

Recipes for Sultry & Smoky Italian

Marinate and grill your favorite meats and veggies for a slight heat and a nice smokiness.

Sultry Chip and Veggie Dip

4 oz Cream Cheese

4 oz Sour Cream

4 oz VEH Sultry & Smoky Italian

Allow cream cheese to come to room temperature. In a mixer bowl, combine all ingredients and mix together. Serve with your favorite chips and veggies. Especially nice with hummus chips.

Smoky Salmon

4 Salmon Fillets

1 small red onion - quartered

4 oz Sultry & Smoky Italian

Marinate the salmon fillets and onion together using 3 oz of the Sultry & Smoky Italian for at least one hour and place on a med high grill for 10 mins. Flip and use the remaining ounce of dressing to brush onto the fillet... keep on the grill 5 more mins and enjoy!.

Buffalo Mac – n – Cheese

1lb Village Eatinghouse Spice Short Noodles (or other elbow macaroni)

1 ½ Stick Butter

1/2 C Flour

3 Tbsp Flour

1 lb Cooper Sharp Cheese – cubed

Salt and Pepper to taste

¼ C Frank's Red Hot

1C VEH Sultry and Smoky Italian

Cook Macaroni. In a large saucepan, Make a roux with the butter and flour, add water to desired consistency. Add Cheese cubes, allow to melt over med heat. Add all other ingredients. Place into a casserole dish and bake at 350* until brown and bubbly.