

Get Together with Friends for Just Plain FUN

(choose any two recipes to make and serve at your party)

Simply Salsa

(low calorie)

Ingredients

1 can diced tomatoes
2 Tbsp. snipped fresh cilantro (optional)
1 Tbsp. TMSouthwest Chipotle Seasoning
1/2 tsp. garlic salt (or to taste)
1 medium onion (peeled and cut in half)
1/2 medium lime juice (juice of 1/2 lime)
2 cloves garlic (smashed and peeled)

Directions

Place onion pieces, garlic and cilantro in the Quick Chef with Blade. Cover and turn handle until mixture is chopped.

Fresh Mango Salsa

(low calorie)

Ingredients

1 firm ripe mango
1 cup onion
2-4 roma tomatoes
1 Tbsp fresh garlic
1 Tbsp fresh cilantro
1/2 tsp ea lemon and lime juice
1/2 tsp ea salt & pepper

Halve mango, remove pit. Cut onion into large chunks and place in quick chef. Add cilantro and garlic. Apply cover and turn several times. Core tomatoes and cut into quarters. Add tomatoes and mango to quick chef. Add salt, pepper, lemon and lime juice. Cover and chop to desired consistency. Serve with chips or over fish

Party Arti Dip

(low carb)

Ingredients

1/2 cup grated Parmesan cheese
1/2 cup mayo mayonnaise
1 can artichoke hearts (drained, 14 oz)
1 can chilies (7 oz, drained (optional))
2 green onion (chopped)

Directions

Combine ingredients in Quick Chef; turn handle until chopped. Place into 6 cup Heat n Serve Microwave on High for 3-5 minutes until hot.

Serve with tortilla chips, pita, bread. Or fresh veggies

Cheese/Veggie Spread

(low carb)

Chop in quick chef
4 cups assorted veggies
Broccoli, cauliflower, green pepper, green onion.
Remove from chopper and set aside.
With whipper blade
Cream together
2 8oz pkg cream cheese
1/2 cup sour crème
1/2 cup mayo
1 pkg Uncle Dan's dry dip mix
Spread into serving dish, cover with chopped veggies.

Note cream cheese mixture is best if prepared at least 4 hours before serving

5 Minute Brownies

(just plain good!)

1/2 cup butter or margarine
2 eggs
1 tsp vanilla
1 cup sugar
3/4 cup flour
1/2 cup unsweetend cocoa powder

Melt butter or margarine in 6cup Heat n Serve Container.

In Mix n Stor Pitcher

Stir together eggs, sugar and vanilla
Stir in melted butter, then flour and cocoa pwd.
Pour into Heat n Serve
Microcook on high 5-7 minutes

Buttery Chocolate Toffee Squares

(just plain good too!)

1 cup light brown sugar (packed)
2 sticks butter
1/4 tsp. Chef SeriesTM Cinnamon Vanilla Spice Blend (optional)
1 pkg. milk chocolate chips (12 oz)
48 saltine crackers (club style)

Directions

In the Base of the Oval Microwave Cooker, melt butter and brown sugar for 1 1/2 minutes; stir with Silicone Spatula until sugar is dissolved and microwave an additional 2-2 1/2 minutes until a caramel sauce has been made. Meanwhile, lay crackers side by side, salt side up on a 10 1/2" x 15 1/2" jelly roll pan lined with a Silicone WonderTM Mat. When caramel sauce is ready, carefully pour over crackers, spreading out to an even layer with Silicone Spatula. Bake for 10 minutes at 350°F. Remove from oven and immediately sprinkle chocolate over mixture; smoothing out with Silicone Spatula. Add chopped nuts. Chill and break into pieces.