

ZIP-ITTM **STEAK SAUCE**

BEEF

RECIPES



Grilled Steak with Zip-It Steak Sauce

Serves 4

- 4 prime steaks
- salt and pepper
- 4 oz. your favorite flavor of Zip-It Steak Sauce
- 4 oz. unsalted butter

Preheat grill.

Grill steaks on high heat for 4-5 minutes per side to desired doneness.

Let steaks rest for 5-10 minutes while you prepare sauce.

Gently heat Zip-It in sauce pan, stir in pats of UNSALTED butter until melted and smooth.

Pour into individual dipping cups, serve immediately.



Zip-It Crowned Medallions

Serves 4

- 8-12 tenderloin medallions, 1 inch thick
- Salt and pepper
- 2 egg whites
- 1/2 cup Swiss cheese, shredded
- 2 Tbs. snipped chives
- 2 Tbs. capers
- 2 oz. mayonnaise
- 2 oz. Original Flavor Zip-It
- Dash of cayenne pepper

Preheat broiler.

In a medium bowl, beat egg white until stiff but not dry. Fold in the rest of the ingredients.

Season medallions with salt and pepper, arrange on a broiling pan.

Broil 4-6 inches from heat for 4-5 minutes per side to desired doneness.

Spread topping evenly over medallions, return to broiler for a couple of minutes until puffed and golden brown.



Zip-It Beef Stroganoff

Serves 4

- 2 lbs. beef tenderloin, cut into 1/2" cubes
- 1 lb. mushrooms, sliced and sprinkled with lemon juice
- 2 garlic cloves, minced
- 1 medium onion, chopped
- 2/3 cup vodka
- 1 tsp. basil
- 1 tsp. paprika
- 4 oz. Original Flavor Zip-It
- 8 oz. sour cream

In a medium skillet, over medium heat, sauté half of the garlic and onions in oil until soft. Add the mushrooms and a splash of vodka, sauté for a few minutes, remove from heat.

In a large skillet, over medium heat, sauté the rest of the garlic and onions in oil. Increase heat to medium-high add the beef and brown on all sides. Add the rest of the vodka and the spices, reduce heat and simmer for a minute.

Mix the Zip-It, sour cream with the cornstarch until smooth, add to the skillet with the beef, also add the mushrooms. Stir constantly until sauce thickens and spoon leaves a path on the skillet.

Serve over spinach noodles.



Zip-It Beef & Stout Stew

Serves 4-6

- 2 1/2 lbs. chuck cut in to 1" cubes
- 1 cup carrots, diced
- 1 cup celery, diced
- 1 1/2 cup onion, diced
- 1 tsp. thyme
- 2 garlic cloves, minced
- 1 rosemary sprig
- 3 medium potatoes, diced
- 18 oz. stout
- 1/2 cup flour
- 8 oz. Original Flavor Zip-It
- Salt and pepper

Over medium-high heat in a Dutch oven or heavy pot brown the meat in 3 to 4 batches, remove.

Reduce heat to medium, sweat the carrots, celery and onions in 2 Tbsp. oil for 10-12 minutes. Add the thyme and garlic cook for 2 minutes.

Add the meat, rosemary, potatoes and stout, bring to a simmer. Cover and simmer for 2 to 3 hours.

Combine until smooth the flour and Zip-It, stir into the stew and cook for 5 minutes.

Season to taste and serve with crusty bread.



Zip-It Roast Beef

Serves 4

2-4 lbs. beef roast
2 oz. dry red wine
4 oz. your favorite flavor of Zip-It Steak Sauce
4 oz. unsalted butter

Preheat oven to 275° F.

Sear roast on all sides in heavy pan. Place in pre-heated oven for 1 1/2 to 2 hours (140° for rare, 160° for medium).

Remove roast from pan. Add wine to pan and reduce to half on stove top.

In small saucepan gently heat 4 oz. Zip-It and wine reduction, stir in pats of unsalted butter until melted and smooth.

Pour over sliced roast, serve immediately.



Zip-It Braised Short Ribs

Serves 4

6 lbs beef short ribs
2-3 tsp. brown sugar
8 oz. your favorite flavor of Zip-It Steak Sauce

Mix sugar & sauce together.

Dip ribs into sauce, place ribs and remaining sauce in slow cooker.

Cook on low for 7-8 hours.

Serve with roasted vegetables.

Fall 2009 Contest – Runner Up



Zip-It German Pot Roast

Serves 4-6

- 3 lbs. roast (eye, top or bottom, round)
- 1 apple, cored & sectioned
- 1 onion, quartered
- 1 1/2 celery stalks, chunked
- 1/3 cup apple cider vinegar
- 1 cup port or brandy wine
- 1 1/2 cups water
- 4 oz. Cabernet Zip-It Steak Sauce
- 4 Tbsp. unsalted butter
- 1/4 cup flour
- salt and pepper to taste

Place all ingredients except flour in slow cooker and cook on low for 8 hours.

Remove meat and let rest for 10 minutes.

Remove vegetables from liquid and stir in flour to make gravy.

Serve with mashed potatoes and asparagus.

Fall 2009 Contest – Runner Up



Zip-It Pot Roast

Serves 6-8

- 3-4 lbs. chuck roast
- 4 oz. your favorite flavor of Zip-It Steak Sauce
- 2 carrot cut in chunks or whole baby carrots
- 2 onions quartered or whole pearl onions
- 4 potatoes cut in chunks or whole new potatoes
- 4 oz. your favorite flavor of Zip-It Steak Sauce
- 4 oz. unsalted butter

Place roast into slow cooker, pour 4 oz. Zip-It over roast.

Add the vegetables and cook on high for 5-6 hours or low for 10-12 hours.

Remove roast and vegetables.

Place 1 cup of juices from slow cooker into saucepan and reduce to 1/4 cup.

Reduce heat and gently heat Zip-It in saucepan, stir in pats of butter until melted and smooth.

Pour over sliced roast and vegetables, serve immediately.



Zip-It Shepherd's Pie

Serves 4

- 8 oz. your favorite flavor of Zip-It Steak Sauce
- 1 lb. ground beef or steak, cubed
- 4 oz. unsalted butter
- 1/2 sweet onion
- 1 Tbsp. dried rosemary, chopped
- 1 beef bouillon cube
- 1 cup shredded white cheese
- 1 12 oz. bag frozen carrots, corn, peas, & green beans
- 4 large potatoes, diced
- 1/2 cup milk
- 2 celery stalks
- salt and pepper

Preheat oven to 350° F

In large pot with water, add potatoes and beef bouillon cube bring to a boil, cook until tender. Drain, add 2 Tbsp. butter, milk and rosemary. Mash until smooth.

While potatoes are boiling prepare your meat in one pan and veggies in another pan.

Cook meat to almost done. Reduce heat to low, add 4 Tbsp. unsalted butter and Zip-It. Keep on low and cover while mixing when needed.

On medium heat sauté until soft the onion, celery, and a dash of salt and pepper. Add mixed vegetables, Cover and keep on a low heat until ready.

In a 8" x 8" glass baking dish add the meat then layer the vegetables, shredded cheese, and finally the mashed potatoes.

Bake for 35-40 minutes.

Allow to cool just a bit before serving.

Summer 2009 Contest – 1st Place



Zip-It Venison and Morel Meatloaf

Serves 6

Meatloaf

- 1 lb. ground venison
- 1 lb. ground pork
- 1 medium onion, diced
- 1/2 green pepper, diced
- 14 oz. stewed tomatoes, crushed
- 1/2 tsp. black pepper
- 1 cup bread crumbs
- 1/2 cup milk
- 4 oz. Zip-It Herbs & Garlic Steak Sauce
- 3 eggs

Sauce

- 6-10 morel mushrooms, or button mushrooms, sliced
- 4 oz. Zip-It Original Flavor Steak Sauce
- 4 oz. unsalted butter

Preheat oven to 325° F

Place all the meatloaf ingredients in a large bowl, mix well and place in loaf pan.

Bake for 1 1/4 to 1 1/2 hours until firm.

Remove from oven and let rest for 5 minutes while preparing sauce.

Sauté mushrooms in 1 Tbsp. butter until golden brown. Reduce heat to med-low gently heat Zip-It Original Flavor Steak Sauce in saucepan, stir in pats of unsalted butter until melted and smooth.

Serve slices of meatloaf with sauce drizzled on top.

Summer 2009 Contest – Runner Up



Cabernet Zip-It Burgers with Caesar on Brioche

Serves 4

2 lbs. 20% fat beef chuck
 1 cup red wine
 3 tsp. soy sauce
 3 tsp. Worcestershire sauce
 5 cloves fresh garlic, crushed
 1 sprig fresh rosemary, stemmed and finely chopped

2 cup chopped Romaine lettuce
 1/2 cup chopped arugula
 6 cloves fresh garlic
 2 anchovy filets
 2 Tbsp. mayonnaise
 2 Tbsp. Dijon mustard
 2 Tbsp. red wine vinegar
 1/2 cup extra virgin olive oil

3 oz. Zip-It Cabernet Steak Sauce
 2 Tbsp. unsalted butter, chilled

1 loaf Brioche
 4 tsp. unsalted butter, softened
 Kosher salt to taste
 Freshly ground pepper to taste
 1/4 cup Asiago cheese, grated

Lightly crumble the beef into a shallow glass dish. Combine the red wine, soy sauce, Worcestershire, crushed garlic and chopped rosemary and pour over the beef. Marinate for at least ½ hour. Form into loosely packed patties and refrigerate until ready to use.

Place the Romaine and arugula in a bowl, and refrigerate until ready to use. In a Cuisinart or blender, chop the garlic. Add the anchovies and blend. Add the mayonnaise, Dijon and red wine vinegar, one at a time, blending each time. Add one teaspoon of the olive oil and blend well. Continue to add the olive oil, a few teaspoons at a time, until well blended. Refrigerate until ready to use.

Heat Zip It Cabernet Sauce over low-medium heat in a saucepan. Add butter, 1 Tablespoon at a time, stirring frequently. When butter is fully incorporated, remove from heat.

Cut brioche into 3/4 -inch thick slices, ending up with 8 total slices. Using a large cookie cutter, or paring knife, cut the slices into rounds. Spread one side of each with ½ teaspoon butter and sprinkle with salt and pepper. Preheat your gas grill to medium-high, or lower the grate on your charcoal grill to about 3-4 inches above the coals. Buttered side down first, toast both sides of each slice until golden brown, about two minutes per side. Immediately after removing from heat, sprinkle four of the buns with the cheese. These will be the top buns.

Heat your grill to high. Be ready to assemble your burgers when the patties come off the grill and have each component ready - bottom bun, Zip It Cabernet Sauce, Caesar dressing, lettuce, top bun.

Grill your burger for 2 ½ minutes on each side for medium rare (burgers will continue to cook while resting as you assemble).

While the burgers are grilling, toss lettuce with Caesar dressing, reserving a few teaspoons of the dressing. When the burgers are almost done, place them on the bottom buns and top each with equal amounts of the Zip It Cabernet Sauce. Loosely pack a handful of Caesar salad on top. Spread a teaspoon of Caesar dressing on the top bun, then place the bun on top of the salad.

Fall 2009 Contest – 2nd Place



Zip-It Burger

Serves 4

2 lbs. ground beef
3 oz. your favorite flavor of Zip-It Steak Sauce
2 Tbsp. breadcrumbs
1/2 tsp. garlic powder
1/2 tsp. salt
1/4 tsp. pepper

2 oz. your favorite flavor of Zip-It Steak Sauce
2 oz. mayonnaise

Preheat grill.

Mix all the burger ingredients and shape into 4 burgers.

Grill on high heat for 5-8 minutes per side to desired doneness.

Stir Zip-It into mayonnaise.

Serve burgers with favorite toppings and a dollop of Zip-It mayo.



Zip-It Burger Stroganoff

Serves 4-6

8 oz. mushrooms
1 medium onion diced
2 cloves garlic minced
1/2 tsp. basil
2 lbs. ground beef
4 oz. Zip-It Steak Sauce (Original Flavor, Mushroom or Cabernet)
4 oz. sour cream
10 3/4 oz. can cream of mushroom
Egg noodles

Sauté mushrooms until golden brown, set aside.

Sauté onion until clear add garlic and basil for a moment.

Add ground beef and brown, remove any excess grease.

Return mushrooms to pan.

Reduce heat and add Zip-It, sour cream and cream of mushroom until heated through be sure not to boil.

Serve over egg noodles.



Zip-It Meatballs

Makes about 40

- 1 lb. ground sirloin
- 1 lb. ground pork
- 2 egg yolks
- 1 1/2 cups fresh breadcrumbs
- 1/2 cup cream or milk
- 1/2 cup minced onion
- 1/4 tsp. ground allspice
- 1/4 tsp. nutmeg
- 1/2 tsp. pepper
- 8 oz. Zip-It Blue Cheese Steak Sauce
- 10 oz. beef broth
- 2 Tbsp. butter
- 2 Tbsp. flour

In large bowl mix the first 9 ingredients and 2 oz. of Zip-It. Form into 1 oz. meatballs.

Place meatballs on broiler pan and bake at 400° F for 12 minutes.

Place meatballs and beef broth in crock-pot and cook on high for 2-2 1/2 hours or low for 4-5 hours.

Add remaining 6 oz. of Zip-It in the last 1/2 hour of cooking.

Melt butter in saucepan and stir in flour to make a roux.

Remove any excess grease from crock-pot and gently stir in roux.

Keep warm in crock-pot until ready to serve.



Zip-It Blue Cheese Stuffed Mushrooms

Serves 4

- 1/4 cup olive oil
- 1 small onion, minced
- 2 garlic cloves, minced
- 16 large button mushrooms, stems removed and chopped
- 2 cups fresh breadcrumbs
- 2 oz. Zip-It Blue Cheese Steak Sauce
- 1/4 cup parsley, chopped
- Dash of pepper sauce
- 4 oz. Gorgonzola, crumbled

Preheat oven to 375° F.

In a saucepan, over medium-high heat sauté onions and garlic until soft. Add the chopped stems and cook until golden brown.

Remove from heat and add the rest of the stuffing ingredients. Brush the bottoms of the mushroom caps with olive oil. Fill caps with stuffing and bake for 30 minutes.



Zip-It Creamy Shrimp Herb Risotto

Serves 4

5 cups chicken stock
 3/4 cup dry white wine or water
 4 Tbsp. unsalted butter
 2 cloves garlic, minced
 3/4 cup finely chopped sweet onion
 1 1/2 cups Arborio Rice
 1/2 cup cream
 Lemon wedges and parsley as garnish

3 scallions, coarsely chopped
 1 1/2 celery stalks, coarsely chopped
 1/4 cup fresh parsley, chopped
 1/2 cup Zip-It Herbs and Garlic Steak Sauce
 1/2 Tbsp. lemon juice
 4 Tbsp. unsalted butter
 1 1/4 lbs. uncooked large shrimp, peeled and deveined

Bring broth and wine/water to simmer in a medium sized saucepan. Reduce heat and keep hot.

Melt butter in a large saucepan over medium heat. Add the garlic, and onion and sauté until onion is golden 4 minutes or so. Add rice and stir to coat. Add 2 cups of broth mixture. Simmer until liquid is absorbed stirring often. Continue adding broth and stirring 1 cup at a time until all broth is used.

While the rice is cooking prepare the shrimp. Place the scallions, celery, parsley, Zip-it Steak Sauce and lemon juice into a small food processor or blender. Pulse to mix well. Set aside.

In a medium sized skillet over medium heat melt the butter. Add the shrimp and sauté until shrimp are cooked about 3 minutes. Add the Zip-It mixture.

When the rice is cooked fold in the hot Zip-It shrimp mixture. Add the cream and cook until the liquid is absorbed.

To serve place on platter with parsley and lemon wedges as garnish.

Fall 2009 Contest – 3rd Place



Zip-It Sweet Gumbo

Serves 4-6

4 Tbsp. unsalted butter
 4 Tbsp. flour

2 cup vegetable broth
 2 oz. Zip-It Cabernet Steak Sauce

1 1/2 cup chicken sausage pieces
 2 chicken breast, cubed
 1 cup shrimp

green pepper, diced
 whole carrot, diced
 1 yellow onion, roughly chopped

In a small pot make a roux with the butter and flour, let it heat for about a min to bring out the flavor. Add the vegetable broth and whisk until the roux has disintegrated. Add the Zip-It, stir and allow to simmer until thick.

In a separate sauce pan sauté meat with a little bit of olive oil until just barely cooked.

Add the vegetables to soup base and cover until they are softened. Add the meat, cooking fat and allow everything to simmer together for another 10 minutes or so.

Serve over brown rice

Summer 2009 Contest – 3rd Place



Zip-It Tortilla Soup

Serves 6-8

2 Cups Chicken Broth
 2 Cups Beef Broth
 1 16 ounce can of corn, drained
 1-1/2 Cups Water
 1-1/2 Cups Tomato Juice
 1 Onion, chopped
 1-2 Jalapeno Peppers, seeded and chopped
 2 cloves garlic, minced
 1-1/2 Cups of fresh tomato, skinned and chopped
 3 Tablespoons Zip-It Original Flavor Steak Sauce
 2 teaspoons of Worcestershire sauce
 2 teaspoons ground cumin
 2 teaspoons chili powder
 2 teaspoons salt
 Tortilla Chips
 Grated Monterrey Jack Cheese
 Diced Avocados

Place all ingredients except Chips, Cheese and Avocados in a crockpot. Cook on low for 6-8 hours.

To serve, place chips and avocados in a bowl and sprinkle with cheese. Ladle hot soup over the bowl.

Fall 2009 Contest – 1st Place



Zip-It Cream of Asparagus Soup

Serves 4

1 lb. asparagus, tips removed and cut in to pieces
 6 cups chicken stock
 1/4 cup onions, chopped
 1/2 celery chopped
 4 Tbs. unsalted butter
 4 Tbs. flour
 3 oz. heavy cream
 3 oz. Original Flavor Zip-It
 Salt and white pepper

Simmer asparagus tips in a small amount of salted water until tender, set aside.

In a large saucepan add asparagus pieces onions celery, chicken stock and salt simmer for about 1/2 hour until soft. Remove to blender and puree until smooth.

In a large saucepan melt butter and blend in the flour. Slowly add the cream and Zip-It, cook until thick and creamy. Add the asparagus stock, bring to a simmer until smooth. Season to taste.

Serve hot or cold, garnished with asparagus tips.



Zip-It Northern Greens

Serves 6-8

- 3 bunches of collard greens
- 1 tsp. salt
- 1/2 tsp. course ground white pepper
- 1/4 tsp. onion powder
- 4 oz. Zip-It Original Flavor Steak Sauce
- 4 oz. unsalted butter
- 1/4 cup half and half or whole milk
- 1/2 cup smoked bacon bits or 4-6 slices of crisp bacon

Rinse collard greens in advance, layer leaves, fold in half, remove stem with sharp knife, and cut into 1 inch strips wrap in kitchen towel, refrigerate for up to 24 hours.

Use large pan fill half way with salted water, bring to boil. Add the collard greens in batches, cook until tender, about ten minutes. Using a slotted spoon transfer greens to colander and rinse under cold water. Press leaves with slotted spoon to remove excess water.

Remove water from pan, heat 2 oz of butter over low to medium heat. Add greens, onion powder, pepper and mix well. Push greens to one side, add remaining butter, 4 oz Zip-It Original Flavor Steak Sauce, slowly mix in 1/4 cup of half and half, add bacon.

Cook, stirring frequently, will continue to wilt and be tender in 3-4 minutes.

Summer 2009 Contest – 2nd Place



Mousseline of Broccoli with Zip-It Morel Sauce

Serves 6

Mousseline

- 1 lb. broccoli florets
- 1/2 cup whipping cream
- 1 tsp. salt
- 1/2 tsp. ground pepper
- Pinch of nutmeg
- Juice of 1/2 lemon
- 4 eggs

Generously butter six 1 cup timbale molds or soufflé dishes. Bring large pot of salted water to boil, add broccoli and blanch for 10-12 minutes. Plunge into cold water and drain well.

Preheat oven to 375°F. Bring cream to a boil in medium saucepan. Add broccoli, salt, pepper, nutmeg and lemon juice mix well. Cook stirring frequently until cream is absorbed about 10 minutes. Transfer to a blender or processor and puree. Add eggs one at a time mixing well.

Divide mixture into molds. Set in baking dish with hot water covering halfway up sides of molds. Cover with buttered foil, bake until set about 25 minutes.

Sauce

- 1 cup unsalted butter
- 20-24 dried morels, re-hydrate in 1 cup hot water and halved(reserve water)
- 1 large shallot, minced
- 1 cup Zip-It Mushroom Steak Sauce
- 1/2 tsp. nutmeg

In heavy medium saucepan over medium-low heat, add 1 tablespoon butter, mushrooms and shallot, cook until liquid is absorbed. Reduce morel water to 1/2 cup add to mushrooms. Add Zip-It, warm over medium-low heat. Stir in butter one tablespoon at a time until creamy.

Run sharp knife around edge of molds, turn onto warm plates and add sauce.



Zip-It Mushroom and Asparagus Frittata

Serves 6

1 lb. mushrooms, sliced
2 Tbsp. olive oil
salt & pepper
1 lb. asparagus, blanched and sliced in 3/4" pieces
8 oz. angel hair pasta, cooked al dente
2 cups Swiss cheese
8 oz. Zip-It Mushroom Steak Sauce
8 oz. half & half
4 eggs
a pinch of nutmeg

Toss mushrooms, olive oil, salt and pepper.

Spread out mushrooms on sheet pan and roast at 400° for 10-12 minutes, until browned.

In large bowl beat together the Zip-It, half & half, eggs and nutmeg.

In oven-proof pan layer: half of the pasta, asparagus, half of the cheese, mushrooms, other half of pasta.

Pour egg mixture over and top with remaining cheese.

Bake in pre-heated 375° oven for 40 minutes, let rest for 10 minutes before serving.



Zip-It Mushroom Polenta

Serves 6

1 lb. mushrooms, sliced
2 Tbsp. olive oil
salt & pepper
8 oz. Zip-It Mushroom Steak Sauce
3 1/2 cups water
1 cup corn meal (polenta)
4 oz. smoked gouda

Toss mushrooms, olive oil, salt and pepper.

Spread out mushrooms on sheet pan and roast at 400° for 10-12 minutes, until browned.

Heat Zip-It and water to a boil. Whisk in corn meal and cook until thick about 8 minutes.

Fold mushrooms and gouda into polenta.

Serve hot or pour into pan, refrigerate until firm then slice and reheat in oven.



Zip-It Steakhouse Mashed Potatoes

Serves 6

6 large baking potatoes
8 slices bacon
1/2 cup warm milk
1 tsp. salt
1 tsp. pepper
2 oz. unsalted butter, melted
2 Tbsp. Zip-It Blue Cheese Steak Sauce
1 cup cheddar cheese

Place potatoes in large pot of cold water. Boil until tender. Drain potatoes.

Meanwhile, fry bacon until crisp. Place on paper towels to cool.

In mixer place potatoes, milk, salt, pepper, butter and Zip-It. Blend until smooth.

Crumble bacon, add all but 1 Tbsp. to potatoes and fold in along with 1/2 cup shredded cheddar cheese.

Place in serving bowl. Top with remaining cheese and bacon.

Summer 2009 Contest – Runner Up



Zip-It Scalloped Potato Gratin

Serves 6

6 oz. heavy cream
6 oz. Original Flavor Zip-It
1/2 tsp. thyme
2 garlic cloves, minced
1/2 tsp. nutmeg
Butter
2 lbs. russet potatoes, peeled and sliced 1/8" thick
3/4 cup grated Parmesan

Preheat oven to 375° F.

In a saucepan, heat up the cream, Zip-It, thyme, garlic and nutmeg.

Butter a 9"x 9" casserole dish. Layer a third of potatoes, pour over potatoes a third of the cream, top with a quarter of the cheese. Make 2 more layers. Bake, uncovered, for 45 minutes. Sprinkle the rest of the Parmesan on top and broil until cheese browns, about 5 minutes.

Let cool for 10 minutes and serve.



Zip-It Grilled Potato Salad

Serves 4

4 large potatoes, sliced 1/4" thick
 Olive oil, salt and pepper
 1 tsp. dry mustard
 1 1/2 Tbs. sugar
 1/2 tsp salt
 2 Tbs. flour
 1/4 tsp. paprika
 1 tsp. celery seed
 1/2 cup cold water
 2 egg yolks
 1/4 cup vinegar
 2 oz. Original Flavor Zip-It
 1/4 cup sour cream

Parboil potato slices for 10 minutes. Pat potato slices dry, brush with olive oil and season with salt and pepper. Grill potatoes until browned.

Mix together the mustard, sugar, salt, flour, paprika and celery seed.

Beat in the top of a double boiler the cold water, yolks and vinegar. Stir in the seasoning flour mixture. Continue stirring over boiling water until thick and smooth, remove from heat.

Stir in the Zip-It and sour cream.

Serve warm or chilled on grilled potato slices.



Grilled Ricotta Cabernet Zip-It Apples

Serves 4

4 medium cooking apples
 3 tablespoons Zip-It Cabernet Steak Sauce
 1/3 cup Ricotta cheese
 1/4 cup walnuts, finely chopped
 2 tablespoons dried cranberries

Preheat grill to medium heat.

Core the apples to almost the bottom, leaving about 1/3 inch. Remove 1 inch of the peel from the top of each apple.

In a bowl, mix together zip-it steak sauce, ricotta, walnuts and cranberries. Stuff each apple with mixture. Arrange apples in the bottom of a foil pan. Place apples on grill rack and grill for 30-40 minutes until tender. Serve warm.

Fall 2009 Contest – Runner Up