

Suggested Uses For KENTUCKY SPECIALTY SAUCES

Appetizers

- Over Cream Cheese- Pour sauce over block of cream cheese. Serve with your favorite hors d'oeuvres crackers. My favorite cracker for this is the Toasted - Butter Crisp. Variation: Use Brie instead of cream cheese.
- Meatballs in sauce- Make or buy your favorite appetizer meatballs. Cook & drain if desired. Add sauce till meatballs are well covered and heat. Keep warm 'til gone (which won't be very long!) P.S. I have used pre-packaged meatballs, buffalo meatballs, and homemade Swedish meatballs with sauce. All are delicious!
- Shrimp Cocktail - Use sauce as a cocktail sauce for cooked and chilled shrimp.

Other Uses

- Add sauce to your favorite baked beans recipe.
- Soups/Stews/Pot Roasts - Use sauce as that special secret ingredient to your favorite soup/stew/pot roast recipes.

Beef

- Use as a condiment or marinade for any type of grilled beef
- Marinate a tenderloin, cook rare and slice razor thin. Serve with party bread and additional sauce for dipping
- Meatloaf: use our sauce as that special secret ingredient to your favorite recipe.
- Marinate a ribeye, strip or flank steak in our sauce for 2 hours. Grill or bake to desired doneness ... you can also use as dipping sauce.

Pork

- Top center cut boneless pork chops with warm sauce for an extra treat.
- Marinate a pork loin 4-6 hours then grill or bake.
- Marinate, if time allows, any type of pork ribs then grill the ribs and slather the sauce on as the ribs slowly cook.
- Slow cook a pork shoulder in your crock-pot. When done, shred the pork and add sauce.

Fowl

- Use sauce to baste grilled chicken.
- Use as a dipping sauce or a marinade.
- Bake chicken covered with sauce. Also works well with duck.

Fish and Seafood

- Use as a glaze for salmon.
- Serve as a condiment to baked or grilled swordfish.
- Use as a dip for grilled shrimp.

Find or share additional uses: Visit us at www.kyspeccsauces.com. We hope you enjoy our products!