



SAUCES DIPS & TOPPINGS



CHIPOTLE

CHEESY SAUCE

- 8 oz sharp cheddar cheese,
- 12 oz can evaporated milk,
- 1 TB corn starch
- 4 tsp canned chipotle peppers
- 2 tsp hot sauce

Hand shred cheese. In a medium sized bowl, toss cheese with corn starch until well coated. Transfer cheese mixture to medium sauce pan.

Add 1 cup of the evaporated milk, the chipotle peppers and the hot sauce. Cook over low heat, stirring constantly.

Continue to cook and stir until cheese is melted. Add the remaining evaporated milk slowly, stirring until well blended and heated through.

Great with french fries, nachos, tacos and baked potatoes.

SWAMP SAUCE

EASY & SPICY

- 4 TB chili tomato sauce
- 3 TB mayo
- 3 TB Frank's hot sauce
- 2 TB BBQ sauce (any)
- 2 TB mustard
- 1 TB Worcestershire sauce
- 1/2 tsp minced garlic
- 1/2 tsp paprika
- 1/4 tsp black pepper

Whisk all ingredients together in a small bowl. Refrigerate any left overs.

Use as a dip for chicken strips or a spicy burger topping.





RUSSIAN HORSERADISH SAUCE

- 1 cup mayo
- 1/4 cup chili sauce
- 4 TB dill pickles, finely chopped
- 4 tsp prepared horseradish
- 1/2 tsp black pepper
- 1/2 tsp onion powder
- 1/8 tsp garlic powder

Stir together all ingredients. Let rest for 15 minutes for the flavors to blend. (You can reduce the amount of horseradish to your preference.)

Use generously on Reuben sandwiches. Also excellent with roast beef or turkey.

APRICOT

GRILLING GLAZE

- 3/4 cup apricot preserves
- 1/2 cup dried apricots chopped
- 4 TB chicken broth
- 2 TB spicy brown mustard
- 2 TB soy sauce
- 2 tsp lemon zest
- 1/2 tsp red pepper flakes
- 1/2 tsp pepper
- 1/4 tsp salt
- 1/4 tsp garlic powder

In a medium bowl, combine the apricot preserves, chopped apricots, 4 tablespoons of the chicken broth.

Stir in the mustard, soy sauce, lemon zest, pepper flakes, salt, pepper and garlic powder.

Brush on chicken or pork while grilling. You can easily turn the leftovers into a serving sauce by adding more broth and simmering for 5 minutes.

TANGY TIGER

BBQ SAUCE

- 1/2 cup BBQ sauce of choice
- 1/2 cup ketchup
- 1/4 cup pineapple juice
- 2 TB butter
- 2 TB brown sugar
- 1 TB yellow mustard
- 1 TB Sriracha
- 1 tsp BBQ dry rub
- 1/2 tsp black pepper
- 1/4 tsp cayenne
- 1/4 salt

Melt butter in a sauce pan. Stir in BBQ sauce, ketchup, brown sugar, mustard, Sriracha, dry rub, cayenne, salt, and black pepper. Stir and cook on medium heat until smooth and bubbly. Slowly add pineapple juice and stir until desired consistency. Reduce heat to low; simmer for 15 minutes stirring occasionally.

Perfect with pulled pork, pork chops, or anything you need BBQ sauce on.

HONEY

CINNAMON SYRUP

- 1/3 cup honey
- 1/3 cup light corn syrup
- Juice of half a lemon
- 1 TB butter
- 1/2 tsp finely grated lemon zest
- 1/2 tsp ground cinnamon

In a small bowl, combine honey, corn syrup, lemon juice, butter, and cinnamon. Microwave in 15 second increments, stirring after each. Continue until butter is melted through. Serve warm

This syrup is amazing on hot buttered pancakes or waffles.



CILANTRO & LIME

SOUR CREAM DIP

- 1 cup sour cream
- 2 TB fresh chopped cilantro
- 1 TB fresh lime juice
- 1/8 tsp garlic powder
- 1/8 tsp black pepper

In a small bowl, combine all ingredients until well blended.

The best taco topping ever.

HOT MUSTARD

HOT DOG TOPPING

- 5 TB yellow mustard
- 4 TB BBQ sauce
- 1 1/2 TB Italian dressing
- 1 TB brown sugar
- 1 tsp hot sauce
- 1/2 tsp paprika
- 1/4 tsp black pepper

Stir together all ingredients in a small bowl.

Mouth-watering topping for hot dogs and bratwurst.

GUACAMOLE

THE FRESHEST

- 4 large ripe avocados
- 1 tomato, diced
- 1/2 cup onion, finely diced
- 1 lime, zested and juiced
- 1 TB chopped fresh cilantro
- 1/2 tsp minced garlic
- 5 shakes Frank's hot sauce
- Salt & pepper to taste

Slice avocados in half and remove pits. Scoop the avocado into a medium sized bowl. Add 1 teaspoon of the lime zest to the avocados. Stir in the lime juice.

Add tomato, onion, cilantro, garlic, hot sauce, salt and pepper. Mash the large chunks with a fork, but leave some of them. Stir all ingredients well to combine.

By far the best guacamole ever. Fresh and zesty, great with chips and your favorite Mexican dishes.

WHISKEY

WHIPPED CREAM

- 1 cup cold heavy whipping cream LESS 2 Tablespoons
- 2 TB whiskey
- 2 TB sugar

Place a METAL bowl & whisk in freezer for 15 minutes. Add ingredients to bowl. Whisk quickly for 5 minutes until soft peaks form.

Serve with pie or hot coffee.

HONEY

VINAIGRETTE

- 2 TB dry Italian dressing mix
- 3 TB vegetable or olive oil
- 1 TB white vinegar
- 3 TB water
- 1/2 TB Italian seasoning blend
- 1/4 tsp black pepper
- 1/2 TB minced garlic
- 2 TB mayo
- 2 TB honey

Add all ingredients to a jar. Seal with lid and shake.

Fast & easy salad dressing.

HOT HAM

SKILLET DIP

- 2 cups diced ham
- 12 oz cream cheese
- 1 1/3 cups sharp white cheddar, shredded
- 1 1/3 cups cheddar, shredded
- 1 1/3 cups Monterrey Jack, shredded
- 1 onion, thinly sliced
- 3 TB butter
- 3 green onions, finely chopped
- 4 TB milk
- 2 TB Frank's hot sauce
- 1/2 tsp paprika

Preheat oven to 350 degrees. In a cast iron skillet, cook diced ham in 1 tablespoon of butter until browned. Set aside. In same skillet, cook onions in remaining butter until brown.

Over low heat, stir in cream cheese. Add rest of ingredients, stir well to combine. Place skillet into oven. Bake for minutes.

Serve hot with chips, crackers, pitas or toasted bread.

STEAK BUTTER

GARLIC AND HERB

- 1 stick salted butter, softened
- 1 heaping TB minced garlic
- 1/2 tsp of your favorite seasoning blend
- 1/4 cup chopped fresh cilantro
- 1/4 cup chopped fresh parsley

Combine all ingredients. Place on waxed paper. Fold the wax paper over the butter mixture, and gently roll to form a log.

Twist the ends of the wax paper, and place in the refrigerator to harden. Once hardened, unroll, slice and serve.

Melted on top of a juicy, grilled steak, this is awesome.

FRESH PICO

DE GALLO

- 1 cup chopped white onion
- 1 cup chopped fresh tomato
- 1/2 fresh jalapeno, seeded and finely chopped
- 1/2 cup fresh cilantro, chopped
- 1/4 tsp salt

In a medium sized bowl, combine all ingredients well.

Let sit at room temperature for at least 30 minutes before serving, stirring occasionally.

Fresh and full of flavor, this pico is great with tacos, fish, chicken or chips.

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