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Bell's Seasoning's And Stuffing Recipes



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Bell's Lemon Pepper Chicken

1	Tbs.	Bell's Lemon Pepper Seasoning
2	Tbs.	White Vinegar
2	Tbs.	Water
1	diced	green onion
2-3		Skinless/boneless chicken breasts

Preheat oven to 350° F. Mix Bell's Lemon Pepper Seasoning, water, vinegar and green onion in a small baking dish. Flatten out your chicken breasts. Place into the baking dish turning to coat each piece with the mixture. Cover with aluminum foil and bake. Remove foil a few times to baste with juices in baking dish. Continue baking until chicken is cooked thoroughly.

Bell's Onion & Herb Chicken Kabobs

1	lb	chicken breasts cut into cubes
1		green pepper, cut into cubes
1		red pepper, cut into cubes
1	medium	sized onion, cut into wedges
1	small	package of mushrooms, whole
2	Tbs	extra virgin olive oil
		Bell's Onion & Herb Seasoning
		Skewers

Spray grill rack with non-stick grilling spray. Preheat grill. Slide a chicken cube onto skewer, followed by a mushroom, then a pepper, onion, another chicken cube, the other pepper, and then another mushroom. Brush kabobs with the olive oil. Then shake on Bell's Onion & Herb seasoning. Season to taste. Grill 8-10 minutes or until chicken is no longer pink.

Bell's Onion & Herb Chicken Pasta

3-4		boneless chicken breasts cut into cubes
4	Tbs.	Salt Free butter
5	Tbs.	Olive Oil
2	Tsp.	Bell's Onion & Herb Seasoning
¼	cup	red pepper, chopped
1	small	zucchini, sliced
½	cup	White Wine
1	box	Pasta (linguini), cooked
½	cup	grated Parmesan cheese (optional)

Melt butter in oil in a large frying pan. Add Bell's Onion Herb Seasoning, chicken, zucchini and red pepper. Sauté over medium heat for 7 minutes. Add wine and continue cooking for 8-10 minutes. When done add to the cooked pasta and toss. Serve with grated Parmesan cheese, if desired.

Bell's Onion Herb Turkey Burgers

1 ½	Lbs	Ground Turkey
1 ½	Tbs	Bell's Onion & Herb Seasoning
½	cups	minced mushrooms
½	cup	grated carrots
¼	cup	finely chopped green onion
1		egg

Combine all ingredients in a large mixing bowl. Shape into hamburger patties. Grill, broil or fry.

Italian Chicken with Bell's Tomato Basil

4 Boneless, skinless chicken breasts
2 Tbs flour
1 jar no salt tomato sauce
1 medium green bell pepper, chopped into small pieces
¼ cup chopped onion
2 Tbs **Bell's Tomato Basil Seasoning**
1 pkg spaghetti, cooked
Oven bag to cook in

Preheat oven to 350° F. Pour jar of sauce, Bell's Tomato Basil Seasoning and flour into the oven bag and blend together by squeezing gently with hands. Then add pepper, onion and chicken. Turn to coat. Secure bag with a nylon tie. Arrange chicken so that it is flat inside bag and place into a baking pan. Cut a few slits into top of bag for ventilation. Bake chicken 30 minutes or until done.

Tilapia-with Bell's Lemon Pepper Seasoning

1 Lb Frozen or Fresh Tilapia Fillets
2 ½ Tbs Extra Virgin Olive Oil
½ Cup White Wine
3 Tbs. **Bell's Salt Free Lemon Pepper Seasoning**

Preheat oven to 350° F. Pour olive oil into a baking dish. If frozen, thaw Tilapia under warm running water. Roll Tilapia fillets in the oil. Liberally shake Bell's Lemon Pepper Seasoning over fillets. Add the white wine into the baking dish. Cover with aluminum foil and bake for 25 minutes.

Bell's Lemon Pepper Shrimp

5 Tbs Olive Oil
1 Tbs minced garlic
1 ½ Lbs Large peeled, fresh shrimp
2 Tbs **Bell's Lemon Pepper Seasoning**

Place shrimp into a large bowl and add Bell's Lemon Pepper Seasoning. Toss inside bowl until evenly covered. (Add more if desired). Heat skillet on medium until oil is hot. Add minced garlic and sauté for 2 minutes. Add shrimp and cook until pink on both sides. Serve on top of white rice or cooked linguini.

Bell's Onion & Herb Dinner Rolls

¼ cup unsalted butter, melted
1 ¼ tsp **Bell's Onion & Herb Seasoning**
2 8oz packages of refrigerated dinner rolls

Preheat oven to 350° F. In a small bowl mix Bell's Onion & Herb Seasoning and melted butter. Separate dinner rolls. Dip rolls into butter mixture turning to coat both sides of rolls. In a greased 9x5-inch loaf pan, stand rolls on edge, side by side down the length of the loaf pan. Pour remaining mixture over the top of the rolls. Bake for 30-35 minutes or until golden brown. Serve warm.

Bell's Tomato Basil Pasta Stir Fry

1 box cooked, Fettuccine Rigate
1 Tbs olive oil
2 large garlic cloves, pressed
1 sliced medium sized zucchini
1 chopped medium sized onion
2 seeded and chopped medium sized tomatoes
2 tsp parsley
1½ Tbs **Bell's Tomato Basil Seasoning**
¼ cup grated Parmesan cheese (optional)

In a deep-sided 12-inch skillet, heat oil. Add garlic; stir-fry 15 seconds. Next add zucchini and onion; stir-fry 2-3 minutes or until crisp-tender. Add tomatoes, parsley and Bell's Tomato Basil Seasoning. Cook and gently stir 4-5 minutes or until thoroughly heated. Remove from heat; then stir in pasta. Sprinkle with cheese.

Bell's Onion & Herb Rustic Potatoes

4 Large Red Bliss or Russet potatoes, unpeeled and chopped
2 ½ Tbs **Bell's Onion & Herb Seasoning**
2 Tbs Unsalted Butter
2 Tbs Sour Cream
½ cup Milk

Bring 6 quarts of water to a rapid boil in a pot. Add the potatoes and boil until tender. Remove from heat and drain potatoes. Combine Bell's Onion & Herb Seasoning and butter in a microwave dish and heat until just melted. Pour onto potatoes in pot and add remaining ingredients. Mash with a potato masher by hand to incorporate all ingredients, but keep potato mixture somewhat lumpy.

Bell's Easy 3-Step Directions to stuff a 5-lb. bird

1/3 cup minced onions
1/2 cup chopped celery
4 tbsp. margarine or butter
1/2 cup water or milk
8 slices white bread, cubed (plain or toasted)
dash of pepper
1/4 tsp. Salt (if desired)
1½ tsp. **Bell's Seasoning**

Sauté 1/3 cup minced onion and 1/2 cup chopped celery in 4 tbsp. margarine or butter until golden. Pour sautéed vegetables and 1/2 cup water or milk over 8 slices of white bread, cubed (plain or toasted) and toss. Add 1-1/2 tsp. Bell's Seasoning, a dash of pepper, and 1/4 tsp. salt (if desired). Toss until mixed.

Bell's Tomato Basil Meatloaf

2 Lbs Lean Hamburger
2 Tbs **Bell's Tomato Basil Seasoning**
1 med onion, finely chopped
¼ cup red pepper, finely chopped
1 clove garlic, minced
1 egg beaten
¾ cup salt free ketchup
1 cup quick cooking oats

Topping
1 tsp **Bell's Tomato Basil Seasoning**
¼ cup salt free ketchup

Preheat oven to 375° F. In a mixing bowl add all ingredients. Mix together by hand and shape into a large patty that will fill a greased loaf pan.

For topping: Mix ketchup and Bell's Tomato Basil Seasoning together and spread on top of loaf. Bake for 1 hour or until the juices run clear.

Bell's Tomato Basil Hamburgers

1 Lb Ground Beef
2 Tbs **Bell's Tomato Basil Seasoning**
2 Tbs Wheat Free*Gluten Free All Purpose Crumbs

Mix all ingredients together in a bowl. Form into patties. Cook in frying pan, or on grill until desired degree of doneness. Serve on hamburger rolls if desired.

Sloppy Joe Sandwiches the Bell's Tomato Basil Way

1 Lb Ground Beef
1½ Tbs Olive Oil
½ Medium onion, diced
½ cup Red Bell Pepper, diced
½ cup Green Bell Pepper, diced
1 Tbs Minced garlic
2 Cups Salt Free Tomato Sauce
1/3 Cup Salt-free Ketchup
1 ½ Tbs Worcestershire Sauce (Optional)
2 Tbs **Bell's Tomato Basil Seasoning**
4-6 Large sandwich or hamburger rolls
½ Cheddar Cheese (Optional)

In a large skillet, heat oil. Then add onion, peppers and minced garlic. Sauté for 5-6 minutes stirring occasionally. Next add tomato sauce, ketchup, Worcestershire sauce (if using), and Bell's Tomato Basil Seasoning. Reduce heat and continue cooking uncovered for another 10 minutes. Add crumbled ground round and cook until meat is fully cooked. Spoon onto rolls and add cheddar cheese, (if using).

Crab Stuffed Mushrooms

2 6oz. cans crabmeat, drained (reserve liquid)
1 tsp. lemon juice
1/4 cup mayonnaise
48 fresh mushroom caps
1 6oz. package **Bell's Traditional Stuffing**
(crush with rolling pin between two sheets of waxed paper, if desired)
1/2 cup butter, melted
1/2 cup grated parmesan cheese

Combine drained crabmeat, lemon juice, parmesan cheese, and mayonnaise in a bowl. Add stuffing crumbs, reserve liquid, and melted butter, and mix until well blended. Mixture should be moist. Mound mixture into mushroom caps. Place in a buttered baking dish. Bake for 15 minutes at 350°F. These can be prepared ahead, and popped in the oven at the last minute. Stuffing is also great wrapped in filet of sole. Bake for 20 minutes at 350°F.

Sausage Stuffing

¾ cup onion, chopped
¾ cup celery, chopped
1 roll pork sausage
1/4 cup butter or margarine, melted
2 cups peeled, chopped apples
¾ cup raisins
1½ cups apple juice
1/4 cup dry white wine
Two 6oz. packages of **Bell's Traditional Stuffing**

Steps: Melt butter in a large skillet, over medium heat. Sauté chopped onion for 5 minutes. Add chopped celery. Sauté 5 minutes. Add thawed pork sausage and scramble with the vegetables for 10 minutes. Pour in apple juice, wine, raisins, and apples. Heat through. In a large bowl, combine 2 packages of Bell's Stuffing Mix with the above mixture. Stir with a fork to blend well. Pack lightly in the cavity just before roasting. Stuffs up to a 15 lb. bird. Stuffing may also be baked in a covered casserole at 350F for 30-40 minutes.

Zucchini Squash Casserole

2 lbs. Sliced summer squash and/or zucchini
1/4 cup chopped onion
1 can cream of chicken soup
1 cup shredded carrots.
8oz. sour cream
1 6oz. package **Bell's Traditional Stuffing**
1/4 cup butter, melted

Cook squash and onions in boiling water for 5 minutes. Drain well. Set aside. Combine soup, sour cream, and carrots in a separate bowl. Gently fold to the squash/onion mixture. In a separate bowl, mix stuffing with melted butter. Butter a 2-quart casserole or 8x8 pan. Spread half of the stuffing mix in the bottom of the dish. Add squash mixture. Top the casserole with the recruiting stuffing. Bake at 350F for 25-30 minutes.