



Sizzling Summer Recipes

Hot Artichoke Spinach Dip - combine 1 **Simply Spinach Dip**, 1 can chopped artichoke hearts, 1 cup mayonnaise and 1 cup Parmesan cheese. Bake at 350 until bubbly. Serve with corn chips or pita bites.

Easy Un-Baked Alaska! Bake **Mississippi Delta Fudge Pie** as directed, smooth 4 to 5 cups of ice cream (Mint Chocolate Chip, Rocky Road, etc) on top of frozen pie. Cover with whipped topping, sprinkle with toasted almonds, wrap carefully and freeze until ready to serve with **Caramel Pecan Sauce!**

Garlic Potato Salad - Cook 4 cups small unpeeled red potatoes until done. Drain and mix warm potatoes with ½ cup mayonnaise and 1 Tbsp. **Chimmi Sauce**. Adjust seasonings to taste.

Sassy Chicken – Sprinkle thin strips of chicken breast with **Sassy Seasoning**. Heat lightly oiled skillet, saute chicken till seared and browned. Serve Sassy Chicken over cooked, hot pasta tossed with **Chimmi Sauce** to taste.

Jezebel'd Eggs - Cut boiled eggs in half lengthwise, remove yolks and mix with a little **Jezebel Sauce**, mayonnaise and a dash of **Sassy Seasoning Salt**. Fill eggs and refrigerate.

Chipotle Pork - Rub a Pork Loin with 2 Tbs. **Chipotle Sauce** and 2 tsp. lime juice, marinate 24 hours, roast in the oven or on the grill, and serve drizzled with pan juices

Beer Bread Bruschetta - cut baked **Tomato Basil Bread** (or **Roasted Onion Garlic**) into small slices, top with sliced Provolone or Swiss Cheese, ½ tsp. **Peach Pecan Pepper Preserves**, broil and serve hot.

Great Grilling Shrimp (or chicken) - marinate 1 lb. shrimp in 2 Tbsp. **Great Grilling Marinade** for 1 hour. Saute ½ sliced onion in 1 Tbsp. olive oil in a hot skillet for 2 minutes. Add marinated shrimp, toss and cook several minutes until done. Serve over hot pasta.



QUICK BITES for FANTASTIC FAST FOOD

Scrumptious Cole Slaw
Mix shredded cabbage with just a little **Vidalia Onion Dressing** to taste!

Top a slice of Brie with **Cranberry Chutney** to serve with crackers

Chimmi Tomatoes - Put thick slices of tomato on baking sheet. Spread each with ¼ tsp. **Chimmi Sauce** and sprinkle with Parmesan. Broil or grill till cheese is toasted!

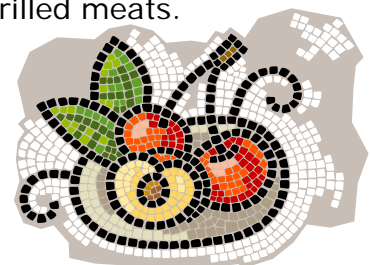
Glaze grilled pork chops with **Tangy Tomato Dressing** after cooking.

Serve Cherry Tomatoes (hollowed and drained) filled with **Simply Spinach Dip** or **Garlic Herb Dip**.

Lemon Cheese Cake Pie
Mix 8-oz. carton whipped topping with one **Lemon Almond Cheese Cake Ball** made as directed. Pile into graham cracker crust and refrigerate!

Bake **Apple Cake** as directed, cool and "ice" the cake with **Toffee Crunch Cheese Cake Ball!**

Make Peach or Apricot Salsa by mixing equal amounts of prepared **Suddenly Salsa** and peach or apricot jam! Great for dipping corn chips or over grilled meats.





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MEALS in MINUTES

You can enjoy **TWO** meals with just a few minutes in the kitchen! Prepare **Colonial Corn Chowder** and enjoy your meal with some **Bayou Beer Bread**! Then use "leftover" Chowder in this easy recipe!

Colonial Corn Chicken

4 cups **Colonial Corn Chowder**
6 to 8 chicken breasts
1 cup rice

Butter baking dish. Place chicken in dish, sprinkle rice over. Cover with 4 cups prepared soup.
Bake at 350 for about 40 minutes until rice is done.



Beef Pepper Steak

1 to 2 lbs. beef round steak
2 green bell peppers, sliced
1 red bell pepper, sliced (if available or another green)
1 large onion, sliced
½ cup **Great Grilling Marinade**
¼ cup cold water
2 Tablespoons cornstarch

Slice the beef in long thin strips. Put beef, peppers and onion in a non-stick skillet and cook on medium heat for 3 minutes. Add **Great Grilling Marinade**, stir and cover pan. Reduce heat to low and cook for about an hour until beef is tender. When ready to serve, mix water and corn starch and slowly stir into the pan to thicken the sauce. Serve over rice!

SCRUMPTIOUS SUMMER SALAD SUGGESTIONS

Vidalia Onion Salad Dressing:

Over sliced tomatoes with fresh basil.
Drizzle over fresh fruit salad.
With spinach, fresh citrus fruit, almonds.
Mix with chicken, grapes, almonds.
Mix with cool whip to garnish fruit salads.
Make pasta salad with diced bell peppers.

Lime Cilantro Dressing:

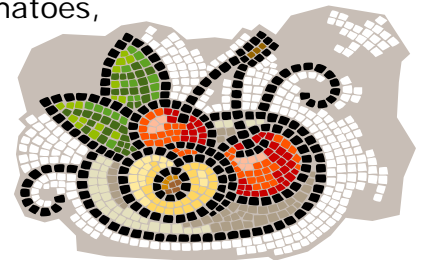
Over cucumbers and onions.
Pasta salad with onion, tomatoes, peppers.

Balsamic Salad Dressing:

Over sliced tomatoes, onion, mozzarella.
Spring mix, blue cheese, onion and tomato wedges.

Tangy Tomato Dressing:

With spinach, tomatoes,
Crispy Crumbles.
Toss with fresh citrus fruits.



Make a NEW SALAD DRESSING by mixing

Vidalia with **Cranberry Chutney**
Vidalia with **Chipotle Sauce**
Chipotle with **Ranch Dressing**

Tangy Tomato with **Balsamic**
Blue Cheese into **Balsamic**
Blue Cheese into **Vidalia**
Honey Mustard with **Vidalia**