

# THE GOURMET CUPBOARD

## MAY 2012

### **May and June Specials**

Time for Grilling, Outdoor Summer Fun, and Father's Day!

Purchase the following:

Key Lime Pie

Mexican Fiesta Dip

Ranch Dip/Dressing Mix

Black Bean and Corn Salsa

Dill Dip

Caramel Apple Dip



And receive a FREE Garlic Onion Dip **and** Bacon Dip Mix!

Retail Cost: 22.50

You can use these mixes as designated on the package or use the mixes to make the following for a great tasting grilling party!

Citrus Grilled Shrimp Skewers  
Southwestern Grilled Pork Tenderloin  
Chicken Marinade  
Mexican Meat Marinade  
Caramelized BBQ Sauce  
Not All Day Baked Beans  
Barbequed Corn  
Potato Salad



You can find these recipes below. These are just a few of the delicious recipes in our company recipe book!



## **Host/Hostess Special**

Summer mixes that are perfect for outdoors!

Lemonade Pie  
Frozen Hot Chocolate  
Pina Colada Dip  
Sweet Pickled Cucumbers  
Squash Casserole

Retail: Regular Price: \$20.50      Sale- \$15.00



Both of the above specials will be available to order in May and June.

## **Citrus Grilled Shrimp Skewers**

2 T. KEY LIME PIE/DIP MIX  
1 c. pineapple juice  
1 c. orange juice  
1 lb. cleaned raw shrimp  
chunk pineapple (canned or fresh)  
1 sm. (10 oz.) jar maraschino cherries

Mix together KEY LIME PIE/DIP MIX with pineapple juice and orange juice in a Ziploc bag. Add shrimp and marinate for 2-4 hours. On a skewer, alternate the following: shrimp, a chunk of pineapple, and a maraschino cherry. Grill until done (approximately 4 minutes on each side).

By Roberta Whalen

## **Southwestern Grilled Pork Tenderloin**

2 whole pork tenderloins (about - 1 ½ lbs. total) or 6 pork chops  
4 T. MEXICAN FIESTA DIP MIX  
1½ tsp. dried oregano  
¾ tsp. ground cumin  
¼ tsp. GARLIC ONION DIP MIX

Mix together MEXICAN FIESTA DIP MIX, oregano, cumin, and GARLIC ONION DIP MIX. Rub over the surface of pork. Cover and refrigerate 2-24 hours. Grill over medium hot coals, or broil. Tenderloins will take 25-20 minutes; pork chops will be ready in 10-15 minutes. Meat thermometer should read 155-160 F. Pork is done when there is still a hint of pink in the center.

By Kista Taylor

### **Chicken Marinade**

- 1/4 c. olive oil
- 1/4 c. cider vinegar
- 1/4 c. dry RANCH DIP/DRESSING MIX
- 2 to 3 T. lime juice
- 3-4 chicken breasts, cut into strips

Mix first 4 ingredients together, pour on chicken strips, cover (or zip top of Ziploc baggie), and refrigerate for approximately 3 hours. Take marinated chicken pieces out of marinade, and grill until done. This is a great marinade, and produces really tasty and juicy chicken.

By Cynthia Rodriguez

### **Mexican Meat Marinade**

- 1 pkg. of BLACK BEAN AND CORN SALSA MIX
- 1/2 c. canola oil
- 1 bottle Mexican beer (Corona or Dos Equis)

Mix together BLACK BEAN AND CORN SALSA MIX with oil and Mexican beer. Pour over steak or London broil and marinate overnight or for at least 4 hours before grilling.

By Roberta Whalen

### **Caramelized BBQ Sauce**

- 1/2 pkg. CAMEL APPLE DIP MIX
- 1/4 c. soy sauce
- 2 c. ketchup

In a small saucepan, mix together CAMEL APPLE DIP with soy sauce and ketchup. Heat on low until all ingredients are melted and become a dark color. Let cool and use on BBQ chicken, ribs, or for bite size sausage balls.

By Roberta Whalen



## **Your BBQ won't be complete without some tasty sides!**

### **Not All Day Baked Beans**

3 (16 oz) cans pinto beans  
1 sm. onion, finely diced  
½ pkg. BACON DIP MIX  
½ pkg. CAMEL APPLE DIP  
1 c. your favorite BBQ sauce

Rinse and drain pinto beans and place in a sauce pan with onion, BACON DIP MIX, CAMEL APPLE DIP, and BBQ sauce. Simmer on the stove for 30 minutes or place in a crock-pot on low for 4-6 hours if you have the time and need to transport for a party.

By Roberta Whalen

### **Barbequed Corn**

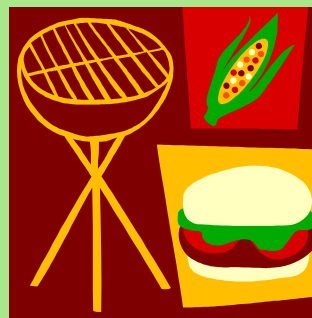
2 c. salted butter  
1 pkg. GARLIC ONION DIP mix  
10 ears fresh corn (shucked and silks removed)

In the microwave or in a small saucepan, melt butter. Add 1 pkg. of GARLIC ONION DIP mix until well combined. Take 10 ears of fresh corn, and place each corn on top of one piece of heavy-duty foil. Brush each ear generously with the butter mixture. Wrap and seal the foil loosely but leave room for expansion. Then cut a very small hole in the foil to allow steam to escape. Grill over medium coals for about 15-20 minutes (the larger ears may take a little longer). Unwrap VERY carefully and rebrush each ear generously with the butter mixture and serve!

Author Unknown, but taste tested by The Gourmet Cupboard

### **Potato Salad**

7 c. chopped new potatoes  
1 (8oz.) carton sour cream  
2 T. DILL DIP MIX  
1 tsp. parsley  
2 T. Dijon mustard  
1 tsp. salt  
¼ tsp. pepper



Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool, peel and chill. Meanwhile, in a medium bowl, combine sour cream, DILL DIP, parsley, Dijon, salt, and pepper. Pour dressing over potatoes and toss gently. Chill before serving.

By Roberta Whalen

### **End of year school gifts!**

Put together an Apple themed basket! Include some fresh, shiny apples, and any of the following: Hot Spiced Cider/Wine, Caramel Apple Dip, Apple Cinnamon Pancakes, Spiced Apple Cake, Mama Joy's Fruit Cobbler, Fruit Crisp, and Apple Baklava.