



Italian Spice Phenomenon Recipes

by Village Eatinghouse

Amazing Potato Salad

- Red-skinned potatoes
- Mayonnaise
- **Village Eatinghouse Italian Spice Phenomenon**

Boil potatoes until tender but not mushy. Cut into bite-sized pieces and place into a mixing bowl. Mix mayonnaise with Italian Spice Phenomenon to taste. Once potatoes are cooled, gently stir mayonnaise mixture in with potatoes. Delicious and so simple!

Creamy Cole Slaw

- One head of cabbage
- Julienned carrots
- Mayonnaise
- **Village Eatinghouse Italian Spice Phenomenon**

Cut cabbage and julienne some carrots to your preference. Mix together. Add as much mayonnaise as needed/desired depending on the amount of cabbage. Mix Italian Spice Phenomenon into the mixture until desired level of flavor is achieved.

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!

Cheesy Veggie Bake

- Frozen veggie blend or your favorite fresh vegetables
- **Village Eatinghouse Italian Spice Phenomenon**
- A mixture of your favorite hard and soft cheeses, shredded
- 1/2 c milk

Crispy fried onions (like French's brand) Place veggies into a lightly greased casserole baking dish. Toss veggies with as much Italian Spice Phenomenon as you like. Add the mixture of cheeses on top of the veggies. Add a 1/2 cup of milk. Sprinkle crispy fried onions on top and bake for 45 minutes at 325°.

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.

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.

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°.

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 can room temperature beer

Makes 1 loaf. Pre-heat oven to 375°. Mix together flour, sugar, Italian Spice Phenomenon, baking powder and can of beer. Put mixture into a lightly greased loaf pan and bake for about 45 minutes, until top has risen and is crusty brown.

Cheesy Potato Casserole

- 4 lbs red-skinned potatoes
- 1/2 lb Cooper Sharp Cheese, cubed
- 1/2 white onion, diced
- 2 T **Village Eatinghouse Italian Spice Phenomenon**
- 2 c mayonnaise

Boil potatoes until soft, but not mushy. Cube the cooked potatoes. Place into a large mixing bowl. Gently stir in Cooper Sharp Brand Cheese (melts beautifully!) and onion. Add Italian Spice Phenomenon and mayonnaise. Mix together and place into a large, lightly greased baking dish. Bake at 350° for 30 – 40 minutes until golden brown. Enjoy!



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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.

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.

Pulled Pork

- 4 lbs Pork shoulder
- **Village Eatinghouse Italian Spice Phenomenon**
- Apple cider vinegar

Rub with Italian Spice Phenomenon. Place in roasting pan and douse with apple cider vinegar. Cover with plastic wrap and then foil. Bake at 250° over-night or at least 7 hours. Remove any bones and extra fat then use heavy gauge forks to pull apart the meat.

