



Twelve Holiday Recipes From Your Tupperware Consultant



Party Arti Dip

- 1 (14 oz) can artichoke hearts, drained
- 2 green onions, chopped
- ½ cup low-fat mayonnaise
- ½ cup grated Parmesan cheese
- ½ tsp. Simply Garlic Seasoning

Combine ingredients in Quick Chef; turn handle until chopped. Microwave on High for 3-5 minutes, until hot. Serve with crackers.

Spicy Seafood Dip

- 1 (6 oz) can crabmeat
- 1 (8 oz) pkg. cream cheese, softened
- 2 Tbs. Wasabi Ranch seasoning

Mix ingredients together. Chill. Serve with crackers or veggies. *substitute canned salmon, tuna or shrimp & chipotle seasoning.

Parmesan Crisps

- 2 cups shredded Parmesan Cheese (not grated in can)

Place small mounds of cheese (1/4 c) onto baking pan lined with Silicone Wonder Mat. Bake at 350°F for 10-12 minutes or until golden brown. Cool completely. Use for salads or as snack.

Spicy Nuts

- 3 Tbs. vegetable oil
- 1 tsp. Worcestershire sauce
- 1 – 1 ½ tsp. Ragin' Cajun seasoning
- ½ tsp. garlic salt
- 1 ½ cups dry roasted peanuts
- ½ cups cashews or pecans

Combine first 4 ingredients in a Thatsa Bowl, Jr., stirring well. Add nuts, stirring well to coat. Spread mixture evenly on Silicone Wonder Mat in a 9" x 13" pan.

Bake, uncovered, at 300° for 20 minutes, stirring after 10 minutes. Let cool completely.

"People Chow"

- 1 cup peanut butter
- 1 (12 oz.) package chocolate chips
- 1 stick margarine
- 1 box Crispix® cereal
- 3 cups powdered sugar

Melt margarine, chocolate chips, and peanut butter together; mix well. Add Crispix® cereal and mix well. Put powdered sugar in a Thatsa Bowl; pour in cereal mixture. Seal and shake well until mix is covered with sugar.

Monster Cookie Mix

- 1 lb. butter
- 8 tsp. soda
- 2 lb. brown sugar
- 2 lg. bags chocolate chips
- 4 cups white sugar
- 1 lb. M&M's
- 12 eggs
- 46 oz. container Quick Oats
- 1 Tbs. vanilla
- 1 Tbs. white corn syrup
- 3 lb. peanut butter

In Thatsa Mega Bowl, cream butter and sugars. Beat in eggs, one at a time. Continue with vanilla, syrup and peanut butter. Stir in remaining ingredients until mixed well. The bowl will be full. Roll into walnut sized balls, freeze and cook as needed. Chill dough before rolling into balls to keep from sticking to hands.

Bake on cookie sheet with Silicone Wonder Mat at 350°F for 12 minutes. Makes 30 dozen!!

Minute Peanut Butter Cookies

- 1 cup peanut butter
- 1 egg
- 1 cup sugar (plus 2 Tbs. sugar to roll cookies in)

Combine ingredients in Thatsa Bowl with Silicone Spatula. Shape into 1-inch balls; roll in sugar. Place onto cookie sheet lined with Silicone Wonder Mat. Flatten slightly and bake for 8-10 minutes at 375°F. For chocolate surprise, put Hershey's kiss in center before baking.

Macaroons

- 1 (14 oz) can fat-free sweetened condensed milk
- 1 (14 oz) bag sweetened coconut flakes
- 1 tsp. vanilla

Mix ingredients together in Thatsa Bowl with Silicone Spatula. Drop by teaspoonfuls onto baking sheet lined with Silicone Wonder Mat. Bake for 10-12 minutes at 350°F. Dip half in melted chocolate after baking for yummy variation.

Oreo Bark

- 1 ½ lb package White Almond Bark
- ½ standard package Oreo Cookies

Put the bark in the base of the Oval Micro Cooker or Vent n Serve Large Shallow. Cook on HIGH for 2-3 minutes. Add crushed Oreo's, and STIR. Spread on Silicone Wonder Mat and freeze. Break into pieces.

Holly Jolly Christmas Coffee

- 2 cups non-dairy creamer
- 1 ½ cups hot cocoa mix
- 2 cups instant coffee
- 1 ¾ cups sugar
- 1 tsp. cinnamon-vanilla seasoning

Package in Snack Cups. Mix 2-3 Tbs. with 6 oz. hot water.

Friendship Tea

- 2 cups Tang
- 2 tsp. ground cloves
- 1 cup sugar
- 1 tsp. cinnamon
- ¾ cup instant tea

Mix and store in Modular Mate Oval 2. Use 1 Tbs. per cup. Fill Midgets containers with tea mix and place inside Commuter Mug. Wrap in cellophane wrap and add bow.

Champagne Punch

- 2 ½ cups orange juice, chilled
- 1 (10 oz) pkg. frozen strawberries, thawed and undrained
- 1 bottle dry champagne, chilled (sparkling white grape juice may be substituted)

Process orange juice and strawberries in blender until smooth. Pour into a pitcher or punch bowl. Stir in champagne and serve immediately.