



Taste of Tupperware Easter Demo

Chocolate Peanut Butter Eggs

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| 2 cups milk chocolate chips
(11.5 oz. bag) | 1/2 cup creamy peanut
butter |
| 1 TBSP solid vegetable
shortening (no substitute) | 3 TBSP butter or mar-
garine(softened) |
| 1 Cup powdered sugar | |

Spray each Egg Tray insert with non-stick spray. Place chips and shortening in Rock N Serve container. Microwave on High for 1 minute, stir. Microwave additional 30 seconds, just until chocolate is melted. Spoon scant teaspoonful melted chocolate into each egg form 3/4 full. Chill 10 minutes until chocolate begins to firm. Make a thumbprint at center of egg half. Refrigerate until firm. Invert Egg Tray Inserts, flexing slightly to pop out egg halves. With Silicone Spatula, blend peanut butter and butter. Slowly add powdered sugar, blending until smooth. Spoon teaspoonful into each thumbprint. Take 2 halves and press peanut butter sides together to form egg. Cover and refrigerate until serving time. Decorate as desired.

Easter Bird's Nests

- 1 1/2 cups milk chocolate chips
- 1 1/2 cups butterscotch chips
- 1 -5 oz. can chow mein noodles
- Shredded Coconut—Dry Jello powder
- Jelly Beans

Place the chocolate and butterscotch chips in Rock N Serve Container. Microwave on high for 1 minute. Stir until smooth. Add can of chow mein noodles. Mix well and drop onto Wonder Mat. Make indentation in the middle for nest effect. Fill with colored coconut and jelly beans. Refrigerate.

Three Cheese Deviled Eggs

- 6 hard boiled eggs
- 3/4 cup mayonnaise
- 2 Tbsp. Finely shredded Monterey Jack cheese
- 2 Tbsp. finely shredded Swiss cheese
- 2 Tbsp. minced chives, divided
- 1/8 tsp ground mustard
- 1/8 tsp pepper
- 2 oz. process cheese(Velvetta) cubed

Cut eggs in half lengthwise. Remove yolks and set white aside. In a bowl, mash the yolks. Add the mayonnaise, shredded cheeses, 1 Tbsp chives, mustard and pepper. In a Rock N Serve container melt the cubed cheese for 1-2 minutes on high. Stir until smooth. Stir into yolk mixture. Spoon into egg whites. Sprinkle with paprika and remaining chives. Cover and refrigerate until serving.

Helpful Hints

To color shredded coconut, place coconut and dry Jello powder of desired color. In Quick Shake and shake well.

To chop boiled eggs for salads, place hard boiled eggs in Quick Shake and shake.

