



Recipe Ideas

Phil's Secret Sauce launched in June 2020. The inspiration for my sauces came from growing up in Italy and Argentina, as well as extensive travels and exposure to incredible flavors, sauces, ingredients, and taste combinations. Friends affectionally call me the "Condiment King" so it was a natural progression to take that love and passion and continue the family tradition of creating innovative food products.

The secret ingredients for my sauces were perfected during our shelter-in-place where I was able to try many renditions, changing the quantities and even ingredients until I finally landed on the secret sauce balance, and hence Phil's Secret Sauce was born. - Philip Pillsbury III



These recipes and ideas came from lots of happy customers as well as my own kitchen. They are intended to highlight the many different ways you can enjoy Phil's Secret Chimichurri, Caesar Dip and Ragú alla Bolognese. Bon appetit!

A handwritten signature in black ink, appearing to read 'Phil Pillsbury III', written in a cursive style.

Chimichurri

Breakfast Recipes & Ideas



This perfect blend of fresh herbs and spices is a colorful and flavorful addition to any dish. Try it with meat, eggs, or fish and turn any meal into a spectacular one.

Omelet with Chimichurri

Drizzle chimichurri on top of an omelet or frittata. Great with breakfast potatoes.



Breakfast Sandwich

Chimichurri is an amazing condiment for your home made or store-bought favorite breakfast sandwich.

Eggs Chimidict

Simply replace hollandaise with Chimichurri

Chimichurri

Lunch Recipes

Chimichurri Marinated Chicken Caesar Salad

Marinate chicken breasts in Chimichurri. After grilling, slice and serve on top of a Caesar salad with Phil's Secret Caesar of course.



Panini Sandwich

Instead of mayonnaise or aioli, use Chimichurri as your Panini spread. One favorite is using Comté cheese and Porchetta on your Ciabatta bread. Another idea is Ciabatta bread, sliced chicken, smoked.

“ I dare you to put a little of Phil's chimichurri on some sourdough with smoked cheddar, sliced turkey and garden fresh tomatoes. Throw that in your panini maker and see if you will ever have anything else for lunch again! ”

Chimichurri

Appetizer Ideas & Recipes



Summer Sausage and Cheese Crackers

For a great snack, dabble a little chimichurri on a Triscuit or your favorite cracker with a slice of summer sausage and sharp cheddar cheese. Complement this by serving vegetables and the Caesar dressing as a dip.

Grilled Sausages and Chimichurri Dip

Grill your favorite sausages and slice. Serve with toothpicks and a bowl of Chimichurri.



Chimichurri Bruschetta

In a bowl, mix grilled corn kernels with sliced cherry tomatoes and julienned basil with some extra virgin olive oil, salt and pepper. Toast sliced sourdough bread and spread light layer of Chimichurri. Spoon the bruschetta mix and enjoy.

Dipping Sauce

Use your Chimichurri as a dipping sauce for grilled ciabatta or sliced baguette.

Chimichurri

Dinner Ideas & Recipes

Traditional Argentine Asado.

This is pretty simple. Grill your favorite rib-eye, NY Strip or Tomahawk, Flank. Slice and serve with a simple salad, freshly baked bread, and of course, Chimichurri.



Grilled Salmon with Chimichurri and grilled Corn in the Husk

The key to this preparation is to lightly coat the salmon (making sure you don't overpower the fish) with Chimichurri 30 minutes prior to grilling or broiling.

Meatloaf and Mashed Potatoes

Serve Chimichurri with your favorite meatloaf recipe.



Chimichurri

Dinner Ideas & Recipes



ChimiPizza

Instead of pizza sauce, use chimichurri as a base layer to create an exhilarating taste to your pizza. Use comté cheese, broccoli rabe and porchetta.

Chimichurri Sautéed Shrimp

Use the chimichurri as a sauté sauce with Shrimp and serve on a bed of rice or pilaf.



Cauliflower Steak

Carefully cut thick slices of a head of cauliflower and pan fry in Olive Oil. When done, drizzle some chimichurri for a great vegetarian meal.

Chimichurri

Dinner Ideas & Recipes

Chimitacos

Make your taco Tuesday dance like a salsa party by using Chimichurri with your favorite recipe.



Wagyu burger with Chimichurri on Brioche Bun

Take this incredibly tasty burger to the next level with a simple layering of Chimichurri to enhance the deep flavors of the meat on a fresh grilled brioche.

Sautéed Brussel Sprouts with Chimichurri and Pancetta

Slice brussell sprouts in half and sauté in a pan with chimichurri and pancetta or bacon pieces.

Caesar Dip & Dressing

Lunch Ideas & Recipes



Seared Ahi Tuna Burger with Caesar and Cole Slaw

Sear or grill ahi tuna steaks and serve on a brioche roll with an Asian coleslaw. Use the Caesar as the spread.

Salade Caesar Niçoise

Use Caesar as your dressing on a delicious seared Ahi Tuna Salade Niçoise. Assemble spring greens or chopped romaine salad with sliced ahi tuna, fingerling or petite potatoes, green beans, hard boiled eggs, anchovies, and tomatoes.



Caesar Dip & Dressing

Lunch Ideas & Recipes



Grilled Romaine Caesar Salad with Seared Salmon and Croutons

Slice a head of Romaine lettuce in half, and light oil. Place head halves on hot grill for a slight sear. Serve with seared salmon and croutons and drizzle Caesar over the top.



BLTAC (Bacon, Lettuce, Tomato, Avocado with Caesar Dip Spread)

Take the all-time classic sandwich to the next level by using Caesar Dressing instead of mayonnaise

“ Just wanted to let you know I tried the Chimichurri and Caesar Dressing. Loved both. Seriously they were both fantastic. People need to know how good they are. I’m usually opposed to jarred sauces but I would be happy to eat these any day. ” - @sactattooedfooddude

Caesar Dip & Dressing

Appetizer Ideas & Recipes

Burger Sliders with Caesar

For a great appetizer or heavy hors d'oeuvre, grill some burger slider and serve on Hawaiian



Caesar Deviled Eggs

Create a new and unique take on this classic appetizer by combining Phil's Secret Caesar Dressing with the yolks from a dozen eggs and sprinkle breadcrumbs and paprika on top after assembling.

Trader Joe's Everything but the Bagel Potato Chips with Caesar Dip

At the end of the day, nothing makes for a delicious and easy snack or appetizer than dipping your favorite potato chip in some Caesar Dressing



Caesar Dip & Dressing

Appetizer Ideas & Recipes

Grilled Summer Vegetables and Caesar Dip

In a large bowl, combine a mixture of Broccoli, Brussel Sprouts, Fennel, Carrots and Cauliflower with some EVOO. On a medium hot grill, use a grilling basket to char the vegetables and assemble on a serving platter with a bowl of Caesar dip. The vegetables will be gone in no time flat.



Broiled Halibut / Swordfish with Caesar Marinade

Use the Caesar as a marinade 30 minutes prior to broiling or grilling and add a distinctive flair to your favorite fish.

Caesar Dip & Dressing

Dinner Ideas & Recipes



Broiled Crab Cakes with Asparagus

Drizzle a small dollop of Caesar Dressing on your crab cakes along with a serving of asparagus for a light dinner



Lobster with Caesar or Chimichurri

Yes, I know, how can you mess with hot butter with this singularly delicious seafood, but when used sparingly, both the Caesar or Chimichurri add a very distinctive and unique flavor combination to your tasty morsels of lobster.

Caesar Dip & Dressing

Dinner Ideas & Recipes

Phil's Secret Croutons for your Caesar Salad (or just as a tasty snack)

What makes a Caesar salad even better? Phil's Secret Croutons!! Buy a ½ Dozen day-old bagels and tear them into little pieces into a mixing bowl. Drizzle with some olive oil and your favorite seasoning. Pre-heat oven to 400°. Spread out the bagel pieces on a baking pan and put them in oven for 10 minutes. Mix them around and bake for another 8-10 minutes. Allow to cool and store in air tight container. Use on top of your salad or simply dip them into some Caesar Dip for a great snack.



Pizza a la Caesar

Use the Caesar as a great dip for your crust

Ragú Alla Bolognese

Appetizer & Dinner Ideas & Recipes



Classic Northern Italian Style Lasagna

This lasagna eschews the more familiar ricotta cheese version with Béchamel. You can find many easy recipes to make this white sauce enhanced with salt and nutmeg. When combined with Phil's Secret Bolognese, you will be amazed at the flavor combination. Assemble the lasagna by layering in a buttered lasagna dish a thin layer of Bolognese, béchamel and a sprinkling of parmesan. Cover with a layer of cooked lasagna pasta and repeat until all ingredients have been used ending with a final layer of béchamel and parmesan cheese. Sprinkle some chopped parsley as a finishing touch. Since this will serve 8-12, ideally use two jars of Bolognese to assemble. Bake the lasagna covered with aluminum foil for 45 minutes, uncover and continue to bake for another 15 minutes, until golden brown. Allow to sit for 10 minutes before serving.

RAGÚ ALLA BOLOGNESE

Appetizer & Dinner Ideas & Recipes

Phyllo Cups filled with Bolognese

To make a truly delicious and easy passed appetizer, fill your favorite store-bought Phyllo Shells (Athens) with a small dollop of Bolognese. Sprinkle some parmesan cheese on top. Bake at 350 Degrees for 8-10 Minutes.



Fettuccini alla Bolognese

For the simplest use of Bolognese, serve fettuccini pasta (or any other favorite noodle) with a small amount of Bolognese (2-3 tablespoons per serving, as a little goes a long way) One jar should feed 4-6 people.

Bolognese Stuffed Bell Peppers

Preheat oven to 375 Degrees. Take jar of Bolognese and in a bowl, combine it with a ½ Cup of Cooked Rice (White or Wild), ¼ Cup of Parmesan Cheese. Cut 3 Red or Yellow Bell Peppers in half lengthwise and remove seeds. Fill the peppers with Bolognese mixture and drizzle with olive oil and top with remaining Parmesan cheese. Bake uncovered for 30 minutes and serve hot.