

The booklet in this pdf is full of fantastic Vent ‘N Serve recipes.

It is organized as a “cookbook” would be, by Appetizers and Dips, Main Dishes, Side Dishes, Breads, and Desserts and even has a special section for Vent ‘N Serve Mug - Recipes for One!

There are pages in the back for jotting down recipes and ideas of your own.

The back of the booklet leaves room for you to affix your contact information label (or write it in).

The booklet will make a great gift to your customers - especially those who purchase your “Gotta Have It All” set at a party where you showcase Vent ‘N Serve . . . Use it as an incentive for them to purchase NOW!

Take the time to browse through it. If you actually **read each recipe**, you will get an idea of how the Vent ‘N Serve product works and will be more informed and capable of answering random questions your customers may ask.

To print and assemble the booklet:

This booklet is designed to be printed on 8.5 x 11” paper and then folded in half.

To Print:

Print pages 2,4,6,8,10,12 and 14

Remove the printed pages from the printer and reinsert to print on the back of them. (Pay attention to the order that your printer uses when printing.)

Print pages 3, 5, 7, 9, 11, 13 and 15

To Assemble:

Pages should be in this order - with Cover page facing you and on the right side of the page:

Follow the cover page with the following page numbers being in the bottom right corner when facing you:

Page 3, 5, 7, 9, 11, 13, 15, 17, 19, 21, 23, 25, 27

Fold in half and you have your booklet!

NOTE: The finished product will be much “crisper” and easier to handle if you fold each page exactly in half individually and crease **firmly** rather than folding them all at once.

Enjoy!

Tupperware



Microwave Magic



Vent 'N Serve Recipes

This Recipe Booklet provided courtesy of your Tupperware Consultant

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My Ideas and Notes

BLACK FOREST CAKE

1 Cup Dry Cake Mix
1 Large Egg
1/3 Cup Cherry Pie filling

- Mix all ingredients together.
- Pour into Vent 'N Serve Mug.
- Microwave uncovered for 3-3 1/2 minutes at 70% power.
- Frost if desired.

QUICK N EASY OMELETTE

2 eggs
2 slices Canadian bacon chopped up (or you can use diced ham or bacon bits)
1/4 cup grated cheese or 1 slice of cheese (OPTIONAL)
Salt and pepper to taste

- Scramble eggs inside the Vent 'N Serve Mug.
- Add all other ingredients and mix well.
- Microwave uncovered for 1 1/2 minutes.
- You can prepare and refrigerate overnight then just stir and pop in the microwave in the morning while you're getting ready!

FIESTA DIP

1 pkg. cream cheese (8-oz. softened)
1 cup shredded sharp Cheddar cheese
1/2 cup salsa
2 Tbsp. chopped green pepper
2 Tbsp. sliced black olives
2 Tbsp. sliced green onions

- Spread cream cheese with Silicone Spatula into Vent 'N Serve Large Shallow.
- Sprinkle cheddar cheese evenly over top.
- Drizzle salsa over cheeses and top with peppers, black olives and onion.
- Microwave on Medium (50%) for 2 to 4 minutes, or just until cream cheese is melted and mixture is bubbly on edges.
- Let stand several minutes and serve with taco chips. (Makes 6 servings.)

CHICKEN TACO DIP

1 Large Can Chicken
1 8 oz. Cream Cheese
1 pkg. Taco Seasoning
1 can Cream of Chicken soup
1 cup shredded cheddar cheese

- Mix all ingredients together and place in a Vent 'N Serve Large Shallow.
- Microwave on high for 4 minutes.
- Sprinkle cheese on top.
- Let stand 1 minute.

TACO DIP

8 oz. softened cream cheese
15 oz. can no-bean chili
3 oz. can diced green chilies
8 oz. shredded cheese (taco seasoned, cheddar, mozzarella, colby jack)

- Layer ingredients in order into a Vent 'N Serve Large Shallow.
- Microwave on high power for 5 minutes and serve hot with corn/tortilla chips.

PIZZA DIP

1 jar pizza sauce
8 oz soft cream cheese
1 cup shredded mozzarella
Pepperoni slices

- Spread cream cheese in bottom of Vent 'N Serve Large Shallow.
- Pour sauce over the top.
- Sprinkle with the mozzarella.
- Top with pepperoni slices.
- Microwave on medium for 6 minutes or until cheese is melted and heated through.
- Dip in with nacho chips.

HOT BEAN DIP

2 cans of black beans - drained and rinsed
8 oz sour cream
1 small can of chopped chilies - drained
Cumin to taste (the more you add the spicier it gets)
Grated cheese to cover top (Mexican, cheddar, Monterey jack, etc.)
1 sm. can of sliced black olives; drained

- Mix first 4 ingredients in Vent 'N Serve Large Shallow.
 - Top with cheese and then black olives for pretty display.
 - Cover and vent and microwave for 3-5 minutes.
 - You want the dip to be heated and the cheese melted.
- Serve it hot with chips or tortillas.

CINCINNATI CHILI DIP

1 can or frozen pkg. chili
1 cup grated colby cheese
1 8 oz pkg. cream cheese

- In Vent 'N Serve Large Shallow, soften and spread cream cheese.
- Top with chili and microwave. on medium high (70%) power for 2 minutes.
- Sprinkle with cheese and serve with chips for dipping.

SIN-A-BUN

→ 1 tube Pillsbury Country Biscuits (red label with 10 biscuits)
4 Tbsp. butter or margarine
Brown sugar
Cinnamon-Vanilla Seasoning Blend

- Remove 5 biscuits from tube and place on cutting board.
- Flatten each one with the palm of your hand.
- Brush with butter, sprinkle with brown sugar and cinnamon.
- Stack the biscuits on top of each other in Vent 'N Serve Mug.
- Cook uncovered for 2 minutes 15 seconds on medium power until done.
- Remove and invert on plate.
- Pour melted brown sugar and cinnamon from bottom of mug over bun.

MINI MUG CAKE

1 cup dry cake mix (any Flavor)
1 egg
¼ cup water

- Spray Vent 'N Serve Mug with non-stick cooking spray.
- Mix ingredients together and pour into mug.
- Microwave uncovered in microwave for 3½ minutes.
- Let cool.

GLAZE with

⅓ cup powdered sugar
2 teaspoons milk

mixed well and drizzled over cake (for chocolately glaze - add ½ tsp cocoa).

GERMAN CHOCOLATE CAKE

1 Cup Dry Cake Mix
1 Small Egg
¼ Cup Sour Cream
3 Tablespoons water,
3 Tablespoons Coconut Pecan frosting

- Mix all ingredients together except frosting.
- Pour into Vent 'N Serve Mug.
- Spoon frosting on tablespoon in a circle on top of cake mixture.
- Microwave uncovered 3-3½ minutes at 70% power.

VENT 'N SERVE MUG - RECIPES FOR ONE

BROCOLLI & RICE MINI CASSEROLE

¾ cup instant rice (UNCOOKED)
¾ cup Water
½ tsp butter
½ cup frozen chopped broccoli
1 slice of cheese (I prefer Velveeta but you can use any)
Salt to taste

- Place all ingredients in the Vent 'N Serve Mug.
- Mix well and seal and vent.
- Microwave for 5½ minutes.
Cool and eat

BANANA WALNUT OATMEAL

... ½ Cup Milk
1 Packet (or 1 Cup) Instant Oatmeal (plain flavored)
¼ Cup Banana (mashed)
½ Tbsp Walnuts (chopped)
Sweeten to taste (optional)

- In Vent 'N Serve Mug, mix milk and oatmeal.
- Cover and vent.
- Microwave on high for 1 - 2 minutes until steaming hot, but not boiling.
- Stir until creamy.
- Stir in mashed banana and walnuts (and sweetener, if you prefer).

INDIVIDUAL APPLE STREUSEL

1 apple, quartered (peeled or unpeeled)
1 Tbsp. Margarine
1 Tbsp. Flour
1 Tbsp. Brown sugar
1 Tbsp. Oatmeal
Cinamon-Vanilla Seasoning Blend - to taste

- Place apple quarters in Vent 'N Serve Mug.
- Mix remaining ingredients and sprinkle mixture over apple.
- Cover and vent and microwave on high power for 2 minutes.

MAIN DISHES

CHICKEN CORDON BLEU

1 boneless chicken breast
1 piece of Swiss cheese
1 piece of ham luncheon meat
butter
cracker crumbs

- Pound chicken breast until thin.
- Place slice of ham and slice of Swiss cheese on breast.
- Roll up, secure with toothpick and roll in butter and then cracker crumbs.
- Microwave on high in Vent 'N Serve Medium Shallow for 1½ minutes.
→ Let stand for 1 minute. You can do 2 for 3 minutes.

CHICKEN DIVAN

1 can Cream of Chicken soup
3 Tbsp. milk
3 Tbsp. mayonnaise
¼ tsp. mustard
3-4 cups shredded cooked chicken
2 pkgs. Frozen broccoli
1 cup shredded cheese

- Combine soup, mayo, milk and mustard and blend.
- Microwave broccoli according to directions and drain excess water.
- Spread broccoli in bottom and up sides of Vent 'N Serve Large Deep.
- Arrange chicken over the broccoli, then spoon mixture over the chicken.
- Cover and cook for 10 minutes, turning after 5 minutes.
- Uncover and sprinkle with cheese.

CHICKEN MANICOTTI

10 Manicotti
1 lb. skinless boneless chicken breast (strips or cutlets)
32 oz. jar spaghetti sauce (Ragu Garlic and Onion works well)
1 pkg. Lucitella cheese
1 cup Ricotta cheese

- Pre-cook chicken and boil Manicotti for 10 minutes.
- Spread a layer of Spaghetti Sauce over bottom of Vent 'N Serve Large Deep.
- Dip cooked chicken pieces in Lucitella cheese and stuff into cooked Manicotti.
- Place in Vent 'N Serve container.
- Mix remainder of spaghetti sauce with Ricotta cheese and egg.
- Pour over the stuffed manicotti.
- Make sure it is completely covered with Spaghetti sauce.
- Top with Mozzarella cheese.
- Microwave 8-10 minutes.

CHICKEN PARMESAN

4 boneless skinless chicken breasts
2 cups seasoned bread crumbs
1 T canola oil ½ cup Parmesan cheese
8 oz Tomato paste
Oregano
Mozzarella cheese

- In a small bowl, combine seasoned bread crumbs and Parmesan cheese.
- Put oil in Vent 'N Serve Large Shallow.
- Dip chicken breasts in bread crumb mixture and place in Vent 'N Serve.
- Put in the microwave and cook for 3 minutes.
- Turn breasts over and cook an additional 3 minutes.
- Add can of tomato paste, sprinkle with oregano and cook for 6 minutes more.
- Add Mozzarella cheese, cover and let stand until cheese is melted.

HAM-EGG BAKE

1 cup shredded colby jack cheese
4 eggs
1 ¾ cup milk
½ cup Bisquick
1½ cups crumbled ham or bacon

- Crumble Ham in bottom of Vent 'N Serve.
- Sprinkle cheese over ham.
- In Mix-N-Stor Plus Pitcher, mix together eggs, milk and Bisquick.
- Pour over ham and cheese.
- Microwave 11 minutes on high.

MACARONI AND CHEESE

3 cups water
1 tsp. butter or margarine
2 cups uncooked macaroni
3 cups shredded cheddar cheese
2 tsp. flour
1 Tbsp. butter or margarine
½ cup milk
1 tsp. salt

- InVent 'N Serve Large Deep , combine water and 1 tsp. butter.
- Cover and microwave 5-6 minutes until boiling.
- Stir in macaroni; cover and cook on high 10 minutes.
- Let stand covered 5 minutes.
- Toss cheese and flour together.
- Stir in macaroni with butter, milk and salt and season to taste with pepper.
- Cover and cook 5 minutes until sauce thickens.
- Stir before serving.

CARAMEL-APPLE STREUSEL

6 Medium apples, peeled or unpeeled, cored, and sliced
¾ cup caramel topping (ice cream topping)
6 Tbsp. water
3 Tbsp. lemon juice
1 cup all-purpose flour
6 Tbsp. sugar
¾ tsp. ground cinnamon or Cinnamon-Vanilla seasoning
6 Tbsp. butter or margarine

- Arrange apple slices in the Vent 'N Serve Large Shallow container.
- Stir together caramel topping, water, and lemon juice - pour over apples.
- In a Prep Essentials Mixing Bowl, combine flour, sugar, and cinnamon.
- Cut in margarine or butter until mixture resembles course crumbs.
- Sprinkle evenly over apple mixture.
- Microwave uncovered on high for 15 minutes.

CHOCOLATE COVERED STRAWBERRIES

2 cups semi-sweet chocolate chips (12-oz. Pkg.)
2 Tbsp. solid vegetable shortening (NOT butter, margarine, spread or oil)
2 pints fresh strawberries (rinsed and patted dry)
For optional Drizzle:
½ cup milk chocolate chips (optional)
1 tsp. solid vegetable shortening (optional)

- Place Silicone Baking Mat on cookie sheet.
- Place semi-sweet chocolate chips and 2 Tbsp. shortening in Vent 'N Serve Medium or microwave-safe bowl.
- Microwave on High 1½ minutes or just until chips are melted and mixture is smooth when stirred.
- Cool slightly.
- Holding strawberry by top, dip two-thirds of each berry into chocolate mixture; shake gently to remove excess.
- Place on prepared tray.
- If desired, melt milk chocolate chips with 1 tsp. shortening in small microwave safe bowl.
- Drizzle over coated strawberries.
- Refrigerate until coating is firm, about 30 minutes.
- Serve immediately or within several hours.
- Store in Egg Tray Inserts in Cold Cut Keeper in refrigerator.
- ... Serve in egg sections of Egg-ceptional™ Server Set in Round Cake Taker.

MICROWAVE FRUIT CRISP

1 med. pear or apple, peeled and sliced
2tbsp. brown sugar
2 tbsp. oatmeal 1 T. flour
⅛ tsp. cinnamon
1 tbsp. cold Butter or margarine

- Place fruit in a Vent 'N Serve Small Round container.
- Place the other dry ingredients in a Mix N' Stor Plus and mix together.
- Cut butter into the dry ingredients.
- Place this mixture on top of the apples or pears and microwave for 2½ minutes on high, until fruit is tender.

GIANT COOKIE

18 oz size of ready made cookie dough
Baggie

- Line Vent 'N Serve Large Shallow with Silicone Baking Mat Jr.
- Place cookie dough on wax paper and smash with hand in the baggie.
- Microwave on high for 5 minutes.
- Remove and let stand to finish cooking.
-

CLASSIC LASAGNA

5 cups water
6 lasagna noodles - uncooked
1 Tbsp. cooking oil
1 lb. browned ground beef
1 lb. Ricotta cheese
1 egg
½ cup Parmesan cheese
1 tsp. dried parsley flakes
¼ tsp. pepper
30 oz. spaghetti sauce in jar
8 oz. Mozzarella cheese

- In Vent 'N Serve Large Deep, combine water, uncooked noodles and oil.
- Cook uncovered on 100% power for 12 minutes to soften noodles, then drain.
- Add ground beef to spaghetti sauce. (ground beef is optional)
- In Junior Thatsa Bowl combine egg, ricotta cheese, ¼ cup of the Parmesan cheese, parsley and pepper.
- Arrange 3 noodles in the Vent 'N Serve and spread ½ of the ricotta mixture on top.
- Top with ½ of sauce and ½ of mozzarella.
- Repeat layers.
- Sprinkle with remaining Parmesan cheese, cover and cook for 15 minutes.
- Give Vent 'N Serve a half-turn and cook another 10-15 minutes on 50% power.
- Let stand for 10 minutes before serving.

MEXICAN LASAGNA

In the Thatsa Bowl Jr. stir together:
2-3 oz pkgs. cream cheese, softened
2 cups chopped, cooked chicken or turkey
⅓ cup milk
¼ cup shredded Monterey jack cheese
8 5" or 6" inch corn tortillas, quartered

- Layer one third of the tortillas in Vent 'N Serve Large Shallow.
- Spoon half of the chicken filling on top, repeat layers.
- Top with tortillas and press gently.

Prepare Sauce:

1-10¾ oz can cream of chicken soup
1-4 oz can diced green chili peppers, drained
⅓ cup sour cream ¼ t ground cumin

- In Thatsa Bowl Jr., stir together all ingredients.
- Spread over top of tortilla layers, pressing down gently.
- Cover and vent and microwave on 70% for 12-17 minutes or until heated through.
- Sprinkle with ½ cup Monterey jack cheese.
- Let stand covered for 10 minutes.
- To serve, sprinkle with crushed tortilla chips.
- Garnish with chopped tomatoes or green chilies if desired.

SIDE DISHES

BAKED BEANS SUPREME

½ lb. bacon
2 medium onions, chopped
2 cans Pork and Beans (1 lb. 4 oz. each)
1 ½ tsp. dry mustard
1 (8 oz.) can crushed pineapple
¼ cup tomato chili sauce
¼ tsp. salt (optional)

- Microwave bacon between paper towels for 5 minutes.
- Add to bottom of Vent 'N Serve Large Deep container.
- Stir in onions and cook uncovered for 3 minutes.
- Stir in beans, mustard, pineapple, chili and salt.
- Cover and cook on medium power for 45 minutes - stir every 15 minutes.
- Cook uncovered for 10 more minutes.

BRUNCH EGG CASSEROLE

4 slices bacon, fried crisp
1 cup shredded cheddar cheese
1¾ cup milk
½ teaspoon salt
⅛ teaspoon black pepper
2 cups croutons. cheese flavored, etc
4 eggs, slightly beaten
½ teaspoon prepared mustard
⅛ teaspoon onion powder
chopped onion, green pepper, mushroom (optional)

- Mix all ingredients except bacon in Vent 'N Serve Large Shallow.
 - Crumble bacon and sprinkle over egg mixture.
 - Microwave uncovered at 70% power for 14-18 minutes or until knife inserted in center comes out clean.
 - Let stand a few minutes before serving to allow time to finish cooking.
- Delicious for a brunch or as a side dish with dinner.

CINNAMON AND SUGAR COFFEE CAKE

1 yellow cake mix, prepared as directed
Cinnamon and sugar for sprinkle topping

- Pour cake batter in the Vent 'N Serve Large Deep container.
- Sprinkle the top with a mixture of Cinnamon and sugar.
- Microwave on high for 10 minutes

APPLE CRISP

1 medium apple
2 Tbsp. oatmeal
2 Tbsp. flour
2 Tbsp. brown sugar

- Core and chop the apple and place in the Vent 'N Serve Medium Shallow.
- Mix dry ingredients together, pour over apples and top with 1 Tbsp. butter.
- Microwave for 2 minutes - Stir and microwave for 1 minute more.

OATMEAL CHOCOLATE BARS

2 cups quick cooking oats
½ cup packed brown sugar
½ cup butter or margarine (melted)
¼ cup white corn syrup
1 cup (6 oz) chocolate chips

- In the Vent 'N Serve Large Shallow, combine first 4 ingredients and mix well.
- Press mixture into container and microwave uncovered on high for 4 minutes.
- If no carousel, rotate a half-turn midway through cooking time.
- Remove from microwave and sprinkle with 1 cup chocolate chips (6 oz.)
- Return to microwave on 30% power until chips are glossy.
- Remove and spread chips evenly over the top with Silicone Spatula.
- Refrigerate 15-20 minutes before cutting.

PUMPKIN CAKE

1 yellow cake mix
1 tsp. cinnamon
3 eggs
½ tsp. ground cloves
¼ cup oil
½ tsp. ground ginger
1 can pumpkin

- Combine all ingredients and stir with whisk.
 - Pour half of batter into the Vent 'N Serve Large Deep.
 - Cover and vent and microwave for 6 minutes.
 - Let stand for 5 minutes and invert onto tray.
- Can be layered with cream cheese Frosting.

GERMAN CHOCOLATE CAKE

1 German Chocolate cake mix
8 oz. sour cream
1 cup water
1 can coconut pecan frosting
3 eggs

- Mix cake mix, water, eggs and sour cream.
- Pour into Vent 'N Serve Large Deep.
- Top with 1/3 can of frosting.
- Microwave for 7 minutes on high and then on medium for 7 more minutes. Let stand for about 10 minutes before you invert and serve.

TURTLE CAKE

1 Devils food cake mix
1 cup water
3 eggs
8 oz. sour cream
1 cup chopped pecans
1/2 cup caramel ice cream topping

- Mix cake mix, water, eggs and sour cream.
- Sprinkle bottom of Vent 'N Serve Large Shallow container with pecans.
- Pour cake mix on top of pecans.
- Spoon caramel topping over top making sure not to touch sides of container.
- Microwave for 7 minutes on high and then 7 minutes on medium.
- Let stand for 5-10 minutes before serving.

EARTHQUAKE CAKE

1/2 cup chopped pecans
1/3 cup water
3 eggs
1/2 teaspoon vanilla
2 cups powdered sugar
1/2 cup shredded coconut
1/4 cup oil
1 (8oz) cream cheese
1/4 cup margarine
9 oz German Chocolate Cake Mix (1/2 of mix)

- Mix pecans and coconut and spread in bottom of Vent 'N Serve Large Shallow.
- Mix cake mix with water, oil and eggs.
- Pour cake batter over the coconut/pecan mixture.
- Soften cream cheese and margarine, mix with vanilla and sugar and spoon over cake batter.
- Microwave at 70% power for 10-15 minutes.
Cake will "erupt" and have craters.

POSSIBLE POTATOES

1 (16 oz.) can sliced Potatoes
1 can Cream of Celery soup
1 diced onion
1 small pkg. grated cheese

- Drain potatoes.
- Mix Potatoes and Onions together and place in a Vent 'N Serve Large Deep.
- Pour the Cream of Celery Soup over potatoes & onions.
- Microwave for 4 minutes.
- Sprinkle cheese over top and cook an additional 2 minutes.

STUFFED MUSHROOMS

1 (12 oz.) pkg. spinach soufflé
1/2 tsp. minced onion
2 Tbsp. fine dry bread crumbs
1/4 cup grated Parmesan cheese
12 mushrooms - 2 inches in diameter

- In Vent 'N Serve Large Deep container, cook spinach on medium for 2 minutes.
- Break apart and stir in onion, crumbs and 3 Tbsp. of the cheese.
- Twist out stems of the mushrooms and mound caps with spinach mixture.
- Arrange the mushrooms in a circle, and sprinkle with the rest of the cheese.
- Cook 3-4 minutes, 1/4 turn after 2 minutes.
- Let stand for 3 minutes.

CHEDDAR POTATO CASSEROLE

1 cup milk
4 Tbsp. melted margarine
1 tsp. dried onion flakes
1/2 tsp. salt
1/2 tsp. pepper
1 pkg. (24 oz.) frozen hash brown potatoes, thawed
1 tsp. paprika
3/4 cup shredded cheddar cheese

- In a small bowl combine milk, butter, onion flakes, salt and pepper.
- Add potatoes and cheese and mix well.
- Spread in Vent 'N Serve Large Deep,
- Cover and vent.
- Cook on high for 12-15 minutes or until bubbly.

BREADS

ZUCCHINI BREAD

3 eggs, beaten
3 cups flour
1 cup vegetable oil
½ tsp. baking powder
2 cups sugar
1 tsp. salt
2 tsp. vanilla
½ cup chopped walnuts
3 tsp. cinnamon
2 cups grated zucchini

- Mix eggs, oil, sugar, vanilla, and cinnamon.
- Add dry ingredients and stir.
- Pour into Vent 'N Serve Large Deep.
- Cook in the microwave uncovered at 80% power for 20 minutes.

CORN CAKES

½ stick melted margarine
1 can creamed corn
1 can whole kernel corn
8 oz. sour cream
2 eggs, beaten
1 Jiffy cornbread mix
½ cup sugar
1 can chopped green chilies

- In Thatsa Bowl Jr., combine butter, both corns, sugar, sour cream and eggs.
- Add cornbread mix, blend well. Stir in chilies.
- Pour into Vent 'N Serve Large Shallow, cover and vent.
- Cook on high for 10-12 minutes or until set.

CHOCOLATE TRUFFLES

1½ cups semi-sweet or bittersweet chocolate chips
⅓ cup heavy whipping cream
2 Tbsp. butter, unsalted
⅛ tsp. Cinnamon-Vanilla Spice
Coating options: 3 Tbsp. unsweetened cocoa, or finely chopped nuts

- Heat cream in microwave for 30 seconds and set aside.
 - In the Vent 'N Serve Large Deep, combine and microwave chocolate chips, butter, and Spice for 1 minute.
 - Stir and heat for 30 more seconds, if necessary.
 - Stir chocolate until silky smooth.
 - Slowly add cream; stirring until cream is absorbed; repeat until cream is gone.
 - Pour chocolate mixture in a Medium Deep Vent 'N Serve container.
 - Seal and freeze for 15 minutes.
 - Remove from freezer and scoop out with ½ Tbsp. (about ¾" diameter).
 - Roll into ball and quickly coat in cocoa or nuts.
 - Place either in container or small muffin paper. Repeat until finished.
- Please Note: If chocolate becomes too soft, place container back in freezer for a few minutes to firm up.
Makes 24 Truffles

PINEAPPLE UPSIDE DOWN CAKE

1 yellow cake mix, mixed as directed
1 small can pineapple (slices)
Maraschino cherries
1 cup brown sugar
1 stick of butter or margarine

- Melt butter in bottom of Vent 'N Serve Large Deep.
- Top with brown sugar, sprinkled evenly.
- Lay pineapple rings around bottom and place cherry in center of each one.
- Pour in prepared cake mix.
- Microwave 7 minutes on high and then on medium for 7 more minutes.
- Take out of microwave and let set about 5 -15 minutes.
- Invert onto plate.

RICE KRISPIES TREATS

¼ cup margarine
10½ oz. bag Marshmallows.

- Place ingredients In the Large Deep Vent 'N Serve.
 - Microwave on high for 2 minutes.
 - Stir and add 6 cups Rice Krispies.
 - Spread in lightly greased 9x13 pan.
- Cut and enjoy!

SAND ART BROWNIES

- 1/3 cup cocoa
- 2/3 cup sugar
- 1/2 cup Red M & M's
- 1/2 cup Green M & M's
- 2/3 cup brown sugar
- 1 1/8 cup flour
- 1/2 cup Walnuts (to fill container)

→Layer the above ingredients (in order) in a Modular Mate Round 5.

Attach a copy of the following directions to the container:

→Combine contents of this container with:

- 1 tsp. Vanilla
- 2/3 cup Oil
- 3 Eggs

→Mix in a Tupperware Mix 'n Stor Pitcher.

→Pour into a lightly greased Vent 'N Serve Large Shallow (bottom only).

→Microwave at 100% power for 8 to 9 minutes.

→Let stand.

→Cut when cool.

BROWNIE MASTER MIX

- 6 cups flour
- 4 teaspoons baking powder
- 4 teaspoons salt
- 8 cups sugar
- 1 (8 oz) can unsweetened cocoa
- 2 cups vegetable shortening

→In the Thatsa Bowl sift together flour, baking powder and salt.

→With a pastry blender, cut in shortening until evenly distributed.

→Store in Modular Mates Rectangle 2.

→Label and store in a cool, dry place.

→Use within 10-12 weeks.

→Makes about 17 cups of Brownie Mix.

To Make Brownies:

→Use 2 cups Brownie Master Mix.

→Add 2 eggs and 1 teaspoon vanilla.

→Pour into Vent 'N Serve Large Shallow.

→Microwave on High approximately 4 minutes.

DESSERTS

FIVE LAYER BARS

- 1/3 cup Butter
- 1 cup Graham Cracker crumbs
- 3/4 cup milk chocolate chips
- 3/4 cup coconut shredded (or chow mein noodles if you prefer)
- 2/3 cup chopped Pecans or walnuts
- 2/3 cup Sweetened Condensed Milk

→Put butter in Vent 'N Serve Large Shallow container.

→Cover and melt in microwave (approx 45 seconds).

→Stir in Graham Cracker crumbs and press evenly on bottom of container.

→Cook in microwave on high for 1-2 minutes.

→Sprinkle chocolate chips, coconut and nuts in listed order.

→Pour condensed milk evenly over all.

→Bake on high in microwave for 4-5 minutes or until bubbly all over.

→Let cool and cut into bars.

QUICK COBBLER

- 2-21 oz. Cans pie filling (Cherry, peach. Or apple)
- 1 box Jiffy cake mix (yellow, white, chocolate, or spice)
- 1/4 cup butter or margarine
- 1/2 cup chopped pecans (optional)

→Spoon 1 can pie filling into Vent 'N Serve Large Shallow.

→Sprinkle on 1/2 the cake mix and dot with 1/2 the margarine.

→Top with 1/2 the pecans.

→Repeat layers with remaining ingredients.

→Seal and vent and microwave on high power for 14 minutes.

Delicious topped with vanilla ice cream.

VENT 'N SERVE COBBLER

10 Archway brand Cookies

1 can any flavor pie filling - Use any combination: Oatmeal with apple, Oatmeal with peach, Chocolate with cherry, Sugar with Blueberry. (cherry and strawberry are best with chocolate cookies)

Vanilla Ice Cream

→Line bottom of Vent 'N Serve with 6 crumbled cookies.

→Spread the pie filling evenly on top of the crumbled cookies.

→Crumble 4 cookies on top of the pie filling.

→Place seal on, vent and microwave on high for 6-8 minutes.

→Serve hot using Tupperware Ice Cream Scoop to top with vanilla ice cream.

HOMEMADE HOT FUDGE SAUCE

½ cup sugar
1½ Tbsp. cornstarch
3 Tbsp. Cocoa
½ cup water

- Mix all together in Quick Shake.
- Microwave in Vent 'N Serve for 1 minute.
- Stir and microwave another minute.
- Add 1 Tbsp. of butter and 1 tsp. vanilla.
- Great on ice cream or to frost brownies.
- Add to orange sherbet for a tootsie roll treat.

JELL-O ROLL UPS

1 small box Jell-O (NOT sugar free)
½ cup warm water
14 large marshmallows

- Mix Jell-O and water in Large Deep Vent 'N Serve.
- Microwave on high for 1½ minutes.
- Add marshmallows and microwave on high for 1 minute.
- Blend with wire whisk until well mixed and frothy.
- Pour in a lightly greased 9x13" pan.
- Place in fridge for 30-40 minutes.
- Loosen edges with the Saucy Silicone Spatula and roll towards you from the top.
- Slice into ½" pieces.
- ... Makes about 15 roll ups.

THREE MINUTE FUDGE

3 cups chocolate chips (you can mix semi & milk chocolate ,etc.)
1 (14 oz.) can Eagle Brand sweetened condensed milk
1½ tsp. vanilla (optional)
½ - 1 c. nuts (optional)

- Put all ingredients in Vent 'N Serve Large Shallow.
- Stir until blended.
- Microwave uncovered on Hi power for 3 minutes.
- Remove from Microwave, add nuts and stir quickly until blended.
- Let set until firm.

...

BROWNIES

1 box of brownie mix

- Prepare according to package directions and pour into the Vent 'N Serve Large Shallow.
- Cook in the microwave uncovered for 6-8 minutes.
- If no turntable in microwave, rotate after 3 minutes
- Remove from microwave, put the seal on and vent for 2 minutes.

BROWNIES

6 Tbsp. butter or margarine
¼ cup cocoa
1 cup sugar
2 eggs
1 tsp. vanilla
1 cup flour
¼ tsp. salt
½ cup chopped nuts (optional)

- Melt together first two ingredients for 40-45 seconds in the Vent 'N Serve Large Deep container.
- Add remaining ingredients.
- Mix and bake 5 minutes in the microwave.
- Shake chocolate chips on top during standing time.
- After 2 minutes, swirl with a knife.
- Or: Place 8 After Dinner Mints on top and follow same procedure above.

OREO DESSERT

Bag of "Double Stuff" Oreo Cookies
1 can cherry pie filling

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- Line the bottom of Vent 'N Serve Large Shallow with Oreos.
- Cover the cookies with cherry pie filling.
- Crumble 3 to 6 cookies and spread over top.
- Cover and vent and microwave on high for 3-5 minutes.
- Top each serving with ice cream and chocolate syrup!!

EASY CAKE

Any cake mix (do not mix)
Any pie filling (regular size can)
3 eggs

- Mix the top ingredients together in the Mix-N-Stor Plus Pitcher.
- Pour into the Vent 'N Serve Large Deep or base of the Oval Microwave Cooker.
- Cook on high for 8-12 minutes.