

Appetizer Recipes with Village Eatinghouse Handcrafted Sauces!

Italian Stuffed Mushrooms

- 8 oz fresh, large mushroom caps
- 1/2 lb Italian sausage, cooked and drained
- 2 T **Village Eatinghouse Bold & Sassy Italian**
- 2 oz. shredded mozzarella cheese
- Fresh parsley
- Grated parmesan

Combine sausage, cheese and Bold & Sassy Italian. Fill each upside down mushroom cap with mixture and place on shallow baking sheet. Lightly sprinkle fresh parsley and grated parmesan and bake at 350° for 15 minutes.

Italian Sesame Spread

- 2 T sesame seeds
- 4 hard boiled eggs
- 1/2 c chopped celery
- 3 T mayonnaise
- 1 T **Village Eatinghouse Bright & Tangy Italian**
- 2 T minced onion

Toast sesame seeds in a shallow pan at 350* for 5 minutes. Shake occasionally for even browning. Combine all ingredients. Serve on warmed crusty French bread or bagel chips as a tasty appetizer.

Veggie Dip

Combine 1/2 cup mayonnaise, 1/2 cup sour cream and 1/4 Cup **Village Eatinghouse Italian Spice Phenomenon**. Dip veggies, chips, pretzels, Fritos, etc.

Italian BBQ Sauce

- 1 c ketchup
- 1 c water
- 1/4 c lemon juice
- 3 T Worcestershire sauce
- 2 T brown sugar
- 2 T cider vinegar
- 2 T **Village Eatinghouse Bright & Tangy Italian**

Combine and simmer all ingredients uncovered for 20 minutes, stirring regularly. Cool and use on chicken or pork on your BBQ grill. Use instead of ketchup in all of your favorite dishes and sandwiches.

Deviled Eggs

- 18 hard boiled eggs, halved lengthwise with yolks in separate bowl
- 1/4 c **Village Eatinghouse Bright & Tangy Italian**
- 2 T mayonnaise

Thoroughly combine Bright & Tangy Italian and mayonnaise with egg yolks. Use a spoon or pastry bag to fill egg whites. Sprinkle with paprika for color. Enjoy!

Tart Cherry Fruit Dip

- 8 oz container whipped topping
- 1/2 c **Village Eatinghouse Tart Cherry Poppy Seed**
- Fresh bite-sized fruit pieces

For a light fruit dip, simply mix whipped topping and dressing together. For a richer dip, use dressing alone.

Italian Popped Corn

Make popcorn as usual. While still hot, sprinkle **Village Eatinghouse Italian Spice Phenomenon** on and shake it up. A terrific and satisfying snack.

Marvelous Fruit Dip

- 8 oz container whipped topping
- 1/2 c **Village Eatinghouse Marvelous Poppy Seed Dressing**
- Bite-sized fresh fruit

For a tasty light fruit dip, just mix whipped topping and dressing together. For a twist on fruit salad, simply drizzle Marvelous Poppy Seed Dressing onto fresh fruit as a refreshing side dish.

Sultry & Smoky Chip and Veggie Dip

- 4 oz cream cheese (room temperature)
- 4 oz sour cream
- 4 oz **Village Eatinghouse Sultry & Smoky Italian**

Using a mixer, combine all ingredients thoroughly. Serve with your favorite chips and veggies. It's especially nice with hummus chips.

Sweet & Sour Italian Cream Cheese Dip

- 8 oz cream cheese, softened
- 4 oz **Village Eatinghouse Sweet & Sour Italian**

Combine both ingredients in a mixer until smooth. Use on veggie trays, for dipping pretzels and chips, or on your favorite sandwiches and wraps.