

Twinkies Toffee Temptations

1 - 3 ounce package vanilla pudding 6 Heath bars, crushed
2 cups milk 1 - 8 ounce Cool Whip
20 Hostess Twinkies

Prepare pudding with milk as directed on package. Slice Twinkies in half lengthwise. Line 9 x 13 pan with bottom halves of Twinkies, cream side up. Sprinkle on top, half of the crushed candy. Pour on the pudding. Arrange top half of Twinkies on top of pudding. Spread on Cool Whip. Top with remaining candy. Cover and refrigerate for at least 2 hours.

Yummiest Hot Chocolate

Mix together thoroughly in Modular Mates Rectangle #2 or Modular Mates Square #3

6 quart box powdered milk 1 pound can Nestle Quick
6 ounce jar Coffeemate or Pream creamer
1 cup powdered sugar (more if you like)

OPTION: add instant coffee to make mocha flavor

Mix 1/4 cup of mix to 1 cup of hot water.

Green Chili Rice

1 can cream of celery soup (undiluted)
1 - 8 ounce container sour cream 1 - 4 ounce can chopped green chilies
1 cup shredded cheddar cheese 1 - 1/2 cup uncooked instant rice

In an Impressions bowl, combine soup, sour cream, chilies and cheese. Stir in rice. Transfer to square baking pan. Bake uncovered at 350 for 20 minutes or until rice is tender.

Yield; 4 - 6 servings

A Little Bit of Everything



A Gift from Tupperware
and your Consultant:

Farm Country Eggs

4 Slices bacon	1/4 Cup milk
2 Tbsp butter	1/2 tsp salt
6 oz frozen hash browns	1/4 tsp basil (optional)
1/4 cup chopped onion	Dash of pepper
1/4 cup chopped green pepper	1 C shredded cheddar cheese
6 eggs	

Place bacon on rack, cover with paper towel and cook for 4 min. at 100% power or until done. Cool, crumble and set aside. Place butter, potatoes and vegetables in Large Rock N Serve. Cook uncovered for 6 minutes at 100% power stirring once. While vegetables are cooking, mix eggs, milk and seasonings. Flatten potato mixture and pour eggs over the top. Cover in plastic wrap and microwave at 70% power for 5—7 minutes until eggs are almost set. Stir once. Sprinkle bacon and cheese over top. Heat un-covered for 1 minute until cheese starts to melt. Remove and let stand for 5 minutes before serving.

Caramel Nut Roll

2—3 Tbsp butter	1/2 cup pecan halves
1/2 cup brown sugar	1/4 cup maraschino cherries, halved or quartered
2 Tbsp corn syrup	1 roll (10 oz) canned refrigerated biscuits

Melt butter in Rock n Serve for 30 seconds at 100% power. Mix in 1/2 brown sugar and syrup. Arrange biscuits, cut in half and roll in remainder of brown sugar, on top of nuts and cherries. Microwave for 3-5 minutes at 50% power, uncovered, being careful not to overcook. Cool slightly and turn onto plate, leaving dish inverted for a while so glaze will not run.

Pina Colada Salad

8 oz Cool Whip
1 box instant coconut cream pudding
1 can crushed pineapple (in juice)
1 tsp Rum extract

Mix together and serve. This works great in our fun colored Impressions bowls. Can be served as a salad or dip with vanilla wafers.

Greek Village Salad

1 Cucumber
3 Roma tomatoes
1/2 medium onion
1 can small pitted olives
1/3 lb crumbled feta cheese

Quarter and slice cucumber and tomatoes into wedges, slice onion thing (store other half in a “forget-me-not”). Drizzle combined ingredients with Kraft Greek dressing, toss and serve in a medium Thatsa Bowl.

Bird Seed

1 large package M & M's
1 large box sweetened cereal
1 package shelled peanuts
1 cup raisins

Mexican Corn Dip

- 2 - 11 ounce cans Mexicali Corn (drained)
- 1 - 4 ounce can Diced Green Chilies
- 2 Jalapenos chopped (or Tbsp from can of diced jalapenos)
- 5 Green Onions - chopped
- 1 Tbsp sugar 1 cup Sour Cream
- 1 cup Mayonnaise 2 cups Grated sharp cheddar cheese

Mix all together. Let sit overnight!!! Must let all flavors meld. Serve with tortilla chips and invite lots of friends, this is a huge recipe.

Apricot Cheese Spread

- 1 8 ounce package cream cheese
- 1 tsp Lowry's Seasoned Salt
- 1/2 cup Apricot Preserves
- 1/2 cup Green Onion, chopped
- 1/2 cup Dry Roasted Peanuts, crushed

Combine cream cheese and seasoned salt together and mix well. Form cheese into a ball (or log) and place on a serving platter. Spread apricot preserves over cheese, followed by green onions and crushed peanuts. Serve with crackers.

Upside Down Brunch Cake

- 3 Tbsp Margarine 6 Pineapple rings
- 1/3 cup sugar 6 slices Canadian Bacon
- 1 (9 oz) package corn bread mix

Place margarine and brown sugar in Large Rock n Serve and microwave for 1 minute at 100% power. Stir and cook an additional minute so syrup will caramelize. Prepare the cornbread batter according to the package directions and set aside. In bottom of pan, on syrup, place on pineapple ring in the center and remaining rings around it. Place a piece of bacon on top of each pineapple ring and top with cornbread batter. Microwave cake for 8—12 minutes at 70% power. Let cool several minutes and turn onto serving plate. Cut in wedges and serve with maple syrup.

No Turn Omelet

- 1/2 lb sausage 1/2 cup mushrooms
- 1/4 cup chopped onion 1/4 cup green peppers
- 1 1/2 tsp dry mustard 1/2 cup shredded cheese
- 3 slices bread 3 beaten eggs
- 1 cup milk

Brown Sausage and onions in Large Rock n Serve about 3 minutes on high. Break bread into Rock n Serve, add milk and stir. Add rest of ingredients except eggs, stir gently. Add beaten eggs and stir gently. Microwave on high 6—7 minutes until eggs are almost set. Let stand 5 minutes. Check, may have to heat 1—3 more minutes.

Quick Apple Crisp

- 1 pkg Archway oatmeal cookies 1 can apple pie filling

Line bottom of the Large Rock n Serve with the cookies to form a crust. Crumble the remaining cookies. Spoon the pie filling over the "crust" and top with crumbled cookies. Microwave on high 3—5 minutes, or until hot. Great served warm with ice cream!

Meat & Potatoes 5 Ways

5 Cups peeled and sliced potatoes

Place sliced potatoes in Large Deep Rock N Serve and microwave on high 3—4 minutes. Stir.

The potatoes form the bottom layer for the next layers of your choice:

<u>MIDDLE LAYER (Meat)</u>	<u>TOP LAYER</u>
Boneless chicken	Cream of chicken or Broccoli Soup (dilute w/ 1/2 can milk or water)
Pork Chops	Cream of Mushroom Soup (dilute w/ 1/2 can milk or water)
Pork Chops	Sauerkraut and thin slice of apple
Smoked Sausage	Sauerkraut and caraways seeds
Sausage Links	Scrambled Eggs

Lay meat over potatoes, thicker parts to the outside, spoon the top layer over all, being sure to cover all of the potatoes and meat. Cover with Large Shallow Rock n Serve which forms a dome. Microwave 15—18 minutes on high. Let stand 5 minutes.

Garnish Ideas:

Chicken - Salsa down the center and a sprinkling of cheddar cheese

Pork Chops - Durkee Fried Onions

Eggs - Sprinkling of Colby Cheese

Taco Pie

1 lb. Ground Beef
1 jar Salsa
1 1/2 Cup shredded cheese

1 pkg Taco Seasoning
1 can refried beans

Brown ground beef in Family Micro-steamer colander. Drain. Mash refried beans into bottom of steamer. Mix browned ground beef with salsa and taco seasoning; pour over beans. Cover; microwave on high for 8 minutes. Sprinkle cheese over top. Cover and allow 2 minutes standing time. Garnish with sour cream and chives, if desired. Serve with tortilla chips.

Chocolate Éclair

Mix together the following:

1 1/2 cup milk
1 box instant Vanilla or French Vanilla pudding
8 oz container of Cool Whip

In a Large Shallow Rock n Serve, place layer of graham crackers, half of the pudding mix, another layer of graham crackers, rest of the pudding. Top with another layer of graham crackers. In microwave, heat a can of Milk Chocolate frosting for 45 seconds; pour over graham crackers. Refrigerate. Best if made the night before serving.

Chocolate Pie

Quick and Extra Good!

4 cups softened ice cream
2 small packages Instant Chocolate Pudding
2 cups Half & Half or 1 cup Half & Half & 1 cup milk

Mix pudding and Half & Half until blended. Stir in softened ice cream. Pour into 2 baked pie shells. Let set 2 hours.