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Chef's Recipes For



RTU Sauces



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Be Creative!

Recipes can be used with any sauce, use your favorite!

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Turkey Piccata Bourbon Street Style

10	pieces (apx 3 lbs)	Turkey breast, boneless skinless medallions
2	tsp	Salt
	To Taste	Fresh ground black pepper
1	Tbsp	Flour
3	Tbsp	Olive Oil
1	Tbsp	Olive oil
12	oz	Red onions, sliced medium
1 ½	Cups	<u>Bourbon Style Sauce</u>
¼	cup	Parsley, fresh chopped

Season turkey and dust with flour. Saute medallions in 1st amt. Olive oil rapidly on both sides over medium high heat until lightly browned and cooked. Remove from pan and keep warm. In same saute pan add Saute and caramelize onions in 2nd amt of olive oil apx 10-12 minutes stirring occasionally. Add Bourbon Sauce to onions. Bring to short boil. Add parsley and pour sauce and onions over turkey. Serves 10

Bourbon Style Glazed Pork Roast with Apples

1	2lb	Pork Loin
1	tsp	salt
To Taste		Fresh ground black pepper
2	Tbsp	<u>Bourbon Sauce</u>
1 ½	Cups	<u>Bourbon Sauce</u>
1	lb	Stouffers Escalloped Apples (Harvest Apples)

In a small bowl combine salt pepper and 2 Tbsp Bourbon Sauce. Baste pork loin with blend. Place Pork in baking pan and roast in a 400°F oven until 160° internal temperature is reached. Remove from oven and let rest. Slice into portions and keep warm. In a separate pan heat remaining Bourbon Sauce. Heat apples per label directions. Place apples between pork slices. Pour Bourbon sauce over meat and apples. Serves 10

Indian Style Mango Chutney

2	C	Mangoes, peeled, pitted small diced
1/2	C	Golden raisins or dry dates, chopped
1/4	C	Red onions, diced fine
1/8	C	Pickled ginger, drained, chopped or julienne cut
Dash		Red pepper, ground
1/4	C	Coconut milk
1/4	C	<u>Zesty Orange Sauce</u>
1/4	tsp	<u>Cilantro Lime Flavor Concentrate</u>
1/4	tsp	Basil, fresh, chopped
1/2	Tbsp	Mint, fresh, chopped
1/8	C	Lime juice

In a bowl, combine all ingredients. Mix well. Keep chilled. Serving suggestion: Best served with seafood such as poached fish, seared scallops, grilled shrimp, etc. Serves 10

Thai Lettuce Wraps

2	Tbsp	Vegetable oil
4	lb	Pork, ground
1	tsp	Salt
1.5	tsp	Black pepper, ground
4.5	oz	Onions, medium diced
6	oz	Peanuts, plain, chopped
2	oz	Lime juice, fresh
8	oz	Cilantro, fresh, chopped
30	ea	Lettuce Bibb, leaves, rinsed, patted dry
20	oz	<u>Sweet Chili RTU Sauce</u>

Heat vegetable oil in wok or large sauté pan over medium heat. Add pork, salt and pepper. Brown pork and break apart. Add onions, sauté until golden. Add peanuts and lime juice. Heat thoroughly. Remove from heat, fold in cilantro. Form a single leaf into a cup. Spoon 2 Tbsp. Of mixture into cup. Repeat with remaining lettuce. Portion 3 wraps and 2 oz. of Sweet Chili Sauce for dipping per serving. Use chicken, beef, tofu or shrimp in place of pork. Add additional ingredients: Fresh bean sprouts, Thai basil, fresh sliced chiles for added accent. Mix with Cream cheese for a delicious dip. Serves 10

Fried Mozzarella Sticks with Sweet Chili Sauce

Mozzarella cheese Sticks, breaded, precooked, any amount
Sweet Chili RTU Sauce, to taste

Warm Mozzarella sticks per package directions. Warm Sweet Chili Sauce in microwave for 10 seconds. Serve mozzarella sticks with Sweet Chili Sauce in a ramekin.

Sweet Chili Shrimp Cocktail

Shrimp, Any amount
Lettuce baby greens, desired amount
Sweet Chili RTU Sauce, to taste

Place chilled, cooked shrimp neatly over 1/4 C baby greens on a chilled plate. Pour Sweet Chili Sauce into a ramekin on plate or drizzle over shrimp.

Citrus Avocado Dressing or Dipping Sauce

4		Avocados, medium size
1/2	C	Grapefruit juice, unsweetened
1/2	C	Lemon juice, fresh
3/4	C	<u>Zesty Orange RTU Sauce</u>
1/2	C	Water

In a food processor or blender, puree avocados, grapefruit juice, lemon juice, Zesty Orange Sauce and water. Chill. The dressing may be used as a dip, spread, or topping for nacho chips, burgers, salads, and more. Serves 40

Bourbon Street Stuffed French Toast

10	oz	Cream cheese, softened
4	oz	Pecans, chopped
4	oz	<u>Bourbon Style RTU Sauce</u>
1	tsp	Butter, slightly salted softened, as needed
10		Eggs, beaten
8	oz	Cream, 35% heavy
40	oz	Texas style toast bread, 1 loaf, 1" thick, slices, cut in half diagonally
1/2	tsp	Powdered sugar for garnish

Mix cream cheese, pecans and Bourbon Sauce until well blended. Reserve. Using a paring knife, cut a pocket into each slice of Texas toast for filling. Combine eggs and heavy cream to make egg wash. Portion 1 oz. of filling per piece of toast. Dip each slice in egg. Place immediately into a buttered pan or griddle and brown on both sides. Plate French toast, dust with powdered sugar and serve. Drizzle with Bourbon Sauce. Serves 10
Serve with fresh cut strawberries, melons, mangos or pineapples.

Bourbon Style Baby Back Ribs

1/4	C	Butter, salted
1/2	qt.	Red onions, chopped fine
1/2	Tbsp	Garlic, chopped fine
1/4	C	Bourbon whiskey or apple cider
1	qt.	<u>Bourbon Style RTU Sauce (1 jug)</u>
15	lb	Baby back pork ribs, cooked, frozen
1	C	Water

In a pan, sauté the onions and garlic in butter for 3-4 minutes. Deglaze with bourbon or apple cider. Add Bourbon Style Sauce and bring to a short boil. Place ribs, round side down in pans. Baste with part of the bourbon sauce. In a 450°F oven, start baking the ribs. After 10-15 minutes, turn the ribs upside down. Baste with more bourbon sauce. Bake until nicely brown and glazed. The process may be repeated until all the bourbon sauce is used as a baste. Always keep a small amount of liquid in pan to keep ribs moist. Cut into serving portions. Serves 16
Variation: Substitute Minor's Caribbean Style Sauce.

Bourbon Glazed Baked Sweet Potatoes

2 1/2	lb	Sweet potatoes, whole
		Cinnamon, ground or Apple Pie Spice, to taste
1	C	<u>Bourbon Style RTU Sauce</u>
1	Tbsp	Butter, slightly salted
		Pecans, toasted, to taste (optional)

Place sweet potatoes on baking sheet. Bake in a preheated 400°F oven until tender, 40 minutes. After baking, cut off the ends and peel the potatoes. Cut into large chunks. Dust the potatoes with apple pie spice or cinnamon. In a separate pan, heat Bourbon Sauce and butter. Pour sauce over potatoes and gently mix. Sprinkle with toasted pecan pieces (optional). Serves 10

Shrimp with Caribbean Fruit Salsa

1/4	C	Red onions, fine diced
1/2	C	Tomatoes, fine diced
1/2	C	Red bell peppers, fine diced
1/2	C	pineapple, fine diced
To taste		Ginger root, fresh, minced, optional
1/2	C	Grapefruit juice, fresh
1 1/2	C	Caribbean Style Sauce
1 2/3	Tbsp	Minor's Ancho Flavor Concentrate
2	lbs	Shrimp, cooked, P&D
1/4	C	Scallions/ green onions, sliced thin
10	leaves	Mint, fresh, optional

In a bowl, combine onions, tomatoes, peppers, pineapple, ginger (optional), grapefruit juice and Caribbean Style Sauce. Mix until well blended. Keep chilled. In a saute pan, heat oil over medium high heat. Add Ancho Conc and shrimp. Saute 2-3 minutes until hot. Spoon salsa onto plate. Top with hot shrimp and sprinkle with scallions. Serve with rice or salad. Serves 10

Zesty Orange Shrimp with Asparagus Tips

1	tsp	Garlic, crushed, chopped
1	lb	Shrimp, 21-25 ct/ lb, P&D
2	tsp	Vegetable oil
1	tsp	Sesame oil
4	oz	Asparagus, tips, blanched
3/4	C	Zesty Orange Sauce

In a saute pan, heat oil over medium high heat. Saute garlic and shrimp for 3-4 minutes. Discard any excess liquid. Add asparagus tips and Zesty Orange Sauce. Saute until hot. Serving suggestions: Serve as a small appetizer, use as filling in phyllo dough cups, or serve over crisp fried rice noodles.

*Note: Other ingredients may be added, such as bell pepper julienne, fresh ginger, diced pineapple and prune slices. Serves 10

Baked Chicken And Papaya with Caribbean Glaze

3	lb	Chicken breast, boneless, skinless
1	Tbsp	Minor's Chicken Base
1	Tbsp	Vegetable oil
3/4	C	Onions, large diced
1	C	Green bell peppers, large diced
1	C	Red bell peppers, large diced
1	Tbsp	Vegetable oil
3/4	C	Papaya, fresh, peeled, seeded, diced
3/4	C	Mangoes, peeled, pitted, large diced
1/2	C	Orange juice
1 1/2	C	Caribbean Style Sauce, hot

In a bowl, combine chicken, chicken base and oil. Place chicken on greased baking sheet pan. In a preheated 375°F oven, bake until lightly brown. Remove to a 2" deep serving pan. In a saute pan, over medium high heat, sweat onions and bell peppers in oil 3-4 minutes. Add vegetables, Papayas, mangoes and orange juice to chicken. Top with hot Caribbean Style Sauce. Serves 10

Zesty Orange Chocolate Dipped Strawberries

8	oz	Nestlé® Toll House™ Semi-Sweet Chocolate
1/3	C	Zesty Orange RTU Sauce
1/4	C	Whipping cream, 30%
40		Strawberries
3/4	C	Butterfinger® Chunks

Melt chocolate over double boiler. Add heavy whipping cream and Zesty Orange Sauce. Dip strawberries in chocolate and roll in various crushed candies or cookie crumbles. Use any of the following: Butterfinger® Crisp, 100 Grand®, Treasures® or Toll House® Cookie Crumbles. Serves 10

Crispy Vegetable Spring Rolls

5	lb	Spring rolls, meatless, prepared
1.5	lb	Cabbage, red, chiffonade
1.5	lb	Cabbage, white, chiffonade
1	lb	Cabbage, Green, chiffonade
20	oz	Honey Citrus Pepper RTU Sauce, heated

Cook the spring rolls until crisp. Stir-fry the cabbage and serve with 2 cooked spring rolls cut on a bias. Garnish with 2 oz. of Honey Citrus Pepper Sauce. Use rice paper rolls, won tons, pot stickers or Asian style ribs in place of the spring rolls. Serves 10

Caribbean Sauce with Plantains and Ice Cream

40	oz	Cornmeal Cornbread mix
1/3	C	Chili pepper, Jalapeño, brined
20	slices	Plantain, sliced thin, lengthwise
2 1/4	C	Häagen Dazs® dulce de leche Light Ice Cream
1	C	Caribbean RTU Sauce

Prepare cornbread per package directions, adding the jalapeno peppers. Portion into a small muffin pan and bake. Deep fry plantains and reserve. Remove muffin tops. Place bottom on plate, top with ice cream and replace muffin tops. Place 2 slices of plantains on plate and drizzle with 2 Tbsp. of Caribbean Sauce. Serves 10

Pan Seared Grouper with Saffron Risotto and Honey Citrus Pepper Sauce

80	oz	Grouper fillets, skinned, boned, portioned
1	tsp	Olive oil, as needed
60	oz	Risotto rice, Saffron, prepared
20	oz	Honey Citrus Pepper RTU Sauce
1	tsp	Salt, as needed
1	tsp	Black pepper, ground, as needed

Sear seasoned grouper fillets in a hot sauté pan with olive oil. Turn and place in a 400°F oven until desired cooking temperature is achieved. Remove grouper from oven. Serve with hot saffron risotto and garnish with Honey Citrus Pepper Sauce. Finish the fish by brushing a slight breath of Minor's Herb de Provence Flavor Concentrate on the fillet before serving. Serves 10

Caribbean Style Crab Cakes

1	Tbsp	Vegetable oil
1/2	tsp	Garlic, fresh, chopped, fine
1/4	C	Scallions / green onions, fine diced
1/4	C	Red bell peppers, fine diced
2		Eggs, large
2	Tbsp	<u>Minor's Lobster Base</u>
1/2	tsp	<u>Minor's Ancho Flavor Concentrate</u>
1 1/2	lb	Crabmeat, canned (claw meat), drained
1/4	C	Mayonnaise
1 1/4	C	Breadcrumbs, dry
1	C	Cornmeal
1/4	C	Vegetable oil, as needed
1 1/2	C	<u>Caribbean Style Sauce</u>

In a saute pan over medium high heat, sweat garlic, scallions, and red bell peppers in oil for 3-4 minutes. Remove from heat and place into a bowl. Chill rapidly. Add eggs, Lobster Base, Ancho Flavor Concentrate, crabmeat, mayonnaise, and breadcrumbs. Mix gently, but well to incorporate all ingredients. Form into round cakes using a no. 12 scoop (apx 3½ oz) Make each cake ½" thick. Lightly coat each crab cake with corn meal. Chill. in a saute pan, heat oil over medium high heat. Saute crab cakes until brown on each side. Adjust oil as needed. Serve with Caribbean Style sauce (hot or cold). Makes 20 crab cakes

Ancho Spiked Shrimp with a Grapefruit, Pineapple & Ginger Salsa

1/4	C	Red onions,, fine diced
1/2	C	Tomatoes, fine diced
1/2	C	Red bell peppers, fine diced
1/2	C	Pineapple, fine diced
3/4	tsp	Ginger root, fresh minced, (optional, to taste)
1/2	C	Grapefruit juice, unsweetened
1 1/2	C	<u>Caribbean Style Sauce</u>
1	Tbsp	Olive oil
2	Tbsp	<u>Minor's Ancho Flavored Concentrate</u>
2	lb	Shrimp, peeled and cooked deveined
1/4	C	Scallions or Green onions, sliced thin
10	leaves	Mint, fresh (optional)

In a medium bowl, combine onions, tomatoes, peppers, pineapple, ginger, grapefruit juice and Caribbean Style Sauce. Mix until well blended. Chill. In a pan, heat oil over med- high heat. Add Ancho Flavor and shrimp. Sauté 2-3 minutes until hot. Spoon salsa onto plate. Top with hot shrimp and sprinkle with scallions. Decorate as you wish. Serve with rice or salad. Serves 10

Sweet Chili Salmon Fillets

Salmon fillets, any amount
Salt, to taste
Black pepper, ground, to taste
Vegetable oil, as needed
□ Sweet Chili RTU Sauce, to taste

Season salmon with salt and pepper. Sear in oiled medium hot sauté pan. When golden brown, turn and finish cooking in a 350°F oven for 3 minutes. Warm Sweet Chili Sauce in microwave for 10 seconds. Remove. Let rest. Drizzle salmon with Sweet Chili Sauce. Serve.

Tangy Orange Chicken

3	lb	Chicken meat, medium diced
1/3	C	Vegetable oil
4	oz	Peanuts, plain, shelled, (optional)
1	lb	Onions, medium diced
16	oz	Red bell peppers, medium diced
24	oz	Carrots raw, sliced medium, blanched
24	oz	Snow peas, frozen
8	oz	Water chestnuts, canned, sliced, drained
45	oz	<u>Zesty Orange RTU Sauce</u>

In a pan or wok, heat oil. Add chicken, stir-fry 3-4 minutes. Add peanuts and cook them slightly. Add onions and bell peppers. Stir-fry 2-3 minutes. Reduce heat. Add carrots, snow peas and water chestnuts. Stir-fry an additional 1-2 minutes. Add Zesty Orange Sauce; gently mix until well blended and hot. Serves 20

Zesty Orange Szechuan Cashew Chicken

1	Tbsp	Vegetable oil
2	lb	Chicken breast, julienne cut
4	oz	White onions julienne cut
2	Tbsp	Garlic mashed
2	C	Green bell peppers, julienne cut
2	C	Red bell pepper,s julienne cut
2	C	Yellow bell peppers, julienne cut
1	C	Cashew nuts, roasted, unsalted
1 1/2	C	<u>Zesty Orange RTU Sauce hot</u>
1	C	<u>Szechuan RTU Sauce hot</u>

In a wok, heat oil. Add chicken; stir-fry 5-7 minutes. Add onions, garlic and bell peppers; stir-fry 3-4 minutes. Add cashews. Add Zesty Orange Sauce and Szechuan Sauce; toss until well coated. Serve with Rice or over Asian noodles. Serves 10

Honey Citrus Pepper Glazed St. Louis Cut Pork Ribs

10	lb	Pork ribs, St. Louis cut, prepared, dry rubbed, no sauce applied
10	oz	Montreal seasoning
128	oz	<u>Honey Citrus Pepper RTU Sauce</u>

In advance, rub the prepared ribs with Montreal seasoning and place on a sheet tray. Heat for 15 minutes in a 350°F oven. Brush 4 oz. sauce on each slab and continue to cook until the ribs are thoroughly heated and sauce has set. Remove from oven and re-apply remaining sauce. Let rest. Heat the Honey Citrus Pepper Sauce for 10 seconds. Remove and let rest. Plate the hot ribs and serve with the Honey Citrus Pepper Sauce in a ramekin on the plate. Serve with potato salad, pasta salad, grilled corn salad, French fries or batter dipped onions. Serves 28

Mandarin Meatballs

Beef, ground meatballs (1 oz.) prepared, hot
Zesty Orange RTU Sauce
Mandarin sections, canned, drained
Sesame seeds, toasted

In a large pot, combine cooked meatballs, Zesty Orange Sauce, oranges and sesame seeds. Heat until warm, gently stirring occasionally. Serve over hot rice or pasta.

Honey Citrus Pepper RTU Sauce Cream Cheese & Tortilla Chips

8	oz	Cream cheese softened
4	oz	<u>Honey Citrus Pepper RTU Sauce</u>
6	oz	Tortilla chips assorted, portioned in self sealing bags
		Cilantro, washed, rough chopped

By hand, whip softened cream cheese and Honey Citrus Sauce in a bowl. Place in the middle of a plate surrounded by tortilla chips. Garnish with chopped cilantro.

Honey Citrus Pepper Pot Stickers

5	lb	Pot Stickers, chicken or pork, prepared per package
40	oz	<u>Honey Citrus Pepper RTU Sauce</u>
1 1/2	bunches	Cilantro washed, rough chopped, patted dry
10	oz	Peanuts, roasted, unsalted chopped

Microwave the pot stickers with the lid loosely attached until thoroughly heated. Let rest while the sauce is being warmed. Warm the Honey Citrus Pepper Sauce in the microwave for 10 seconds. Serve the warm sauce with the pot stickers and garnish with the chopped cilantro and chopped peanuts. Serves 16

Honey Citrus Pepper Sticky Rice

80	oz	Glutinous rice, white prepared
40	oz	<u>Honey Citrus Pepper RTU Sauce</u>
3	ea	Cilantro washed, rough chopped

Prepare sticky rice. Heat the Honey Citrus Pepper Sauce 10 seconds and let rest. Plate the rice. Pool the Honey Citrus Pepper Sauce around rice. Garnish with chopped cilantro. Serve. Serves 13

Watermelon & Feta Cheese Crumbles with Honey Citrus Pepper

5	lb	Water melon, seedless, cut into quarters lengthwise, cut into wedges *
40	oz	<u>Honey Citrus Pepper RTU Sauce</u>
16	oz	Feta cheese, crumbled
		Black pepper, coarse ground, to taste

Arrange the cut watermelons on a plate and drizzle with the Honey Citrus Pepper Sauce. Crumble 1 oz. of feta cheese over the sliced watermelon. Season with a few twists of fresh coarse ground black pepper from a pepper mill and serve. *Portioning of the watermelon is purely preferential to the cutter. There is not an exact measure in achieving watermelon portions. Serves 32

Caribbean Fruit Salsa

2	Tbsp	Red onions, small diced
1 1/4	C	Tomatoes, small diced
1/2	C	Red bell peppers, small diced
1/2	C	Green bell peppers, small diced
7	oz	Pineapple, small diced
7	oz	Mango, ripe, peeled, small diced
1	slice	Ginger root, fresh, 1/8" thick, minced
1/2	cup	Lime juice, fresh
14	oz	<u>Caribbean Style Sauce</u>

In a bowl, combine onions, tomatoes, peppers, pineapple, mangoes, lime juice, ginger and Caribbean Style Sauce. Mix until well blended. Refrigerate. Serves 32

Zesty Orange Thai Pork Kabobs

2	Tbsp	Vegetable oil
3	Tbsp	Garlic, fresh, minced
3	Tbsp	Ginger root, grated
3/4	C	Scallions / green onions, sliced thin
1	jug	<u>Zesty Orange Sauce (1/2 gal)</u>
1/2	C	Diced green chiles, fire roasted
1/4	C	Lime juice, fresh
1/4	C	Soy sauce
1/2	C	Peanut butter, chunky
1	Tbsp	Sesame oil
8	lb	Pork tenderloin, lean, cut into 1 oz cubes
32		Cherry tomatoes

In a saute pan heat oil and saute garlic, ginger and scallions 4-5 minutes, stirring frequently. Add Zesty Orange Sauce, green chiles, lime juice, soy sauce, peanut butter and sesame oil. Cook sauce over low heat, stirring until peanut butter is melted and sauce is well blended. Cool. Marinate meat in 3 C sauce for 2 hours. Discard marinade. Place 4 pork cubes (4 oz) onto 6 inch bamboo skewers. Broil kebobs 5-6 minutes on each side or until pork is cooked. Heat remaining sauce to 160°F. Place a cherry tomato on the end of each skewer. Serve kebobs with 1 oz warm sauce for dipping. Serves 32

Zesty Orange Chicken Lettuce Cups

8	oz	Chicken Breast, skinless, boneless (2 pcs)
1/2	Tbsp	Soy sauce
1	Tbsp	<u>Zesty Orange Sauce</u>
2	C	Iceberg lettuce, shredded
2	C	Red cabbage, shredded, fine
1	C	Red ball peppers, sliced thin
4	pcs	Iceberg lettuce, whole leaves
2	Tbsp	Ginger root, julienne cut
Dressing:		
1/2	C	<u>Zesty Orange Sauce</u>
2	Tbsp	Rice wine vinegar
1		Orange, peeled, cut into segments
1/4	C	Scallions / green onions, bias cut

Marinate the chicken breasts with soy sauce and 1 Tbsp Zesty Orange Sauce for apx 1 hour. Over medium high heat, saute chicken until browned and cooked. Set aside. Place shredded lettuce, cabbage and bell peppers in lettuce cups. Top with ginger. Slice the chicken and place on top of the salad. In a bowl, mix 1/2 C Zesty Orange Sauce and vinegar. Drizzle salad with dressing. Garnish with orange segments and scallions. Serves 4

Honey Citrus Pepper Chicken Wings

5	lb	Chicken wings pre-cooked
40	oz	<u>Honey Citrus Pepper RTU Sauce</u>

Heat chicken per package instructions Using a stainless steel bowl, toss hot wings in the Honey Citrus Pepper Sauce. Serve. Serves 16