

A Taste of Tupperware

Simply Salsa

- 1 medium onion, peeled and cut in half
- 2 cloves garlic, peeled and smashed (or 2 Tbsp. minced garlic)
- Juice of 1/2 lime (or 2 Tbsp. lime juice)
- 1 (15 oz.) can diced tomatoes (or 3-4 medium plum tomatoes)
- 1 Tbsp. **Chef Series Southwest Chipotle Seasoning Blend**

Pineapple Salsa

- 1/2 sweet onion (Vidalia)
- 1/2 red bell pepper, sliced
- 1 can chunk pineapple
- 1/2 Tbsp. **Chef Series Southwest Chipotle Seasoning Blend**

Place onion in the **Quick Chef** with blade and turn handle to chop. Add remaining ingredients except for diced tomatoes and mix. Add diced tomatoes and turn 5-6 times to thorough mix everything. For a thicker salsa, drain the diced tomatoes first. Serve in the **Open House Chip 'N Dip** with tortilla chips or use in your favorite recipe that requires salsa.

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Cinnamon-Vanilla Pull Apart Bread

- 1 Tbsp. **Chef Series Cinnamon-Vanilla Spice Blend**
- 1/2 cup sugar
- 1 can (12 oz) golden refrigerated buttermilk biscuits
- 1/4 cup butter (melted)

In the **8-cup Stuffable bowl**, combine Cinnamon-Vanilla Spice Blend and sugar and mix well. Separate dough into biscuits. Cut each into quarters using the **Chef Series Multipurpose Shears** or a paring knife. Place pieces of dough into the bowl. Put the Stuffable cover on and shake the bowl until all of the pieces are covered in the sugar mixture. Melt the butter in the microwave for about 30 seconds using the **Micro Pitcher Set**. Pour butter into the Stuffable bowl and place cover back on and shake again until all pieces are coated. Arrange in **Microsteamer** – pushing away from the center, using the **Saucy Silicone Spatula**. Cover and microwave for 7 minutes on high power. Uncover and let stand for 3 minutes. Invert onto plate or serving platter.

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MEXICAN DIP

- 8 Oz. Cream Cheese
- 16 oz. Hormel Chili (No Bean)
- 1 1/2 cups shredded Monterey Jack Cheese
- Tortilla Chips

Slightly soften Cream Cheese in Oval MicroCooker base and spread evenly. Add layers of Chili and Monterey. Cook on high for 3-6 minutes. Serve with Tortilla Chips.

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Brownie Trifle

- 1 13" x9" pan brownies (or 2 pkg. of Archway Double Chocolate Cookies)
- 2 (3.9 oz.) pkgs. Instant pudding, chocolate fudge
- 28 oz. (3 1/2 cups) 2% milk, divided
- 1 (12 oz) container non- dairy whipped topping
- 1 (12 oz.) pkg. bite- size toffee candy, crushed

Place 1 3/4 c. milk and then add 1 pudding mix on top in a Quick Shake Container. Seal and then shake until pudding thickens; set aside. In 2 1/2 Qt. Sheerly Elegant Bowl, crumble 1/2 of brownies, then layer pudding, sprinkle 1/2 of crushed toffee candy; finish with 1/2 of the whipped topping. Repeat entire process starting with making second batch of pudding. Save handful of crushed toffee for decoration. Chill until time to serve.

Recipe variation: Substitute white chocolate instant pudding for the chocolate fudge instant pudding.