

Recipes for Sweet & Sour Italian

Sweet & Sour Italian Cream Cheese Dip

8 oz Cream Cheese, Softened

4 oz Sweet & Sour Italian

Combine both ingredients in a mixer until smooth. Use on veggie trays, for dipping pretzels and chips, or on your favorite sandwiches and wraps. Dip till your heart is content!

Sweet & Sour Italian Meatloaf

2 lbs Lean Ground Beef

1 C Sweet & Sour Italian

$\frac{3}{4}$ C Seasoned Bread Crumbs

$\frac{1}{2}$ C Diced Onions

1 Egg

Combine all ingredients and place into a loaf pan. Bake at 325* for 50 minutes.

Awesome Pan Seared or Grilled Chicken or Steak Salad

Marinate Chicken Breast or Steak for an hour or overnight. Meats are tenderized and ready to be placed in a heated pan or onto a prepped grill. Assemble your favorite greens for salad. Cut chicken or steak into slices and place atop your salad. Enjoy!

Sweet & Sour Italian Country Spare Ribs

2 lbs Country Style Spare Ribs

1 C Sweet & Sour Italian

Place spare ribs into a baking pan and pour marinade over meat. Cover with plastic film and aluminum foil and bake at 325* approximately 45 minutes. Try this with pork tenderloin or chops, too.