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BORSARI RECIPES & FAVORITE USES



DISCLAIMER: Allserv, Inc. assumes no responsibility for the accuracy or flavor of the recipes contained in this booklet or supplied in other formats. We have reduced many of the recipes from restaurant quantities to family size and strive for the best possible results. We have prepared and personally tested over 90% of the recipes we include with your orders and made adjustments we felt necessary. Thank you and HAPPY COOKING!!

PERFECT PRIME RIB

For 4 servings, prep: 5 min, Cook: 3.30 hours
2 ¼ lbs standing prime rib roast, loin end tied

Preheat oven to 325°F. Season generously with **Borsari Original**. To sear seasoning into the meat, heat a large roasting pan over burner at medium high heat. Place roast in hot pan and cook 6-8 minutes until browned on all sides, remove roast from pan. Set wire rack in pan, then set roast on rack. Place roast on lower rack of oven and roast about 2 ½ hours, or until a meat thermometer registers 130°F. Let stand 20 minutes before slicing.

PERFECT TENDERLOIN

Pat beef dry and rub entire surface with olive oil. Generously sprinkle all sides of meat with **Borsari Original**. Gently rub to set seasoning. Heat a small amount of oil in a large pan over moderately high heat. Brown beef well on all sides. Transfer tenderloin to oven and roast on a rack at 350° until a thermometer inserted into the center of the meat registers 120°. Transfer to a cutting board and let set for 10-15 minutes. Carve and serve.

SIMPLE AND TASTY SALMON

Dry Salmon fillet, or steaks with paper towels. On a sheet of wax paper lightly apply a good quality olive oil on both sides of the fish. Lightly sprinkle **Borsari Citrus** on all sides of salmon and grill, pan fry or oven roast. Do not overcook. Serve immediately.

ROASTED TURKEY

15-20 pound turkey (fresh or thawed), 1 Tablespoon butter (softened),
¼ - ½ teaspoon **Borsari Seasoned Salt**

Remove giblet bag and neck from inside both turkey cavities and discard. Rinse turkey inside and out with cool water. Pat excess water off turkey. Rub entire turkey with butter. Sprinkle turkey with **Borsari**. Pat turkey to set seasoning. Sprinkle generously inside cavity of bird with **Borsari Seasoned Salt**. Cook according to directions on the turkey package for a stuffed turkey.

BRAISED LAMB SHANKS WITH ROSEMARY

4 lamb shanks, 1 cup **Borsari Bloody Mary** mix, ½ cup red wine, 2 cups beef stock, ¼ cup all purpose flour, 2 rosemary sprigs, **Borsari seasoning salt** to taste

Preheat oven to 350°. Rinse lamb shanks in cool water and pat dry. Coat lamb shanks in all purpose flour and sear in a heavy bottomed Dutch oven, until brown on all sides. Add Borsari, Bloody Mary mix, red wine, beef stock and rosemary sprigs. Bring to a simmer and cover. Place in preheated oven and cook for approximately 1 ½ - 2 hours until fork tender. Remove from the oven and place shanks on heavy platter and cover with foil. Skim any fat off the top of the braising liquid. Taste and adjust seasoning with **Borsari seasoning salt** if necessary. Remove rosemary sprigs. Thicken with flour and water slurry if needed.

DRIED CRANBERRY SAUSAGE STUFFING

1 large onion (diced), 1 large stalk celery (diced), 2 cloves of garlic (minced), ½ cup dried cranberries, 1 one pound roll sausage (Jimmy Dean or Maple Farm) found in freezer section, 1 box bread stuffing, plain or sourdough (enough for 15-20 pound turkey), 1/8 teaspoon **Borsari** seasoned salt

Crumble sausage roll and saute on medium heat until cooked thoroughly. Remove sausage and drain on a plate with a paper towel. Add one tablespoon of oil to the pan and saute onion and celery and cook until tender. Add minced garlic and cook for about one minute until you can smell the garlic. Remove from the heat. In a large bowl, add sausage, onion, celery, garlic and dried cranberries. Following directions on stuffing box, mix stuffing omitting the vegetables and seasoning pack if it contains one (add the butter and water the box calls for) and add to the bowl. Mix all ingredients well. Sprinkle **Borsari seasoned salt** on stuffing mix and mix well. Allow stuffing to cool completely before stuffing the turkey.

NOTE: You can substitute the dried cranberries for 1 cup fresh chopped cherries. If you make gravy using chicken stock or chicken broth, make certain you are using "no sodium or low sodium". There is enough salt in the **Borsari** seasoning to season your gravy.

FAVORITE USES - Here are a few of our favorite uses of this outstanding gourmet blend.

- ❖ *Lamb, Pork Beef:* For roasting, sauteing or pan frying use **Borsari** as a dry rub marinade or as a general seasoning to add incredible flavor and interest to your food.
- ❖ *Roast Chicken, Capon:* Use **Borsari** to salt the cavity and sprinkle generously over the entire bird.
- ❖ *Sauces, Soups and Stews:* **Borsari** is perfect as a corrective seasoning for most sauces, stews and soups.
- ❖ *Grilled Steak:* Rub steak with a good quality olive oil then apply ½ - ¾ teaspoon of **Borsari** on each side. Grill as normal.
- ❖ *Salads and Vegetables:* **Borsari** is superb in tossed salads, just add a pinch or two after the dressing. A sprinkle of **Borsari** also enhances and broadens the flavors of cold and warm vegetables.

“THE WORLD’S BEST BLOODY MARY MIX”

Combine 4 parts **Borsari** Bloody Mary mix with 1 part vodka in a tall glass with plenty of ice. Stir to combine ingredients. Garnish with celery stick, lemon wedge, olive or other favorites. For added flavor, rim your glass with **Borsari Seasoning Salt!**

Borsari Bloody Mary mix is an excellent ready to use base for gazpacho soup and cocktail sauces.