



Sweet & Sour Italian Recipes

by Village Eatinghouse

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.

Awesome Pan-Seared or Grilled Chicken or Steak Salad

Marinate chicken breast or steak in **Village Eatinghouse Sweet & Sour Italian** for at least one hour or overnight. Meats are tenderized and ready to be placed in a heated pan or onto a prepped grill. (Throw remaining marinade away.) Assemble your favorite greens for salad. Cut cooked chicken or steak into slices and place atop your salad. Enjoy!

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.

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.

