

# GOOD EATS!

## TERIYAKI CHICKEN

4 boneless, skinless chicken breasts

### Marinade

Mix in **Tupperware Jr. Season-Serve:**

1 - 8 oz. can pineapple rings & juice

1/4 c. soy sauce

2 Tbsp. brown sugar

1/2 tsp. salt

1/4 tsp. ground ginger

1 clove garlic - minced or crushed

Stir all together & add chicken. Seal container and

refrigerate several hours or overnight.

Grill. Serve on bed of steamed rice.

(Can bake @ 350 degrees until chicken is done)

## SWEET DILL PICKLES

1 - quart jar Vlasic (or your favorite) whole kosher dill pickles

Drain juice (reserve & use in something else)

Slice pickles into **Tupperware Pick-A-Deli** with strainer, container. (about 1/4-1/2 inch slices)

Pour 1-1/2 cups sugar over pickles. Seal and shake to mix pickles & sugar...will look like a mess!

Refrigerate for approximately 24 hours.

The pickles & sugar will make all new juice and be like eating candy

## “HOMEMADE” LEMONADE

Mix Country Time Lemonade as directed on can using as much as you need.

For 2 Qt. pitcher:

Slice one orange and 2 lemons into lemonade and let sit until ready to serve. Serve over ice. Tastes like you “fresh squeezed” it all!

(Add more oranges & lemons for larger quantities)

You can continue to use the fruit for one or two days, just adding more powder & water as needed.

Note: Make up to 9 Qts. At one time with the **Tupperware Refrigerator Beverage Dispenser!**

## BANANA DREAM DESSERT

### Put In Prep Essentials Snack Stor:

1 - Lge. size Sara Lee All Butter Pound Cake  
Cut in medium size squares

Slice 3-4 bananas over all (more if you wish)

Opt: Add sliced fresh strawberries and/or blueberries

### In Tupperware Quick Chef with paddle:

3-1/2 c. milk

2 - pkgs. Vanilla Instant Pudding  
(four serving size)

Put cover on & turn handle gently until smooth.

Pour pudding over cake & bananas.

Spread one 8-oz container Cool Whip over all. Spoon into dishes as “pudding cake”, or seal & refrigerate. Will keep a couple of days.

Recipes compliments of your  
Tupperware Consultant: