

ZIP-ITTM SAUCES

BEEF • CHICKEN • PORK • SEAFOOD

RECIPES

Zip-It Steak Sauce Preparation

Shake bottle before using. Measure the amount of Zip-It desired.

Cut in to tablespoon size pieces an equal amount of chilled **UNSALTED** butter.



1 – Add Zip-It to pan.



4 – Stir to incorporate before adding the next piece.



2 – Let Zip-It melt in pan on low heat.



5 – Continue stirring in the butter pieces.



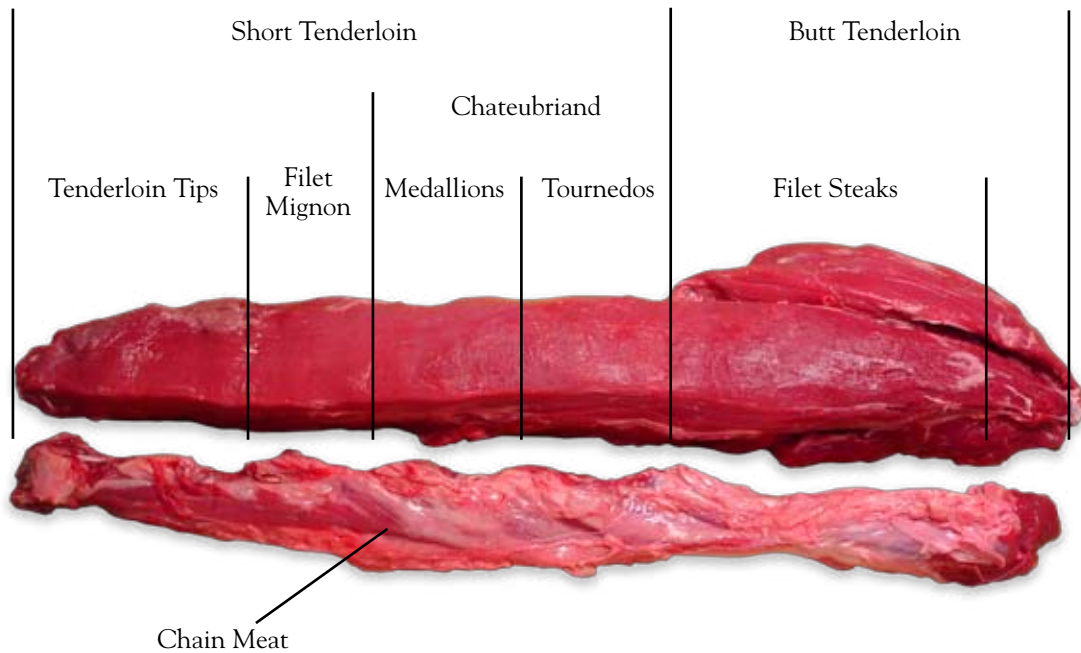
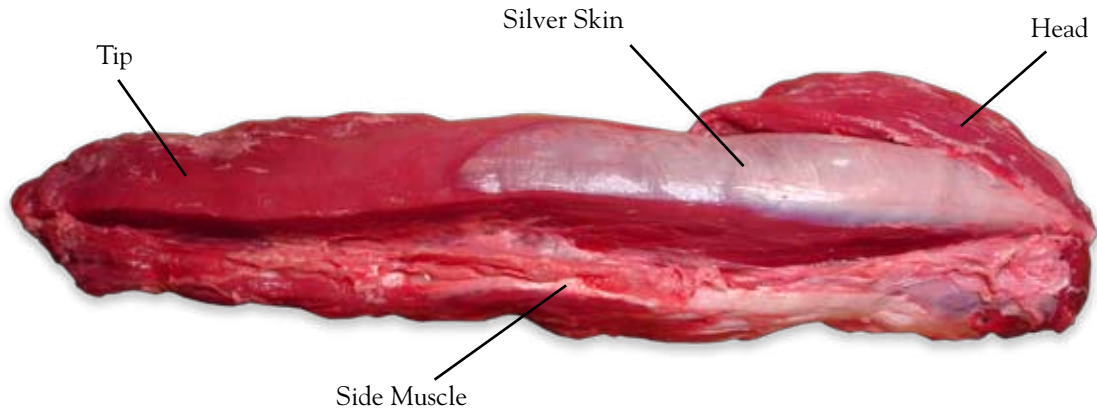
3 – Add the butter one piece at a time.



6 – Remove from heat and serve. **DO NOT BOIL!**

Once prepared you can personalize Zip-it by adding: sautéed mushrooms, fresh herbs, blue cheese, caramelized onions, bacon bits, or what ever tickles your taste buds.

Preparing the Tenderloin



The tenderloin is best prepared with any dry heat cooking method including roasting, grilling, sautéing and smoking. The tenderloin is also a great cut for poaching.

Wash in cold water and pat dry. Remove all outside fat and connective tissue. Trim off the side muscle. Remove the silver skin in strips by sliding the tip of a knife under membrane and move along the length of the meat with an upward motion.

Whole Tenderloin Roast

Remove the tip end (reserve for other use) or slice about halfway through and fold tip under to give the roast equal thickness. Using butcher twine bind the roast about every 1½ inches, this will help to keep its shape.

Tenderloin Steaks

Use the diagram at left to guide you in cutting various cuts of steaks.

Other Cuts

The tenderloin tip and very butt end can be used for stroganoff, kabobs, steak tartare or fondue. Remove fat and membranes from chain meat and use for fajitas or chopped steak sandwiches.

Testing for Doneness

The only foolproof method for knowing the doneness of the meat is using a thermometer. Keep in mind there will be some carry over cooking after removing from the heat.

Rare	140° F
Medium Rare	145° F
Medium	160° F
Well Done	170° F



Grilled Steak with Zip-It Steak Sauce

Serves 4

4 prime steaks
salt and pepper
4 oz. your favorite flavor of Zip-It Steak Sauce
4 oz. unsalted butter

Preheat grill.

Grill steaks on high heat for 4-5 minutes per side to desired doneness.

Let steaks rest for 5-10 minutes while you prepare sauce.

Gently heat Zip-It in sauce pan, stir in pats of **UNSALTED** butter until melted and smooth.

Pour into individual dipping cups, serve immediately.



Zip-It Crowned Medallions

Serves 4

8-12 tenderloin medallions, 1 inch thick

Salt and pepper

2 egg whites

1/2 cup Swiss cheese, shredded

2 Tbs. snipped chives

2 Tbs. capers

2 oz. mayonnaise

2 oz. Original Zip-It

Dash of cayenne pepper

Preheat broiler.

In a medium bowl, beat egg white until stiff but not dry. Fold in the rest of the ingredients.

Season medallions with salt and pepper, arrange on a broiling pan.

Broil 4-6 inches from heat for 4-5 minutes per side to desired doneness.

Spread topping evenly over medallions, return to broiler for a couple of minutes until puffed and golden brown.



Zip-It Beef Stroganoff

Serves 4

2 lbs. beef tenderloin, cut into 1/2" cubes
1 lb. mushrooms, sliced and sprinkled with lemon juice
2 garlic cloves, minced
1 medium onion, chopped
2/3 cup vodka
1 tsp. basil
1 tsp. paprika
4 oz. Original Zip-It
8 oz. sour cream

In a medium skillet, over medium heat, sauté half of the garlic and onions in oil until soft. Add the mushrooms and a splash of vodka, sauté for a few minutes, remove from heat.

In a large skillet, over medium heat, sauté the rest of the garlic and onions in oil. Increase heat to medium-high add the beef and brown on all sides. Add the rest of the vodka and the spices, reduce heat and simmer for a minute.

Mix the Zip-It, sour cream with the cornstarch until smooth, add to the skillet with the beef, also add the mushrooms. Stir constantly until sauce thickens and spoon leaves a path on the skillet.

Serve over spinach noodles.



Zip-It Beef & Stout Stew

Serves 4-6

2 1/2 lbs. chuck cut in to 1" cubes
1 cup carrots, diced
1 cup celery, diced
1 1/2 cup onion, diced
1 tsp. thyme
2 garlic cloves, minced
1 rosemary sprig
3 medium potatoes, diced
18 oz. stout
1/2 cup flour
8 oz. Original Zip-It
Salt and pepper

Over medium-high heat in a dutch oven or heavy pot brown the meat in 3 to 4 batches, remove.

Reduce heat to medium, sweat the carrots, celery and onions in 2 Tbsp. oil for 10-12 minutes. Add the thyme and garlic cook for 2 minutes.

Add the meat, rosemary, potatoes and stout, bring to a simmer. Cover and simmer for 2 to 3 hours.

Combine until smooth the flour and Zip-It, stir in to the stew and cook for 5 minutes.

Season to taste and serve with crusty bread.



Zip-It Roast Beef

Serves 4

2-4 lbs. beef roast
2 oz. dry red wine
4 oz. your favorite flavor of Zip-It Steak Sauce
4 oz. unsalted butter

Preheat oven to 275° F.

Sear roast on all sides in heavy pan. Place in pre-heated oven for 1 1/2 to 2 hours (140° for rare, 160° for medium).

Remove roast from pan. Add wine to pan and reduce to half on stove top.

In small saucepan gently heat 4 oz. Zip-It and wine reduction, stir in pats of unsalted butter until melted and smooth.

Pour over sliced roast, serve immediately.



Zip-It Braised Short Ribs

Serves 4

6 lbs beef short ribs
2-3 tsp. brown sugar
8 oz. your favorite flavor of Zip-It Steak Sauce

Mix sugar & sauce together.

Dip ribs into sauce, place ribs and remaining sauce in slow cooker.

Cook on low for 7-8 hours.

Serve with roasted vegetables.

Fall 2009 Contest – Runner Up



Zip-It German Pot Roast

Serves 4-6

3 lbs. roast (eye, top or bottom, round)
1 apple, cored & sectioned
1 onion, quartered
1 1/2 celery stalks, chunked
1/3 cup apple cider vinegar
1 cup port or brandy wine
1 1/2 cups water
4 oz. Cabernet ZipIt Steak Sauce
4 Tbsp. unsalted butter
1/4 cup flour
salt and pepper to taste

Place all ingredients except flour in slow cooker and cook on low for 8 hours.

Remove meat and let rest for 10 minutes.

Remove vegetables from liquid and stir in flour to make gravy.

Serve with mashed potatoes and asparagus.

Fall 2009 Contest – Runner Up



Zip-It Pot Roast

Serves 6-8

3-4 lbs. chuck roast
4 oz. your favorite flavor of Zip-It Steak Sauce
2 carrot cut in chunks or whole baby carrots
2 onions quartered or whole pearl onions
4 potatoes cut in chunks or whole new potatoes
4 oz. your favorite flavor of Zip-It Steak Sauce
4 oz. unsalted butter

Place roast into slow cooker, pour 4 oz. Zip-It over roast.

Add the vegetables and cook on high for 5-6 hours or low for 10-12 hours.

Remove roast and vegetables.

Place 1 cup of juices from slow cooker into sauce pan and reduce to 1/4 cup.

Reduce heat and gently heat Zip-It in sauce pan, stir in pats of butter until melted and smooth.

Pour over sliced roast and vegetables, serve immediately.



Zip-It Shepherds Pie

Serves 4

8 oz. your favorite flavor of Zip-It Steak Sauce
 1 lb. ground beef or steak, cubed
 4 oz. unsalted butter
 1/2 sweet onion
 1 Tbsp. dried rosemary, chopped
 1 beef bouillon cube
 1 cup shredded white cheese
 1 12 oz. bag frozen carrots, corn, peas, & green beans
 4 large potatoes, diced
 1/2 cup milk
 2 celery stalks
 salt and pepper

Preheat oven to 350° F

In large pot with water, add potatoes and beef bouillon cube bring to a boil, cook until tender. Drain, add 2 Tbsp. butter, milk and rosemary. Mash until smooth.

While potatoes are boiling prepare your meat in one pan and veggies in another pan.

Cook meat to almost done. Reduce heat to low, add 4 Tbsp. unsalted butter and Zip-It. Keep on low and cover while mixing when needed.

On medium heat sauté until soft the onion, celery, and a dash of salt and pepper. Add mixed vegetables, Cover and keep on a low heat until ready.

In a 8" x 8" glass baking dish add the meat then layer the vegetables, shredded cheese, and finally the mashed potatoes.

Bake for 35-40 minutes.

Allow to cool just a bit before serving.

Summer 2009 Contest – 1st Place



Zip-It Venison and Morel Meatloaf

Serves 6

Meatloaf

1 lb. ground venison
 1 lb. ground pork
 1 medium onion, diced
 1/2 green pepper, diced
 14 oz. stewed tomatoes, crushed
 1/2 tsp. black pepper
 1 cup bread crumbs
 1/2 cup milk
 4 oz. Zip-It Herbs & Garlic Steak Sauce
 3 eggs

Sauce

6 -10 morel mushrooms, or button mushrooms, sliced
 4 oz. Zip-It Original Steak Sauce
 4 oz. unsalted butter

Preheat oven to 325° F

Place all the meatloaf ingredients in a large bowl, mix well and place in loaf pan.

Bake for 1 1/4 to 1 1/2 hours until firm.

Remove from oven and let rest for 5 minutes while preparing sauce.

Sauté mushrooms in 1 Tbsp. butter until golden brown. Reduce heat to med-low gently heat Zip-It Original Steak Sauce in sauce pan, stir in pats of unsalted butter until melted and smooth.

Serve slices of meatloaf with sauce drizzled on top.

Summer 2009 Contest – Runner Up



Cabernet Zip-It Burgers with Caesar on Brioche

Serves 4

2 lbs. 20% fat beef chuck
 1 cup red wine
 3 tsp. soy sauce
 3 tsp. Worcestershire sauce
 5 cloves fresh garlic, crushed
 1 sprig fresh rosemary, stemmed and finely chopped

2 cup chopped Romaine lettuce
 1/2 cup chopped arugula
 6 cloves fresh garlic
 2 anchovy filets
 2 Tbsp. mayonnaise
 2 Tbsp. Dijon mustard
 2 Tbsp. red wine vinegar
 1/2 cup extra virgin olive oil

3 oz. Zip-It Cabernet Steak Sauce
 2 Tbsp. unsalted butter, chilled

1 loaf Brioche
 4 tsp. unsalted butter, softened
 Kosher salt to taste
 Freshly ground pepper to taste
 1/4 cup Asiago cheese, grated

Lightly crumble the beef into a shallow glass dish. Combine the red wine, soy sauce, Worcestershire, crushed garlic and chopped rosemary and pour over the beef. Marinate for at least 1/2 hour. Form into loosely packed patties and refrigerate until ready to use.

Place the Romaine and arugula in a bowl, and refrigerate until ready to use. In a Cuisinart or blender, chop the garlic. Add the anchovies and blend. Add the mayonnaise, Dijon and red wine vinegar, one at a time, blending each time. Add one teaspoon of the olive oil and blend well. Continue to add the olive oil, a few teaspoons at a time, until well blended. Refrigerate until ready to use.

Heat Zip It Cabernet Sauce over low-medium heat in a saucepan. Add butter, 1 Tablespoon at a time, stirring frequently. When butter is fully incorporated, remove from heat.

Cut brioche into 3/4 -inch thick slices, ending up with 8 total slices. Using a large cookie cutter, or paring knife, cut the slices into rounds. Spread one side of each with 1/2 teaspoon butter and sprinkle with salt and pepper. Preheat your gas grill to medium-high, or lower the grate on your charcoal grill to about 3-4 inches above the coals. Buttered side down first, toast both sides of each slice until golden brown, about two minutes per side. Immediately after removing from heat, sprinkle four of the buns with the cheese. These will be the top buns.

Heat your grill to high. Be ready to assemble your burgers when the patties come off the grill and have each component ready - bottom bun, Zip It Cabernet Sauce, Caesar dressing, lettuce, top bun.

Grill your burger for 2 1/2 minutes on each side for medium rare (burgers will continue to cook while resting as you assemble).

While the burgers are grilling, toss lettuce with Caesar dressing, reserving a few teaspoons of the dressing.

When the burgers are almost done, place them on the bottom buns and top each with equal amounts of the Zip It Cabernet Sauce. Loosely pack a handful of Caesar salad on top. Spread a teaspoon of Caesar dressing on the top bun, then place the bun on top of the salad.

Fall 2009 Contest – 2nd Place



Zip-It Burger

Serves 4

2 lbs. ground beef
3 oz. your favorite flavor of Zip-It Steak Sauce
2 Tbsp. bread crumbs
1/2 tsp. garlic powder
1/2 tsp. salt
1/4 tsp. pepper

2 oz. your favorite flavor of Zip-It Steak Sauce
2 oz. mayonnaise

Preheat grill.

Mix all the burger ingredients and shape into 4 burgers.

Grill on high heat for 5-8 minutes per side to desired doneness.

Stir Zip-It into mayonnaise.

Serve burgers with favorite toppings and a dollop of Zip-It mayo.



Zip-It Burger Stroganoff

Serves 4-6

8 oz. mushrooms
1 medium onion diced
2 cloves garlic minced
1/2 tsp. basil
2 lbs. ground beef
4 oz. Zip-It Steak Sauce (Original, Mushroom or Cabernet)
4 oz. sour cream
10 3/4 oz. can cream of mushroom
Egg noodles

Sauté mushrooms until golden brown, set aside.

Sauté onion until clear add garlic and basil for a moment.

Add ground beef and brown, remove any excess grease.

Return mushrooms to pan.

Reduce heat and add Zip-It, sour cream and cream of mushroom until heated through be sure not to boil.

Serve over egg noodles.



Zip-It Meatballs

Makes about 40

- 1 lb. ground sirloin
- 1 lb. ground pork
- 2 egg yolks
- 1 1/2 cups fresh bread crumbs
- 1/2 cup cream or milk
- 1/2 cup minced onion
- 1/4 tsp. ground allspice
- 1/4 tsp. nutmeg
- 1/2 tsp. pepper
- 8 oz. Zip-It Blue Cheese Steak Sauce
- 10 oz. beef broth
- 2 Tbsp. butter
- 2 Tbsp. flour

In large bowl mix the first 9 ingredients and 2 oz. of Zip-It. Form into 1 oz. meatballs.

Place meatballs on broiler pan and bake at 400° F for 12 minutes.

Place meatballs and beef broth in crock-pot and cook on high for 2-2 1/2 hours or low for 4-5 hours.

Add remaining 6 oz. of Zip-It in the last 1/2 hour of cooking.

Melt butter in saucepan and stir in flour to make a roux.

Remove any excess grease from crock-pot and gently stir in roux.

Keep warm in crock-pot until ready to serve.



Zip-It Blue Cheese Stuffed Mushrooms

Serves 4

- 1/4 cup olive oil
- 1 small onion, minced
- 2 garlic cloves, minced
- 16 large button mushrooms, stems removed and chopped
- 2 cups fresh bread crumbs
- 2 oz. Zip-It Blue Cheese Steak Sauce
- 1/4 cup parsley, chopped
- Dash of pepper sauce
- 4 oz. Gorgonzola, crumbled

Preheat oven to 375° F.

In a saucepan, over medium-high heat sauté onions and garlic until soft. Add the chopped stems and cook until golden brown.

Remove from heat and add the rest of the stuffing ingredients. Brush the bottoms of the mushroom caps with olive oil. Fill caps with stuffing and bake for 30 minutes.



Zip-It Creamy Shrimp Herb Risotto

Serves 4

5 cups chicken stock
 3/4 cup dry white wine or water
 4 Tbsp. unsalted butter
 2 cloves garlic, minced
 3/4 cup finely chopped sweet onion
 1 1/2 cups Arborio Rice
 1/2 cup cream
 Lemon wedges and parsley as garnish

3 scallions, coarsely chopped
 1 1/2 celery stalks, coarsely chopped
 1/4 cup fresh parsley, chopped
 1/2 cup Zip-It Herbs and Garlic Steak Sauce
 1/2 Tbsp. lemon juice
 4 Tbsp. unsalted butter
 1 1/4 lbs. uncooked large shrimp, peeled and deveined

Bring broth and wine/water to simmer in a medium sized saucepan. Reduce heat and keep hot.

Melt butter in a large saucepan over medium heat. Add the garlic, and onion and sauté until onion is golden 4 minutes or so. Add rice and stir to coat. Add 2 cups of broth mixture. Simmer until liquid is absorbed stirring often. Continue adding broth and stirring 1 cup at a time until all broth is used.

While the rice is cooking prepare the shrimp. Place the scallions, celery, parsley, Zip-it Steak Sauce and lemon juice into a small food processor or blender. Pulse to mix well. Set aside.

In a medium sized skillet over medium heat melt the butter. Add the shrimp and saute until shrimp are cooked about 3 minutes. Add the Zip-It mixture.

When the rice is cooked fold in the hot Zip-It shrimp mixture. Add the cream and cook until the liquid is absorbed.

To serve place on platter with parsley and lemon wedges as garnish.



Zip-It Sweet Gumbo

Serves 4-6

4 Tbsp. unsalted butter
 4 Tbsp. flour

2 cup vegetable broth
 2 oz. Zip-It Cabernet Steak Sauce

1 1/2 cup chicken sausage pieces
 2 chicken breast, cubed
 1 cup shrimp

green pepper, diced
 whole carrot, diced
 1 yellow onion, roughly chopped

In a small pot make a roux with the butter and flour, let it heat for about a min to bring out the flavor. Add the vegetable broth and whisk until the roux has disintegrated. Add the Zip-It, stir and allow to simmer until thick.

In a separate sauce pan sauté meat with a little bit of olive oil until just barely cooked.

Add the vegetables to soup base and cover until they are softened. Add the meat, cooking fat and allow everything to simmer together for another 10 minutes or so.

Serve over brown rice

Summer 2009 Contest – 3rd Place



Zip-It Tortilla Soup

Serves 6-8

2 Cups Chicken Broth
 2 Cups Beef Broth
 1 16 ounce can of corn, drained
 1-1/2 Cups Water
 1-1/2 Cups Tomato Juice
 1 Onion, chopped
 1-2 Jalapeno Peppers, seeded and chopped
 2 cloves garlic, minced
 1-1/2 Cups of fresh tomato, skinned and chopped
 3 Tablespoons Zip-It Original Steak Sauce
 2 teaspoons of worchestershire sauce
 2 teaspoons ground cumin
 2 teaspoons chili powder
 2 teaspoons salt
 Tortilla Chips
 Grated Monterrey Jack Cheese
 Diced Avacados

Place all ingredients except Chips, Cheese and Avacodos in a crockpot. Cook on low for 6-8 hours.

To serve, place chips and avacados in a bowl and sprinkle with cheese. Ladle hot soup over the bowl.

Fall 2009 Contest – 1st Place



Zip-It Cream of Asparagus Soup

Serves 4

1 lb. asparagus, tips removed and cut in to pieces
 6 cups chicken stock
 1/4 cup onions, chopped
 1/2 celery chopped
 4 Tbs. unsalted butter
 4 Tbs. flour
 3 oz. heavy cream
 3 oz. Original Zip-It
 Salt and white pepper

Simmer asparagus tips in a small amount of salted water until tender, set aside.

In a large sauce pan add asparagus pieces onions celery, chicken stock and salt simmer for about 1/2 hour until soft. Remove to blender and puree until smooth.

In a large sauce pan melt butter and blend in the flour. Slowly add the cream and Zip-It, cook until thick and creamy. Add the asparagus stock, bring to a simmer until smooth. Season to taste.

Serve hot or cold, garnished with asparagus tips.



Zip-It Northern Greens

Serves 6-8

- 3 bunches of collard greens
- 1 tsp. salt
- 1/2 tsp. course ground white pepper
- 1/4 tsp. onion powder
- 4 oz. Zip-It Original Steak Sauce
- 4 oz. unsalted butter
- 1/4 cup half and half or whole milk
- 1/2 cup smoked bacon bits or 4-6 slices of crisp bacon

Rinse collard greens in advance, layer leaves, fold in half, remove stem with sharp knife, and cut into 1 inch strips wrap in kitchen towel, refrigerate for up to 24 hours.

Use large pan fill half way with salted water, bring to boil. Add the collard greens in batches, cook until tender, about ten minutes. Using a slotted spoon transfer greens to colander and rinse under cold water. Press leaves with slotted spoon to remove excess water.

Remove water from pan, heat 2 oz of butter over low to medium heat. Add greens, onion powder, pepper and mix well. Push greens to one side, add remaining butter, 4 oz Zip-It Original Steak Sauce, slowly mix in 1/4 cup of half and half, add bacon.

Cook, stirring frequently, will continue to wilt and be tender in 3-4 minutes.

Summer 2009 Contest – 2nd Place



Mousseline of Broccoli with Zip-It Morel Sauce

Serves 6

Mousseline

- 1 lb. broccoli florets
- 1/2 cup whipping cream
- 1 tsp. salt
- 1/2 tsp. ground pepper
- Pinch of nutmeg
- Juice of 1/2 lemon
- 4 eggs

Generously butter six 1 cup timbale molds or soufflé dishes. Bring large pot of salted water to boil, add broccoli and blanch for 10-12 minutes. Plunge into cold water and drain well.

Preheat oven to 375°F. Bring cream to a boil in medium saucepan. Add broccoli, salt, pepper nutmeg and lemon juice mix well. Cook stirring frequently until cream is absorbed about 10 minutes. Transfer to a blender or processor and puree. Add eggs one at a time mix well after each addition.

Divide mixture into molds. Set in baking dish with hot water covering halfway up sides of molds. Cover with buttered foil, bake until set about 25 minutes.

Sauce

- 1 cup unsalted butter
- 20-24 dried morels, rehydrated in 1 cup hot water and halfed(reserve water)
- 1 large shallot, minced
- 1 cup Zip-It Mushroom Steak Sauce
- 1/2 tsp. nutmeg

In heavy medium saucepan over medium-low heat, add 1 tablespoon butter, mushrooms and shallot, cook until liquid is absorbed. Reduce morel water to 1/2 cup add to mushrooms. Add Zip-It, warm over medium-low heat. Stir in butter one tablespoon at a time until creamy.

Run sharp knife around edge of molds, turn onto warm plates and add sauce.



Zip-It Mushroom and Asparagus Fritata

Serves 6

1 lb. mushrooms, sliced
2 Tbsp. olive oil
salt & pepper
1 lb. asparagus, blanched and sliced in 3/4" pieces
8 oz. angel hair pasta, cooked al dente
2 cups Swiss cheese
8 oz. Zip-It Mushroom Steak Sauce
8 oz. half & half
4 eggs
a pinch of nutmeg

Toss mushrooms, olive oil, salt and pepper.

Spread out mushrooms on sheet pan and roast at 400° for 10-12 minutes, until browned.

In large bowl beat together the Zip-It, half & half, eggs and nutmeg.

In oven-proof pan layer: half of the pasta, asparagus, half of the cheese, mushrooms, other half of pasta.

Pour egg mixture over and top with remaining cheese.

Bake in pre-heated 375° oven for 40 minutes, let rest for 10 minutes before serving.



Zip-It Mushroom Polenta

Serves 6

1 lb. mushrooms, sliced
2 Tbsp. olive oil
salt & pepper
8 oz. Zip-It Mushroom Steak Sauce
3 1/2 cups water
1 cup corn meal (polenta)
4 oz. smoked gouda

Toss mushrooms, olive oil, salt and pepper.

Spread out mushrooms on sheet pan and roast at 400° for 10-12 minutes, until browned.

Heat Zip-It and water to a boil. Whisk in corn meal and cook until thick about 8 minutes.

Fold mushrooms and gouda into polenta.

Serve hot or pour into pan, refrigerate until firm then slice and reheat in oven.



Zip-It Steakhouse Mashed Potatoes

Serves 6

- 6 large baking potatoes
- 8 slices bacon
- 1/2 cup warm milk
- 1 tsp. salt
- 1 tsp. pepper
- 2 oz. unsalted butter, melted
- 2 Tbsp. Zip-It Blue Cheese Steak Sauce
- 1 cup cheddar cheese

Place potatoes in large pot of cold water. Boil until tender. Drain potatoes.

Meanwhile, fry bacon until crisp. Place on paper towels to cool.

In mixer place potatoes, milk, salt, pepper, butter and Zip-It. Blend until smooth.

Crumble bacon, add all but 1 Tbsp. to potatoes and fold in along with 1/2 cup shredded cheddar cheese.

Place in serving bowl. Top with remaining cheese and bacon.

Summer 2009 Contest – Runner Up



Zip-It Scalloped Potato Gratin

Serves 6

- 6 oz. heavy cream
- 6 oz. Original Zip-It
- 1/2 tsp. thyme
- 2 garlic cloves, minced
- 1/2 tsp. nutmeg
- Butter
- 2 lbs. russet potatoes, peeled and sliced 1/8" thick
- 3/4 cup grated Parmesan

Preheat oven to 375° F.

In a saucepan, heat up the cream, Zip-It, thyme, garlic and nutmeg.

Butter a 9"x 9" casserole dish. Layer a third of potatoes, pour over potatoes a third of the cream, top with a quarter of the cheese. Make 2 more layers. Bake, uncovered, for 45 minutes. Sprinkle the rest of the Parmesan on top and broil until cheese browns, about 5 minutes.

Let cool for 10 minutes and serve.



Zip-It Grilled Potato Salad

Serves 4

4 large potatoes, sliced 1/4" thick

Olive oil, salt and pepper

1 tsp. dry mustard

1 1/2 Tbs. sugar

1/2 tsp salt

2 Tbs. flour

1/4 tsp. paprika

1 tsp. celery seed

1/2 cup cold water

2 egg yolks

1/4 cup vinegar

2 oz. Original Zip-It

1/4 cup sour cream

Parboil potato slices for 10 minutes. Pat potato slices dry, brush with olive oil and season with salt and pepper. Grill potatoes until browned.

Mix together the mustard, sugar, salt, flour, paprika and celery seed.

Beat in the top of a double boiler the cold water, yolks and vinegar. Stir in the seasoning flour mixture. Continue stirring over boiling water until thick and smooth, remove from heat.

Stir in the Zip-It and sour cream.

Serve warm or chilled on grilled potato slices.



Grilled Ricotta Cabernet Zip-It Apples

Serves 4

4 medium cooking apples

3 tablespoons Zip-It Cabernet Steak Sauce

1/3 cup Ricotta cheese

1/4 cup walnuts, finely chopped

2 tablespoons dried cranberries

Preheat grill to medium heat.

Core the apples to almost the bottom, leaving about 1/3 inch. Remove 1 inch of the peel from the top of each apple.

In a bowl, mix together zip-it steak sauce, ricotta, walnuts and cranberries. Stuff each apple with mixture. Arrange apples in the bottom of a foil pan. Place apples on grill rack and grill for 30-40 minutes until tender. Serve warm.

Fall 2009 Contest – Runner Up



Zip-It Chicken Kabobs

Serves 4

2-3 lbs. boneless skinless chicken breast cut into 1" cubes

2 bell peppers cut into chunks

1 red onion cut into chunks

4 oz. Zip-It Finishing Sauce

4 oz. unsalted butter

If using wooden skewers soak them water for 2 hours.

Thread peppers, onions and chicken onto skewers.

Drizzle with oil.

Preheat grill on high.

Grill kabobs until chicken is cooked through about 10-12 minutes per side.

Warm Zip-It Finishing Sauce in pan over low heat. Add Unsalted butter and stir until melted. Do not boil. Pour sauce over the kabobs.

Serve with rice or couscous.



Zip-It Lemon Caper Chicken Piccata

Serves 4

2 boneless skinless chicken breast butterflied and cut in half

salt and pepper

1 cup all-purpose flour

6 Tbsp. unsalted butter

4 Tbsp. extra virgin olive oil

4 oz. Zip-It™ Lemon Caper Finishing Sauce

1/4 cup fresh parsley, chopped

Season chicken with salt and pepper, dredge in flour.

In large skillet on medium heat combine 2 Tbsp. butter and 2 Tbsp olive oil. Add 2 pieces of chicken cook for 3 minutes per side, transfer to plate.

Repeat the last step with the remaining 2 pieces of chicken.

Reduce heat to med-low, add finishing sauce and chicken, let simmer for 5 minutes.

Remove chicken, add remaining butter and whisk until creamy.

Pour sauce over chicken and rice, garnish with parsley.



Zip-It Roasted Bell Pepper Chicken Pasta Salad

Serves 4

8 oz. rotini or other pasta, cooked
2 cups cooked chicken, cubed
6 oz. black olives, sliced
1 cup frozen peas, thawed
2 celery ribs , chopped
1 medium onion, diced
2 Tbsp. parsley, chopped

8 oz. Zip-It Roasted Bell Pepper Finishing Sauce
4 oz. mayonaise

In a large bowl, place the pasta, chicken, olive,peas
celery, onion and parsley.

In separate bowl blend the Zip-It and mayonaise.
Gently fold dressing into pasta salad and serve.



Zip-It Roasted Poblano Pork Tenderloin

Serves 4

2 pork tenderloins trimmed and sliced into 1" thick
medallions
4 oz. Zip-It Roasted Poblano Finishing Sauce
4 oz. unsalted butter

Brush both sides of the medallions with oil.

Preheat grill on high.

Place the medallions on the grill, and cook for about
3 minutes. Rotate medallions 45° and cook for an-
other 3 minutes. Turn the medallions over and cook
for an additional 4 minutes, or until cooked through
to the desired degree of doneness.

Warm Zip-It Roasted Poblano Finishing Sauce in
pan over low heat. Add unsalted butter and stir until
melted. Do not boil.

Remove the pork from the grill and pour over medal-
lions or serve sauce in dipping cups.

Serve with seasonal vegetables.



Zip-It Roasted Poblano Chili

Serves 8

2 1/2 lbs pork shoulder cut in 1 inch cubes
4 Tbsp. oil
2 cups red onion, chopped
1 lb. tomatillos, chopped
1 yellow pepper, diced
2 cloves garlic, minced
2 cups chicken stock
8 oz. Zip-It Roasted Poblano Finishing Sauce
1/4 cup tortilla chips, crushed
1/4 cup fresh cilantro, chopped

In large Dutch oven brown the pork in batches, remove.

Saute onion, tomatillos, peppers and garlic until softened.

Return the pork to the Dutch oven, add chicken stock, Zip-It and tortilla chips.

Bring to simmer and cook for 2 hours until meat is tender.

Serve garnished with cilantro.



Zip-It Shrimp & Scallops

Serves 4

12 jumbo shrimp, peeled and deveined
12 sea scallops, cleaned
4 Tbsp. olive oil
4 oz. Zip-It Finishing Sauce
2 oz. unsalted butter

In heavy skillet over med-high heat saute the shrimp in olive oil until pink about 2 minutes per side, remove to platter.

Add scallops to pan and sear until golden brown then turn over, about 3 minutes per side, remove to platter.

Reduce heat to med-low, warm Zip-It Finishing Sauce. Add unsalted butter and whisk until melted. Do not boil.

Pour over shrimp and scallops or serve sauce in dipping cups.



Zip-It Pan Fried Tilapia

Serves 4

8 tilapia filets
3/4 cup flour
1 egg beaten with 2 Tbps. milk
3/4 cup bread crumbs
3/4 cup tortilla chip crumbs
2 Tbps. cilantro chopped
4 oz. Zip-It Finishing Sauce
4 oz. unsalted butter

Dredge filets in flour, coat with egg mixture then dredge in bread crumb, tortilla crumb and cilantro mixture.

Pan fry until golden brown about 2-3 minutes per side.

Warm Zip-It Finishing Sauce in pan over low heat. Add unsalted butter and stir until melted. Do not boil.

Remove and pour on warm sauce.



Zip-It Grilled Salmon

Serves 4

4-6 oz. salmon steaks
4 Tbsp. olive oil
4 oz. Zip-It Finishing Sauce
4 oz. unsalted butter

Brush both sides of the salmon with oil.

Place the fish on the grill, cook for about 4 minutes. Turn the fish over and cook for an additional 4 minutes, or until cooked through to the desired degree of doneness.

Warm Zip-It Finishing Sauce in pan over low heat. Add Unsalted butter and stir until melted. Do not boil.

Remove the salmon from the grill and spoon Zip-It Finishing Sauce over it.

Serve rice pilaf and vegetables.



Zip-It Fish Tacos

Serves 4

2 cups cabbage, shredded
 1/2 cup carrots, shredded
 1/2 cup red onion, sliced thin
 1/4 cup fresh lime juice
 2 Tbsp. olive oil
 Salt and pepper
 3 oz. Zip-It Roasted Poblano Finishing Sauce
 3 oz. sour cream
 2 lbs. firm fish filets, skinned and cut in 1" strips
 2 cups all purpose flour
 1 Tbsp. cornstarch
 1/2 tsp. salt
 1/2 tsp. black pepper
 1/2 tsp paprika
 8 oz. beer, pilsner or ale
 Oil for frying
 Small corn tortillas

Combine cabbage, carrots and onion in a bowl. Dress with lime juice, olive oil and season with salt and pepper. Set aside.

Mix the Zip-It with sour cream. Set aside.

Warm tortillas in oven or in skillet.

In a deep pot heat 2-3 inches oil to 365°F.

In medium bowl combine 1 cup of flour, cornstarch, salt, pepper and paprika. Whisk in the beer until smooth.

Dredge fish strips with with remaining flour.

Coat fish with beer batter and fry in batches until golden brown. Remove and let drain on paper towels.

Place a strip of fried fish in each tortilla slather on the Zip-It sauce and top with cole slaw.



Northern Cherry Glazed Turkey



Island Pineapple Glazed Ham

Zip-It Meat Glazing Instructions

Follow the cooking instructions on the packaging of your meat.

During the last 15 minutes of roasting brush the entire piece of meat with Zip-It Gourmet Glaze.

Remove the meat from the oven, brush with more glaze.

Loosely tent with foil and let rest 15 minutes before slicing.

Be sure to have some extra glaze to pass around the table.



Zip-It Grilled Chicken Salad with Gourmet Glaze

Serves 4

4 boneless skinless chicken breasts
1 head green bibb lettuce
1 head red bibb lettuce
1/2 cup dried cherries
1/2 cup blue cheese, crumbled
6 oz. Zip-It Gourmet Glaze

Coat both sides of the chicken breasts with oil.

Preheat grill on high.

Cook until grill marks have formed and chicken is cooked through, about 4-5 minutes per side.

Remove from heat, let rest for 5 minutes, then slice into 1/2 inch thick slices.

Place on top of salad and dress with Zip-It Gourmet Glaze.



Zip-It Glazed Wings

Serves 4

3-4 lbs. chicken wings
Salt and freshly ground black pepper
Olive oil
6 oz. Zip-It Gourmet Glaze
1 tablespoon sesame seeds, toasted

Preheat the oven to 400° F

Season the chicken wings with salt and pepper and drizzle a little olive oil on them to prevent sticking.

Lay the wings in a single layer on a baking sheet.

Bake for 30 minutes or until the skin gets crispy.

Heat Zip-It Gourmet Glaze in large pan add the wings and toss to coat them with the sauce.

Transfer to a serving platter and sprinkle with the sesame seeds.



Zip-It Asian Ginger Teriyaki Stir Fry

Serves 4

- 6 oz. peanut oil
- 8 oz. mushrooms sliced
- 8 oz. pea pods
- 1 – 8 oz. can sliced bamboo shoots
- 1 – 8 oz. can sliced water chestnuts
- 1 lb. shrimp shelled and deveined
- 1/2 lb. boneless skinless chicken breast sliced thin
- 8 oz. Zip-It Asian Ginger Teriyaki Gourmet Glaze
- 1 Tbsp. toasted sesame seed oil

Stir fry the mushrooms, pea pods, bamboo shoots and water chestnuts in 2 oz. of oil until slightly tender. Remove from wok.

Add 2 oz of oil to wok and stir fry shrimp until pink then remove.

Add 2 oz of oil to wok and stir fry chicken until cooked though.

Return all ingredients to wok. Add 6 oz. Zip-It Gourmet Glaze and sesame oil, stir to coat, serve over rice with extra glaze on the side.



Zip-It Glazed Baby Back Ribs

Serves 4-6

- 2 slabs of baby back ribs

Dry Rub

- 1/2 cup. light brown sugar
- 3 Tbsp. kosher salt
- 1 Tbsp. chili powder
- 1/2 tsp. black pepper
- 1/2 tsp. cayenne pepper
- 1/2 tsp. Old Bay Seasoning
- 1/2 tsp. ground tyme
- 1/2 tsp. onion powder

- 8 oz. Zip-It Gourmet Glaze

In a bowl combine all the dry rub ingredients.

Place each slab of ribs on a piece of heavy-duty aluminum foil. Generously season the ribs with dry rub on both sides. Tightly seal ribs in the foil and refrigerate for 4-24 hours.

Preheat oven to 250° F.

Place rib on a baking sheet and bake for 2 1/2 hours.

Remove ribs from foil and return to baking sheet. Brush the ribs with Zip-It Gourmet Glaze.

Set oven to broil, return ribs, keep door ajar.

Brush every few minutes with more glaze as desired.

Serve with some extra glaze to pass around the table.



Zip-It Sweet & Sour Pork

Serves 4

1 1/2 lbs. pork loin, cut into 1 inch cubes
2 Tbsp. soy sauce
1 egg
3/4 cup cornstarch
2 cups oil for deep frying

1 red pepper, cut into 1 inch cubes
1 green pepper, cut into 1 inch cubes
20 pineapple chunks

8 oz. Zip-It Island Pineapple Gourmet Glaze
2 Tbsp. white vinegar

In large bowl mix pork with soy sauce and egg. Add cornstarch and dredge until evenly coated.

Heat oil to 375° in wok.

Deep fry pork in small batches until crispy and golden brown about 4 minutes. Set aside.

Remove all but 2 Tbsp. of oil from wok. Stir fry peppers and pineapple for 2 minutes.

Add Zip-It and vinegar to wok bring to a light boil.

Return pork to wok stir to coat with sauce.

Serve over rice.



Zip-It Northern Cherry Glazed Salmon Salad

Serves 4

8 oz. Zip-It Northern Cherry Gourmet Glaze
4 salmon filets
1 lb. mixed greens
1/2 cup toasted pecans
1/2 cup cherries
1/2 cup feta cheese, crumbled

Marinate salmon in 4 oz. Zip-It Northern Cherry Gourmet Glaze for 2-6 hours.

Preheat grill on high.

Grill salmon about 3-5 minutes each side basting with remaining glaze.

Assemble salad and top with grilled salmon and remaining Northern Cherry Gourmet Glaze.



Zip-It Glazed Salmon

Serves 4

- 4 oz. of Zip-It Gourmet Glaze
- 4 salmon filets
- Choice of fruit peeled and diced
- 2 green onions sliced
- 1 jalapeño minced
- 2 Tbsp. mint leaves chopped

Marinate salmon in Zip-It Gourmet Glaze for 2-6 hours.

Preheat grill on high.

Grill salmon about 3-5 minutes each side basting with remaining glaze.

Combine fruit, green onions, jalapeño and mint.

Remove salmon from grill and top with fruit salsa.



Zip-It Shrimp & Scallop Seveche

Serves 6-8

- 1/2 lb. shrimp, peeled and deveined
- 1/2 lb. bay scallops
- 1/4 cup red bell pepper, chopped
- 1/4 cup yellow bell pepper, chopped
- 1/2 cup red onion, chopped
- 1/4 cup cilantro, chopped
- 6 Tbsp. fresh lime juice
- 6 Tbsp. fresh lemon juice
- 4 oz. Zip-It Mango or Pineapple Gourmet Glaze
- 2 Tbsp. olive oil
- 1 Tbsp. garlic, minced

Combine all ingredients in non-reactive mixing bowl. Mix well and season with salt and pepper.

Cover and refrigerate for 3 hours.

Serve with fried tortillas or pita chips.