

Tupperware®

# PICK-A-DELI CONTAINER

## RECIPES

The unique, lift-up strainer lets you get a grip on pickles and other foods stored in liquids while keeping your fingers dry. This innovative, 8½ cup container is also ideal for marinating fresh mushrooms or vegetables—just lift the strainer by the handle to remove what's needed.



## PICK-A-DELI RECIPES

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### BALSAMIC CUCUMBER SALAD

- 2 medium cucumbers, halved
- 1 medium red onion, peeled
- 1 pint grape tomatoes, halved
- 6-oz. container feta cheese
- 1 cup balsamic dressing



1. Set Mandoline round knob to #3, triangular knob to "lock" and select the straight v-shaped blade insert. Using food guider, slice both cucumbers, discarding the ends. Transfer to medium bowl.
2. Switch Mandoline round knob to #1, and use food guider to slice onion.
3. Add to cucumber the Pick-A-Deli Container.
4. Add tomatoes, feta and balsamic dressing to cucumber mixture and toss gently to combine.

### CLASSIC DILL PICKLES

- 2 medium cucumbers, cut in half
- 1 tbsp. whole black peppercorn
- 1 tbsp. whole coriander seed
- 1 tbsp. whole mustard seed
- ½ cup finely chopped fresh dill
- 2 tbsp. kosher salt
- ¾ cup white vinegar
- 3½ cups hot water



1. Assemble Mandoline with circular knob set to 7 and triangular knob set to "lock." Attach one piece of cucumber to food guider and slide down Mandoline to slice. Repeat with remaining cucumber pieces.
2. Transfer cucumbers to a medium bowl. Add peppercorn, coriander, mustard, dill, salt and vinegar. Stir in hot water; continue stirring until salt dissolve.
3. Transfer ingredients and liquid to a Pick-a-Deli Container. Cover and refrigerate up to 7 days.

## GARLIC PICKLES

2 medium cucumbers, cut in half  
10 garlic cloves, peeled  
¼ piece red onion, peeled  
1 tbsp. whole black peppercorn  
1 tbsp. whole coriander seed  
2 tbsp. kosher salt  
¾ cup white vinegar  
3½ cups hot water



1. In the base of the Chop 'N Prep, add garlic and onion. Cover and pull cord until roughly minced.
2. Assemble Mandoline with circular knob set to 7 and triangular knob set to "lock." Attach one piece of cucumber to food guider and slide down Mandoline to slice. Repeat with remaining cucumber pieces.
3. Transfer cucumbers and garlic-onion mixture to a medium bowl. Add peppercorn, coriander, salt and vinegar. Stir in hot water; continue stirring until salt dissolves.
4. Transfer ingredients and liquid to a Pick-a-Deli Container. Cover and refrigerate up to 7 days.

## HOMEMADE DRYER SHEETS

4 sponges cut in half  
1 cup fabric softener  
2 cups water



1. In the Pick-A-Deli Container pour fabric softener and water, mix well.
2. Add sponges.
3. When ready to use, squeeze the excess liquid from 1 sponge and place into the dryer with your wet clothes.
4. Run the dryer cycle as normal.
5. Once complete, place the dry sponge back into the Pick-A-Deli Container of liquid for use next time.

## JAPANESE QUICK PICKLES

Recipe submitted by ChefMike McCurdy

### Vinaigrette

¼ cup soy sauce  
¾ cup unseasoned rice vinegar  
¼ cup sugar  
1 tsp. salt  
½ tsp. ground black pepper  
2 tsp. toasted sesame oil

4 Persian or 3 Korean cucumbers  
½ small Vidalia or other sweet onion, peeled



1. Combine vinaigrette ingredients in Quick Shake Container. Cover and Shake well to blend; Set aside.
2. Trim ends off of cucumbers and cut into pieces that will fit into the Speedy Mando. Slice cucumbers, one piece at a time, in the Speedy Mando. Cut onion into pieces and slice in Speedy Mando.
3. Transfer cucumber and onion slices to Pick-a-Deli (with strainer insert already inside).
4. Pour vinaigrette over cucumber and onions and seal Pick-a-Deli. Shake gently a few times to combine.
5. Refrigerate for 30 minutes - 1 hour before serving. Use within 24-48 hours, otherwise the pickles may become soggy.

## MARINATED CUCUMBER, ONIONS & TOMATOES

3 medium cucumbers, peeled and sliced ¼ inch thick  
1 medium onion, sliced and separated into rings  
3 medium tomatoes, cut into, wedges  
½ cup vinegar  
¼ cup sugar  
1 cup water  
2 tsp. salt  
1 tsp. fresh coarse ground black pepper  
¼ cup oil  
1 tsp. chopped of fresh mint (optional)



1. Mix all ingredients in the Pick-A-Deli Container.
2. Refrigerated for at least two hours before serving.

## MARINATED MUSHROOMS

12 oz. white button mushrooms  
¼ cup olive or vegetable oil  
¼ cup apple cider vinegar  
2 cloves garlic, minced  
1 tsp honey (or sugar)  
¼ tsp dried oregano  
¼ tsp thyme dried  
¼ tsp salt  
¼ tsp red pepper flakes  
1 tbsp. chopped fresh parsley



1. Wash mushrooms and dry with paper towel.
2. Sauté mushrooms in 1 tbsp. of the oil and pinch of salt for 5-7 minutes, until they release liquid and almost half of it has evaporated. Let them cool for 5 minutes.
3. In a small bowl combine all the ingredients for the marinade.
4. Place mushrooms Pick-A-Deli Container and pour marinade on top. Let them sit for 5 minutes, then serve.

## MARINATED OLIVES & CHEESE

4 oz. parmesan cheese  
1 cup pitted olives  
2-3 sprigs fresh thyme  
1-2 sprigs fresh rosemary  
1 tsp. Italian Herb Seasoning  
½ cup extra virgin olive oil  
Baguette for serving



1. Cut parmesan into bite size pieces.
2. Toss together parmesan and olives and pour into Pick-A-Deli Container.
3. Add thyme, rosemary and Italian Herb Seasoning. Pour olive oil over the top and seal.
4. Keep refrigerated until ready to use. If refrigerating for more than four hours before use, allow olive oil to return to room temperature before using.
5. When serving, pour oil out into a small container for bread dipping and then pour out olives and cheese for easy snacking. Serve with a sliced baguette.

## MEXICAN PICKLED CARROTS

1 lb. large carrots  
1 large jalapeños  
¼ white onion, medium  
3 cloves garlic smashed  
¾ cup white vinegar  
¾ cup water  
2 tsp. vegetable oil  
3 bay leaves, whole  
5 black peppercorns  
1 tsp. dried Mexican oregano or regular  
½ tsp. salt



1. Peel and slice carrots on the diagonal and cut onion into ¼ inch thick pieces. Cut the stems off jalapeños and slice thin on diagonal. Set aside.
2. In a pot add the garlic, vinegar, water, oil, bay leaves, peppercorns, oregano, salt. Bring to a boil and add the carrots, onion and jalapeños. Lower heat to medium-low and cook for 15 minutes, uncovered.
3. Allow to cool completely and add vegetables to the Pick-A-Deli Container and pour cooking liquid over vegetables.
4. Seal and place in the refrigerator.

Fine to eat after 3 hours, best if pickled for at least a day or two

## PICKLED ASPARAGUS

1¼ cups distilled white vinegar  
¾ cup water  
2 cloves garlic, cut into thin slices  
1 lb. fresh asparagus spears, trimmed, cut into 6-inch lengths  
2 Tbsp. fresh dill sprigs



1. Bring vinegar, water and garlic to boil in medium saucepan; simmer on medium-low heat 5 minutes, allow to cool.
2. Meanwhile, add asparagus to large saucepan of boiling water; cook 3 minutes or until bright green in color. Drain asparagus. Immediately plunge asparagus into bowl of ice water. Let stand 5 minutes; drain well.
3. Pack asparagus tightly into Pick-A-Deli Container, leaving ½-inch headspace at top of container. Top with dill. Add vinegar mixture; cool completely.
4. Seal and Refrigerate 24 hours before serving.

## PICKLED GARLIC

- 2 cups (approx. ½ lb.) peeled garlic cloves
- ¾ cup white wine vinegar or white vinegar
- ½ cup water
- 1½ tsp. pickling or kosher salt
- ½ teaspoon black peppercorns
- ¼ tsp. whole cumin seeds
- ¼ tsp. whole coriander seeds
- ¼ tsp. whole mustard seeds
- ½ tsp. red pepper flakes, less, if want less spicy
- 1 bay leaf, cut bay leaves in half



1. In saucepan, combine vinegar, water, and salt; bring to a boil, reduce heat to low, and cover.
2. In the base of the Pick-A-Deli Container, add peppercorns, cumin seeds, coriander seeds, mustard seeds, red pepper flakes, and bay leaf. Add garlic cloves to Pick-A-Deli Container.
3. Pour hot vinegar mixture over garlic, leaving ¼" head space. Allow to cool to room temperature and then seal and store in fridge.

Allow to marinate at least 3 days before eating. Good for several months.

## PICKLED ONIONS

- 1 medium red onion, thinly sliced
- ½ cup apple cider vinegar
- 1 cup warm water
- 1 Tbsp. sugar
- 1½ tsp. Kosher salt



1. Combine vinegar, water, sugar, and salt in a medium bowl. Whisk together until sugar and salt is fully dissolved.
2. Place onion in the Pick-A-Deli Container, pour vinegar mixture over the onions. Seal and place in refrigerator for at least 1 day.
3. Pickled onions will last for a few weeks stored in the refrigerator.

Use pickled onions to top tacos, nachos, sandwiches, salads, and more!

## PICKLED SPICY PEPPERS

- ½ medium yellow onion, peeled
- 10 garlic cloves, peeled
- 5 jalapeno peppers, cut in half lengthwise\*
- 2 assorted mini sweet peppers, cut in half lengthwise
- 2 tbsp. kosher salt
- ¾ cup white vinegar
- 3½ cups hot water



1. Assemble Mandoline with waffle blade, circular knob set to 7 and triangular knob set to "lock." Attach onion to food guider and slide down Mandoline to slice.
2. Transfer onion to a medium bowl. Add garlic, jalapenos, sweet peppers, salt and vinegar. Stir in hot water; continue stirring until salt dissolves.
3. Transfer ingredients and liquid to a Pick-a-Deli Container. Cover and refrigerate up to 7 days.

## REFRIGERATED PICKLES

- 6 cups sliced cucumbers
- 1 cup sliced onion
- 1 green pepper, chopped
- 1 cup vinegar
- 2 cups sugar
- 1 Tbsp. salt
- 1 Tbsp. celery seed



1. Put cucumbers, onion and peppers in the Pick-A-Deli Container.
2. Heat vinegar, sugar, salt, and celery seed.
3. Pour over cucumbers, onions and green pepper.
4. Store in refrigerator.

## SPICY ASIAN CUCUMBER SALAD

½ cup rice vinegar  
2 Tbsp. sugar  
2 Tbsp. fresh lime juice  
2 Tbsp. minced fresh ginger  
1½ Tbsp. minced hot red chili (about 1 large chili)  
1 Tbsp. toasted sesame oil  
3 cucumbers, peeled, seeded, and cut crosswise into ¼ inch slices  
4 scallions, white and light green parts, sliced thin  
¼ cup packed fresh basil leaves, chopped  
Salt and pepper



1. Set Mandoline round knob to #3, triangular knob to "lock" and select the straight v-shaped blade insert. Using food guider, slice both cucumbers, discarding the ends. Transfer to Pick-A-Deli Container.
2. Bring vinegar and sugar to boil in saucepan over medium-high heat. Reduce heat to medium-low and simmer until mixture reduces by half, 5 to 6 minutes. Cool to room temperature.
3. Whisk in lime juice, ginger, chili, and sesame oil. Pour over cucumbers, add scallions, and basil; season with salt and pepper, and let sit for 10 minutes or up to 1 hour. Serve.

## SPICY PICKLES

10 garlic cloves, peeled  
¼ piece red onion, peeled  
2 cucumbers, cut in half  
1 tbsp. whole coriander seed  
1 tsp. crushed red pepper flakes  
¼ cup granulated sugar  
2 tbsp. kosher salt  
¾ cup white vinegar  
3½ cups hot water



1. In the base of the Chop 'N Prep, add garlic and onion. Cover and pull cord until roughly minced.
2. Assemble Mandoline with waffle blade, circular knob set to 7 and triangular knob set to "lock." Attach one piece of cucumber to food guider and slide down Mandoline to slice. Repeat with remaining cucumber pieces.
3. Transfer cucumbers and garlic-onion mixture to a medium bowl. Add coriander, red pepper flakes, sugar, salt and vinegar. Stir in hot water; continue stirring until sugar and salt dissolve.
4. Transfer ingredients and liquid to a Pick-a-Deli Container. Cover and refrigerate up to 7 days.

## SWEET PICKLES

4 garlic cloves, peeled  
¼ piece of red bell pepper  
2 medium cucumbers, cut in half  
½ red onion, peeled  
2½ cups granulated sugar  
2 tbsp. kosher salt  
1 tbsp. whole coriander seed  
¾ cup apple cider vinegar  
2½ cups hot water



1. In the base of the Chop 'N Prep, add garlic and bell pepper. Cover and pull cord until roughly minced.
2. Assemble Mandoline with circular knob set to 7 and triangular knob set to "lock." Attach one piece of cucumber to food guider and slide down Mandoline to slice. Repeat with remaining cucumber pieces. Attach onion to food guider and slide down mandoline to slice.
3. Transfer cucumbers, onion and garlic-bell pepper mixture to a medium bowl. Add sugar, salt, coriander and vinegar. Stir in hot water; continue stirring until sugar and salt dissolve.
4. Transfer ingredients and liquid to a Pick-a-Deli Container. Cover and refrigerate up to 7 days.