

Recipes for Bright & Tangy Italian

Italian Caesar Dressing

4 anchovies

24 cloves of garlic

3 C Bright & Tangy Italian

2 C Mayonnaise

1 C Lemon Juice

2 T Worcestershire Sauce

Salt & Pepper to taste

Puree anchovies and garlic into a paste. In a separate bowl, combine rest of ingredients. Add the puree and enjoy on fresh Romaine with Parmesan Cheese or use to marinade shrimp or steak.

Italian Sesame Spread

2 T Sesame Spread

4 Hard Boiled Eggs

½ C Chopped Celery

3 T Mayonnaise

1 T Bright & Tangy Italian

2 T Minced Onion

Toast sesame seeds in a shallow pan at 350* for 5 minutes. Shake occasionally for even browning. Combine all ingredients. Serve on warmed crusty French bread or bagel chips as a tasty appetizer.

Italian BBQ Sauce

1 C Ketchup

1 C Water

¼ C Lemon Juice

3 T Worcestershire sauce

2 T Brown Sugar

2 T Cider Vinegar

2 T Bright & Tangy

Combine and simmer all ingredients uncovered for 20 minutes, stirring regularly. Cool and use on chicken or pork on your BBQ grill, Use instead of ketchup in all of your favorite dishes and sandwiches.

Deviled Eggs

18 Hard Boiled Eggs, cut & separated

¼ Cup Bright & Tangy Italian

2 TBSP Mayo

Combine Bright & Tangy & Mayo. Spoon or use pastry bag to put into the half shells. Sprinkle with paprika for color. Enjoy!