



RECIPE IDEAS USING *Cocktail Inspired* simmer-grill sauces

TAILGATE BLOODY MARY SIMMER-GRILL SAUCE

* *Grilled Chicken and Corn on the Cob*

Brush Sauce on chicken, and corn during the last few minutes of grilling.

* *Oven-Roasted Salmon*

Spread Sauce on salmon fillets and bake in the oven.

* *Bloody Mary Meatloaf*

Stir Sauce into meatloaf mixture, and pour sauce over the loaf before baking.

* *Tailgate Meatballs*

Combine a jar of Sauce plus a half bottle of your favorite beer; bring to a simmer; add seared meatballs; warm through and serve with party picks.

FIESTA MARGARITA SIMMER-GRILL SAUCE

* *Fiesta Halibut with Avocado over Quinoa*

Season fish with salt and pepper; pour Sauce over fish, bring to simmer, cover and cook until opaque. Serve over quinoa and top with diced avocado.

* *Grilled Flank Steak Tacos*

Marinate flank steak in a portion of Sauce; grill, slice thin and tuck into warm tortillas; top with additional Sauce and chopped green onions.

* *Green Chili With Chicken*

Sauté onions in a saucepan; add a jar of Sauce, cooked hominy or white beans, shredded cooked chicken and chicken broth; heat through and serve topped with queso fresco and cilantro.

More ideas ➤



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ALOHA MAI TAI SIMMER-GRILL SAUCE

* *Aloha Shrimp Skewers with Noodles*

Brush Aloha Sauce on shrimp skewers in the last couple of minutes of grilling. Serve skewers over cooked soba noodles that have been tossed with additional Sauce, Sriracha, chopped green onions and basil.

* *Pork Lettuce Cups*

Stir Aloha Sauce into browned ground pork, sautéed onion, garlic and seeded chopped jalapeno. Warm through and serve in butter lettuce leaves topped with cilantro, and chopped peanuts.

* *Tropical Chicken Curry*

Add Sauce to sautéed onion, bell peppers and diced chicken; stir in red curry paste. Bring to simmer and serve over rice with chopped mint and cilantro.

Start a party in your kitchen with these fun cocktail-inspired simmer-grill sauces loaded with delicious versatility.

FOR MORE INFORMATION ABOUT CATHY'S SASSY SAUCE

* *Contact Cathy Hawk*

cathy@cathysassysauce.com

Napa, California

cathysassysauce.com

[Facebook.com/cathysassysauce](https://www.facebook.com/cathysassysauce)

