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Wright's Liquid Smoke



Quick Tips

Basting: To keep grilled and broiled foods moist, baste with a mixture of 3 tablespoons Wright's Liquid Smoke Seasoning and 1/2 cup melted margarine. Use on beef, pork, poultry, fish, corn-on-the-cob, Italian bread.

A Spritz of Smoke: Keep a spray bottle filled with a mixture of Wright's Liquid Smoke Seasoning and water to spray on foods while grilling, broiling or roasting.

Grilling: For slow cooking on the grill, place a foil pan filled with 1/3 cup Wright's Liquid Smoke Seasoning and 2/3 cup water directly on hot briquettes, lava rocks or ceramic bricks. Add additional water as needed.

Gas Grilling: For added smoke flavor while gas grilling, spray lava rocks with Wright's Liquid Smoke Seasoning before heating grill.

Microwaving: Add color and zesty hickory flavor to microwaved meats and poultry. Brush or spray Liquid Smoke Seasoning on before cooking.

Quick Seafood Sauces: Stir 1/4 teaspoon Wright's Liquid Smoke Seasoning into 1 cup tartar or cocktail sauce.

WRIGHT'S TANGY BBQ SAUCE

- 3 medium onions, finely chopped
- 3 cloves garlic, minced
- 3 tablespoons vegetable oil
- 3 cups ketchup
- 1/2 cup finely packed light brown sugar
- 1/3 cup REGINA® White Wine Vinegar
- 3 tablespoons **WRIGHT'S® Liquid Smoke**
- 2 tablespoons Dijon mustard
- 1 teaspoon liquid hot pepper seasoning

In large saucepan, over medium-high heat, cook onions and garlic in oil until tender. Stir in ketchup, sugar, vinegar, **WRIGHT'S® Liquid Smoke**, mustard and hot pepper seasoning. Heat to a boil; reduce heat. Simmer for 10 minutes. Use as a barbecue sauce when cooking poultry, beef or pork. Cover and store in refrigerator for up to 2 weeks..

Smokey Eggs

Blend 1/8 tsp. **Wright's Liquid Smoke** with three eggs when preparing scrambled eggs or omelets.

Easy Smoked Burgers

Combine 2 tsp. **Wright's Liquid Smoke** per pound of ground beef or turkey.

Hot Dogs

Give hot dogs outdoor cooked flavor by adding 3 TBSP **Wright's Liquid Smoke** to one quart of water.

CHEFS FILETS

- 2/3 cup prepared French or Russian dressing
- 1 tablespoon **WRIGHT'S® Liquid Smoke**
- 2 pounds flounder or catfish filets
- 1-1/4 cups plain dry bread crumbs
- 1 tablespoon chopped parsley

Blend dressing and **WRIGHT'S® Liquid Smoke**; pour over filets, turning to coat both sides. Let stand for 5 to 10 minutes. Combine bread crumbs and parsley. Dip coated filets in crumb mixture; place on lightly greased baking pan. Bake at 450°F for 10 to 15 minutes or until fish flakes when tested with a fork.

BLUE CHEESE TOPPING- makes ½ cup

- 1 (3 oz.) package cream cheese, softened
- 2 tablespoons crumbled blue cheese (about 1 oz.)
- 1 teaspoon **WRIGHT'S® Liquid Smoke**

In a bowl, blend both cheeses and **WRIGHT'S® Liquid Smoke**. Spread over hamburgers or steak during last few minutes of cooking.

RANCHER'S BAKED BEANS

- 3 (16 oz) cans small white beans, rinsed and drained
- 1 pound ham, chopped (about 3 cups)
- 1 (12 oz.) jar chili sauce
- 1/2 cup chopped onion
- 1/3 cup GRANDMAS® light or dark Molasses
- 1 tablespoon **WRIGHT'S® Liquid Smoke**

In 3-quart casserole, combine all ingredients; cover. Bake at 400°F for 30 minutes. Uncover; bake for 30 minutes more or until hot and bubbly..

MEATLOAF

- 2 pounds ground beef
- 1 cup dry bread crumbs
- 1 cup ketchup
- 1/2 cup finely chopped onion
- 2 eggs
- 2 tablespoons **WRIGHT'S® Liquid Smoke**

In a large bowl, thoroughly combine beef, bread crumbs, 1/2 cup ketchup, onions, eggs and **WRIGHT'S® Liquid Smoke**. Shape into 9 x 5 inch loaf. Place in greased 13 x 9 x 2 inch baking pan. Bake at 350° for 30 minutes. Spread remaining ketchup over meatloaf; bake for 30 to 40 minutes more or until meat thermometer registers 160°F

EASY BBQ PORK CHOPS

- * 4 (1/2 inch thick) pork chops
- * 3/4 cup water
- * Favorite Barbecue Sauce
- * 1/4 cup **WRIGHTS Natural Hickory Seasoning**

Combine **Wright's Natural Hickory Seasoning** and water; pour over chops in shallow dish. Marinate chops 8 minutes on each side. Remove and drain. Place chops in shallow microwave safe dish; meatiest portion to outside edge. Cover with wax paper and microwave medium power (50%) 8 minutes. Remove chops; drain. Rearrange and brush with barbecue sauce. Microwave medium power (50%), uncovered, an additional 8 minutes. Rotate dish once or twice during cooking. Let stand for 5 minutes.