

SEASON-SERVE

FEATURES

- Season-Serve Container includes a colorful base and deep natural seal. Both pieces are finely textured!
- Design includes comfortable gripping area for inverting container or using the base as a serving dish.
- To marinate, simply turn over the Season-Serve Container, not the food. It is easier and can be done more quickly.

USES

- Marinate meats, poultry or fish. When inverting container, grip it firmly with both hands. This container when in use, like all containers without a round seal, should be stored upright...not on its side.

BEEF MARINADE

¼ cup salad oil
¼ cup vinegar
¼ cup chopped onion
2 tsp Worcestershire sauce

BURGANDY MARINADE

½ cup salad oil
½ cup burgundy
Tbsp. ketchup
2 Tbsp. molasses
1 clove minced garlic
½ tsp. each: salt, pepper, curry powder.

A GOOD MARINADE

1 cup water
1 cup dry wine
1 bay leaf
6 peppercorns
8 whole cloves
1 med. Onion thinly sliced
1 tsp. thyme

ITALIAN MARINADE

½ cup Italian salad dressing
¼ cup lemon juice
¼ tsp salt & pinch of pepper
1 tsp. dried oregano

MARINADE FOR PORK

½ cup soy sauce
½ cup sherry
2 cloves minced garlic
1 Tbsp. dry mustard
1 tsp. ground ginger
1 tsp. dried thyme

ROSEMARY MARINADE

½ cup salad oil
½ cup wine vinegar
2 tsp. salt
2 tsp. crushed rosemary
½ tsp. pepper
1 cup sliced onion
Great on lamb or chicken!

MARINADE FOR VEGGIES

1 cup French dressing

Chopped parsley

Mix, Cover, Store in refrigerator. Remove garlic. Use as marinade for tomatoes, green beans, broccoli, asparagus or other veggies.

1 clove garlic

2 tsp. each mint, tarragon and basil.

ROUND STEAK MARINADE

¼ cup wine vinegar

2 Tbsp. soy sauce

2 Tbsp. vegetable oil

2 Tbsp. Ketchup

½ tsp. onion salt

Pinch of pepper

MARINADE FOR FRUITS

1/3 cup sweet Vermouth

¾ cup olive oil

¼ tsp salt

1 Tbsp. light corn syrup

¼ tsp. dried tarragon

Pinch of pepper

SHAKE N BAKE

(Great for chicken fingers & wings)

2 cups fine dry crackers or bread crumbs

2 tsp. poultry seasoning

¾ cup flour

Measure crumbs, flour, seasonings in the mixing bowl. Cut in margarine, using a pastry cutter until mix resembles cornmeal. Place in sealed mixing bowl and store in fridge. Makes 4 cups. To coat chicken, dip pieces in water or milk, shake off excess moisture and place in Season-Serve Container. Add mixture of Shake N Bake recipe. Seal and shake until chicken is coated. 1 cup is enough for a 3lb. chicken.

1 tsp. paprika

½ cup cold margarine

1 Tbsp. salt & ¾ tsp. pepper

TERIYAKI PORK CHOPS

½ cup soy sauce

1 Tbsp. sugar

1 minced clove garlic

Combine ingredients, place 8 pork chops in Season-Serve Container. Pour liquid on chops. Seal. Marinade for 30 minutes. Invert and marinade another 15 minutes. Remove chops. Shake chops, two at a time in your favourite Shake N Bake coating mix. Arrange chops in single layer on rack in shallow pan. Bake at 425 degrees for 40-45 minutes. Serve with hot cooked rice or curried rice made in Tupperware Microwave Rice Maker.

½ cup water

1 tsp. ginger

MARINATED BROILED CHICKEN

½ cup dry sherry

1 cup soy sauce

1/3 tsp. garlic powder

Combine first 5 ingredients and pour over chicken in Season-Serve Container and marinade in refrigerator for 4 hours or overnight, turning occasionally. Broil skin side down in broiler pan, without rack. 5-7 inches from heat, 20 minutes or until lightly browned. Turn. Broil 15-20 minutes longer. When almost done, brush chicken with marinade. Sprinkle with sesame seeds, return to broiler and brown. Makes 4 servings.

½ cup salad oil

1 tsp. ground ginger

1 Tbsp. sesame seeds

