



# Sweet & Sour Italian Recipes

by Village Eatinghouse

## Sweet & Sour 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!

## 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.





# more Sweet & Sour Italian Recipes

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## Sweet & Sour 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 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.

## Marinated Grilled Chicken Breast

- chicken breast
- **Village Eatinghouse Sweet & Sour Italian**

Pound out chicken breasts until uniform in thickness. Place into a Ziploc bag and add our Sweet & Sour Italian. Chill for an hour or overnight. Grill until internal temperature reaches 165°.

Use any of our sauces in this way.

## Sweet & Sour Creamy Coleslaw

- 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.

## 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.

