

Side Dish Recipes with Village Eatinghouse Handcrafted Sauces!

Creamy Coleslaw Version 1

- 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.

Creamy Coleslaw Version 2

- 1 lb shredded cabbage
- shredded carrots (to your preference)
- **Village Eatinghouse Sweet & Sour Italian**
- 1/4 c mayonnaise

Place the shredded cabbage and carrots into a mixing bowl. Add our Sweet & Sour Italian and mayonnaise. Mix and serve.

Try using our Sultry & Smoky Italian or our Bright & Tangy Italian.

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!

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°.

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 Brand 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!



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

Clay & Melanie

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