

# 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.

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## Italian Veggie Dip

- 1 - 8 oz package softened cream cheese
- 4 oz **Village Eatinghouse Sweet & Sour Italian**

Combine the softened cream cheese and 4 oz of our Sweet & Sour Italian. Use your mixer to thoroughly blend. Add more or less dressing to taste and desired consistency. Dip veggies, pretzels or chips.

## Bright & Tangy Pickled Egg

- 2 dozen hard boiled eggs
- 1 c apple cider vinegar
- 1 c sugar
- 1 c mustard
- 1 T **Village Eatinghouse Italian Spice Phenomenon**

Heat the apple cider vinegar, sugar, mustard, and Italian Spice Phenomenon over medium heat. Peel the eggs and add them to the brine in a glass container and let soak. Done in a day or so, and they keep well.

## Italian Beer Bread

- 3 c all-purpose flour
- 1/2 c sugar
- 1 1/2 tsp **Village Eatinghouse Italian Spice Phenomenon**
- 4 1/2 tsp baking powder
- 1 12 oz. can room temperature beer

Preheat oven to 375°. Mix together all ingredients. Put mixture into a lightly greased loaf pan and bake for about 45 minutes, until top has risen and is crusty brown. Makes 1 loaf.

## Candied Bacon

- 1 lb bacon
- Brown sugar
- **Village Eatinghouse Italian Spice Phenomenon**

Lay out slices of bacon on a baking sheet. Sprinkle our Italian Spice Phenomenon onto slices and brown sugar onto both sides. Massage the spices into the meat using your thumbs. Bake at 350° until crisp.

## Grilled Poppy Seed Pineapple

Use fresh pineapple and brush on our **Village Eatinghouse Marvelous Poppy Seed**. Grill on low and serve.

Try this with our Tart Cherry Poppy Seed, too!

## Italian Hummus

- 1 - 15 oz can Chick peas
- 1/4 c **Village Eatinghouse Sweet & Sour Italian**

Drain the can of chick peas and place them into food processor and slowly add the Sweet & Sour Italian. Enjoy!

Try this recipe using our Sultry & Smoky Italian for a little more kick!

## Pickled Onions

- 1 large red onion
- **Village Eatinghouse Sweet & Sour Italian**

Slice or dice your large red onion. Place onion in small saucepan and cover with Sweet & Sour Italian. Simmer until onions are well cooked.

## Italian Croutons

Cut/tear your favorite bread into cubes and put into a large mixing bowl. Drizzle **Village Eatinghouse Sweet & Sour Italian** and mix thoroughly into the bread until moist, not wet. Spread onto a baking sheet and bake at 350° for 30 - 45 minutes, gently stirring occasionally, until crisp.

## Candied Walnuts

Place 1 lb shelled walnuts into a mixing bowl and coat with 1 cup of **Village Eatinghouse Marvelous Poppy Seed**. Spread onto a baking sheet and bake at 350° for 45 minutes, stirring every 10 minutes.

Try it with our Tart Cherry Poppy Seed as well!

## Choco-Cherry Brownie

- 1 3/4 c flour
- 1/4 c cocoa
- 1 c sugar
- 1/2 c **Village Eatinghouse Tart Cherry Poppy Seed**
- 1 egg
- 14 oz sweetened condensed milk
- 1 c semi-sweet chocolate chips
- 1 c frozen chopped cherries
- 1/2 chopped chocolate chips

Blend flour, cocoa, sugar, Tart Cherry Poppy Seed and egg in food processor. Reserve 3/4 cup of that mixture for crumble later. Press mixture into a 9x13 pan and bake at 350° for 10 minutes. Heat milk & chocolate chips until melted and pour over baked crust. Top with cherries, chopped chocolate chips and the reserved crumble, bake for another 30 - 35 minutes.