

# ZIP-IT™

FINISHING SAUCE

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CHICKEN • FISH • SEAFOOD

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# RECIPES



## 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. mayonnaise

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

In separate bowl blend the Zip-It and mayonnaise. 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 another 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 medallions 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 coleslaw.