

Recipes for Bold & Sassy Italian

BBQ Bacon Shrimp

1 lb medium shrimp

1 lb sliced bacon

Bold & Sassy Italian

Tightly wrap each shrimp with a half slice of bacon. Insert a toothpick through bacon and shrimp piece. Place on a baking sheet or on your BBQ grill for 10 minutes. Brush Bold & Sassy Italian onto each piece. A perfect appetizer.

Italian Stuffed Mushrooms

8 oz Fresh Large Mushrooms

½ lb Italian Sausage, cooked and drained

2 T Bold & Sassy Italian

2 oz. Shredded Mozzarella Cheese

Fresh Parsley and Grated Parmesan

Combine sausage and cheese and Bold & Sassy Italian. Fill each upside down mushroom cap with mixture and place on shallow baking sheet. Lightly sprinkle fresh parsley and grated parmesan and bake at 350* for 15 minutes.

BBQ Chicken Pizza

1 Pizza Crust Shell

1 Small Red Onion, diced

8 oz package of Three Cheese Blend

4 oz. Bold & Sassy Italian

2 Skinless, Boneless Chicken Breasts

Cook Chicken breast until done and cut into thin strips. Coat with Bold & Sassy Italian. On Pizza Shell, Spread Sweet & Sour Italian BBQ Sauce and Red Onion and Chicken Breast. Top with Cheese Blend and bake at 350* for 20 – 25 minutes.

Beef or Ham BBQ

1 lb Thinly Sliced Roast Beef or Smoked Ham

1 C Bold & Sassy Italian

1 Sweet Onion, chopped

Place all ingredients into a slow cooker and heat on low