



Rock 'N Serve Recipes

TupperChatters

Recipes



Thank you to everyone who contributed ideas towards the Rock 'N Serve Recipes

2 Minute Fudge

2- Cups semi-sweet Chocolate chips
1 -14 oz can sweetened condensed milk
Mix in **Rock N Serve** Container. Microwave on High for 2 mins. Stir. Pour into large #1 **FreezeSmart** container. Chill for 45-60 minutes. Flip container and pop onto cutting board to slice.

Rocky Road Fudge

Add 1 cup chopped nuts and 1 cup miniature marshmallows

Apple Streusel

Apple
1 Tbs. Brown sugar
1 Tbs. Oatmeal
1 Tbs. Flour
1 Tbs. Margarine

Peel and slice one apple in Small **Rock 'N Serve**. Mix other ingredients and sprinkle on apple. Microwave on high for 2 minutes, covered and vented.

Best Bar Cheese

1 lb Velveeta cheese
1/2 cup Mayo
1/3 cup horseradish

Soften Velveeta in **RNS** large shallow in microwave on high for 1-2 minutes or until melted. Stir in Mayo and horseradish and blend well. Store in refrigerator. Serve on crackers.

Best Beef Dip

1 pkg. (8 oz) cream cheese
2 T milk
1 pkg. (3 oz) dried beef
2 T chopped bell pepper
1/2 cup sour cream
1/8 t Worcestershire sauce
2 T chopped onions
1/4 cup chopped pecans

In large Shallow **RNS**, soften cream cheese on 50% power for 1-2 minutes. Stir in sour cream, milk, Worcestershire sauce, and onion. Rinse dried beef in warm water and chop. Mix into cheese mixture and top with pecans. Heat 5 minutes on medium-high until mixture is very hot, not boiling. Serve with crackers.

Brownies**In the large shallow RNS:**

1 box of brownie mix

Follow the instructions for the mix, and pour into the Large Shallow. Cook in the microwave with top off for 6-8 minutes. If you don't have a turn style, then cook for 3 minutes and then rotate! After it is cooked, put the seal on and vent for 2 minutes.

In the Small 1 cup RNS:

1 Box of Brownie mix

Follow the directions on the box, pour mix up to the clear mark and microwave uncovered for 1 minute.

Caramel Apples

5-6 granny smith apples

Peel and core apples and coat with real lemon juice. Dot with butter. Put in large RNS deep. Mix together ½ cup brown sugar, ½ cup white sugar, ¼ t nutmeg, 1 t cinnamon, and ½ cup peanuts. Put over apples and microwave on high for 7-10 minutes. Check apples for tenderness. Add ½ cup- 1 cup of caramel sauce, apple Carmel dip or ice cream topping. Pour over apples and let melt.

CHEDDAR POTATO CASSEROLE

1 cup milk

1/2 tsp. pepper

1/2 tsp. salt

3/4 cup shredded cheddar cheese

1 tsp. dried onion flakes

4 Tbsp. melted margarine

24 oz. hash brown potatoes, thawed

In a small bowl, combine first 5 ingredients. Add potatoes and cheese; mix well. Spread in RNS Large Deep. Rock vent and cook on high for 12-15 minutes or until bubbly.

Cheese Mold

1 lb. Velveeta

1 lb. Monterey or Pepper Jack

1 lb. Cheddar

Melt all 3 cheeses in the Large Rock 'N Serve at 50% power for about 7 minutes or more, stirring every three minutes. Pour the melted cheese into your Jell-Ring Mold that has been sprayed with Pam. Place the mold in the refrigerator so the cheese will "set up". Turn out of mold onto serving tray and serve with crackers.

Chicken Cordon Blue

1 Pound chicken breast.

Cheese (sliced)

Thin sliced ham

Put a thin slice of ham and a slice of cheese on top of chicken breast. Roll and dip in melted margarine. Season to taste. Put in small Rock 'N Serve. Microwave on high for 1- 1 ½ mins. Then cover and microwave an additional minute on high.

Chicken Parmesan

4 boneless skinless chicken breasts

1 T canola oil

8 oz Tomato paste

Mozzarella cheese

2 cups seasoned bread crumbs

½ cup Parmesan cheese

oregano

In a small bowl, combine seasoned bread crumbs and Parmesan cheese. Put oil in Large Shallow RNS. Dip chicken breasts in bread crumb mixture and place in RNS. 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. Add Mozzarella cheese and let stand covered until cheese is melted.

Chicken Taco Dip

1 Large Can Chicken

1 PKG. Taco Seasoning

1 CUP Shredded Cheddar Cheese

1 8 OZ. Cream Cheese

1 CAN Cream of Chicken Soup

Mix Together. Place in a Lg. Shallow RNS. Microwave on high 4 minutes. Sprinkle cheese on top. Let stand 1 minute.

Chocolate Covered Strawberries

Makes about 2 pt. covered strawberries

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

1. Place [Silicone Baking Mat](#) or wax paper on tray.
2. Place semi-sweet chocolate chips and 2 Tbsp. shortening in medium [Rock 'N Serve](#) or microwave-safe bowl. Microwave at High (100%) 1 ½ minutes or just until chips are melted and mixture is smooth when stirred; cool slightly.
3. 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.
4. 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](#).

Tupper Tip: Butter, margarine and spreads contain water which may prevent chocolate from melting properly; oil may prevent chocolate from forming a coating.

Cincinnati Chili Dip

- 1 can or frozen pkg. chili
- 1 cup grated Colby Cheese
- 1 8 oz pkg. cream cheese

In [Rock '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.

Cranberry Bread

- 1 ½ tsp baking powder
- 2 cup flour
- ½ tsp baking soda
- 1 cup sugar
- ½ tsp salt

Mix together. Heat together

- ¼ cup orange juice 2 tsp melted butter
- 1 egg slightly beaten

Pour over dry ingredients mixing only until blended. Pour into Medium Deep [Rock 'N Serve](#). Microwave at 75% power for 12-14 minutes.

Dump Lasagna

- 1-pkg. extra wide egg noodles (uncooked)
- 1 ½ large jars of sauce
- 16 oz. Ricotta cheese
- 1 pkg. shredded mozzarella cheese
- ¾ lb. Lean ground beef or turkey (raw)
- Salt, pepper, garlic, oregano, Parmesan cheese, etc. to your taste

Using the [Rock 'N Serve](#) Large Deep, layer ingredients. Start a layer of noodles on the bottom, top with sauce, ricotta cheese, mozzarella cheese, the beef (in little chunks), and seasonings. Repeat layers (approximately 3) until you reach the fill line at the top (making sure you cover the top with sauce and not cheese as in the traditional oven baked lasagna.) Seal and vent [Rock 'N Serve](#). Microwave on high for 30 min. (Turning every 7 minutes if you don't have a turntable.) Let sit for 15 minutes and then garnish with fresh parsley, Parmesan cheese and serve.

Five Layer Bars

- 1/3 Cup Butter
- 1 Cup Graham Cracker crumbs
- 3/4 Cup Milk Chocolate chips
- 3/4 Cup Coconut shredded,
- 2/3 Cup chopped Pecans
- 2/3 Cup Sweetened Condensed Milk
- (Chow Mein noodles may be used instead of Coconut)

Put butter in Large [Rock 'N Serve](#) Shallow container. Cover and melt in microwave. 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, & 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.



COOKING



Mandarin Beef

1/4 cup soy sauce	Zest of 1 medium orange
2 garlic cloves, minced	12 oz beef strips
1 Tablespoon vegetable oil	1/4 teaspoon red pepper
1 pkg. (10 oz) coleslaw mix	1 cup fresh bean spouts
2 scallions, sliced thin	2 teaspoon cornstarch, stirred into 2 tablespoons cold water
8 tortillas	Mustard

1. In a medium bowl, stir together first three ingredients. Add beef; let stand at room temperature 30 min. In large skillet--heat oil on high. Add beef mixture & red pepper--stir & fry 2 minutes. Add slaw mix, spouts, & scallions and stir 2 to 4 minutes. Beef will be done and veggies are barely tender.
2. Cool slightly, then transfer to [Rock 'N Serve](#) Medium Deep. Apply seal with vent closed. Freeze up to 2 months or refrigerate up to 2 days.
3. Serve from freezer, rock open vent. Place in microwave & defrost (30% power) 13 to 16 minutes and stir-- then stir in cornstarch mixture. Re-apply seal and heat on medium-high (70% power) 10 to 14 minutes--stir and mixture will be thick.
4. While beef is reheating, wrap tortillas in foil & place in 350 degree oven 10 to 15 minutes to warm. To serve spread on mustard and top with beef mixture and fold in half.

Mexican Lasagna

In the Thatsa Bowl Jr. stir together:	
2-3 oz pkg. cream cheese, softened	2 cups chopped cooked chicken or turkey
1/3 cup milk	1/4 cup shredded Monterey jack Cheese

Layer tortilla pieces:

8-5 to 6 inch tortillas, quartered

Layer one third of the corn tortillas quarters in Large Shallow [RNS](#). Spoon half of the chicken filling on top, repeat layers. Top with tortillas. Press gently.

Prepare Sauce:

1-10 3/4 oz can cream of chicken soup	1-4 oz can diced green chili peepers, drained
1/3 cup sour cream	1/4 t ground cumin

In [Thatsa Bowl Jr.](#) stir together sauce ingredients. Spread over top of Tortilla layers, pressing down gently. Vent the container and microwave 70% power for 12-17 minutes or until heated through. Sprinkle with 1/2 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.

Mexican Surprise

6 (8-10") tortillas	1 can refried beans. Spread evenly on Tortillas
1 lb ground chuck- add taco seasoning. Layer over beans on tortillas	
Sprinkle with shredded cheese and add a little salsa if desired	

Roll up tortillas and place in bottom on [RNS](#) large deep. In [RNS](#) medium Deep cook 1 pkg. Lipton Spanish rice according to directions for 8-10 minutes on 75% power. Pour rice over Tortilla roll ups. Garnish with: 1/2 cup salsa, 1 cup shredded cheese, 1/2 cup thinly chopped green onion. Heat on high for 5 minutes. You may also add sour cream, olives to the tope for added flavor.

Microwave Cinnamon Bites

1 can of biscuits - (cut into at least 1/2 or 3's but If you use Grands cut into 5 pieces like a pie)
 1/4 c brown sugar
 2T flour
 1/2 t cinnamon

Place in [Rock n Serve](#). Seal and Shake it up. Then Pour 1 stick of melted butter over the dry coated biscuits now microwave 8-10 min. Leave lid on for a few more min. and serve.

Microwave Fruit Crisp

1 med. pear or apple, peeled and sliced	2T. brown sugar
2 T. oatmeal	1 T. flour
1/8 t. cinnamon	1 T. cold Butter or margarine

Place fruit in a small [Rock N Serve](#). Place the other dry ingredients in a [Mix N' Stor Plus](#) and mix together, take the butter and cut it into the dry ingredients. Place this mixture on top of the apples or pears and microwave for 2-1/2 minutes on high, uncovered, until fruit is tender. Yields: 1 serving.



Pizza Dip

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

Spread cream cheese in bottom of large shallow [Rock 'N Serve](#). 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.

Potato Salad in 15 Minutes

6 med to lg. potatoes, peeled and cubed. Place in Large [RNS](#) deep, cover with 1-2 inches of water. Cook 10-15 minutes on high. Let stand.

6 eggs- pierce yolks-cook in large shallow [RNS](#) for 1 ½ -2 minutes on high or until eggs are cooked.

Dressing- blend together 1 ½ cups mayo, ¼ cup milk, 2 t sugar, celery seed for flavor, 1 small onion or green onion chopped, chopped celery. Drain potatoes, rinse in cold water, add dressing and cut up eggs. Place in bowl, chill until ready to serve.

Quick Cobbler

2 21 oz. Cans pie filling (Cherry, peach. Or apple) 1 box Jiffy cake mix (yellow, White, chocolate, or spice)
¼ cup butter or margarine ½ cup chopped pecans (optional)

Spoon 1 can pie filling into Rock 'N Serve Large Shallow. Sprinkle on ½ the cake mix, dot with ½ the margarine and top with ½ the pecans. Repeat layers with remaining ingredients. Seal and vent Rock 'N Serve. Microwave on high power for 14 minutes. Delicious topped with vanilla ice cream.

Ranch Oyster Crackers

12 oz bag oyster crackers ½ cup oil
1 pkg. ranch dressing mix 1 t garlic
1 t lemon pepper 1 t dill

Combine all ingredients except crackers in Large [RNS](#) Deep. Heat in Microwave for 45 seconds. Add crackers, cover with seal (vent closed). Shake well. Microwave on high, with vent open at 30 seconds intervals, shaking each time. Microwave for a total of 3 minutes. Cool.

Rock 'N Serve Cobbler

Large Shallow [Rock 'N Serve](#) 1 pkg. of Archway cookies (any flavor)
1 can pie filling (any flavor)

Use any combination: Oatmeal with apple, Oatmeal with peach, Chocolate with cherry, Sugar with Blueberry.

Line bottom of [Rock 'N Serve](#) with the cookies. (Use can opener) Spread pie filling on top with spatula or spreader. Cut remaining cookies with spreader and sprinkle on top. Place seal on, vent and microwave for 3 minutes.

Rock 'N Serve Potatoes

Wonderful Baked Potatoes!!

Wash potatoes (no need to poke) microwave in [Rock N Serve](#) med. deep about 3-4 min per potatoes. You can fit 2-3 in the Med Deep [Rock N serve](#) at the same time and microwave about 12 min. Let stand 5 minutes. Poke to see if tender.

ROCK 'N CHICKEN CASSEROLE

2-4 cups broccoli cuts 1 can cream of mushroom soup
4 cups cubed cooked chicken 1 can cream of chicken soup
1/2 tsp. pepper 1 cup shredded cheddar cheese
2 cups cooked noodles French-fried onions for topping

In a large bowl, combine soups and pepper. If using frozen broccoli, microwave in Large Deep [RNS](#) for 5-7 minutes on defrost. Add broccoli, noodles and chicken to soup mixture; mix gently. Pour mixture into sprayed [RNS](#) Large Deep. Top with cheese and french-fried onions. Cover and vent. Microwave on 50% power for 10-15 minutes.

Sand Art Brownies

Layer the following ingredients (in this order) in a [Modular Mate Round 5](#):

1/3 cup Cocoa
2/3 cup Sugar
1/2 cup Green M & M's
1 1/8 cup Flour

1/2 cup Red M & M's
2/3 cup Brown Sugar
1/2 cup Walnuts (to fill container)

Attach a copy of the following directions to the container:

Combine contents of this container with:

1 tsp. Vanilla
3 Eggs

2/3 cup Oil

Mix in a [Tupperwave Mix 'n Stor Pitcher](#). Pour into a lightly greased [Rock 'n Serve Large Shallow](#) (bottom only.) Microwave at 100% power for 8 to 9 minutes. Let stand. Cut when cool.

Supper Simple Lasagna

1 lb uncooked Ground Beef
12 oz of Mini Lasagna Noodles
16 oz Shredded Mozzarella Cheese

1 lb Cottage/Ricotta Cheese
30 oz Spaghetti Sauce

Spread a thin layer of sauce in bottom of Large Deep [Rock 'N Serve](#). Top with 1/2 of the noodles, then crumbled ground beef, 1/2 of the cottage/ricotta cheese, 1/2 of mozzarella cheese, and 1/2 of sauce. Repeat layers. Cover and vent. Microwave on high for 20 minutes. Uncover and microwave 10 more minutes on high. Let stand 5 minutes. Serve.

TACO CASSEROLE

2 lbs. hamburger or turkey
1 cup shredded mozzarella cheese
16 oz. sour cream
1 med. onion, finely chopped

16 oz. salsa
6 small corn tortilla shells cut into wedges
1 cup grated cheddar cheese

Cook meat in [Tupperwave colander](#). Mix salsa with cooked meat. Stir in tortilla shells. Layer in [RNS Large Deep](#) in the following order: meat, onions, sour cream and cheese. Repeat layers once. Seal and vent microwave at 70% power for 9 minutes turning 2-3 times.

Taco Dip

8 oz. Softened cream cheese
3 oz. Can diced green chilies
8 oz. Shredded cheese (taco seasoned, Cheddar, mozzarella, or Colby jack)

15 oz. Can no-bean chili

Layer ingredients in order into a [Rock 'N Serve Large Shallow](#). Microwave on high power for 5 minutes. Serve hot with corn chips or tortilla chips.

Zucchini Bread

3 eggs, beaten
2 cups sugar
3 t cinnamon
1 t salt
1/2 cup chopped walnuts

1 cup vegetable oil
2 t vanilla
3 cups flour
1/2 t baking powder
2 cups grated zucchini

Mix eggs, oil, sugar, vanilla, and cinnamon. Add dry ingredients and stir. Pour into large deep [RNS](#). Cook in microwave uncovered at 80% power for 20 minutes. For individual size breads, bake in small [RNS](#) for 4-6 minutes.



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Q & A: Rock 'N Serve™ vs. Rubbermaid® StainShield™

TAP November 2002

For all Tupperware Sales Force Members:

One of our competitors, Rubbermaid, recently introduced a line of products called StainShield™ containers, which Rubbermaid markets as microwave-re-heatable containers that resist staining from tomatoes or tomato sauces and are backed by a lifetime warranty. Because Target stocks the Rubbermaid containers in the same area of their stores as the Tupperware display, we've provided the following information so that you may effectively answer consumers' questions when comparing Rock 'N Serve™ containers to Rubbermaid® StainShield™ containers.

1. What are the key differences between Tupperware's Rock 'N Serve™ containers and StainShield™ containers ?

Tupperware has identified the following key differences between Rock 'N Serve™ and StainShield™ containers:

- Rock 'N Serve™ containers feature a wall thickness over 50% greater than that of StainShield™ containers, resulting in superior sturdiness and perceived quality.
- Rock 'N Serve™ containers are made from a different, significantly more heat resistant material than StainShield™ containers, which means they can withstand higher temperatures than StainShield™ containers and are less likely to melt from overheating.
- Rock 'N Serve™ containers offer larger handles than StainShield™, better protecting the user against burns.
- In comparison to StainShield, Rock 'N Serve™ containers feature superior material, heft, aesthetic value, and overall visual and tactile appeal. One can easily determine the higher quality of Rock 'N Serve™ simply by seeing and touching the product.
- The stylish, colorful design of Rock 'N Serve™ containers offers much more appeal than StainShield™ containers, making them more appealing when used for serving.
- The Rock 'N Serve™ seal features a one-touch vent for microwave reheating, while the StainShield™ seal does not. Rubbermaid recommends "lifting the rim enough to break the seal" when microwave-reheating with its product.
- The larger feet of Rock 'N Serve™ containers enable greater circulation of heat around the container during microwave heating.
- Sauces made with curry containing the herb *Turmeric* are likely to stain StainShield™ containers, while such sauces will not stain Rock 'N Serve™ containers.

2. Why the comparison between Tupperware's Rock 'N Serve™ containers and StainShield™ containers?

Consumers may have questions based on the following similarities between Rock 'N Serve™ and StainShield™ containers:

- Intended for use in the freezer and refrigerator
- Safe for microwave reheating
- Resist staining from tomatoes or tomato sauces
- Backed by a lifetime warranty
- Modularity and nesting

3. What makes Rock 'N Serve™ the better choice for consumers?

Although Rock 'N Serve™ containers cost more than similar-sized StainShield™ containers, consumers will realize the superior quality, design, and beauty of the Tupperware® product simply by seeing and touching the containers and comparing. Additionally, Tupperware offers additional value for its price by providing the unique personal service and expertise of Tupperware Consultants.

4. How should I respond to consumers' questions about these products?

At your Target display, invite shoppers to touch and handle both products and compare the heft, sturdiness, design and overall quality, which they'll immediately find are superior in the Rock 'N Serve™ containers. Explain that the higher price includes higher value (material, quality and service). One general rule: While you may wish to share some of the differences mentioned above, you'll leave shoppers with a better impression of Tupperware—both the products and you, the Consultant—by focusing on the many positive features of the Tupperware® product, rather than pointing out any negative features of the competitor's product.

5. Where can I find more information about Tupperware® product features and benefits, and how to talk about them at the Target display?

For product specs and selling tips, refer to the online Product Fact Sheets available through My.Tupperware.com. For selling tips and more information about attending a TAP location, see the Sales Force Training section of the *Tupperware Access Point Guide for Target*, available on My.Tupperware under My Business/TAP/Target.