

# **CUSTOM CULINARY SRIRACHA LIME RECIPES**

## **SRIRACHA LIME RANCH DRESSING**

Yield: 16 oz.

Serving Size: 2 oz

### **INGREDIENTS**

2 cups Prepared Ranch Dressing

2 Tbsp Custom Culinary® Master's Touch® Sriracha Lime Flavor Concentrate

### **DIRECTIONS**

In a small mixing bowl, blend all ingredients with a wire whip.

\*For best flavor, cover and refrigerate the bowl at least 1 hour. • Use as an on-trend Salad Dressing, Drizzle or Dipping Sauce

### **CHEF'S TIPS**

Flavor any of your Favorite Creamy Salad Dressings – Caesar, Blue Cheese, Creamy Italian, Tartar Sauce or Cole Slaw Dressing.

## **THAI SWEET CHILI GLAZE (SRIRACHA LIME)**

Serving Size: 0.5 oz

### **INGREDIENTS**

2 cups Thai Style Sweet Chili Sauce

1/4 cup Custom Culinary® Master's Touch® Sriracha Lime Flavor Concentrate

### **DIRECTIONS**

In a small mixing bowl, blend ingredients with a wire whip.

Cover and refrigerate at least 1 hour for best flavor.

### **CHEF'S TIPS**

- Substitute any of the Flavor Concentrate for Authentic Flavor Variations.
- Use as an on-trend Thai Style Sweet / Spicy Glaze or Dipping Sauce

## **THAI SRIRACHA LIME SWEET CHILI GLAZED WINGS**

Yield: 4-6 Servings (24 Wings)

Serving Size: 12.9 oz

### **INGREDIENTS**

24 Chicken Wings (about 4 pounds)

2 oz Vegetable Oil

### **Dipping Sauce:**

2 cups Ranch Dressing

2 Tbsp. Custom Culinary® Master's Touch® Sriracha Lime Flavor Concentrate

### **Garnish:**

1/2 lb. Celery Sticks

1/4 lb. Radish Wedges

4 Each Green Onions, Thinly Sliced

### **DIRECTIONS**

Prepare glaze from recipe above.

Cut each chicken wing at joints to make 3 pieces; discard tip and cut off excess skin.

Lightly toss with vegetable oil; grill on high heat for 2 minutes on each side to mark the wings.

Turn grill heat down to low and continue cooking for 8-10 minutes on each side to a minimum internal temperature of 165°F.

Remove the wings from the grill onto a medium stainless steel bowl, and toss with prepared glaze.

To prepare dipping sauce, mix Master's Touch® Sriracha Lime Flavor Concentrate with ranch dressing.

Assemble onto a large platter with celery sticks and radish wedges, dipping sauce, and finish by sprinkling with thinly sliced green onions.

# CUSTOM CULINARY SRIRACHA LIME RECIPES

## SRIRACHA LIME RAMEN NOODLE BOWL

Yield: 1 Serving

Serving Size: 17 oz

### INGREDIENTS

3/4 tsp Chicken Base OR Beef base, Vegetable Base or Pork base  
1 tsp Custom Culinary® Master's Touch® Sriracha Lime Flavor Concentrate  
8 oz Water  
1 Tbsp Vegetable Oil  
1/2 cup Shiitake Mushrooms, Sliced  
1/2 Tbsp Ginger, Fresh, Minced  
1/16 tsp Star Anise, Ground  
1 ea. Cinnamon Stick  
1 Tbsp Sake (Japanese Rice Wine) or Sweet Rice Vinegar  
1 Tbsp Soy Sauce, Low Sodium  
1/4 tsp Sesame Oil  
3 Tbsp Chicken Thigh, Boneless, Skinless, Cooked, Sliced  
3 oz Ramen Noodles, cooked , hot  
3 Tbsp Thai Red and Yellow Bell Pepper, Strips  
3 Tbsp Bok Choy Leaves, Sliced  
1 Tbsp Fresh Cilantro (Coriander) , Chopped  
1 ea. Fresh Lime Wedge (1/8 cut)

### DIRECTIONS

In a 1 quart sauce pot over medium high heat, prepare the broth by adding the Gold Label Chicken Base and Master's Touch Sriracha Lime Flavor Concentrate to the boiling water.

Stir to dissolve completely. Set aside, keep hot

Heat the vegetable oil in a wok or sauté pan. Stir-fry the sliced mushrooms until tender.

Add the 1 cup of the prepared broth, ginger, star anise, sake or rice vinegar, soy sauce and sesame oil. Bring to a boil

Ladle the hot broth into a bowl and garnish with the sliced chicken, ramen noodles, peppers, bok choy, cilantro and lime wedge.

### CHEF'S TIPS

- Substitute any cooked / hot Asian-style noodle, including Soba, Udon, Rice noodles, Lo Mein, or Rice.
- If desired you can substitute low sodium soy sauce with low sodium fish sauce
- Add 2 oz. of tofu or cooked protein of choice.