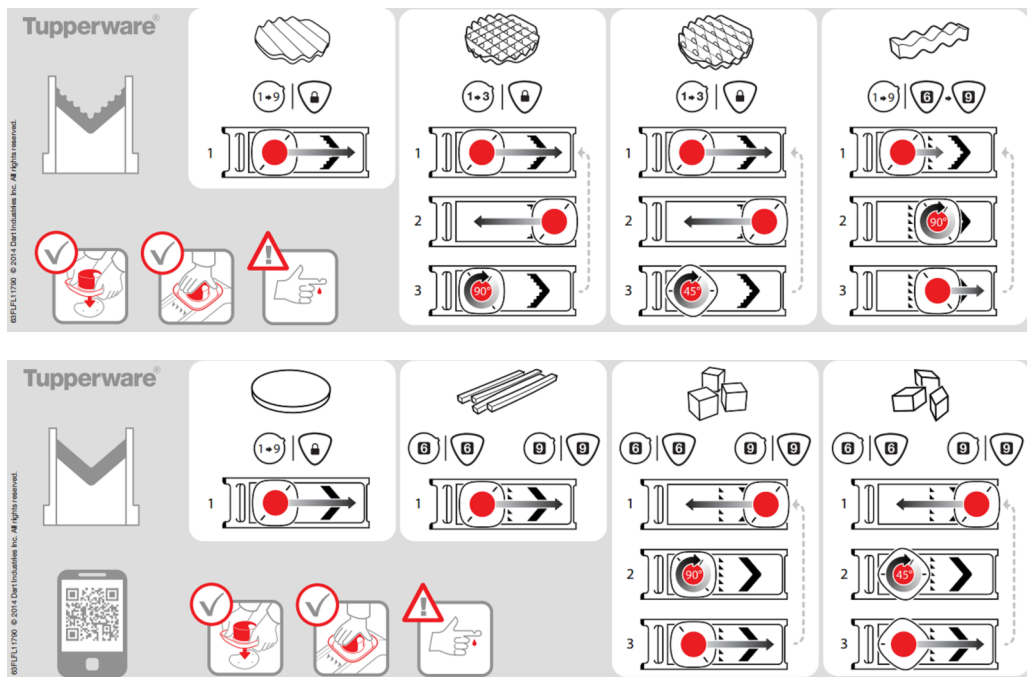
**SLICE STICK JULIENNE CRINKLE SLICE WAFFLE CRINKLE STICK DIAMOND CUBE**

## TUPPERWARE MANDOLINE FEATURES

This is some delicious multi-tasking. Our handy, high-grade slicer quickly and easily cuts fruits and vegetables into eight different shapes: slices, sticks, diamonds, waffles, cubes, julienne, crinkle slices and crinkle sticks. Make super-fast salads and slaws, plentiful potato and veggie dishes and so much more.



## TUPPERWARE MANDOLINE CUTTING CHART



## TUPPERWARE MANDOLINE RECIPES

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## Apple Cake

- 2-3 apples, peeled cored and sliced
- ½ tsp. ground cinnamon
- 1 egg
- ¾ cup flour
- ¾ cup sugar
- ¾ cup milk
- 1 tsp. vegetable oil
- 2 tsp. baking powder



1. Slice apples using Mandoline set to #2.
2. Place sliced apples into base of MicroPro Grill.
3. Sprinkle brown sugar and cinnamon over apples.
4. In a medium bowl, mix together remaining ingredients, pour over apple mixture
5. Place cover in CASSEROLE position and microwave on high power 15 minutes. Serve warm.



## Apple Crisp

- 4 apples, peeled & cored
- 1 tbsp. lemon juice
- ½ tbsp. cinnamon
- ¾ cup granulated sugar
- 2 tbsp. all-purpose flour

### Topping

- ¾ cup all-purpose flour
- ¾ cup old-fashioned oats
- ¾ cup brown sugar
- ½ tsp. ground cinnamon
- ½ tsp. coarse kosher salt
- ½ cup nuts, chopped
- ½ cup butter, melted



1. Preheat oven to 425° F/218° C.
2. Assemble Mandoline with circular knob set to 4 and triangular knob set to “lock”.
3. 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.
6. 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.



## Apple Orchard Salsa

- 3 apples, cored
- ¾ red pepper, deseeded & quartered
- ¼ small red onion, quartered
- 1 jalapeno pepper, deseeded & quartered
- 1–2 tsp. Southwest Chipotle Seasoning Blend
- ½ cup lime juice
- 1 tbsp. honey
- Salt and pepper to taste



1. Assemble Mandoline with circular knob and triangular knob both set to 9.
2. Attach apples, one at a time, to the food strip. To dice, slide food guider down Mandoline until just past the strip blades. Lift guider with apple and turn 90 degrees.
3. Place guider with apple down at the top of Mandoline and slide all the way down. Slide food guard all the way down Mandoline to complete the dice cut. Repeat until apples are diced.
4. Place remaining ingredients in base of Quick Chef Pro System with blade attachment. Process until finely chopped.
5. Remove blade and stir in diced apple, season to taste with salt and pepper.



## Apple Pie

### Easy as Pie Crust

- 2 cups all-purpose flour
- ½ tsp. salt
- ¾ cup and 2 tbsp. butter-flavored vegetable shortening
- ¾ cup ice water

- 5–6 apples of choice, peeled and cored
- 1 cup granulated sugar
- 2 tbsp. all-purpose flour
- 1 tsp. Cinnamon-Vanilla Seasoning
- 4 tbsp. unsalted butter
- 1 Easy as Pie Crust



1. Preheat oven to 375° F/190° C.
2. Combine flour and salt in mixing bowl and stir. Add shortening by the spoonful.
3. Seal bowl, burp and shake and keep sealed until mixture becomes coarse and granular.
4. Remove seal and add water. Seal bowl, burp and shake again until the dough forms a ball.
5. When dough thumps on the bottom and sides of bowl, remove and roll into two 9" crusts on the Silicone Wonder Mat.
6. Slice apples using Mandoline set to #2.
7. In a medium bowl, toss sliced apples with sugar, flour and cinnamon until coated.
8. Line pie plate with pie dough and add apple mixture.
9. Cut butter and add pats of butter over apple mixture.
10. Top pie with remaining pie crust and pierce crust with a fork 4–5 times over the top.
11. Place pie in oven and bake 50–60 minutes until mixture is bubbly and crust is golden brown.

## Apple Sticks

- ¼ cup granulated sugar
- 1 Tbsp. cinnamon
- 1 medium green apple, peeled and cored
- 1 (9") prepared pie



1. Preheat oven to 400° F/205° C.
2. Combine sugar and Cinnamon-Vanilla Seasoning Blend in a small bowl.
3. Assemble Mandoline with circular knob and triangular knob set to #9.
4. Using food guard, attach apple and slide down Mandoline to cut sticks.
5. Toss apple sticks in Cinnamon-Vanilla Seasoning Blend and sugar mixture.
6. Roll out pie dough and slice into 2" strips then cut in half.
7. Wrap 2 apple sticks in each individual pie dough strips.
8. Toss the wrapped apple sticks in the remaining cinnamon and sugar mixture to coat.
9. Place onto baking sheet lined with Silicone Wonder® Mat and bake for 15-18 minutes.

## Apple Streusel

- 6 granny smith apples, peeled, cored, and sliced ¼" thick
- pinch fine salt
- 2 tsp. ground cinnamon
- ½ cup granulated sugar
- 1 Tbsp. lemon juice

- Crumble topping*
- 1 stick cold unsalted butter, cut into small pieces
- ¾ cup all-purpose flour
- ¾ cup brown sugar
- ½ cup rolled oats
- ¼ tsp. nutmeg



1. Slice apples using Mandoline set to #2.
2. In a medium bowl, stir together apples, salt, cinnamon, sugar and lemon juice. Pour into base of MicroPro Grill, set aside.
3. In a medium bowl, mix together crumble ingredients. Mix on low speed until the mixture is crumbly and the butter is the size of peas. Once combined, sprinkle over top of apples.
4. Place cover in CASSEROLE position and microwave on high power 15 minutes. Let cool for 5 minutes to thicken slightly. Serve warm.

## Apple Sandwiches

- 2 medium apples, cored
- 6 tbsp. desired nut butter
- 6 tbsp. dried cranberries, raisins, or nuts



1. Assemble Mandoline with round knob set to #9.
2. Use food guider to slide apple down Mandoline to make thick slices.
3. Spread about ½ tbsp. nut butter onto each apple slice. Add desired dried fruit or nut to one slice and then press another buttered apple slice onto the top to form a sandwich.

## Asian Cucumber Salad

- 1 large English (seedless) cucumber
- ¼ of a sweet onion
- ½ cup rice vinegar
- 1 Tbsp. sesame seeds, toasted
- 1 Tbsp. minced fresh dill or ½ tsp. dried dill weed
- ¾ tsp. salt
- ¾ tsp. sugar
- ¼ tsp. crushed red pepper flakes



1. Use food guard to slice cucumbers and onions on the Mandoline with the round knob set to #1.
2. Place cucumbers and onions in base of Square Pick-A-Deli Container and top with remaining ingredients and seal container.
3. Shake well and refrigerate.





## Au Gratin Potatoes

- 4 large potatoes, thinly sliced
- ½ tsp. garlic, minced
- 1 tbsp. butter, melted
- 1 tbsp. flour 1 cup half and half
- ¾ cup cheddar cheese, shredded and divided
- ¼ cup Parmigiano-Reggiano
- ½ tsp. salt
- ¼ tsp. pepper chives, chopped (optional)



1. Place sliced potatoes in the base of the MicroPro Grill.
2. Mix the remaining ingredients except ¼ cup of the cheddar cheese in medium bowl, mix well and pour over potatoes place cover in CASSEROLE position, microwave on high for 12 minutes, stir, sprinkle with remaining cheese, place cover in GRILL position and cook for 3-5 more minutes.
3. Sprinkle with chives if desired.



## Au Gratin Potatoes II

- 1 cup reduced-fat (2%) milk
- 2 cups heavy cream
- 2 tbsp. all-purpose flour
- 2 tsp. coarse kosher salt
- ½ tsp. black pepper
- 2–3 cloves garlic, crushed
- 3 lbs. potatoes, peeled
- 2 cups grated cheese; cheddar, parmesan, or gruyere



1. Preheat oven to 350° F/175° C.
2. In base of Mix-N-Stor Pitcher, whisk together milk, heavy cream, flour, salt, black pepper, and crushed garlic.
3. Assemble Mandoline with straight blade and set circular knob to #2. Attach a peeled potato to food guard and slide down Mandoline to slice.
4. In base of Chef Series II 4.3-Qt. Sauteuse, spread an even layer of sliced potatoes.
5. Pour approximately 1 cup of milk mixture over potatoes. Repeating layers.
6. Place cover on pan and put on stove over medium–high heat. Bring milk mixture to a boil, about 8–10 minutes. Transfer pan with cover to the oven and bake for 20 minutes.
7. Remove cover and add cheese, bake uncovered for an additional 20 minutes or until potatoes are fork-tender and cheese has browned.
8. Let rest for 10 minutes before serving.



## Balsamic Cucumber Salad

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



1. Set Mandoline round knob to #3, triangular knob to "lock" and select the straight v-shaped blade insert. Using food guider, slice both cucumbers, discarding the ends. Transfer to medium bowl.
2. Switch Mandoline round knob to #1, and use food guider to slice onion. Add to cucumber in bowl.
3. Add tomatoes, feta and balsamic dressing to cucumber mixture and toss gently to combine.



## Blueberry Corn Salad

- 1 cucumber
- ½ small red onion, peeled
- 2 cups corn, fresh or thawed
- 1 cup fresh blueberries
- ¼ cup cilantro, chopped
- 1 jalapeno pepper, seeded and chopped

### *Dressing*

- 1 lime, juiced
- 3 Tbsp. extra virgin olive oil
- 2 Tbsp. honey
- ½ tsp. Southwest Chipotle
- Seasoning
- ½ tsp. coarse kosher salt
- ¼ tsp. black pepper



1. Set Mandoline round knob to #2, triangular knob to "lock" and select the straight v-shaped blade insert.
2. Using a knife, cut cucumber in half and attach one half to food guider and push guider down Mandoline to create cucumber slices.
3. Using a knife, cut cucumber slices in half and place in medium bowl.
4. Attach red onion to food guider and push down to slice. Add slices to medium bowl with cucumber.
5. Add corn, blueberries, cilantro and jalapeno to bowl and toss to combine.
6. To make dressing, combine all ingredients in Quick Shake container and shake.
7. Add dressing to salad and toss again to combine.

## Chili Lime Potato Chips

2 qt. vegetable oil  
1 lb. russet potatoes, peeled  
2 limes, grated on a microplane

*Seasoning*  
¼ dried ancho chile, seeded and hand-torn into pieces  
½ tsp. whole coriander seeds  
¼ tsp. chili powder  
¼ tsp. ground cumin  
½ tsp. sweet paprika  
¼ tsp. dried oregano  
Pinch ground cinnamon  
½ tsp. sugar  
1½ tsp. kosher salt  
dash freshly ground black pepper



1. In a small bowl mix seasoning ingredients and place in the Spice Shaker. Set aside.
2. In Chef Series 6-Qt. Dutch Oven over medium heat, bring oil to 350° F/ 175C° C. Use a frying or candy thermometer to monitor temperature.
3. Set Mandoline round knob to #1, triangular knob to "lock" and select the straight v-shaped blade insert. Using the food guider, slice potatoes into chips and place in a bowl filled with cold water to prevent browning.
4. Drain potatoes well, pat dry and fry in batches 6-10 minutes or until crisp, removing chips as they brown.
5. Season immediately with seasoning and sprinkle with lime zest

## Cinnamon Apple Chips

1 apple, any type  
½ tsp. cinnamon, ground  
2 tsp. sugar



1. Preheat oven to 225° F/107° C.
2. Attach apple (no need to core) to your Mandoline food guider, set round knob to #2 for thicker slices, or #1 for thinner slices.
3. Mix sugar and cinnamon together in a bowl; sprinkle over apple slices.
4. Place apple slices on two baking sheets lined with parchment paper and sprinkle with seasoning blend.
5. Bake both sheets at the same time, on upper and lower racks, 45 minutes.
6. Flip slices and bake another 45 minutes. For thicker slices, more baking time may be necessary. Monitor throughout baking and remove chips once they crisp up and lose their moisture.
7. Cool on a cooling rack until chips are crisp and store in a Modular Mates container.

## Classic Dill Pickles

2 medium cucumbers, cut in half  
1 tbsp. whole black peppercorn  
1 tbsp. whole coriander seed  
1 tbsp. whole mustard seed  
½ cup finely chopped fresh dill  
2 tbsp. kosher salt  
¾ cup white vinegar  
3½ cups hot water



1. Assemble Mandoline with circular knob set to 7 and triangular knob set to "lock." Attach one piece of cucumber to food guider and slide down Mandoline to slice. Repeat with remaining cucumber pieces.
2. Transfer cucumbers to a medium bowl. Add peppercorn, coriander, mustard, dill, salt and vinegar. Stir in hot water; continue stirring until salt dissolve.
3. Transfer ingredients and liquid to a Pick-a-Deli Container. Cover and refrigerate up to 7 days.

## Eggplant Parmesan with Spaghetti

1 small eggplant  
¾ cup flour  
¼ tsp. black pepper  
½ tsp. salt  
1 egg  
½ tsp. parsley  
½ tsp. oregano  
½ tsp. basil  
¼ cup Parmesan cheese, grated  
¼ cup cornmeal  
1½ cup seasoned Italian breadcrumbs



1. Set up a breading station using 3 dishes. In the first dish, add the flour and season with salt and pepper, to taste. In the second dish whisk the eggs with ½ cup water. In the third dish combine the parsley, oregano, basil, bread crumbs, cornmeal, 2 Tbsp. Parmesan and season with salt and pepper, to taste.
2. Slice eggplant using Mandoline set to #5. Dredge them in flour, then in the egg wash and then in the bread crumbs.
3. Place eggplant slices a few at a time in the base of the MicroPro Grill. Place cover in the GRILL position.
4. Microwave on high power 5-6 minutes. Repeat until all are Grilled.
5. When all are Grilled in the base of the MicroPro GRILL place one layer of eggplant, one layer of sauce (1 cup), one layer of mozzarella cheese, repeat layers, sprinkle remaining parmesan cheese. Replace cover in CASSEROLE Position and microwave on high for 2-3 minutes.
6. Place spaghetti on a plate and top with eggplant parmesan and sauce.



## Fabulous French Onion Soup

- 4–6 small or medium onions, peeled
- 1 stick unsalted butter
- 1 cup dry red wine
- 2 garlic cloves, chopped 1 tbsp. Worcestershire sauce
- 1 tsp. coarse kosher salt
- ½ tsp. black pepper
- 4 cups low-sodium beef broth
- 4 cups low-sodium chicken broth
- 1 baguette, cut into 8 slices
- ½ cup shredded Swiss cheese



1. Set Mandoline round knob to #2, triangular knob to “lock” and select the straight v-shaped blade insert. Using food guider, slice onions.
2. In 6-Qt. pot over medium heat, melt butter.
3. Add onions to pot, stirring occasionally until softened and beginning to brown, 15–20 minutes.
4. Once onions are browned and softened, add wine and garlic. Stir, scraping along the bottom of the pot to pick up any browned onion bits that have collected there.
5. Add beef and chicken broth to pot.
6. Bring to a boil, reduce heat and simmer 20–30 minutes.
7. To create crostini while soup simmers, preheat oven to 400° F/200° C.
8. Bake baguette slices 5 minutes. Flip, add cheese and bake 5 minutes more, until cheese has melted.
9. Serve soup topped with crostini.



## Fall Spice Fruit Chip and Dip

- 2 apples, cored
- 1 cup heavy cream
- ¼ cup pumpkin puree
- ¼ cup powdered sugar
- ¼ tsp. pumpkin pie spice
- ½ tsp. vanilla extract



1. Pour heavy cream into base of Power Chef System. Cover with Whip ‘N Prep attachment and turn handle until stiff peaks form.
2. Add remaining ingredients and turn handle until combined.
3. Set Mandoline round knob to #6, set triangular knob to “lock” and select the straight v-shaped blade insert.
4. Attach apples, one at a time, to food guider and push food guider down Mandoline to slice into discs.
5. Serve immediately with dip.



## French Fries with Homemade Ketchup

- 2 qt. vegetable oil
- 1 lb. russet potatoes
- 1 tsp. Steak & Chop Seasoning
- Ketchup*
- 6 oz. tomato paste
- ¼ cup dark brown sugar
- ½ tsp. dry ground mustard
- ½ tsp. coarse kosher salt
- ¼ tsp. ground cinnamon
- 2 tsp. Southwest Chipotle Seasoning
- ½ cup water
- 2 tbsp. white vinegar



1. In Chef Series 6-Qt. Dutch Oven over medium heat, bring oil to 350° F/175° C. Use a frying or candy thermometer to monitor temperature.
2. Set both knobs of Mandoline to #6 for shoestring fries or #9 for standard fries and select the straight v-shaped blade insert.
3. Using food guider, slice potatoes into fries. Slowly add potatoes to oil to avoid boil over and fry, stirring occasionally, raising heat setting as needed to maintain frying temperature, 10–12 minutes until golden and crisp. Drain well and season immediately with seasoning.
4. Combine all ingredients in 1-Qt. Micro Pitcher; mix with Silicone Spatula to combine thoroughly.
5. Cover and microwave on high power 2 minutes.
6. Stir again and cool completely.



## Garlic Pickles

- 2 medium cucumbers, cut in half
- 10 garlic cloves, peeled
- ¼ piece red onion, peeled
- 1 tbsp. whole black peppercorn
- 1 tbsp. whole coriander seed
- 2 tbsp. kosher salt
- ¾ cup white vinegar
- 3½ cups hot water



1. In the base of the Chop ‘N Prep, add garlic and onion. Cover and pull cord until roughly minced.
2. Assemble Mandoline with circular knob set to 7 and triangular knob set to “lock.” Attach one piece of cucumber to food guider and slide down Mandoline to slice. Repeat with remaining cucumber pieces.
3. Transfer cucumbers and garlic-onion mixture to a medium bowl. Add peppercorn, coriander, salt and vinegar. Stir in hot water; continue stirring until salt dissolves.
4. Transfer ingredients and liquid to a Pick-a-Deli Container. Cover and refrigerate up to 7 days.



## Harvest Green Bean Salad

- ½ fennel bulb
- 1 lb. green beans, trimmed
- 1 lemon, juiced
- 1 Tbsp. Dijon mustard
- ⅓ cup + 1 Tbsp. extra virgin olive oil
- ½ tsp. coarse kosher salt
- ¼ tsp. black pepper
- 1 cup pecans
- ⅓ cup dried cranberries



1. Using food guider, slice fennel using Mandoline round knob set to #2, triangular knob to "lock" and select the straight v-shaped blade insert. Place slices in SmartSteamer colander tray.
2. Fill Base of Smart Multi-Cooker with 1¼-cup water to the Steam Fill Line. Place Large Shielded Colander inside Base.
3. Place green beans in Large Shielded Colander. Place Shallow Colander on top fill with Fennel and cover with Shielded Cover. Microwave on high power 10 minutes.
4. Mix lemon juice, mustard, ⅓ cup olive oil, salt and pepper in Quick Shake Container.
5. Add green beans, fennel, pecan and cranberries into large bowl with top with dressing and stir to combine.
6. Serve immediately.

## Loaded Potato Planks

- 2 slices bacon
- 1 large russet potato, scrubbed
- ¼ tsp. kosher salt
- ¼ cup sour cream
- ½ cup shredded Cheddar
- 2 tbsp. thinly sliced green onion



1. Set Mandoline round knob to #2, triangular knob to "lock" and select the straight v-shaped blade insert.
2. Using a knife, cut potato in half lengthwise, discard ends and attach one half to food guider and push guider down Mandoline to create 4 (¼") planks. Set aside.
3. Place bacon in the base of the MicroPro Grill. Place cover on bacon in the GRILL position.
4. Microwave on high power 3 minutes. Flip bacon and microwave on high power 3 minutes. Remove bacon, set aside. Crumble when cool.
5. Place potatoes in the base of the MicroPro Grill. Sprinkle with salt. Place cover on potatoes in the CASSEROLE position.
6. Microwave on high power 3 minutes. Flip potatoes, place cover on potatoes in the GRILL position. Microwave on high power 3 minutes or until the desired doneness.
7. Top potatoes with sour cream, crumbled bacon, Cheddar and green onion. Serve warm or at room temperature.



1. In Chef Series 6-Qt. Dutch Oven over medium heat, bring oil to 350° F/175° C. Use a frying or candy thermometer to monitor temperature.
2. Set Mandoline round knob to #1, triangular knob to "lock" and select the straight v-shaped blade insert.
3. Using the food guider, slice potatoes into chips and place in a bowl filled with cold water to prevent browning. Drain potatoes well, pat dry and fry in batches 6–10 minutes or until crisp, removing chips as they brown.
4. Season immediately with seasoning.
5. Place onions into base of Power Chef System fitted with blade attachment, cover and pull cord several times to chop.
6. In Chef Series 11" Fry Pan, heat olive oil over medium-high heat, add onions and sauté, stirring occasionally, until onions just begin to brown, about 2–3 minutes.
7. Lower heat to medium and continue to sauté, stirring frequently, until onions are golden, about 7–8 minutes. Remove from heat and cool completely.
8. Place half of the cooled onions into base of Power Chef System, fitted with blade attachment, along with green onions. Cover and pull cord several times to finely mince.
9. Switch to paddle whisk attachment, add remaining ingredients, including reserved onions, cover and pull cord several times to fully blend. Serve with fresh veggies or potato chips.

## Hot and Crispy Potato Chips with Tangy Onion Dip

- 2 qt. vegetable oil
- 1 lb. russet potatoes, peeled
- 1 tbsp. Steak & Chop Seasoning

- Dip*
- 4 medium onions, peeled and quartered
  - 2 tbsp. extra virgin olive oil
  - 4 green onions, trimmed and quartered
  - 2 cups plain Greek yogurt
  - 2 tsp. Steak & Chop Seasoning

## Mini Zucchini Pizzas

- 1 small zucchini
- ⅓ cup marinara sauce
- ⅓ 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.

## Nutty Gorgonzola Apple Rings

4 oz. whipped cream cheese  
2 Tbsp. dark honey  
2 tart green or red apples  
½ lemon, juiced  
¼ cup crumbled Gorgonzola or other blue cheese  
½ cup spicy candied walnuts

*Spicy candied walnuts*  
1 cup coarsely chopped walnuts  
1 Tbsp. packed brown sugar  
1 tsp. vanilla  
dash salt  
dash crushed red pepper



TUPPERWARE



1. Preheat oven to 400 degrees F. Line a baking pan with Silicone Wonder Mat; set aside.
2. In a small bowl stir together the coarsely chopped walnuts, packed brown sugar, vanilla, salt and crushed red pepper. Spread nut mixture onto Silicone Wonder Mat. Bake about 10 minutes or until nuts are toasted, stirring twice. Cool.
3. Core the apples with an apple corer, making sure to remove all of the seeds. Cut Using the Mandoline with round knob at #2 and the triangular knob at #6, slice thin strips and brush both sides of rings with lemon juice; set aside.
4. In a small bowl stir together cream cheese and honey. Spoon cream cheese mixture into a small resealable plastic bag; seal bag. Snip off a corner of the bag. Pipe cream cheese mixture onto apple rings.
5. Sprinkle with Gorgonzola cheese and Spicy Candied Walnuts. Serve immediately or cover and chill for up to 2 hours.

## OJ Beet Salad

3 beets, peeled  
1 cup orange juice  
1 tsp. coarse kosher salt  
¼ cup walnuts, toasted  
¼ cup crumbled goat cheese  
mixed greens of your choice



TUPPERWARE



1. Set Mandoline round knob to #9, triangle knob to "lock" and select the straight v-shaped blade insert.
2. Secure beet to food guider. Push food guider down Mandoline to slice beets into discs. Repeat with remaining beets.
3. Place sliced beets in base of Microwave Pressure Cooker and pour orange juice and salt over them.
4. Seal and microwave on high power 10 minutes. Remove from microwave and allow pressure to release naturally until pressure indicator fully lowers, about 4–6 minutes.
5. Top with walnuts and goat cheese. Serve over mixed greens with orange wedges and another splash of orange juice, if desired.

## Pasta Salad

2 cups cooked bowtie pasta  
¼ cup cucumbers  
3 Tbsp. Light Ranch or preferred dressing  
¼ cup cherry tomatoes, sliced  
¼ cup baby carrots, chopped  
¼ cup broccoli florets, chopped



TUPPERWARE



1. Place pasta into Microwave Pasta Maker base and fill with water to fill line. Season water with salt. Microwave on high power 15 minutes. Drain after cooking.
2. Set Mandoline round knob to #4, triangular knob to "lock" and select the straight v-shaped blade insert. Attach cucumbers to food guider and place at top of Mandoline and push down to slice. Once sliced, cut in half. Set aside.
3. Layer (bottom to top): dressing, tomatoes, carrots, broccoli, cucumbers, pasta.
4. Securely seal container. Store in refrigerator until ready to serve.
5. When ready to serve, shake Quick Shake Container until all ingredients are combined. Pour into bowl and serve.

## Pickled Spicy Peppers

½ medium yellow onion, peeled  
10 garlic cloves, peeled  
5 jalapeno peppers, cut in half lengthwise\*  
5 assorted mini sweet peppers, cut in half lengthwise  
2 tbsp. kosher salt  
¾ cup white vinegar  
3½ cups hot water



TUPPERWARE



1. Assemble Mandoline with waffle blade, circular knob set to 7 and triangular knob set to "lock." Attach onion to food guider and slide down Mandoline to slice.
2. Transfer onion to a medium bowl. Add garlic, jalapenos, sweet peppers, salt and vinegar. Stir in hot water; continue stirring until salt dissolves.
3. Transfer ingredients and liquid to a Pick-a-Deli Container. Cover and refrigerate up to 7 days.



## Pineapple Sangria

- 2 lemons
- 2 limes
- 1 orange
- 25-oz. bottle of Moscato wine
- 2 cups pineapple juice
- 1 cup orange juice
- 20 oz. lemon lime soda

TUPPERWARE



1. Set circular knob on mandoline to #2 and triangle in locked position. Attach citrus to food guard and slide down surface of mandoline to slice. Repeat with remaining citrus.
2. Place wine, juices and soda in base of Classic Sheer Pitcher and stir well to combine. Add sliced citrus to infuser insert and let infuse at least 2 hours.
3. Keep refrigerated until ready to serve.

## Potatoes Anna

- 1½ lbs. russet potatoes, 3-4 large potatoes, peeled and cut in half
- ½ tsp. coarse kosher salt
- 3 tbs. unsalted butter

TUPPERWARE



1. Preheat oven to 450° F/232° C.
2. Assemble Mandoline with circular knob set to #2. Attach potato halves one at a time to food guard and slide down the Mandoline to slice into discs. Continue until all potatoes are sliced.
3. In Thatsa Medium Bowl, toss sliced potatoes with salt.
4. Place butter in Chef Series II 8" Fry Pan over medium heat and cook until melted. Remove from heat.
5. Lay sliced potatoes into even layers in pan until pan is full of potatoes.
6. Place in oven and bake uncovered for 25-30 minutes or until potatoes are fork tender.
7. Allow to rest for 10 minutes and then carefully invert pan onto serving dish to unmold the potatoes.

## Red Sangria

- 25-oz. bottle red wine\*
- 2 cups club soda
- 1 cup orange juice
- 1 cup pineapple juice
- 1 lime
- 1 lemon
- ½ orange
- ½ red or green apple, cored

TUPPERWARE



1. Combine wine, club soda, orange juice and pineapple juice in desired serving pitcher.
2. Set Mandoline round knob to #2 and select the straight v-shaped blade insert.
3. Attach lime to food guider, place at the top of the Mandoline and push down to slice into discs. Repeat with remaining fruit.
4. If desired, using a knife, cut apple slices in half.
5. Add fruit to wine mixture and serve over ice.

*\*Or make this recipe non-alcoholic by substituting grape juice for the wine.*

## Refrigerated Dill Pickles

- 2 cucumbers, halved
- 2 cups water
- ½ cup white vinegar
- 1 Tbsp. sugar
- 1 Tbsp. salt
- ½ cup fresh dill

TUPPERWARE



1. In the 1-Qt. Micro Pitcher, combine water, vinegar, sugar and salt. Cover and microwave on high for 2-4 minutes, stirring halfway through until sugar and salt are dissolved. Set aside to cool.
2. Use food guard to slice cucumbers on the Mandoline with the round knob set to #2.
3. Place cucumbers in the base of the square Pick-A-Deli keeper.
4. Pour cooled vinegar and water mixture over cucumbers. Place in the refrigerator.
5. Let mixture sit overnight.

## Rustic Apple Tart

- 1 refrigerated pie crust
- 1 large Granny Smith apple, peeled and cored
- ½ lemon, juiced
- 1 tsp. ground cinnamon
- ¼ cup granulated sugar
- 2 tbsp. all-purpose flour



1. Preheat oven to 425° F/218° C.
2. On Silicone Wonder Mat, roll out pie dough into an oblong circle. Lift Mat and lay onto cookie sheet.
3. Set Mandoline round knob to #2, triangular knob to “lock” and select the straight v-shaped blade insert. Secure apple to food guider and slice.
4. Cut apple slice circles in half and place in a medium bowl. Add remaining ingredients to bowl and toss to combine.
5. Top pie crust with thin, even layer of apple mixture and fold up outer edges of crust.
6. Bake 20–25 minutes, until apples are tender and crust is golden brown. Serve warm or at room temperature.

## Scalloped Potatoes

- 4 large potatoes, thinly sliced
- ½ tsp. garlic, minced
- 1 tbsp. butter, melted
- 1 cup half and half
- ½ tsp. salt
- ¼ tsp. pepper
- nutmeg, dash
- Seasoned bread crumbs, (optional)



1. Use food guard to slice potatoes on the Mandoline with the round knob set to #2.
2. Place sliced potatoes in the base of the MicroPro Grill.
3. Mix the remaining ingredients in small bowl, and pour over potatoes place cover in CASSEROLE position, microwave on high for 12 minutes, stir, sprinkle with bread crumbs if desired place cover in GRILL position and cook for 3-5 more minutes.

## Shake N Bake Eggplant

- 1 small eggplant
- 1 Tbsp. coarse kosher salt
- 3 eggs, lightly beaten
- 1 cup breadcrumbs



1. Preheat oven to 450 degrees
2. Set circular knob of Mandoline to #9. Cut eggplant in half before slicing to make easier to handle. Using food guard slice eggplant into discs.
3. Spread eggplant out into a single layer of paper towels. Liberally coat slices of eggplant with salt and let sit for 20-30 minutes. This will draw excess moisture out of the eggplant making them crispier. Blot dry with paper towel.
4. Place eggs and breadcrumbs into separate bowls.
5. Add the eggplant slices to the eggs, seal bowl, and gently shake to coat.
6. Remove eggplant from egg and allow excess to drip off.
7. Add eggplant slices to breadcrumbs, seal, and gently shake to coat with breadcrumbs.
8. Spread out eggplant onto baking sheet lined with Silicone Wonder Mat.
9. Bake in oven for 10 minutes and then flip and bake for an additional 10 minutes to brown other side.

## Simple Apple Pie

- 5–6 apples of choice, peeled and cored
- 1 cup granulated sugar
- 2 tbsp. all-purpose flour
- 1 tsp. ground cinnamon
- 4 tbsp. unsalted butter
- 2 refrigerated pie crust



1. Preheat oven to 375° F/190° C
2. Slice apples using Mandoline set to #2.
3. In a medium bowl, toss sliced apples with sugar, flour and cinnamon until coated.
4. Line pie plate with pie dough and add apple mixture.
5. Cut butter and add pats of butter over apple mixture.
6. Top pie with remaining pie crust and pierce crust with a fork 4–5 times over the top.
7. Place pie in oven and bake 50–60 minutes until mixture is bubbly and crust is golden brown.

## Simple Veggie Bake

- 2 Idaho potatoes, peeled and halved
- ½ tsp. coarse kosher salt
- 1 zucchini, halved
- 2 Roma tomatoes
- 1 tsp. Italian Herb Seasoning
- 2 tsp. extra virgin olive oil
- ½ cup Parmesan cheese, shredded



TUPPERWARE



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 attach to food guider and place on top of Mandoline. Push food guider down mandoline to slice potato into discs. Repeat with remaining potato halves.
4. Toss potatoes slices in salt and spread evenly over inverted cover of UltraPro 3.5-Qt. Lasagna Pan. Microwave on high power 5 minutes.
5. With mandoline round knob still set to #4, attach tomato to food guider and push down to slice.
6. Set mandoline round knob to #2. Attach a zucchini half to the food guider and slice. Repeat with remaining zucchini halves.
7. 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

## Spicy Asian Cucumber Salad

- ½ cup rice vinegar
- 2 Tbsp. sugar
- 2 Tbsp. fresh lime juice
- 2 Tbsp. minced fresh ginger
- 1½ Tbsp. minced hot red chili (about 1 large chili)
- 1 Tbsp. toasted sesame oil
- 3 cucumbers, peeled, seeded, and cut crosswise into ¼ inch slices
- 4 scallions, white and light green parts, sliced thin
- ¼ cup packed fresh basil leaves, chopped
- Salt and pepper



TUPPERWARE



1. Set Mandoline round knob to #3, triangular knob to "lock" and select the straight v-shaped blade insert. Using food guider, slice both cucumbers, discarding the ends. Transfer to Pick-A-Deli Container.
2. Bring vinegar and sugar to boil in saucepan over medium-high heat. Reduce heat to medium-low and simmer until mixture reduces by half, 5 to 6 minutes. Cool to room temperature.
3. Whisk in lime juice, ginger, chili, and sesame oil. Pour over cucumbers, add scallions, and basil; season with salt and pepper, and let sit for 10 minutes or up to 1 hour. Serve.

## Spicy Pickles

- 10 garlic cloves, peeled
- ¼ piece red onion, peeled
- 2 cucumbers, cut in half
- 1 tbsp. whole coriander seed
- 1 tsp. crushed red pepper flakes
- ½ cup granulated sugar
- 2 tbsp. kosher salt
- ¾ cup white vinegar
- 3½ cups hot water



TUPPERWARE



1. In the base of the Chop 'N Prep, add garlic and onion. Cover and pull cord until roughly minced.
2. Assemble Mandoline with waffle blade, circular knob set to 7 and triangular knob set to "lock." Attach one piece of cucumber to food guider and slide down Mandoline to slice. Repeat with remaining cucumber pieces.
3. Transfer cucumbers and garlic-onion mixture to a medium bowl. Add coriander, red pepper flakes, sugar, salt and vinegar. Stir in hot water; continue stirring until sugar and salt dissolve.
4. Transfer ingredients and liquid to a Pick-a-Deli Container. Cover and refrigerate up to 7 days.

## Spicy Potato Chips

- 2 qt. vegetable oil
- 1 lb. russet potatoes, peeled

### Spicy Seasoning

- 1 Tbsp. kosher salt
- 1 tsp. black pepper
- 2 tsp. paprika
- 1 tsp. thyme
- 1 Tbsp. brown sugar
- ¼ tsp. cayenne pepper



TUPPERWARE



1. In a small bowl mix seasoning ingredients and place in the Spice Shaker. Set aside
2. In Chef Series 6-Qt. Dutch Oven over medium heat, bring oil to 350° F/ 175° C. Use a frying or candy thermometer to monitor temperature.
3. Set Mandoline round knob to #1, triangular knob to "lock" and select the straight v-shaped blade insert. Using the food guider, slice potatoes into chips and place in a bowl filled with cold water to prevent browning.
4. Drain potatoes well, pat dry and fry in batches &-10 minutes or until crisp, removing chips as they brown.
5. Season immediately with seasoning.



## Spinach Arugula Pesto Zoodle

- 2 large zucchini, ends trimmed
- 1 garlic clove, peeled
- ¼ cup shelled, toasted sunflower seeds or slivered almonds
- 3 cups loosely packed fresh baby spinach
- 2 cups loosely packed arugula
- Zest and juice of half a lemon
- ½ cup grated Parmesan cheese
- ½ cup extra virgin olive oil
- ¼ tsp. coarse kosher salt



1. Fill Base of Smart Multi-Cooker with 1¾-cup water to the Steam Fill Line add salt. Place Large Shielded Colander inside Base.
2. Using the julienne attachment for the Mandoline, run the zucchini across the blade to create long noodlelike strands.
3. Mince garlic and sunflower seeds using the Quick Chef Pro System. Add spinach, arugula, lemon zest, lemon juice and Parmesan. Chop until finely minced while streaming in olive oil. Add coarse kosher salt and pepper to taste.
4. Place zucchini strands in Large Shielded Colander;
5. Cover with Shielded Cover and microwave on high for 2-3 minutes. Remove from microwave.
6. In a large bowl, toss together pesto and vegetable noodles until well coated.
7. Serve warm or cold.

## Summer Squash Salad

- 1 large zucchini, ends trimmed
- 1 large yellow squash, ends trimmed
- ½ tsp. kosher salt, divided
- Juice of 1 lemon
- 3 tbsp. extra virgin olive oil
- 3 tbsp. rice vinegar
- 2 cloves garlic, peeled
- ¼ cup fresh cilantro
- ¼ of small red onion, peeled
- 2 tbsp. honey
- 1 tsp. poppy seeds, toasted



1. Using the Mandoline with round knob at #2 and the triangular knob at #6, slice thin strips of zucchini and squash. Transfer vegetables to large bowl and toss with ¼ tsp. of salt. Let stand 10 minutes; drain liquid.
2. In the bowl of the Chop 'N Prep Chef, add lemon juice, olive oil, rice wine vinegar, garlic, cilantro, red onion, honey and remaining salt. Pour over vegetables and gently toss to coat.
3. Refrigerate 20 minutes. Sprinkle with poppy seeds before serving.

## Sweet Pickles

- 4 garlic cloves, peeled
- ¼ piece of red bell pepper
- 2 medium cucumbers, cut in half
- ½ red onion, peeled
- 2½ cups granulated sugar
- 2 tbsp. kosher salt
- 1 tbsp. whole coriander seed
- ¼cup apple cider vinegar
- 2½ cups hot water



1. In the base of the Chop 'N Prep, add garlic and bell pepper. Cover and pull cord until roughly minced.
2. Assemble Mandoline with circular knob set to 7 and triangular knob set to "lock." Attach one piece of cucumber to food guider and slide down Mandoline to slice. Repeat with remaining cucumber pieces. Attach onion to food guider and slide down mandoline to slice.
3. Transfer cucumbers, onion and garlic-bell pepper mixture to a medium bowl. Add sugar, salt, coriander and vinegar. Stir in hot water; continue stirring until sugar and salt dissolve.
4. Transfer ingredients and liquid to a Pick-a-Deli Container. Cover and refrigerate up to 7 days.

## Sweet Potato Fries with Spicy Chili Mayo

- 2 qt. vegetable oil
- 1 lb. sweet potatoes
- 3 tbsp. corn starch
- 1 tsp. Steak & Chop Seasoning

- Spicy Chili Mayo*
- 1 egg yolk
  - 1 tsp. Dijon mustard
  - ½ lemon, juiced
  - ¼ tsp. coarse kosher salt
  - ¾ cup canola oil
  - 1 tbsp. Southwest Chipotle Seasoning



1. In Chef Series 6-Qt. Dutch Oven over medium heat, bring oil to 350° F/175° C. Use a frying or candy thermometer to monitor temperature.
2. Set both knobs of Mandoline to #9 and select the crinkle v-shaped blade insert. With potato secured in the food guider, in one smooth motion, slide potato through the first set of strip blades to julienne and then turn the food guider and potato 90° before pushing through the crinkle v-shaped blade.
3. Place corn starch and potatoes in Season-Serve Container, seal, shake to coat, shaking off excess.
4. Fry in batches, stirring occasionally, and raising heat setting as needed to maintain frying temperature, 10–12 minutes until golden and crisp. Drain well and season immediately with seasoning.
5. Place egg yolk, mustard, lemon juice and salt into base of Power Chefâ„„c System fitted with paddle whisk attachment. Cover and pull cord several times to combine.
6. Place funnel in funnel recess and slowly add oil while pulling cord until all oil is fully incorporated and mayonnaise is thick.
7. Remove cover and paddle whisk, add seasoning and stir to combine.

## Vinaigrette Coleslaw

- ½ cup apple cider vinegar
- ¼ cup vegetable oil
- ½ tsp. celery seed
- ½ tsp. black pepper
- 1 large green cabbage, about 1½ lbs., cored and quartered
- ½ cup granulated sugar
- 2 tsp. coarse kosher salt
- 16-oz. bag baby carrots



1. Combine vinegar, oil, celery seed and pepper in 1-Qt. Micro Pitcher. Cover and place in freezer at least 15 minutes, or until chilled.
2. Set Mandoline round knob to #2, triangular knob to “lock” and select the straight v-shaped blade insert.
3. Attach 1 quarter of cabbage to food guider and slice. Repeat with remaining quarters.
4. In a large bowl, toss cabbage with sugar and salt.
5. Transfer to microwave-safe bowl. Cover and microwave on high power 1 minute. Stir and microwave 1½ minutes more. Cabbage should be wilted by about ½.
6. Spin cabbage in Salad Spinner (or dry with paper towels) to dry, about 30–60 seconds. Return to large bowl.
7. Place carrots in base of Power Chef System, fitted with blade attachment. Cover and pull cord to process until carrots are roughly chopped. Add to cabbage.
8. Remove vinaigrette from freezer and pour over cabbage mixture and toss. Serve immediately or thoroughly chill in fridge about 1 hour before serving.

## Virgin Red Sangria

- 25-oz. grape juice
- 2 cups club soda
- 1 cup orange juice
- 1 cup pineapple juice
- 1 lime
- 1 lemon
- ½ orange
- ½ red or green apple, cored



1. Combine grape juice club soda, orange juice and pineapple juice in desired serving pitcher.
2. Set Mandoline round knob to #2 and select the straight v-shaped blade insert.
3. Attach lime to food guider, place at the top of the Mandoline and push down to slice into discs. Repeat with remaining fruit.
4. If desired, using a knife, cut apple slices in half.
5. Add fruit to wine mixture and serve over ice.

## Virgin White Sangria

- 48 oz. white grape juice
- 4 cups club soda
- 1 cup blueberries
- 2 mint sprigs
- ½ cucumber
- 1 lemon



1. Combine grape juice, club soda, blueberries and mint in desired serving pitcher.
2. Set Mandoline round knob to #2 and select the straight v-shaped blade insert.
3. Attach cucumber to food guider, place at the top of the Mandoline and push down to slice into discs. Repeat with lemon.
4. Combine cucumber and lemon with grape juice mixture and serve over ice.

## White Sangria

- 48 oz. white wine
- 4 cups club soda
- 1 cup blueberries
- 2 mint sprigs
- ½ cucumber
- 1 lemon



1. Combine grape juice, club soda, blueberries and mint in desired serving pitcher.
2. Set Mandoline round knob to #2 and select the straight v-shaped blade insert.
3. Attach cucumber to food guider, place at the top of the Mandoline and push down to slice into discs. Repeat with lemon.
4. Combine cucumber and lemon with grape juice mixture and serve over ice.

## Zucchini Gruyere

- 3 medium zucchinis
- 2 tbsp. melted butter
- 2 tbsp. breadcrumbs
- ½ cup Gruyere Cheese
- 1 teaspoon chopped parsley
- Salt and white pepper



TUPPERWARE



1. Set circular knob of Mandoline to #9. Cut zucchini in half before slicing to make easier to handle. Using food guard slice zucchini into discs.
2. Wash and slice zucchini with the Mandoline. Layer slices on Ultrapro oven plate.
3. Place in the microwave for 3 minutes at full power, remove and drain the water that they have released.
4. Sprinkle with Breadcrumbs, season to taste. Sprinkle cheese over breadcrumbs. Drizzle butter on top
5. Microwaveable 2 to 3 minutes, remove and sprinkle parsley on top and serve immediately.

## Zucchini Roll Ups

- 1 medium zucchini
- ½ cup sun dried tomato hummus
- ¼ cup fresh parsley
- 8 - 10 leaves of fresh basil
- ¼ cup finely sliced red pepper
- ¼ cup finely sliced carrot



TUPPERWARE



1. Set Mandoline round knob to #2, triangular knob to "lock" and select the straight v-shaped blade insert. Using food guider, slice zucchini.
2. Spread out zucchini slices.
3. Spread about 1 Tbsp. of the filling onto the a zucchini and spread it out evenly with your fingers (or a spoon).
4. Arrange the herbs down on one end, top with veggies and then roll the zucchini up like sushi. Secure the end with toothpicks if necessary.
5. Repeat until all ingredients are used.

