

Dinner Recipes with Village Eatinghouse Handcrafted Sauces!

Bold & Sassy Italian BBQ Bacon Shrimp

- 1 lb medium shrimp
- 1 lb sliced bacon
- **Village Eatinghouse Bold & Sassy Italian**

Tightly wrap each shrimp with a half slice of bacon. Insert a toothpick through bacon and shrimp piece. Place on a baking sheet or on your BBQ grill for 10 minutes. Brush Bold & Sassy Italian onto each piece.

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.

Steak Rub

- Your favorite cut of beef or lamb
- Olive oil
- **Village Eatinghouse Italian Spice Phenomenon**

Prep the meat for grilling. Lightly coat/spritz with olive oil then rub Italian Spice Phenomenon into the meat to tenderize. Grill as desired and enjoy the flavor!

BBQ Chicken Pizza

- 1 pizza crust shell
- 1 small red onion, diced
- 8 oz package of three-cheese blend
- 4 oz. **Village Eatinghouse Bold & Sassy Italian**
- 2 skinless, boneless chicken breasts

Cook chicken breast until done and cut into thin strips. Coat with Bold & Sassy Italian. On pizza shell, spread Bold & Sassy Italian, red onion and chicken breast. Top with cheese blend and bake at 350° for 20 – 25 minutes.

Beef or Ham BBQ

- 1 lb thinly sliced roast beef or smoked ham
- 1 c **Village Eatinghouse Bold & Sassy Italian**
- 1 sweet onion, chopped

Place all ingredients into a slow cooker and heat on low
Eat on rolls for sandwiches or serve with a hearty side, like baked potatoes.

Slow-Roasted Pulled Pork

- Pork shoulder or butt
- 1 cup apple cider vinegar
- **Village Eatinghouse Italian Spice Phenomenon**
- Bold & Sassy Italian

Place pork into a roasting pan (skin side down). Add the ACV and liberally sprinkle Italian Spice Phenomenon over the meat. Cover with plastic wrap and aluminum foil. (Plastic wrap will not melt when covered with aluminum foil. It seals in the juices beautifully!) Roast overnight at 250°. Add our Bold & Sassy Italian for sandwiches or use just as is.

Marvelous Grilled Tuna

- 4 fresh tuna steaks
- 1/2 c diced cantaloupe
- 1/2 c diced honeydew
- 4 chopped fresh mint leaves
- 1/2 c **Village Eatinghouse Marvelous Poppy Seed**

Combine all ingredients except tuna steaks in a saucepan and heat thoroughly. Grill tuna steaks. Spoon dressing mixture onto cooked tuna steaks and enjoy!

Sweet & Sour Italian Meatloaf

- 2 lbs lean ground beef
- 1 c **Village Eatinghouse Sweet & Sour Italian**
- 3/4 c seasoned bread crumbs
- 1/2 c diced onions
- 1 egg, beaten

Combine all ingredients and place into a loaf pan. Bake at 325° for 50 minutes.

Sweet & Sour Italian Country Spare Ribs

- 2 lbs country style spare ribs
- 1 c **Village Eatinghouse Sweet & Sour Italian**

Place spare ribs into a baking pan and pour Sweet & Sour Italian over meat. Cover with plastic wrap and aluminum foil and bake at 325° approximately 45 minutes. (Plastic wrap will not melt with aluminum foil over it. It seals in the juices beautifully!) Try this with pork tenderloin or chops, too.

Dinner Recipes with Village Eatinghouse Handcrafted Sauces!

Best Oven Baked Chicken

- Boneless, skinless chicken breasts
- **Village Eatinghouse Italian Spice Phenomenon**
- Mayonnaise

Rinse raw chicken with water. Coat the chicken with Italian Spice Phenomenon. Place into shallow baking dish. Spoon dollops of mayonnaise across the top of the chicken and bake at 350° until internal temp reaches 165°.

Grilled Cherry Chicken

- 8 fresh boneless, skinless chicken breasts
- 1/2 c diced red onion
- 1/2 c diced red peppers
- 1/2 c **Village Eatinghouse Tart Cherry Poppy Seed**
- Dash lemon juice

Combine onion, peppers and 1/2 of dressing. Allow to sit for 1 hour. Grill chicken till just about done and brush with rest of Tart Cherry Poppy Seed. Use pepper and onion mixture as garnish on finished chicken.

Grilled Citrus Shrimp

- 12 large shrimp
- 1 c pink grapefruit juice
- 1 c chopped red onion
- 1 c pineapple
- 1/2 c **Village Eatinghouse Tart Cherry Poppy Seed**

Mix grapefruit juice and Tart Cherry Poppy Seed together. Toss with shrimp, onion and pineapple and grill over medium heat. Try as kabobs, too.

Smoky Salmon

- 4 salmon fillets
- 1 small red onion - quartered
- 4 oz **Village Eatinghouse Sultry & Smoky Italian**

Marinate the salmon fillets and onion together in 3 oz of the Sultry & Smoky Italian for at least one hour. Place on a med high grill for 10 mins. Flip and use the remaining ounce of dressing to brush onto the fillet... keep on the grill 5 more mins and enjoy!

Buffalo Mac n' Cheese

- 1lb elbow macaroni
- 1 1/2 sticks butter
- 1/2 c flour
- 1 lb Cooper Sharp Cheese – cubed
- Salt and pepper to taste
- 1/4 c Frank's Red Hot
- 1 c **Village Eatinghouse Sultry & Smoky Italian**

Cook elbow macaroni according to package directions. In a large saucepan, make a roux with the butter and flour. (Melt butter over low heat. With a whisk, slowly mix in the flour until it forms a paste.) Add water to desired consistency. Add cheese cubes, allow to melt over medium heat. Add all other ingredients. Place into a casserole dish and bake at 350° until brown and bubbly.

VILLAGE
Eatinghouse



HANDCRAFTED SAUCES

*Be creative with our sauces!
Try them on everything and
share your delicious discoveries
on our Facebook page!*

Clay & Melanie

    • 814-429-FOOD

www.BestDressingEver.com