SEASON-SERVE

FEATURES

* Season-Serve Container includes a colorful base and deep natural seal. Both pieces are finely textured!
* Design includes comfortable gripping area for inverting container or using the base as a serving dish.
* To marinade, simply turn over the Season-Serve Container, not the food. It is easier and can be done more quickly.

USES

* Marinate meats, poultry or fish. When inverting container, grip it firmly with both hands. This container when in use, like all containers without a round seal, should be stored upright…not on its side.

BEEF MARINADE ITALIAN MARINADE

¼ cup salad oil ½ cup Italian salad dressing

¼ cup vinegar ¼ cup lemon juice

¼ cup chopped onion ¼ tsp salt & pinch of pepper

2 tsp Worcestershire sauce 1 tsp. dried oregano

BURGANDY MARINADE MARINADE FOR PORK

½ cup salad oil ½ cup soy sauce

½ cup burgundy ½ cup sherry

2 Tbsp. ketchup 2 cloves minced garlic

2 Tbsp. molasses 1 Tbsp. dry mustard

1 clove minced garlic 1 tsp. ground ginger

½ tsp. each: salt, pepper, curry powder. 1 tsp. dried thyme

A GOOD MARINADE ROSEMARY MARINADE

1 cup water ½ cup salad oil

1 cup dry wine ½ cup wine vinegar

1 bay leaf 2 tsp. salt

6 peppercorns 2 tsp. crushed rosemary

8 whole cloves ½ tsp. pepper

1 med. Onion thinly sliced 1 cup sliced onion

1 tsp. thyme Great on lamb or chicken!

MARINADE FOR VEGGIES

1 cup French dressing 1 clove garlic

Chopped parsley 2 tsp. each mint, tarragon and basil.

Mix, Cover, Store in refrigerator. Remove garlic. Use as marinade for tomatoes, green beans, broccoli, asparagus or other veggies.

ROUND STEAK MARINADE MARINADE FOR FRUITS

¼ cup wine vinegar 1/3 cup sweet Vermouth

2 Tbsp. soy sauce ¾ cup olive oil

2 Tbsp. vegetable oil ¼ tsp salt

2 Tbsp. Ketchup 1 Tbsp. light corn syrup

½ tsp. onion salt ¼ tsp. dried tarragon

Pinch of pepper Pinch of pepper

SHAKE N BAKE

(Great for chicken fingers & wings)

2 cups fine dry crackers or bread crumbs 1 tsp. paprika

2 tsp. poultry seasoning ½ cup cold margarine

¾ cup flour 1 Tbsp. salt & ¾ tsp. pepper

Measure crumbs, flour, seasonings in the mixing bowl. Cut in margarine, using a pastry cutter until mix resembles cornmeal. Place in sealed mixing bowl and store in fridge. Makes 4 cups. To coat chicken, dip pieces in water or milk, shake off excess moisture and place in Season-Serve Container. Add mixture of Shake N Bake recipe. Seal and shake until chicken is coated. 1 cup is enough for a 3lb. chicken.

TERIYAKI PORK CHOPS

½ cup soy sauce ½ cup water

1 Tbsp. sugar 1 tsp. ginger

1 minced clove garlic

Combine ingredients, place 8 pork chops in Season-Serve Container. Pour liquid on chops. Seal. Marinade for 30 minutes. Invert and marinade another 15 minutes. Remove chops. Shake chops, two at a time in your favourite Shake N Bake coating mix. Arrange chops in single layer on rack in shallow pan. Bake at 425 degrees for 40-45 minutes. Serve with hot cooked rice or curried rice made in Tupperware Microwave Rice Maker.

MARINATED BROILED CHICKEN

½ cup dry sherry ½ cup salad oil

1 cup soy sauce 1 tsp. ground ginger

1/3 tsp. garlic powder 1 Tbsp. sesame seeds

Combine first 5 ingredients and pour over chicken in Season-Serve Container and marinade in refrigerator for 4 hours or overnight, turning occasionally. Broil skin side down in broiler pan, without rack. 5-7 inches from heat, 20 minutes or until lightly browned. Turn. Broil 15-20 minutes longer. When almost done, brush chicken with marinade. Sprinkle with sesame seeds, return to broiler and brown. Makes 4 servings.