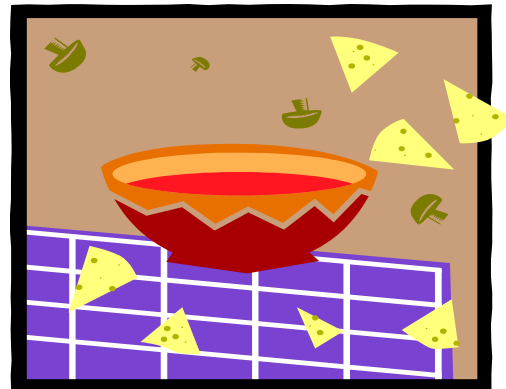


# South of the border party!



How about a Mexican Fiesta?  
We could make Rockin' Burritos, Mock  
Tacos, Walking Tacos or Quesadillas

Add a little Margarita madness



**WE'RE HAVING A SOUTH OF THE BORDER TUPPERWARE PARTY! ...and your invited.**

We have awesome specials this month!!  
Come join the fun:

Host: \_\_\_\_\_

Date/Time: \_\_\_\_\_

Place: \_\_\_\_\_

RSVP: \_\_\_\_\_

This flyer is a sample of what's new! See what we're cooking up and have some fun with us.

Please bring this ticket to the demo and enter to win a gift! Here's how you can receive more tickets:

\*RSVP to the Host = 1

\*Arrive on time = 2

\*Bring a guest = 3

\*Bring an order = 4

\*Date a party = 5

See You There!!!



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FOR MY HOST: Earn an extra gift for each goal met. Do all 3 for a bonus. Thanks again for being my special host!



DO ALL 3 FOR  
ANOTHER GIFT!

# Recipes for South of the Border Party

## Nachos

Mix hormel chili and velveta cheese or salsa and velveta cheese in the base of the Oval MicroCooker and micro until heated and mixed. Put nacho chips in the top layer basket and warm while the dip is finishing heating. Serve and enjoy.

## Quesadilla's

Place one flour tortilla in bottom of Microsteamer. Put cooked chicken, cheese and salsa on top. Cover with another tortilla. Insert colander and make another Quesadilla. Microwave on high for 5-7 minutes until cheese melts. Slice and serve with sour cream & salsa.

## Mexican Rice with Meat

1½ lb ground beef (cooked, add taco seasoning)  
2 cups minute rice  
1¾ cups water  
2 cans Mexican style stewed/diced tomatoes  
Add onion/peppers as desired  
Mix all ingredients in Large Rock 'n Serve and top with 12 oz shredded cheddar. Micro on high 7-10 minutes, stir in melted cheese & serve.

## MOCK TACOS

2 lb ground beef	Brown the ground
2 large onions chopped	beef and onions and
2 cloves garlic, minced	garlic.
1 15 oz can tomato sauce	
2 6 oz cans tomato paste	
1 qt. Water	
2 cups minute rice	
1 tsp oregano, 2 tsp chili powder, 1 TLB salt,	
2 TLB brown sugar, 1 TLB cumin	

In large pan combine water, tomato sauce and paste and stir til hot. Add rice and seasonings. Cook together until it comes to a boil. Let simmer til rice is cooked, add meat mixture and simmer til all warm and thickened. Let everyone make a taco pile-up. Start with Doritos on the bottom, then the rice/meat mixture and any of your favorite taco toppings. This feeds a crowd.

## TRADITIONAL MEXICAN RICE

16 oz Salsa  
2 1/2 cups water  
1 tsp Saffron  
1/8 tsp pepper  
1 tsp group cumin  
Heaping TLB Knorr Tomato Bouillon  
4 cloves garlic pressed  
4 cups Minute Rice  
1/4 onion finely chopped  
1/4 green pepper finely chopped



Mix all ingredients together except rice in a Large Microwave safe casserole. When mixed thoroughly, add rice and stir until all ingredients are mixed together. Micro covered on high for 15 minutes.

Any leftovers can be saved and then added to browned ground beef and used to make stuffed peppers for another meal.

## CORN BREAD

1 Box Jiffy Yellow Corn Bread Mix

Mix according to package directions and place in Round Silicone Magic Form; micro on high for 3 minutes.

### **EASY SALSA**

1/2 Small Onion  
2 cans Diced Tomatoes  
Cilantro  
Small Green Pepper  
1/4 tsp Simply Garlic  
Salt & Pepper

In the Quick Chef, chop onion and green pepper. Add tomatoes. Sprinkle simply garlic, salt, pepper and cilantro on top. (You could add 1 Tbsp Southwest Chipotle for a great flavor). Chop in Quick Chef to desired thickness. Add more spices to taste.

### **QUICK GUACAMOLE**

3 Ripe Avocados  
1/2 small Onion  
1/2 tsp salt  
2 Tbsp Lemon Juice  
1 med Tomato (quartered)  
2 Tbsp Minced Cilantro

Put all ingredients into Quick Chef with blade. Turn 2-3 times for chunky, turn several more times for smooth. Serve with tortilla chips; great with Hamburgers! Serves 6-8

### **Mexican Dip**

Spread one 8 oz pkg cream cheese in the bottom of the Oval Micro cooker. Top with one can Hormel Chili no beans, next top with one small can of Chopped Green Chilis (do not drain) and finish with 8 oz Monterey Jack Cheese.

Micro on 70% power for about 10 minutes, til bubbly, serve with corn chips.

### **Mexican Chicken Casserole**

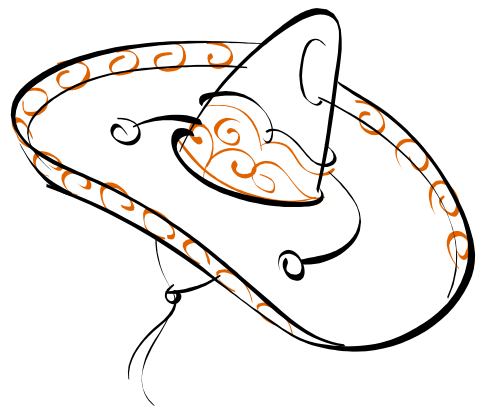
1 large can chicken  
2 cans cream of chicken soup  
2 cups grated cheddar cheese  
1/2 to 3/4 bag of Nacho Cheese Doritos (crushed)  
1/2 onion chopped (use Tupperware chopper)  
Salsa or salsa bravo jar to taste

Put all ingredients together in Rock 'N Serve Large Rectangle. Heat in microwave on high for 8-10 minutes.

### **TACO SALAD**

1 Head of Lettuce (shredded or torn)  
1 chopped onion  
2 diced tomatoes  
1 can of kidney beans  
8-12 oz shredded cheddar  
1½ pounds cooked and drained ground beef  
1 8 oz jar Thousand Island Dressing  
1 Pkg dry taco seasoning  
1/4 cup sugar

Spin lettuce dry and shred or tear, mix in Thatsa Bowl with onion, tomatoes, kidney beans and cheese. Brown ground beef and drain, cool and add to the lettuce mixture. Mix the dressing, taco seasoning and sugar. Stir dressing gently into the lettuce/meat mixture. Add 1 bag of Dorito chips right before serving. Excellent and serves a crowd.



### **FRUIT SALSA #1**

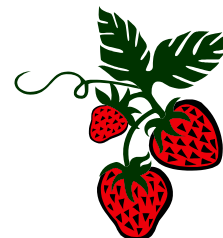
2 med. Granny Smith apples  
1 Kiwi  
2 Tbsp packed Brown Sugar  
1 pint strawberries  
1 Sm Orange  
2 Tbsp Apple Jelly

After peeling all of the fruit, place into the Quick Chef. Chop to desired texture. Enjoy with Cinnamon Chips.

### **FRUIT SALSA #2**

1/4 Cantaloupe peeled and deseeded  
1 pint Strawberries  
1 Kiwi (peeled)  
1 Tbsp lime or lemon juice  
1/2 cup blueberries  
2 Tbsp Sugar

After peeling all fruit, place into the Quick Chef. Chop to desired texture.



### **CINNAMON CHIPS**

4 (7 inch) Flour Tortillas  
1/2 tsp Cinnamon Vanilla Spice Blend  
1 Tbsp Sugar

Mix Cinnamon and Sugar in a Tupperware Spice Wedge. Cut tortillas into 8 pieces (like a pie). Lay tortilla pieces on a cookie sheet with Silicone Wonder Mat, sprinkle with water and then sprinkle with cinnamon/sugar mixture.

Bake at 400° F for 8 minutes or until golden brown and crisp. Cool completely before putting away in a modular mate.

Serve with Fruit Salsa.

### **TEXAS CAVIAR**

1 Can Black Beans  
1 Can Pinto Beans  
1 Can Black Eyed Peas  
2 Jars Pimento  
2 Cans Shoepeg Corn  
Chopped Celery (Several Stocks)  
Chopped Tomato (3 Tomatoes)  
Chopped Green Onion (As much as you like)  
(Cut up Raw Vegetables in Quick Chef)

1 Cup Cider Vinegar  
1/2 Cup Sugar (Mix together and BOIL)  
1/2 Cup Canola Oil

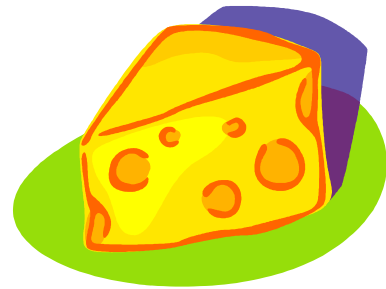
Cool Liquid Mixture and Pour over Vegetables Refrigerate Overnight  
(Garnish with jalapenos ... Optional)



Present game prizes to anyone who can count to 10 in Spanish.  
Anyone who has ever been to Mexico  
Anyone who ever took a Spanish class in school.

Every great Mexican dish has lots of CHEESE!

CHEESE GAME (answers are cheeses, kind of)  
A small house: Cottage  
Texas steer: Longhorn (Colby)  
Nationality: Swiss  
A knife should be: Sharp (cheddar)  
A city: Philadelphia (cream cheese)  
It's not a washer, but it is Maytag: Blue Cheese  
A house could be made of this: Brick  
Popular for Pizza: Mozzarella  
It's not bad da, it's: Gouda (this was Mike's idea)  
Not the "Adams" Family, but the: Meunsters!



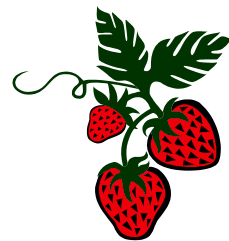
Demonstrate the products you would use to prepare one or more of these dishes. The host could prepare something ahead of time or you could make it at the party for a Taste of Tupperware experience. Remember taco chips are best stored in Modular Mates! Salad Spinner, Serving Center, Magic Form, Heat N Serves, Oval MicroCooker, Chef Series Cookware and Knives just to name a few.  
The "Walking Tacos" and "Salsa" are great to make at a party.

## **STRAWBERRY MARGARITA PIE**

CRUST: 2 cups mini pretzels (finely crushed)  
1/2 cup butter melted and 1/4 cup sugar  
Preheat oven to 350, crush pretzels, add sugar and add melted butter. Mix well and press in the Round Magic Form Pan. Bake 10 minutes.

### **FILLING**

2 8 oz cream cheese, softened  
1/2 cup thawed frozen margarita mix concentrate (non alcoholic)  
1 pkg (3 oz) strawberry jello  
2 8 oz containers Cool Whip  
1/2 cup boiling water  
1 10 oz frozen sliced strawberries in syrup.



Beat cream cheese and margarita mix in Quick Chef until well blended. Fold in 2 cups of the Cool Whip, spread carefully over cooled crust and refrigerate while preparing the strawberry layer. Place jello in bowl and add boiling water, stir until completely dissolved. Add frozen strawberries and stir until strawberries separate and gelatin is thickened. Whisk in 3 cups of the cool whip, pour over cream cheese layer and refrigerate 3 hours until set.