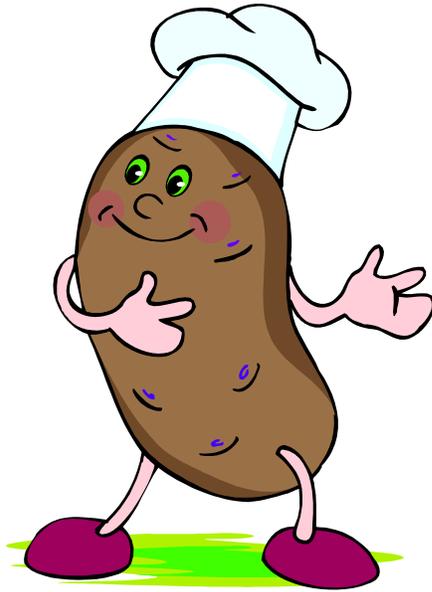


BAKED POTATO PARTY



**This “tasteful” Party
features one of nature’s
finest foods – The POTATO**

**Provide potatoes and
the toppings for a delicious, fun party!**

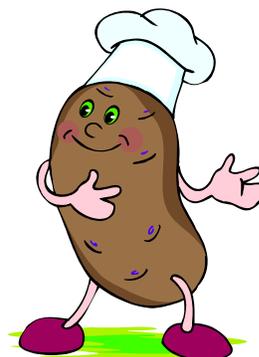
IT’S THAT SIMPLE!

BAKED POTATO PARTY

POTATO BAR

Host provides:

- Large Idaho baking potatoes
- Cheddar cheese, grated
- Sour cream
- Butter
- Crumbled bacon
- Cooked broccoli
- Chopped green onion
- Sauteed mushrooms
- Salsa (or ingredients if salsa is made at party)
- Anything else you may wish to use as toppings



Note: Host may choose to have guests bring potatoes. She may want to have a few extra on hand for those who forget, or for extra guests.

Consultant instructions:

Bring Serving Center (if hostess does not have one). Fill Serving Center with toppings when you arrive and refrigerate. Put potatoes in 375° oven upon arrival. After demonstration, remove potatoes from the oven, after baking 1-1/2 hours. After guests have finished ordering, take Serving Center from refrigerator and serve! Or cook potatoes in the microwave: Weigh potatoes, poke holes in them, place in Oval Microwave Cooker. Microwave 6 minutes per pound in 600-700 watt microwave.

GAMES

Introductory Game

Have each guest introduce herself and tell her favorite way to serve potatoes. Present a prize to anyone who matches the host's favorite.

Scrambled Potatoes

Use flash cards with scrambled letters of ways to prepare potatoes. Divide guests into two teams. The guest who unscrambles the word first scores a point for her team. Each guest on team with most points receives a prize. Examples au gratin, mashed, baked, French fries, hash browns, scalloped, whipped, stewed, salad, chips, soup, twice baked, patties.

Potato Relay

Divide guests into 2 teams. Give each team captain a Tupperware seal or a large spoon. Each person must carry her potato to a bowl at the end of the room. If dropped, the guest must start over. First team finished, wins.

Hot Potato

Remember playing hot potato as kids? Have guests pass one potato around the circle of standing guests as you spell T-U-P-P-E-R-W-A-R-E with your back turned. When you say "E", whoever is holding the potato sits down. Continue until you have just one standing. Present her with a prize.

Potato Points Game (if guests are instructed to bring a potato)

- 1 point for each mile potato traveled to party
- 1 point for each eye
- 2 points for white potatoes
- 10 points for red potatoes
- 25 points for sweet potatoes
 - 10 points if potato is washed
 - 10 points for the largest potato
 - 20 points for smallest potato
 - 5 points for each bad spot
 - 25 points for borrowing a potato
 - 10 points if you bought potato on the way to the party

The guest with the most points wins all the potatoes or a nice tiny treasure.

DEMONSTRATION

Products to Demo

- Ice Prisms or Sheerly Elegant or Clear Impressions Bowls (for serving)
- Serving Center (for baked potato bar)
- Chip 'N Dip (for baked potatoes or chips)
- Thatsa Bowl (for making potato salad)
- Quick Chef (for chopping ingredients for potato salad or chopping hash browns)
- Silicone Wonder Mat (for baking oven fries)
- Double Colander (for draining cooked potatoes or washing potatoes)
- Universal Peeler (for peeling)
- Chef Series Knives and Cookware
- Rock'N Serve (for microwave baking)
- Microsteamer (for microwave "fried" potatoes)
- Access Mate (for potato storage)
- Jel-Ring (for molding masked potatoes or potato salad)
- Hourglass Salt & Pepper

Tips to Share

Peel enough potatoes for one week. Cover with water and store in sealed bowl. Use the water when cooking the potatoes.

Make fancy potatoes by spraying Jel-Ring with Pam. Pack with mashed potatoes. Seal and put into freezer to chill. Turn onto Silicone Baking Mat on cookie sheet, dot with butter. Place in oven until brown and heated thoroughly. Garnish with parsley.

Mold potato salad in Jel-Ring. Unmold onto platter. Serve with cherry tomatoes in center.

Potatoes are fat free and cholesterol free, high in vitamin C and potassium, good source of vitamin B6 and fiber, One 5 ounce potato has only 100 calories.

The microwave may bake a more nutritious potato because the potato is exposed to nutrient-draining heat for a shorter period of time.

Activities

Allow guests to use Universal Peeler to peel potatoes. Have other guests use Chef Series Knife to slice potatoes.

Using the Quick Chef, have guests make salsa to serve on potatoes and/or chop potatoes.

Make Ranch Potatoes. (see recipe section)

RECIPES

Microwave "Baked" Potatoes

Potatoes should be scrubbed, dried, and pricked with a fork, then covered and elevated during microwave cooking. The Microsteamer or Oval Microcooker is perfect! Cook according to oven's guidelines or approximately 6 minutes per pound.

Roasted Ranch Potatoes

2 pounds potatoes, peeled and cut into chunks
1/4 cup oil
1 pkg. (1 oz.) Ranch dressing mix

Put potatoes in sealed bowl and shake with oil. Sprinkle in ranch mix, seal and shake again. Bake on Silicone Wonder Mat at 450 for 30-35 minutes until brown and crisp. Serves 4-6.

Potato Soup

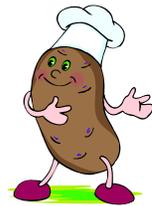
Peel potatoes, cut into chunks, place in Quick Chef and chop. Place in base of MicroCooker, add a little water, a little milk, and some butter. Cook until tender. Add one can cream of mushroom or cream of celery soup. Add salt, pepper, and a little Chef Series Simply Garlic. Top with shredded cheese and sliced green onions.

"Fried" Potatoes

Slice clean potatoes crosswise into 1/4 " slices. Spray with Pam and toss with salt, pepper or Chef Series Italian Seasoning. Place in base of Microsteamer or Oval MicroCooker. Microwave, covered, for approximately 6 minutes per pound.

RECRUIT BID

1 potato, 2 potato, 3 potato, four
Tupperware has the More
You've been looking for!



Make a sign with these words and a cute potato picture to add to your display.