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Tupperware®

Time Savers Mandoline™

If you've never used one of these super slicers, you might not think you need one, but if you're not a knife expert, it's truly a must-have. (Even if you are a knife expert, hand carving those waffle fries probably takes a while.) Date me and see just how simple and time-saving it is to prep with this handy tool.



Time Savers Mandoline™

This is some delicious multi-tasking. Our handy, high-grade slicer quickly and easily cuts fruits and vegetables into eight different shapes: slices, sticks, diamonds, waffles, cubes, julienne, crinkle slices and crinkle sticks. Make super-fast salads and slaws, plentiful potato and veggie dishes and so much more.

Anti-skid feet keep it stable. Back feet fold up for easy storage.



Food guider features molded teeth and metal pins for secure food holding, which means safe hands.



V-shaped blade inserts



6

9

Round knob adjusts thickness per millimeter.

Triangular knob raises integrated strip blades for cutting into strips. Use position 6 for 6 mm strips, position 9 for 9 mm strips or lock for safe blade storage.

V-shaped blade inserts come with their own storage case. Switch it up for straight or crinkled cuts.



straight blade



crinkle blade



slice



crinkle slice



stick



crinkle stick



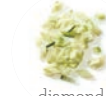
julienne



waffle



cube



diamond

Makes 4 cups shoestring or 3½ cups standard fries



PREP: 5 minutes
COOK: 10–12 minutes

FRENCH FRIES

Your Way

2 qt./2 L vegetable oil
1 lb./455 g russet potatoes
1 tsp. Simple Indulgence Steak & Chop Seasoning Blend

1. In Chef Series 6-Qt./5.7 L Dutch Oven over medium heat, bring oil to 350° F/175° C. Use a frying or candy thermometer to monitor temperature.
2. Set both knobs of Time Savers Mandoline™ to #6 for shoestring fries or #9 for standard fries and select the straight v-shaped blade insert.
3. Using food guider, slice potatoes into fries.
4. Slowly add potatoes to oil to avoid boil over and fry, stirring occasionally, raising heat setting as needed to maintain frying temperature, 10–12 minutes until golden and crisp. Drain well and season immediately with seasoning blend.

Easy Homemade Ketchup (makes 1⅓ cups)

PREP: 6 minutes • COOK: 2 minutes

6 oz./175 g tomato paste
¼ cup dark brown sugar
½ tsp. dry ground mustard
½ tsp. coarse kosher salt
¼ tsp. Simple Indulgence Cinnamon-Vanilla Seasoning Blend
2 tsp. Simple Indulgence Southwest Chipotle Seasoning Blend
⅓ cup water
2 tbsp. white vinegar

1. Combine all ingredients in 1-Qt./1 L Micro Pitcher; mix with Saucy Silicone Spatula to combine thoroughly.
2. Cover and microwave on high power 2 minutes.
3. Stir again and cool completely.

MUST HAVE



Time Savers Mandoline™



Steak & Chop

OPTIONAL



Chef Series 6-Qt./5.7 L
Dutch Oven

KETCHUP



Cinnamon-Vanilla



Southwest
Chipotle



1-Qt./1 L Micro
Pitcher



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Makes 56–60 chips (4.6 oz./130 g)

27
minutes

PREP: 5 minutes

COOK: 6–10 minutes (x3 batches)

Hot & Crispy POTATO CHIPS

2 qt./2 L vegetable oil
1 lb./455 g russet potatoes, peeled
1 tbsp. Simple Indulgence Steak & Chop Seasoning Blend

1. In Chef Series 6-Qt./5.7 L Dutch Oven over medium heat, bring oil to 350° F/175° C. Use a frying or candy thermometer to monitor temperature.
2. Set Time Savers Mandoline™ round knob to #1, triangular knob to “lock” and select the straight v-shaped blade insert.
3. Using the food guider, slice potatoes into chips and place in a bowl filled with cold water to prevent browning. Drain potatoes well, pat dry and fry in batches 6–10 minutes or until crisp, removing chips as they brown.
4. Season immediately with seasoning blend.

TIP: For a healthier option, toss chips in a medium bowl with 2 tbsp. extra virgin olive oil, spread in a single layer on a baking sheet and bake at 400° F/205° C 20–25 minutes or until browned and crisp.

Tangy Onion Dip (makes 2¾ cups)

PREP: 8 minutes • COOK: 10 minutes

4 medium onions, peeled and quartered
2 tbsp. extra virgin olive oil
4 green onions, trimmed and quartered
2 cups plain Greek yogurt
2 tsp. Simple Indulgence Steak & Chop Seasoning Blend

1. Place onions into base of Power Chef™ System fitted with blade attachment, cover and pull cord several times to chop.
2. In Chef Series 11"/28 cm Fry Pan, heat olive oil over medium-high heat, add onions and sauté, stirring occasionally, until onions just begin to brown, about 2–3 minutes.
3. Lower heat to medium and continue to sauté, stirring frequently, until onions are golden, about 7–8 minutes. Remove from heat and cool completely.
4. Place half of the cooled onions into base of Power Chef™ System, fitted with blade attachment, along with green onions. Cover and pull cord several times to finely mince.
5. Switch to paddle whisk attachment, add remaining ingredients, including reserved onions, cover and pull cord several times to fully blend. Serve with fresh veggies or potato chips.

MUST HAVE



Time Savers Mandoline™



Steak & Chop

OPTIONAL



Chef Series 6-Qt./5.7 L
Dutch Oven

DIP



Power Chef™ System



Chef Series 11"/28 cm
Fry Pan

Makes 5 cups



PREP: 5 minutes
COOK: 10–12 minutes

Simple Sweet POTATO FRIES

2 qt./2 L vegetable oil
1 lb./455 g sweet potatoes
3 tsp. corn starch
1 tsp. Simple Indulgence Steak & Chop Seasoning Blend

1. In Chef Series 6-Qt./5.7 L Dutch Oven over medium heat, bring oil to 350° F/175° C. Use a frying or candy thermometer to monitor temperature.
2. Set both knobs of Time Savers Mandoline™ to #9 and select the crinkle v-shaped blade insert. With potato secured in the food guider, in one smooth motion, slide potato through the first set of strip blades to julienne and then turn the food guider and potato 90° before pushing through the crinkle v-shaped blade.
3. Place corn starch and potatoes in Season-Serve® Container, seal, shake to coat, shaking off excess.
4. Fry in batches, stirring occasionally, and raising heat setting as needed to maintain frying temperature, 10–12 minutes until golden and crisp. Drain well and season immediately with seasoning blend.

Spicy Chili Mayo (makes about 1 cup)

PREP: 8 minutes

1 egg yolk
1 tsp. Dijon mustard
½ lemon, juiced using Zest 'N Press® Gadget
¼ tsp. coarse kosher salt
¾ cup canola oil
1 tsp. Simple Indulgence Southwest Chipotle Seasoning Blend

1. Place egg yolk, mustard, lemon juice and salt into base of Power Chef™ System fitted with paddle whisk attachment. Cover and pull cord several times to combine.
2. Place funnel in funnel recess and slowly add oil while pulling cord until all oil is fully incorporated and mayonnaise is thick.
3. Remove cover and paddle whisk, add seasoning blend and stir to combine.



MUST HAVE



Time Savers Mandoline™



Steak & Chop

OPTIONAL



Chef Series 6-Qt./5.7 L
Dutch Oven



Season-Serve®
Container

MAYO



Southwest
Chipotle



Power Chef™ System