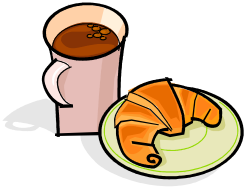


Make Your Own International Coffees

These recipes will save you money and also make great gifts.
Store coffees in Modular Mate Oval 2 or Oval 3 to keep fresh.



Your Tupperware Sales Consultant

BAVARIAN MINT

2/3 c. Instant Coffee
1 c. Sugar
1 Rounded tsp. loose, dried mint leaves
2/3 c. non-dairy creamer

CAFÉ' L'ORANGE

2/3 c. Instant Coffee
1 c. Sugar
Dried crushed orange peel
1/4 tsp. Cinnamon

CAFÉ' MOCHA

2/3 c. Instant Coffee
3 Tbsp. Unsweetened Cocoa
1 1/3 c. Sugar
1 c. Non-dairy Creamer
1/4 c. Nonfat dry milk

CINNAMON 'N SPICE

2/3 c. Instant Coffee
1 1/3 c. Sugar
1/2 tsp. Cinnamon
1/2 tsp. Nutmeg
1/2 tsp. Allspice

TOFFEE COFFEE

1 c. Instant Coffee
1 c. Non-Dairy Creamer
1 c. Brown Sugar

CAFÉ' ORANGE CAPPUCINO

1 c. Instant Coffee
1 1/2 c. Sugar
2 c. Nonfat Dry Milk
1 tsp. Dry Orange Peel

RUSSIAN TEA

1 c. Instant Tea
1 9 oz. Jar Tang
1 3-oz pkg. pre-sweetened Lemonade
1/2 tsp. Ground Cloves
1 tsp. Cinnamon

SWISS MOCHA

1 c. Instant Coffee
1 c. Sugar
2 c. nonfat dry milk
4 tsp. cocoa powder

CAFÉ' VIENNA MIX

1 c. Sugar
2 tsp. Cinnamon
1 1/2 c. Non-dairy Creamer
1 1/2 c. Nonfat dry milk
4 Tbsp. Cocoa
1 c. Instant coffee

CAFÉ' AU LAIT MIX

One 11-oz Jar Non-Dairy Creamer
1/2 c. Packed Brown Sugar
1/2 c. Instant Coffee crystals
Dash of Salt
(Use 1/4 c. mix to 2/3 c. hot water)

CAFÉ' VIENNA

1 c. Instant Coffee
1 1/3 c. Sugar
1 1/3 c. Nonfat Dry Milk
1 tsp. Cinnamon

ITALIAN MOCHA ESPRESSO

1/2 c. Instant Coffee
1/2 c. Sugar
2 1/4 c. Cocoa Powder

COFFEE MIXING DIRECTIONS

* Place all ingredients in blender, blend until powdered
* Use 1 - 2 tsp. with 1 cup hot water for individual serving.
* **SPECIAL NOTE:** For sugar substitute, use 16 tsp. for 1 c. sugar. You may also use decaffeinated coffee.

RUSSIAN TEA MIXING DIRECTIONS

Mix ingredients together. Makes a little over one pint dry mix. To serve, use 2 tsp. in 1 cup of boiling water. Store in Modular Mate Oval 3 or Mini Rectangular 1.