

ZIP-IT™

GOURMET GLAZE

CHICKEN • PORK • SEAFOOD

RECIPES



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 thyme
- 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.