

# Sauce & Marinade Serving Suggestions

## *Meatloaf*

### **Peppercorn Demi Glace Meatloaf**

Serves 4

#### Ingredients:

- 1 bottle **Wildly Delicious Peppercorn Demi Glace Finishing Sauce**
- 1 pound ground beef
- 1 cup minced shallots
- 1/2 cup minced green peppers
- 1/4 portabella mushrooms
- 1 tablespoon chopped garlic
- 2 eggs
- 1/2 cup heavy cream
- 3/4 to 1 cup bread crumbs
- Salt and fresh ground black pepper

Preheat the oven to 350 °F.

In a large bowl, mix beef, onions, peppers, garlic, eggs, cream, and bread crumbs. Blend thoroughly. Season the mixture with salt and pepper. Shape the mixture into a loaf and place in the prepared pan. Pour the Peppercorn Demi Glace Finishing Sauce over the top and place in the oven. Place in the oven and bake for about 1 to 1 ½ hours, basting occasionally.

Remove pan from the oven. Using a long spatula, remove the meat loaf from the pan. Slice the meatloaf in to 8 pieces. Serve two slices of meat loaf per person with a spoonful of Peppercorn Demi Glace.

## **Applewood Smoked Meatloaf with 5-Year Aged White Cheddar**

Serves 8-10

Ingredients:

- 1 bottle **Wildly Delicious Applewood Smoked Barbecue Sauce**
- 5 pounds lean ground beef
- 6 slices stale of bread, crushed into bread crumbs
- 1 cup diced red onions
- 1 cup diced green peppers
- 1 tsp minced garlic
- 4 eggs
- 1 tsp black pepper
- 1/2 tsp salt
- 2 tsp Wildly Delicious Steak & Barbecue Spice Rub
- 1 (12 oz) jar beef gravy
- 1 cup shredded 5-year aged white cheddar

Preheat oven to 370 °F.

In a large mixing bowl, combine beef, bread crumbs, onions, green peppers, garlic, eggs, black pepper, salt, Steak & Barbecue Spice Rub, beef gravy, and white cheddar. Mix thoroughly.

Shape the mixture into a loaf and place in a roasting pan. Cover the pan with aluminum foil, and bake for 1 1/2 hours.

Remove the roasting pan from the oven and take off the aluminum foil. Spread the top and sides of the meatloaf with Applewood Smoked Barbecue Sauce. Roast, uncovered, for an additional 15 to 20 minutes.

Let meatloaf stand for 10 minutes before serving.

## Miso & Honey Hoisin Pork Meatloaf with Red Wine Gravy

Serves 6

Ingredients:

1/2 cup **Wildly Delicious Honey Hoisin Grilling Marinade**

2 tbsp canola oil

2 tbsp minced garlic

1 tsp minced ginger

2 tbsp black bean paste

4 carrots, peeled and diced

2 tbsp sesame seeds

3 stalks celery, diced

2 red onions, diced

1 eggplant, diced

2 cups cooked basmati rice

2 pounds lean ground pork

4 eggs, lightly beaten

Salt and black pepper

Preheat oven to 350 °F.

In a large sauté pan heat oil until hot but not smoking. Add garlic, ginger and black bean paste. Stir. Add carrots, celery, red onions, eggplant and season with salt and pepper. Add Honey Brown Hoisin Grilling Marinade and continue to stir. Remove from heat. When the mixture is cooled, add cooked rice, pork and eggs. Mix thoroughly. Shape the mixture into a loaf and place in a greased roasting pan. Bake in oven for 45 to 60 minutes.

Red Wine Gravy:

1 tbsp minced garlic

2 tbsp sesame seeds

2 cups red wine

2 cups vegetable stock

2 tablespoons soy sauce

2 tbsp flour

1/2 tsp fresh black pepper

In a large saucepan, heat oil over medium-high heat. Add sesame seeds and lightly toast.

Add the wine, vegetable stock, pepper, and garlic. Combine soy sauce with flour and add to mixture. Bring to a boil, and cook, stirring occasionally, for 5 minutes. Reduce to medium heat and simmer for about 10 minutes. Remove from heat and spoon over sliced meatloaf.

## Gourmet Burger

### **Applewood-Smoked Gourmet Beef Burgers with Caramelized Onions & Swiss**

Serves 4

#### Ingredients:

1/2 cup **Wildly Delicious Applewood Smoked Barbecue Sauce**, additional sauce for burgers  
1 1/2 lb lean ground beef  
3 tbsp fresh basil leaves, chopped  
2 shallots, finely chopped  
salt and black pepper, to taste  
4 crusty buns, toasted  
4 slices of Swiss cheese  
1/2 cup spinach

#### Caramelized Onions:

2 tbsp unsalted butter  
2 cups yellow onions, peeled and very thinly sliced

Melt butter in a medium sauté pan over medium-high heat. Add onions and lower heat to medium-low. Cook slowly, stirring occasionally, until golden brown and caramelized, about 45 minutes to 1 hour. Set aside.

Preheat grill barbecue or grill (medium high heat).

Combine ground beef with Applewood Smoked Barbecue Sauce, basil, shallots, salt, and pepper. Form into 4 large patties. Brush grill with olive oil. Cook patties 5 minutes on each side for medium rare. During the last 2 minutes of cooking place Swiss cheese slices on top of burgers and toast buns. Allow cheese to melt. Remove burgers from grill and place on toasted buns. Top with additional sauce, spinach and caramelized onions.

## Peppercorn Demi Glace Sirloin Burgers with Balsamic Mayo

Serves 4

Ingredients:

1/4 cup **Wildly Delicious Peppercorn Demi Glace Finishing Sauce**

1/2 cup onion, finely chopped

1 1/2 lb ground lean sirloin

1 tbsp olive oil

4 ciabatta buns, halved

6 Shitake mushrooms, thinly sliced

1/2 cup diced red onion

salt and pepper

4 slices Gorgonzola

3 tbsp 5-year aged Balsamic vinegar

1/2 cup mayonnaise

Coarse black pepper

1/4 lb watercress

Preheat grill barbecue or grill (medium high heat).

Combine ground sirloin with Peppercorn Demi Glace Finishing Sauce, onions, salt, and pepper. Form into 4 large patties. Brush grill with olive oil.

Grill or barbecue burgers 4 to 5 minutes per side.

Heat a small sauté pan over medium-high heat. Add 1 tbsp olive oil and season mushrooms and red onions with salt and pepper to taste. Sauté the vegetables just until tender about 3-5 minutes. Remove from heat.

Just before removing burgers from grill or barbecue add onion and mushroom mixture. Top with a spice of Gorgonzola and allow it to melt, about 2-3 minutes.

Combine balsamic vinegar, mayonnaise and coarse cracked black pepper in a small dish.

To assemble, place burgers with onion/mushroom mixture and Gorgonzola cheese on bun bottom. Slather tops of buns with Balsamic black pepper mayonnaise and watercress.

## Ginger & Honey Sesame Burgers with Asian Coleslaw

Serves 4

Ingredients:

1/2 cup **Wildly Delicious Honey Brown Hoisin Grilling Marinade**, plus 2 tbsp  
1 1/4 pounds lean ground beef  
1 tsp chopped ginger  
1 egg  
1 tbsp fresh lime juice  
2/3 cup bread crumbs  
1 tsp Asian hot chilli sauce  
2 green onions, thinly sliced  
1/2 tsp salt  
Olive oil  
4 sesame buns, split

Prepare grill or barbecue.

Combine Honey Brown Hoisin Grilling Marinade and ginger in a small bowl. Set glaze aside.

In a large bowl, combine, ground beef, egg, lime juice, hot chilli sauce, green onions, and salt. Mix thoroughly. Stir in bread crumbs. Coat hands with vegetable oil and form 4 patties.

Brush grill with olive oil and grill patties until browned on bottom, about 3 minutes. Turn patties and brush cooked side with glaze. Cook 3 minutes, turn, and brush other side with glaze. Grill just until done, about 4 to 6 minutes, turning and brushing with glaze frequently. During the last few minutes of cooking toast buns, cut side down, on outside of grill.

Asian Cole Slaw

2 cups fresh green cabbage slaw, shredded or sliced thinly  
1 finely shredded carrots  
1 finely shredded red cabbage  
1/2 cup snow peas, sliced  
1 cup **Wildly Delicious Asian Wasabi Bread Dipper**  
1/4 teaspoon white pepper  
2 tbsp fresh cilantro

In a large bowl, combine all ingredients. Cover bowl and place in the refrigerator. Let sit for 3 hours, mixing approximately every 1/2 hour.

## Chimichurri Burgers with Grilled Vegetables

Serves 4

Ingredients:

1/2 cup **Wildly Delicious Cilantro & Chilli Chimichurri Sauce**

1 1/2 pounds lean ground beef

Salt and pepper

1/4 cup minced onion

1 garlic clove, minced

4 thick slices smoked mozzarella cheese

4 crusty buns, halved

Grilled Vegetables

2 tbsp olive oil

1 yellow bell pepper, seeded and quartered

1 red bell pepper, seeded and quartered

1/2 zucchini, cut into chunks

1/2 cup eggplant, cut into chunks

4 Portobello mushrooms, sliced

1/2 cup red onion, sliced

Preheat grill barbecue or grill (medium high heat).

Brush the peppers, zucchini, eggplant, mushrooms, and onion with oil. Grill the peppers about 5 minutes per side, or until tender (grill marks should begin to form). Transfer the peppers to a plate. Grill the zucchini, about 3 minutes per side and transfer to the plate with the peppers. Grill the mushrooms, until soft, about 2 minutes per side; set aside. Grill the onions, about 5 minutes per side and set aside with the other vegetables. Drizzle with 2 tbsp Cilantro & Chilli Chimichurri Sauce and season with salt and pepper to taste.

Combine ground beef with Cilantro & Chilli Chimichurri Sauce, onion, garlic, chillies, salt, and pepper. Form into 4 large patties.

Brush grill with olive oil. Grill or barbecue burgers 4 to 5 minutes per side. Top each burger with a slice of mozzarella cheese.

Transfer each burger to a bun and top with grilled vegetables. Serve immediately.

## Entrées

### Peppercorn Demi Glace Beef & Portobello Mushroom Stroganoff

Serves 6

Ingredients:

1 jar **Wildly Delicious Peppercorn Demi Glace Finishing Sauce**

2 tbsp olive oil

3 sprigs fresh thyme

2 cloves minced garlic

2 1/2 lbs beef tenderloin, thinly sliced

1/2 tsp salt

1/4 tsp freshly ground black pepper

2 tbsp butter, plus an additional 2 tbsp

1 lb Portobello mushrooms

1 medium onion, chopped

1/4 cup red wine

2 tsp Dijon mustard

1 cup sour cream

1 lb package wide egg noodles

2 tbsp fresh parsley, chopped, plus more for garnish

In a large sauté pan heat the oil over high heat. Season the beef with the salt and pepper and sauté until browned. Remove meat from pan and set aside.

Melt 2 tbsp butter in the sauté pan. Add the onions, mushrooms, garlic, parsley, and thyme, and cook until they are soft, about 5 minutes. Pour in the red wine and cook until the alcohol has burned off, about 5 minutes. Add the Peppercorn Demi Glace Finishing Sauce, mustard, salt, and pepper and bring to a boil. Reduce heat and simmer for 5 minutes.

Meanwhile, cook the noodles in a large pot of boiling, salted water until tender. Drain the noodles well, toss with the remaining 2 tbsp butter, and season with salt and pepper to taste.

Add the beef and sour cream to the sauté pan. Mix well.

Serve the stroganoff over the buttered noodles and garnish with parsley.

## **Fire Roasted Salmon Steak with Cilantro Chimichurri Sauce**

Serves 4

Ingredients:

1/2 cup **Wildly Delicious Cilantro & Chilli Chimichurri Sauce**

4 (6 ounce) salmon fillets

3 tbsp freshly squeezed lemon juice

Olive oil

Salt and pepper, to taste

Preheat grill barbecue or grill (medium high heat).

Brush salmon with olive oil and season with salt and pepper on both sides. Drizzle with lemon juice. Grill 3-4 minutes per side. Remove from the grill and dollop with a spoonful of Cilantro & Chilli Chimichurri Sauce.

## **Gacho-style Steak with Chimichurri Sauce**

Serves 6

Ingredients:

1 cup **Wildly Delicious Cilantro & Chilli Chimichurri Sauce**

4 pounds skirt steak, trimmed of excess fat

Olive oil

1/2 tsp ground chilli

Salt and freshly ground black pepper

Brush both sides of steak with oil and season with chilli, salt, and pepper.

Preheat grill barbecue or grill (medium high heat).

Grill steaks 4-5 minutes per side, or until meat reaches desired doneness. Transfer steak to a cutting board and let meat sit for 5 minutes. Cut the steak on a diagonal and fan slices out on a platter. Spoon sauce over meat and serve the remaining sauce on the table for dipping.

## **Hoisin Grilled Chicken Stir-fry with Snow Peas & Toasted Almonds** **Served over Jasmine Rice**

Serves 4

Ingredients:

1 cup **Wildly Delicious Honey Brown Hoisin Marinade**

3/4 lb skinless, boneless chicken breast

1 tbsp minced garlic

1/2 tsp freshly grated ginger

2 tbsp olive oil

1 cup broccoli flowerets

1/4 cup sliced red onion

1/2 cup 1/4-inch cut carrots

1/2 cup green peppers, julienned

1/2 cup red peppers, julienned

1/4 cup zucchini, sliced

1/2 cup snow peas

1/2 cup sliced mushrooms

1/4 toasted almonds

2 cups cooked jasmine rice

Salt and freshly ground black pepper

Cut chicken into 3/4 inch pieces. Season with ginger, garlic, salt and pepper. Preheat wok and add olive oil. Stir-fry chicken until cooked and no longer pink. Set chicken aside.

Add broccoli, onion, carrots, peppers, and zucchini. Cook for 5 minutes or until al dente. Add snow peas and mushrooms. Cook for 2 minutes more. Add all ingredients to wok and add Honey Brown Hoisin Marinade. Stir in toasted almonds. Serve immediately over jasmine rice.

## Salads

### **Grilled Salmon Drizzled with Cilantro & Chilli Chimichurri Sauce Served over Baby Spinach**

Serves 4

Ingredients:

1/4 cup **Wildly Delicious Cilantro & Chilli Chimichurri Sauce**, plus additional sauce for garnish

1/2 cup fresh lemon juice

1 tbsp fresh basil, chopped

tbsp minced garlic

1/4 olive oil, plus tbsp

Salt and freshly ground pepper

4 (6-ounce) salmon fillets

1/2 lb baby spinach

1/2 cup cherry tomatoes, halved

1/4 cup red onion, thinly sliced

In a small bowl whisk together Cilantro & Chilli Chimichurri Sauce, lemon juice, basil, garlic, oil, salt, and pepper until thoroughly combined. Set aside.

Preheat grill barbecue or grill (medium high heat).

Brush salmon with olive oil and season with salt and pepper on both sides. Grill 3-4 minutes per side.

Meanwhile, in a large bowl toss baby spinach with vinaigrette and distribute evenly among 4 plates.

Remove salmon from the grill and place on baby spinach. Garnish with additional Cilantro & Chilli Chimichurri Sauce.

## **Hoisin Chicken Noodle Salad with Mandarins & Toasted Sesame Seeds**

Serves 4

Ingredients:

3 tbsp **Wildly Delicious Honey Brown Hoisin Grilling Marinade**

3 tbsp rice wine vinegar

3 tbsp sesame oil

2 boneless skinless chicken breasts, cooked and cubed

6 ounces dried Chinese noodles, cooked according to package instruction

1 cup snow peas, ends removed

2 tbsp cilantro, chopped

1/2 cup mandarin orange segments

1/4 cup toasted sesame seeds

In a shallow baking dish marinate chicken with Honey Brown Hoisin Grilling Marinade. Cover and refrigerate for 30 minutes.

Meanwhile, in a small bowl, whisk together Honey Brown Hoisin Grilling Marinade, rice wine vinegar, and oil until well combined. Set aside.

Preheat grill barbecue or grill (medium high heat).

Remove chicken from marinade and grill 4-5 minutes per side or until thoroughly cooked.

In a large bowl, combine chicken, noodles, Chinese noodles, snow peas, cilantro, mandarin oranges, and sesame seeds. Add salad dressing and toss to coat.

## **Smoked Sirloin Strips served over Mixed Greens with Sliced Apples & Goat's Cheese**

Serves 4

Ingredients:

¼ cup **Wildly Delicious Applewood Smoked Barbecue Sauce**

2 lbs Sirloin Steak

6 cups mixed baby greens

2 McIntosh apples, cored and sliced, with the peel on

½ cup goat's cheese

¼ cup cider vinegar

2 tbsp Dijon mustard

½ cup olive oil

1 tbsp sugar

1 tbsp minced shallots

Salt and pepper

Brush both sides of steak with Applewood smoked barbecue sauce and season with salt and pepper.

Preheat grill barbecue or grill (medium high heat).

Meanwhile, in a small bowl, whisk together vinegar, mustard, oil, sugar, minced shallots and salt and pepper to taste. Set aside.

Grill steaks 4-5 minutes per side, or until meat reaches desired doneness. Transfer steak to a cutting board. Cut the steak on a diagonal.

In a large bowl toss mixed greens with the vinaigrette. Divide evenly among 4 plates. Add apple slices and goat's cheese. Fan steak slices out over mixed greens and serve.