

## Peanut Brittle

1 cup sugar  
½ cup light corn syrup  
1 cup RAW peanuts  
1 tbsp butter  
1 tsp vanilla  
1 tsp baking soda

In the Vent N Serve Large Deep or 3 qt Tupperware Stack Cooker, combine sugar, corn syrup and peanuts. Stir and microwave on HIGH for 4 minutes. Stir and microwave on HIGH for 2 minutes more. Add butter and vanilla, stir and microwave on HIGH for 1 minute. Add baking soda and stir until light and foamy. Pour onto lined cookie sheet.

## Apple Martinis

1 oz. vodka  
1 oz. Pucker Sour Apple Snoops  
1 oz. simple syrup

Pour all into Quick Shake and add ice to the top. Shake till mixed. Pour into martini glasses. Enjoy!

## Peanut Butter Fudge

1 tub of Vanilla Frosting  
1 18 oz Jar of Peanut butter

Mix all together in Vent N Serve Large Deep or Base of the Oval Microwave Cooker. Microwave on HIGH for 2 minutes. Stir and microwave for 1 minute. Stir and refrigerate. Cut into squares.

## White Chocolate Pretzels

4 oz white almond bark  
1 bag of large pretzel sticks

Melt almond bark in Vent N Serve Large Shallow in microwave 30 seconds at a time. Dip pretzels 2/3 of the way in the bark and place on lined cookie sheet. Sprinkle with additional toppings immediately. Refrigerate for a quick set. Additional toppings: milk or semi sweet chocolate, drizzled, colored sprinkles, chopped nuts, or mini chocolate chips.

## Oreo Bark

12oz White Chocolate Bark  
1 row of Oreo cookies

Chop Oreo cookies in the Quick Chef. Melt chocolate chips in Base of the Oval Microwave Cooker or Heat N Serve Container 30 seconds at a time in microwave. Stir in chopped Oreos. Spread on lined cookie sheet and refrigerate until set. Break into pieces of 'bark'. This sells for about \$10.99/lb in specialty candy stores.

## Peppermint Bark

30 Starlight Mints, crushed in a paper bag with Tupperware ice cream scoop  
12oz Chocolate Bark  
12 oz White Chocolate Bark

In Vent N Serve Medium Deep, melt the semi sweet chocolate chips, 30 seconds at a time, stirring each time. Spread melted chocolate into a thin layer using the Silicone Spatula onto a lined cookie sheet. Refrigerate for 10-20 minutes until set. Melt the white chocolate chips the same way. Spread gently on top of the set semi sweet chocolate. Immediately sprinkle with crushed mints, and press gently into the chocolate. Refrigerate for 10-20 minutes. Break into pieces of 'bark'. Enjoy!

## Nut Clusters

6 oz white chocolate  
½ cup chocolate chips  
2/3 cup your choice of nuts

In Vent N Serve Medium Deep, melt both chocolates together in microwave in 30 second intervals, stirring each time. Stir in nuts. Drop in clusters onto a lined cookie sheet. Refrigerate to set.

## Microwave Caramel Corn

1/2 cup butter  
1/4 cup light Karo syrup  
3 quarts popped popcorn (2/3 to 1 cup unpopped)  
Dash of salt  
1 cup brown sugar  
1 tsp. baking soda

In a microwave safe dish (1-3/4 quart Tupperware dish) Combine butter, brown sugar and Karo syrup. Microwave on HIGH for 5 min., stirring half way through. Stir in baking soda and salt. Place popped popcorn in doubled brown paper bag. Pour brown sugar mixture over popcorn and shake. Put bag in microwave and cook on HIGH for 1 min. Stir. Cook in HIGH for another min. Pour in Thatsa Bowl.