



RADA

CUTLERY

QUICK MIX

Volume 5

Recipes Using
Rada Quick Mixes

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GRILLING



Jamaican Jerk Chicken

with Fresh Mango Salsa

Ingredients

1 pkg. Jamaican Jerk Marinade
(prepared)

4 boneless, skinless chicken breasts

Fresh Mango Salsa

Ingredients

2 mangos, diced

1 jalapeño, minced (*seeds removed*)

½ medium red onion, finely chopped

¼ cup red bell pepper, diced

3 Tbsp. cilantro, chopped

3 Tbsp. fresh lime juice



Directions

Prepare Jamaican Jerk Marinade as directed and add chicken. Marinate for 30 minutes. Prepare Fresh Mango Salsa by combining all ingredients. Toss well and set aside.

Preheat grill over medium heat. Grill chicken breasts until an internal temperature of 160°F is reached or juices run clear. Remove breasts from grill and let stand 5 minutes. Top chicken with prepared salsa and serve.

Items Used

R127/W227 Super Parer to slice mangos, jalapeño, red pepper, and lime

R131/W231 French Chef Knife to chop cilantro and onion



Grilled BBQ Salmon

Ingredients

Olive oil as needed

4 skinless salmon fillets

BBQ Seasoning as needed

Directions

Brush oil on both sides of salmon fillets and season evenly with BBQ Seasoning.

Preheat grill over medium heat. Place salmon fillets on an oiled grill rack, skin side up. Grill on each side approximately 3 to 4 minutes, depending on thickness.

Items Used

R128/W228 Turnover to turn salmon on grill

Salmon is best served medium

(slight translucent center)



R128 Turnover

Cucumber Onion Dill Grilling Sauce

Ingredients

½ pkg. **Cucumber Onion Dill Dip Mix**

½ cup mayonnaise

½ cup plain yogurt

Juice from 1 lime

4-6 salmon fillets or steaks

Directions

Combine dip mix, mayonnaise, yogurt, and lime juice. Mix well. Grill, broil, or bake the salmon. Brush fish with sauce before serving. Serve extra on the side for dipping.

Items Used

R117/W217 Handi-Stir to mix all the ingredients



GRILLING



Grilled Four Pepper Pork Chops

Ingredients

1 pkg. Four Pepper Marinade
(prepared)

2 Tbsp. Worcestershire sauce

4 Porterhouse cut pork chops,*
about 1-inch thick

Directions

Combine Marinade and Worcestershire sauce. Add pork chops and marinate for 30 to 60 minutes in a resealable bag. Remove chops from bag and discard marinade. Preheat grill over

medium heat. Place chops on grill and cook to an internal temperature of 145°F. Remove from grill and let stand, tented with foil, for 10 minutes.

** Pork tenderloin may be substituted for pork chops.*

Items Used

B314 Heavy-Duty Tongs to turn chops on the grill



GRILLING TIPS

- Preheat grilling surface to 400-450° for best results.
- To grease your grilling surface, use a paper towel dipped in cooking oil; to clean, use Grill Brush or crumpled foil.
- Let food rest before serving: 5 minutes for smaller cuts (steak) and 15 minutes for larger cuts (roast).



Jamaican Jerk Shrimp

with Watermelon Pico de Gallo

Ingredients

1 lb. medium shrimp, peeled and deveined

1 pkg. Jamaican Jerk Marinade
(prepared)

Wooden skewers, as needed

Watermelon Pico de Gallo

Ingredients

1 mango, diced

3 cups watermelon, diced

1 jalapeño, minced (*seeds removed*)

½ medium red onion, finely chopped

¼ cup red bell pepper, diced

3 Tbsp. cilantro, chopped

3 Tbsp. fresh lime juice

Directions

Add shrimp to Marinade. Marinate for 30 minutes. Prepare Watermelon Pico de Gallo by combining all ingredients and set aside. Remove shrimp from marinade and place on skewers. Preheat grill over medium heat. Grill for approximately 2 minutes per side (*do not overcook*). Serve shrimp with Watermelon Pico de Gallo.

Items Used

R102/W202 Peeling Paring to peel and devein shrimp and remove seeds from the jalapeño

R134/W234 Cook's Knife to dice, chop and mince the fruits and vegetables

R134 Cook's Knife

VEGGIES



Oven-Baked Potato Wedges

Ingredients

3 large baking potatoes

¼ cup vegetable oil, divided

2 tsp. Burger & Fry Seasoning

Directions

Preheat oven to 450°F. Heat a Half Sheet Pan in the oven.

Cut potatoes in half, then cut each half into four wedges. Place the wedges in a big bowl and add 3 Tbsp. of the oil; toss to coat evenly. Add Burger & Fry Seasoning and toss again. Remove heated pan from oven and drizzle with the remaining 1 Tbsp. oil. Place the potatoes on the pan in a single layer; bake for 15 minutes. Remove from the oven, flip potatoes, and bake 15 minutes more, until golden brown and crisp.



Stuffed Jalapeños

Ingredients

1 pkg. Chili con Queso Dip Mix

8 oz. cream cheese (*softened*)

12 large jalapeños

6 strips bacon (*cooked crisp and chopped*)

Directions

Preheat oven to 400°F. Combine Dip Mix with cream cheese; blend until smooth. Cut jalapeños in half lengthwise and remove seeds. Spoon cream cheese mixture into jalapeños and place on a sheet pan. Bake for 10 minutes, until tender. Top with bacon.

Items Used

R127/W227 Super Parer to slice and remove seeds from jalapeños

6022 Half Sheet Pan for baking



Stuffed jalapeños may be grilled by placing directly on grill until tender (*about 5 minutes*).



Four Pepper Bacon-Wrapped Asparagus

Ingredients

6-8 strips thinly sliced bacon
1 bunch asparagus (*trimmed*)

1 pkg. Four Pepper Marinade
(*prepared*)

Directions

Wrap a strip of bacon around 3 of the asparagus spears, starting at the bottom and ending at the top; repeat with remaining bacon and asparagus. Place in a rimmed pan, pour marinade evenly over the top, and marinate for 30 minutes.

Preheat grill over medium heat. Discard marinade and place asparagus bundles

directly on grill. Grill on all sides until bacon is slightly crisp (*watch for flare-ups*).

Items Used

R142/W242 Serrated Paring knife to trim asparagus



R142 Serrated Paring knife with Super Fine Serration!



LUNCHES



Smoked Turkey Panini

Ingredients

- 1 loaf Italian or French bread
- 1 pkg. Applewood Smoked Bacon Dip Mix** (*prepared*)
- 1 lb. thinly sliced smoked turkey
- 2 tomatoes (*sliced thin*)
- 8 slices Swiss cheese
- Olive oil as needed
- Aluminum foil as needed

Directions

Cut bread into $\frac{3}{4}$ "-thick slices. Spread Applewood Smoked Bacon Dip generously on each slice of bread. Build the panini sandwiches with turkey, tomatoes, and cheese. Heat a non-stick skillet over medium-high heat. Brush top of bread slices with

oil and place oil side down in skillet. Oil top side of bread then cover with aluminum foil. Place another skillet on top of foil and press down. Heat for 2 to 3 minutes, leaving skillet on top. Remove skillet and foil, then carefully flip the sandwiches. Replace the foil and skillet. Heat 2 to 3 minutes more.

Items Used

- R136/W236** 6" Bread Knife to slice bread
- R135/W235** Party Spreader to spread dip
- R126/W226** Tomato Slicer to slice tomatoes





Fish Tacos with Sriracha Ranch Slaw

Slaw Ingredients

1 pkg. Sriracha Ranch Dip Mix

1½ cups mayonnaise

½ cup sour cream

1 (10 oz.) pkg. shredded cabbage

1 red bell pepper (*sliced thin*)

1 Roma tomato (*seeds removed, sliced*)

1 large jalapeño (*seeds removed, sliced*)

Slaw Directions

Combine Dip Mix, mayonnaise, and sour cream; mix well. Add remaining ingredients and mix until incorporated. Cover and refrigerate.

Items Used

R102/W202 Peeling Paring to cut avocado

Taco Ingredients

1½ lbs. salmon, mahi mahi, or any other fish that is suitable to grill (*divided into 3 oz. portions*)

Olive oil

Salt and pepper

8 taco size flour tortillas

1 avocado (*sliced*)

2 limes (*cut in wedges*)

Taco Directions

Preheat grill to medium heat or oven to 350°F. Brush fish with oil; season with salt and pepper. Place on well-oiled grill; cook to desired doneness. Heat tortillas on grill. Divide slaw and fish among tortillas. Add avocado and lime wedge.

HOT DISHES



Buffalo Chicken Chili Casserole

Ingredients

1 pkg. Buffalo Dip Mix

2½ cups water

2 Tbsp. butter or margarine

2 cups shredded rotisserie chicken*
(skin and bones removed)

½ cup sour cream

1 (10 oz.) can diced tomatoes with
green chiles

1 cup instant rice

Topping

1 cup shredded cheddar cheese

Corn chips (as needed)

* Diced cooked chicken may
be substituted.

Directions

Preheat oven to 350°F. In a saucepan, combine Dip Mix, water, and butter; blend well. Bring to a boil, stirring often. Remove from heat and stir in chicken, sour cream, and tomatoes with green chiles. Evenly spread uncooked rice into a large casserole dish. Ladle soup mixture over rice. Bake for 30 minutes or until water is absorbed. Remove casserole and top with cheese and corn chips. Bake an additional 5 minutes. Let stand 10 minutes before serving.

Items Used

W961 non-scratch Slotted Spoon to stir ingredients in saucepan

W963 non-scratch Ladle to ladle soup mixture over rice



Buffalo Mac & Cheese

Ingredients

- 8 oz. uncooked elbow macaroni
- 1 pkg. Buffalo Dip Mix**
- 8 oz. cream cheese (*softened*)
- ½ cup ranch dressing
- 1 (10 oz.) can cream of mushroom soup
- ½ cup milk
- 1 (10 oz.) can diced tomatoes with green chiles (*drained*)
- 1 cup shredded cheddar jack cheese

Topping

- ½ cup bread crumbs
- 2 Tbsp. butter (*melted*)

Directions

Preheat oven to 350°F.

Cook macaroni as directed; drain. In a saucepan, combine remaining ingredients (*except for topping*) and heat just to distribute evenly. Stir in the cooked pasta and transfer to an 8 x 8" baking pan. Bake for 30 minutes. Combine butter and bread crumbs and distribute evenly over casserole. Bake 10 minutes more. Let stand 10 minutes before serving.

Items Used

W960 non-scratch Basting Spoon to stir ingredients in saucepan and to serve



HOT DISHES



Cheddar Jalapeño Cornbread

Ingredients

- 1 (15 oz.) box corn muffin mix
- 1 pkg. Jalapeño Cheeseball Mix**
- $\frac{2}{3}$ cup milk
- 1 large egg
- 1 cup frozen corn (*thawed*)

Directions

Preheat oven to 375°F. Combine all ingredients and blend until batter is smooth. Grease an 8 x 8" baking pan and pour batter into pan. Bake 30 to 35 minutes or until a knife inserted in center comes out clean and cornbread is golden brown.

Spinach Artichoke and Crab Bake,

Ingredients

- 12 oz. pasta (*bowties, penne, etc.*)
- 1 pkg. Spinach Artichoke Dip Mix**
- 2 (8 oz.) pkgs. cream cheese (*softened*)
- $\frac{1}{2}$ cup sour cream
- $\frac{1}{2}$ cup milk
- $\frac{1}{2}$ tsp. each salt and pepper
- 1 (9 oz.) jar artichokes (*drained*)
- 2 cups shredded cheddar cheese
- 12 oz. imitation crab (*chopped*)
- 1 cup fresh spinach leaves
- $\frac{1}{2}$ cup grated Parmesan cheese

Directions

Preheat oven to 350°F. Cook pasta as directed. While pasta is cooking, combine remaining ingredients in a large bowl and mix well. Stir in cooked, drained pasta and place in a 9 x 13" casserole dish. Bake for 30 minutes.





Cheesy Garlic Jalapeño Chicken

Ingredients

3-4 boneless skinless chicken breasts
(cut in half crosswise)

1 tsp. vegetable oil

4 oz. cream cheese (softened)

1 pkg. Jalapeño Cheeseball Mix

8 oz. sour cream

1 (4 oz.) can diced green chiles

1 cup shredded cheddar cheese

Sliced green onions

Directions

Preheat oven to 350°F. Place chicken breasts between plastic wrap and pound thin. In a non-stick skillet over medium-

high heat, brown chicken in oil, a few minutes per side; transfer to a casserole dish. In a skillet, combine cream cheese, both packets from Cheeseball Mix, sour cream, and green chiles. Cook over low heat, stirring constantly until smooth. Pour mixture over chicken and add cheese. Bake for 10 minutes and top with green onions.

Items Used

R104/W204 Utility/Steak Knife
to cut chicken

R110/W210 Carving Fork to turn
chicken while browning

R114/W214 Spatula for serving



R110 Carving Fork

DESSERTS



Frozen Chocolate Chip Cookies

Ingredients

1 pkg. Cookie Dough Sweet Dip Mix

8 oz. cream cheese (*softened*)

12 chocolate chip cookies

Directions

Blend Dip Mix with cream cheese; evenly spread the mixture onto six cookies. Top with remaining cookies and wrap individually. Place in freezer for at least 2 hours before serving.

Items Used

R117/W217 Handi-Stir to mix ingredients

R135/W235 Party Spreader to spread mixture onto cookies

No-Bake Cheesecake

Ingredients

8 oz. cream cheese (*softened*)

1 pkg. White Chocolate Raspberry, Key Lime, or Island Coconut Sweet Dip Mix

½ cup sour cream

1 cup whipped topping (*thawed*)

1 (9") graham cracker or chocolate cookie pie crust

Directions

Beat cream cheese until smooth. Add Dip Mix and sour cream and blend until smooth. Fold in whipped topping. Spoon into prepared pie crust. Cover and refrigerate one hour before serving. (*Optional: Garnish with whipped topping, chocolate shavings, or fresh fruit.*)

Items Used

R116 Serverspoon to fold in whipped topping

R120/W220 Serrated Pie Server to serve cheesecake





Fresh Fruit Pizza

Ingredients

- 1 (16 oz.) tube refrigerated sugar cookie dough
- 8 oz. cream cheese (*softened*)
- ½ pkg. **Island Coconut Sweet Dip Mix**
- 2-3 cups sliced fresh fruit (*strawberries, kiwi, mandarin oranges*)

Directions

Spread cookie dough onto a round baking stone and bake according to package directions. Remove from oven and let cool. Blend together Dip Mix and cream cheese. Spread mixture evenly over cooled cookie. Layer fruit over cream cheese. (*Optional: Sprinkle toasted coconut over fruit.*)

Items Used

R101/W201 Regular Paring to slice fruit

Cinnamon Rolls

Ingredients

- ½ cup **Cinnamon Roll Sweet Dip Mix** (*use full pouch for double recipe*)
- 8 oz. cream cheese (*softened*)
- 2 (8 oz.) tubes refrigerated crescent dough sheets
- 1 cup powdered sugar (*sifted*)
- ½ tsp. vanilla
- 1 - 1½ Tbsp. milk

Directions

Preheat oven to 375°F and grease an 8" round cake pan. Blend the Dip Mix with cream cheese. Unroll dough from one tube, pressing edges straight. Spread half the cream cheese mixture over the dough; roll up, starting from a short side. Slice into eight pieces; repeat with remaining dough and cream cheese. Place rolls into the pan, sides touching. Bake for 25 minutes or until golden brown. Mix last three ingredients and drizzle over rolls.

Items Used

- B311 Mixing Spoon to mix filling
- B310 Flexible Spatula to spread filling





Many more Quick Mix Recipes available at www.RadaQuickMixRecipes.com.



Chipotle Tortilla Wraps made with Chipotle Dip Quick Mix.



Key Lime Tart made with Key Lime Sweet Dip Quick Mix.



Bacon Candy made with Sweet Hickory BBQ Seasoning.



Garlic Citrus Pepper Picnic Chicken made with Zesty Lemon Pepper Seasoning.



Garlic Parmesan Spread made with Scampi Sauce Quick Mix.



Carne Asada Tacos made with Mexican Seasoning.

The ingredients and nutritional information for each Quick Mix is available at www.RadaQuickMixRecipes.com.

