# It's a Taco

## Tupperware Party! It's tacos in 15 minutes!

#### **GIFTS FOR MY HOSTS!**









Each square above means something fun for you!

You are invited to a Taco Tupperware Party! We will show you how to make Tacos the FAST & Easy Way!! \_\_\_\_\_ Party Date: \_\_\_\_\_ HOST: Address: \_\_\_\_\_ RSVP: \_\_\_\_\_ This flyer is just a sample of what's new in Jupperware! See Jupperware's complete line of products. Special purchase for attending! You are invited to a Taco Tupperware Party! We will show you how to make Tacos the FAST & Easy Way!! HOST: Party Date: \_\_\_\_\_ RSVP: Address: This flyer is just a sample of what 's new in Jupperware! See Jupperware 's complete line of products. Special purchase for attending! You are invited to a Taco Tupperware Party! We will show you how to make Tacos the FAST & Easy Way!! \_\_\_\_\_ Party Date: \_\_\_\_\_ HOST:

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Special purchase for attending!

Address: \_\_\_\_\_ RSVP:

#### For the Host

#### **Grocery list:**

- 1-2 lbs ground beef (depending on how many people) uncooked
- 1 small (8 oz) can of tomato sauce
- 5-8 tomatoes (Roma or like) for salsa and tacos, washed
- lettuce, washed
- shredded cheese
- tortilla chips or tortillas for tacos
- small onion
- optional items: jalapenos, guacamole, sour cream

#### For the Consultant:

#### **Products to pack:**

- Thatsa Bowl
- Saucy Silicone Spatula
- Chipotle Seasoning
- Simply Garlic Blend
- QuickChef
- E- Series Can Opener
- Oval Micro Cooker
- Chip & Dip Set or Serving Center



#### **Directions:**

Mix the ground beef, the can of sauce (opened with the **E-Series Can Opener**) and some of the **Chipotle Seasoning** blend together in a **Thatsa Bowl** with the **Saucy Silicone Spatula.** Finely chop, in the **QuickChef**, 1/4 of the onion, add to the mix.

Place the meat mixture on top of the draining rack in the **Oval MicroCooker**. Cook it 6 minutes per pound, doing 3 minutes first and then mix it up a bit, so the inside gets done, too. Also it gives you a test on the microwave.

While the meat is cooking, cut the tomatoes in half, along with the rest of the onion, a jalapeno, and some more **Chipotle Seasoning** blend and a little of the **Simply Barlic** blend. I always ask if we like spicy salsa or not and measure accordingly. Load it all in the **QuickChef** and chop away. Place the salsa either in one the **Chip N Dip** cups or two of the pockets on the **Serving Center**.

Then quick rinse the **QuickChef** and load the lettuce in there, (just shove it in) this will shred it, but don't do it too much or you'll have pulp. (let them know that) them that)

Then quick rinse the **QuickChef** again and place the cooked meat in it. This makes the meat uniform in size and then you don't have to stand there and chop it up by hand. Guests always think that is really cool. Make sure you show off the grease in the bottom of the cooker and pour it into the tomato can to throw away. Always find out if she bought ground chuck or what percentage of fat free it is. Even if you have used ground turkey - there still is a lot of fat in the bottom as well.

Fill the other dip container with sour cream or guacamole, the lettuce cheese and meat go in the lid and the chips/taco shells go in the bowl.



#### Taco Basic set (132.50 value)

ONLY

- MicroCooker and Rack 970, 982 \$58, \$13
- Seasoning blends 416, 403 \$6.50, \$6.50
- Quick Chef 881805 \$48.50 (\$20)



### Taco Got To Have It All set (\$204 value)

ONLY: \_\_\_\_\_

- MicroCooker and Rack 970, 982 \$58, \$13
- Seasoning blends 416, 403 \$6.50, \$6.50
- Quick Chef 881805 \$48.50 (\$20)
- Silicon Spatula 1314 \$15
- Chip N Dip 81979 \$40 (\$26)
- Thatsa Bowl 809 \$16.50

I usually have a forget me not there as well, along with RNS to show how to make extra meat to freeze or save in the fridge, so that you can drive by the Wendy's and make it home to your easy dinner.

#### **Games**

#### **Know Your Beans**

Have your guest number their paper from 1 - 13 and then answer the following questions.

- 1. Reminds you of the sea (Navy Beans)
- 2. Something produced by bees (Waxed Beans)
- 3. Used by Jack the Giant Killer (Pole Beans)
- 4. A Chinese sauce for fish (Soy Beans)
- 5. The coldest bean (Chili Beans)
- 6. Used on a violin (String Beans)
- 7. Not preserved for jam, but (Jelly Beans)
- 8. A calico horse or pony (Pinto Beans)
- 9. Used to roll furniture on (Caster beans)
- 10. Capital of Peru (Lima Beans)
- 11. Part of your body (Kidney Beans)
- 12. What bean is a foreign athlete (Mexican Jumping Beans)
- 13. A color that matches leaves (Green Beans)

#### Mexi-Midget Jumping Beans

Take 2 midgets and fill them with navy beans or black-eyed peas.

Divide the guests into two teams.

Using 2 mini sombreros, each guest must drop the beans into the sombrero, then 1 by 1 put them back into the midget and seal the container; then pass everything to the next team member. The first team that has all their beans in the midget wins! At this time you can give the winners an extra gift, or auction bucks, but give everyone something for participating.