



Homemade Sauce Recipes

35 Pasta Sauce Recipes, BBQ Sauces, and More



A Free eCookbook from the Mr. Food Test Kitchen

"OOH IT'S SO GOOD!!®"



Homemade Sauce Recipes: 35 Pasta Sauce Recipes, BBQ Sauces, and More

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Published March 2014

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Published by Prime Publishing LLC, 3400 Dundee Road, Northbrook, IL 60062 – www.primecp.com



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Dear Friend,

Have you always wanted to have your own homemade sauce or seasoning recipe? Something that simple has the potential to become your signature dish. If you can make a mean pasta or chicken dinner, then you know that the topping is the most important part. You can adapt any of your signature dinner recipes by swapping out a sauce, and we're here to help!

If you're cooking meat in your slow cooker, oven, or on the grill, you need to have a few incredible BBQ sauces and seasonings up your sleeve! For a sweeter, saltier touch, our **Honey Bacon Barbecue Sauce** (page 2) is right up your alley. Your family will think you got the sauce at your favorite restaurant, but you'll know better! Your summer cookout isn't complete without the proper seasoning. Use our **Dry Barbecue Rub** (page 29) on your chicken, steak, ribs, whatever! You'll love how the spices complement each meat perfectly.

When you're making a casual family meal indoors, then some of our fantastic relishes and sauces might be up your alley. Friday pizza night is even more fun when you prepare it yourself with the help of our **Homemade Pizza Sauce** (page 17). You may like it more than ordering out! Top off some basic chicken breasts with our **Tomato Festival Relish** (page 24), and you'll transform a basic dinner into something pretty special. You can even make the holiday season extra special with a homemade gravy recipe like our popular **Bacon Turkey Gravy** (page 32).

If you're looking for new ways to shake up your pasta dinner nights, then you'll have to check out our selection of spaghetti and Alfredo sauces. Our **Bolognese Sauce** (page 9) is sure to be a hit with the meat-eaters in your family. We bet you'll have our **Classic Alfredo Sauce** (page 13) recipe committed to memory in no time. You only need 4 simple ingredients—it doesn't get much easier than that! With a little creativity, we're sure you'll find plenty of ways to say...

"OOH IT'S SO GOOD!!"[®]

Kelly Howard Patty



P.S. Enjoy this eCookbook filled with 35 must-have sauces, toppings, and more. Remember, our *Homemade Sauce Recipes* eCookbook is available FREE, with many others also available on www.MrFood.com. Go on, tell your friends to visit MrFood.com, so they too can get their very own FREE copies!

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Down-Home Barbecue Sauce

Homemade barbecue sauce beats anything that comes out of a bottle by a mile! You'll love making Down-Home Barbecue Sauce from scratch with our easy recipe.

Makes: 1-1/3 cups

Cooking Time: 5 min

What You'll Need:

- 1 cup ketchup
- 1/4 cup firmly packed brown sugar
- 2 tablespoons white vinegar
- 1 tablespoon instant minced onion
- 2 tablespoons Worcestershire or steak sauce
- 1 teaspoon dry or 2 tablespoons prepared mustard

What To Do:

1. In a medium-size bowl, mix together all ingredients.
2. Store in refrigerator until ready to use. Stir before serving.



This is best when used for roasting or grilling chicken.

Honey Bacon Barbecue Sauce

Mmm! There's nothing like a homemade barbecue sauce that you put together with ingredients you have on hand. And this one has the flavor bonus you can only get from bacon!

Makes: 3-1/2 cups

Cooking Time: 55 min

What You'll Need:

1/2 pound bacon, chopped
1 onion, diced
1 garlic clove, minced
1-3/4 cups chicken broth
1 (12-ounce) bottle chili sauce
1 cup honey
2 tablespoons lemon juice
1 teaspoon hot pepper sauce
1 teaspoon salt
1/2 teaspoon black pepper



What To Do:

1. In a large pot, cook bacon 5 to 6 minutes over medium-high heat, or until lightly browned, stirring occasionally.
2. Add onion and garlic; cook 2 to 3 minutes, or until onion is tender, stirring constantly.
3. Add remaining ingredients and bring to a boil. Reduce heat to medium-low and cook 40 to 45 minutes, or until sauce thickens, stirring occasionally. Serve warm.



This is great served over meat or poultry.

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Lip-Smackin' Barbecue Sauce

You'll be the apple of their eyes when you serve up this lip-smackin', cider vinegar-based sauce that's popular throughout the Carolinas and Alabama. If you're looking for a barbecue sauce recipe that's perfect for all of your summer grilling needs, then this is the one for you. Your mouth will start watering as you smell it simmerin' on the stovetop. Trust us--it's worth the wait!

Makes: 1-1/2 cups

Cooking Time: 25 min

What You'll Need:

1 cup apple cider vinegar
1 cup ketchup
1/4 cup water
2 teaspoons prepared yellow mustard
1 teaspoon Worcestershire sauce
1 teaspoon chili powder
1/4 teaspoon cayenne pepper
1/2 teaspoon salt
2 teaspoons black pepper

What To Do:

1. In a large saucepan, combine all the ingredients over medium heat. Bring to a boil and allow to boil 15 to 20 minutes, or until slightly thickened, stirring frequently. Serve warm.



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North Carolina Barbecue Sauce

Nothing's more all-American than a backyard cookout! And when it comes to slathering on a flavorful barbecue sauce, everybody has his or her favorite type. Check out this easy-to-make Carolina favorite. This barbecue sauce recipe is easy to throw together for your next summer cookout and pairs well with all your favorite meats. You can even make a batch ahead of time and freeze it to use when you need it.

Makes: 1-3/4 cups

Cooking Time: 10 min

What You'll Need:

1 cup apple cider vinegar
2/3 cup prepared yellow mustard
1/2 cup packed light brown sugar
2 tablespoons butter
1 teaspoon soy sauce
1 tablespoon chili powder
1/4 teaspoon ground red pepper
1 teaspoon black pepper

What To Do:

1. In a medium saucepan, combine all ingredients over medium heat.
2. Bring to a boil; boil for a few minutes, until the sauce thickens, stirring constantly. Serve warm.



Discard any leftover sauce that has come in contact with raw meat or other foods.

Any leftover sauce that hasn't come in contact with raw foods should be allowed to cool before covering and storing in the refrigerator.

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Texas Barbecue Sauce

Real Texans always make their own barbecue sauce, and now you can make your very own Texas Barbecue Sauce easily! No cowboy hat or Texas accent required 'cause, with this one, all the accent is on the taste.

Makes: 3 cups

Cooking Time: 50 min

What You'll Need:

2 cups water
2 cups ketchup
1/2 cup packed dark brown sugar
1/2 onion, chopped
2 tablespoons prepared yellow mustard
2 teaspoons hot pepper sauce
2 teaspoons Worcestershire sauce



What To Do:

1. In a large saucepan, combine all ingredients and bring to a boil over high heat, stirring frequently.
2. Reduce heat to medium-low and cook, stirring frequently, 30 to 40 minutes, or until sauce is thick and glossy.



This is great served over meat or poultry.

White Barbecue Sauce

In Alabama, white barbecue sauce is traditional, made with mayonnaise, vinegar, and a few other ingredients. If you've never tried making a white barbecue sauce recipe, now's the time! It's great for when you're trying to throw together a classic Southern meal. We especially like to use it to top off burgers and chicken sandwiches, but we bet you'll find your own meals to work it into.

Makes: 3 cups

Preparation Time: 5 min

What You'll Need:

2 cups mayonnaise
1/4 cup white vinegar
1/4 cup lemon juice
1 tablespoon Worcestershire sauce
2 tablespoons sugar
2 tablespoons black pepper

What To Do:

1. In a medium bowl, combine all ingredients; mix well. Serve, or cover and chill until ready to use.



Serve over roasted or smoked chicken, turkey or pork.

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Blender Tomato Sauce

Why not turn your extra fresh tomatoes into tomato sauce in no time? You won't want any other sauce once you taste the garden freshness of this one!

Makes: 4-1/2 cups

Cooking Time: 1 hr

What You'll Need:

4 pounds very ripe tomatoes, chunked

1/2 teaspoon dried oregano

1/2 teaspoon dried basil

1/2 teaspoon garlic powder

1 teaspoon sugar

1 teaspoon salt

1/4 teaspoon black pepper

What To Do:

1. Place half of the tomato chunks in a blender and blend until a smooth liquid. Pour the liquid into a medium-sized saucepan.
2. Blend the other half of the tomatoes and pour into the saucepan. Add the remaining ingredients and cover. Simmer for about 1 hour, stirring occasionally.



When cool, place the sauce in plastic containers and freeze in usable amounts for up to 6 months.

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Dressed Up Spaghetti Sauce

This easy homemade pasta sauce gets its special tasty flair from the fresh ingredients we add to a store-bought spaghetti sauce. Our Dressed Up Spaghetti Sauce has from-scratch taste without the work.

Makes: 4 cups

Cooking Time: 10 min

What You'll Need:

- 2 tablespoons olive oil
- 1 small onion, chopped
- 2 celery stalk, chopped
- 1 green bell pepper, chopped
- 2 garlic cloves, chopped
- 2 tablespoons chopped fresh parsley
- 1 (28- to 32-ounce) bottle prepared spaghetti sauce

What To Do:

1. In a saucepan, heat olive oil until moderately hot; sauté onion, celery, bell pepper, and garlic until golden.
2. Add parsley and spaghetti sauce to vegetable mixture and heat through.



Serve over pasta. We sometimes like to use a chunky spaghetti sauce and bottled garlic and parsley instead of fresh (it's quicker!) We also add a little heat (in the form of hot sauce) to spice it up. Anything works!

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Bolognese Sauce

Bolognese Sauce is a classic meat sauce that comes from the same place that gave us that other classic: bologna sausage. (And that's no baloney!)

Makes: 5 cups

Cooking Time: 35 min

What You'll Need:

1 pound ground beef
1 carrot, shredded
1 onion, chopped
1 garlic clove, minced
2 (15-ounce) cans tomato sauce
1 beef bouillon cube
1 teaspoon sugar
1 teaspoon dried basil
1 teaspoon dried oregano
1/2 teaspoon Italian seasoning



What To Do:

1. In a large pot, brown beef over medium-high heat. Drain off excess liquid and add the carrot, onion, and garlic. Cook 4 to 5 minutes, or until onion is tender, stirring occasionally.
2. Add remaining ingredients; cover and reduce heat to low. Simmer 20 minutes, allowing flavors to "marry," stirring occasionally.



Rigatoni Bolognese is an all-time favorite! Maybe it's the way the meat sauce gets trapped inside the rigatoni that makes it so good. Just mix this sauce with about 1-1/2 pounds cooked rigatoni for a meal that'll satisfy the heartiest of appetites.

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Home-Cooked Spaghetti Sauce

A must in every Italian kitchen is a good tomato sauce. With crushed tomatoes, tomato paste, chopped garlic, onion and bell pepper, this one fits the bill. I'm sure you'll be making it over and over again. This homemade spaghetti sauce recipe is sure to become one of those recipes you'll be passing down through the generations. Serve it up with all your favorite pastas, and your whole family will be pleased.

Makes: 10 cups

Cooking Time: 1 hr 15 min

What You'll Need:

1 tablespoon olive oil
1 garlic clove, minced
1 onion, finely chopped
1 green bell pepper, finely chopped
3 cans (28 ounces each) crushed tomatoes
1 can (6 ounces) tomato paste
2 tablespoons sugar (optional)
1 tablespoon dried basil
1/2 teaspoon black pepper

What To Do:

1. In a large pot, heat the oil over medium-high heat. Add the garlic, onion, and green pepper and sauté for 2 to 3 minutes, or until the onion and pepper are tender, stirring frequently.
2. Add the remaining ingredients and bring to a boil. Reduce the heat to low and simmer for 1 hour, or until the sauce thickens, stirring occasionally.



For added flavor, add 2 teaspoons dried oregano along with the other ingredients. Since this makes a lot of sauce, be sure to refrigerate (for up to 1 week) or freeze any leftovers in airtight containers.

Vodka Sauce

Creamy Vodka Sauce is one of the best pasta sauces I've ever tasted. It's very rich, so serve it with a light salad for balance. Plus, no worries, the alcohol cooks off while it simmers.

Serves: 4

Cooking Time: 5 min

What You'll Need:

2 tablespoons olive oil
2 tablespoons butter or margarine
1/2 cup minced onion
1 cup canned crushed tomatoes
1/2 cup heavy cream
1 teaspoon salt
1 teaspoon black pepper
1/3 cup vodka



What To Do:

1. In a large skillet, heat the oil and butter over medium heat until the butter is melted. Add the onion and sauté until tender but not browned, about 2 minutes. Add the crushed tomatoes, heavy cream, salt, and pepper. Cook for 1 minute, stirring occasionally. Add the vodka and continue cooking for 2 minutes or until the vodka evaporates slightly and the sauce thickens, stirring occasionally.
2. Serve immediately over hot cooked pasta and top with grated Parmesan cheese, if desired, or store in a covered container in the refrigerator until ready to reheat and serve.



Serves 4 to 5, enough for a 12 ounces package of pasta.

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Fresh Pesto Sauce

Why buy store-bought Italian-style pesto sauce when it's so easy to turn out our own freshly made basil pesto sauce in a blender or food processor? This recipe for Fresh Pesto Sauce is so versatile, you will make it again and again. Whether you're making a unique pizza or pasta recipe, there's always a need for a homemade pesto sauce recipe. Keep this one on hand!

Makes: 1-1/2 cups

Preparation Time: 5 min

What You'll Need:

2 cups lightly packed fresh basil leaves
1 cup olive oil
1 cup grated Parmesan cheese
2 garlic cloves
1/2 cup pine nuts or walnuts
1/2 teaspoon salt



What To Do:

1. Combine all ingredients in a blender or food processor; blend until smooth. Use immediately, or cover and store in the refrigerator until ready to use.



Talk about versatile. This fresh sauce is super on cooked pasta, chicken or fish.

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Classic Alfredo Sauce

Who would have thought a classic could be this easy with butter, heavy cream, black pepper and Parmesan cheese? Yup—four ingredients, one pan, a few minutes, and we're ready for some really good eatin'! This homemade Alfredo sauce recipe is one you'll be able to whip out at a moment's notice, so you and your family can start eatin' good right away! Soon, you'll be finding excuses to have multiple pasta nights a week.

Makes: 2-3/4 cups

Cooking Time: 18 min

What You'll Need:

1/2 cup (1 stick) butter
2 cups (1 pint) heavy cream
1/2 teaspoon black pepper
1 cup grated Parmesan cheese



What To Do:

1. In a medium-sized saucepan, melt the butter over medium-low heat and stir in the cream and pepper. Continue stirring 6 to 8 minutes, or until hot.
2. Stir in the cheese until thoroughly mixed and cook 3 to 5 minutes, or until thickened, stirring frequently. Serve immediately.



Toss this with about 1 pound of pasta and top with additional Parmesan cheese. There's a reason Fettuccine Alfredo is a classic, you know - it's the perfect marriage of wide noodles with cream sauce. We can even use spinach-flavored fettuccine to get nice contrast between the green pasta and the white sauce.

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Lower-Fat Alfredo Sauce

You won't believe this is a lighter variation of the popular Alfredo sauce! Our homemade Alfredo sauce recipe is so simple to throw together when you're looking for a hearty meal to make on the fly. We've substituted some of the ingredients, so you'll get the same great taste as Grandma's Alfredo sauce recipe without all those unnecessary extra calories. That's the kind of thing everyone likes to hear, right? We thought so.

Makes: 1 cup

Cooking Time: 20 min

What You'll Need:

1 cup skim milk
1 tablespoon buttery spread, like Smart Balance or I Can't Believe It's Not Butter
6 wedges low-fat processed cheese, like Laughing Cow
1 tablespoon grated Parmesan cheese
Pinch of garlic powder

What To Do:

1. In a medium saucepan or double boiler, combine all ingredients until everything is melted and the sauce is velvety smooth, about 20 minutes.
2. Serve immediately over pasta.



This sauce makes enough for 1/2 pound of Fettuccine. If ya want, toss in some thawed frozen peas and dig in.

Old Time Hot Dog Sauce

This tasty Coney Island-style favorite that we call our Old Time Hot Dog Sauce will bring back memories of hot dogs on the grill in summer!

Serves: 10

Cooking Time: 20 min

What You'll Need:

1 pound ground beef
1 onion, chopped
1 (15-1/2-ounce) can tomato sauce
2 tablespoons chili powder
1/2 teaspoon cumin
1 teaspoon Worcestershire sauce
1/4 teaspoon salt
1/4 teaspoon black pepper
1/2 cup water



What To Do:

1. In a large skillet over medium heat, sauté ground beef and onion 6 to 8 minutes or until beef is browned, stirring often.
2. Add remaining ingredients, stirring to combine. Bring mixture to a boil, lower heat, and simmer 7 to 10 minutes, or until heated through and well combined, stirring occasionally.
3. Spoon generously over boiled, steamed or grilled hotdogs.



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Joe's Stone Crab Mustard Sauce

Not only is this perfect for dipping stone crabs, but any fish or seafood can be made richer with it! This recipe came from my friends at Joe's Stone Crab Restaurant in South Beach. The restaurant is a Miami classic, an institution—a must for every tourist and every South Florida local!

Makes: 1 cup

Preparation Time: 5 min

What You'll Need:

1 tablespoon plus 1/2 teaspoon mustard powder, or more to taste
1 cup mayonnaise
2 teaspoons Worcestershire sauce
1 teaspoon steak sauce
2 tablespoons heavy cream
2 tablespoons milk
Pinch of salt

What To Do:

1. In a medium-sized bowl, combine the mustard powder and mayonnaise; beat for 1 minute with an electric beater.
2. Add the remaining ingredients and beat until the mixture is well blended and creamy.
3. Cover and chill until ready to serve.



If you'd like a little more bite, whisk about 1/2 teaspoon more mustard powder into the finished sauce until well blended.

This is great with crab, shrimp cocktail or...just about anything. Yum!

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Homemade Pizza Sauce

With pizza, the secret's in the sauce. So smother your own creation with this Homemade Pizza Sauce for that flavor of your local pizzeria, and save the take-out tab.

Makes: 2-1/2 cups

Preparation Time: 5 min

What You'll Need:

- 1 (15-ounce) can tomato sauce
- 1 (14-1/2-ounce) can diced tomatoes, drained
- 1 garlic clove, minced
- 1 tablespoon dried oregano
- 1/4 teaspoon black pepper

What To Do:

1. In a medium bowl, combine all ingredients; mix well.
2. Use as a pizza sauce, or heat and serve as a dipping sauce.



Place any leftover sauce in an airtight container; it should last that way in the fridge for up to one week. Also, never store tomato based sauces like this in metal containers as the acid may react with the metal and pick up a metallic taste.

Fast Tartar Sauce

Bottled tartar sauce may be convenient, but freshly made Fast Tartar Sauce is downright delicious. Give this one a try and see the tasty difference for yourself.

Makes: 1-1/2 cups

Preparation Time: 5 min

What You'll Need:

1 cup mayonnaise
1/4 cup sweet pickle relish
2 scallions, finely chopped
1 tablespoon capers
1/8 teaspoon ground red pepper

What To Do:

1. In a small bowl, combine all the ingredients; mix well. Serve or cover and chill until ready to use.



This should hold well in a tightly sealed jar in the refrigerator for several weeks.

Greek Tzatziki Sauce

Looking for an easy way to get an authentic Mediterranean-style dish? All you really need is a Greek sauce recipe, like this one for Greek Tzatziki Sauce, and you've got it! If you've never made a homemade sauce before, don't worry—it's really not as tricky as you might think. Using only a few simple ingredients and pulling 'em all together, you'll have your Greek sauce finished in almost no time.

Serves: 4

Preparation Time: 5 min

What You'll Need:

- 1 cup finely chopped English cucumber (see Note)
- 1/4 teaspoon salt
- 1 (8-ounce) container plain fat-free yogurt
- 1 teaspoon chopped fresh mint or 1/3 teaspoon dried mint
- 1/2 teaspoon lemon juice
- 1/2 teaspoon prepared minced garlic

What To Do:

1. Combine ingredients in a small bowl; cover and chill until ready to serve.



English cucumbers are seedless, and they're longer and thinner than regular cucumbers. There's no need to peel them, just be sure to wash thoroughly to remove the waxy finish, which helps to prolong the freshness of supermarket cucumbers.

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Snappy Cocktail Sauce

You're expecting guests within the hour, and you just remembered that you forgot the cocktail sauce for the shrimp platter. Not to worry—the Mr. Food Test Kitchen has a homemade cocktail sauce recipe we like to call Snappy Cocktail Sauce... 'cause it's ready to go in only five minutes. Yup, you read that right. You'll have plenty of time to spare, so your party can go on without a single hitch.

Makes: 1/2 cup

Preparation Time: 5 min

What You'll Need:

1/2 cup ketchup
2 tablespoons horseradish, drained
1/4 teaspoon dill, dried
1/2 teaspoon lemon juice
1/2 teaspoon sugar
1/8 teaspoon salt

What To Do:

1. In a small bowl, combine all the ingredients; mix well.
2. Use immediately or cover and chill until ready to serve.



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Cranberry Pecan Relish

Tangy-sweet Cranberry Pecan Relish is a unique delight for your Thanksgiving or Christmas table. It can complement everything from turkey to ham! What a super easy homemade holiday go-along!

Yields: 3 cups

Preparation Time: 10 min

What You'll Need:

1 seedless orange with peel left on, cut into large chunks (see Note)

1 apple, cored and cut into large chunks

2 cups fresh cranberries (see Note)

1/2 cup sugar

1/4 cup pecans



What To Do:

1. Place all ingredients in a food processor that has been fitted with its metal cutting blade. Process 1 to 2 minutes, or until finely chopped and thoroughly mixed, scraping down sides of container as needed.
2. Serve immediately, or transfer to an airtight container and chill until ready to serve.



There's no need to peel the oranges 'cause we actually want bits of peel in this relish. And if you want to use frozen cranberries, make sure to thaw them before processing.

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Corn Relish

Fresh and cut off the cob or flash-frozen, corn makes a great base for this goes-with-everything relish. Corn Relish is an all-American favorite recipe that's sure to be the hit of your next party, picnic or company dinner.

Serves: 8

Cooking Time: 15 min

What You'll Need:

8 ears fresh corn, husked (see Option)
1/2 cup vegetable oil
1/4 cup cider vinegar
1-1/2 teaspoons fresh lemon juice
1/4 cup chopped fresh parsley
2 teaspoons salt
2 teaspoons sugar
1/2 teaspoon dried basil
1/4 teaspoon ground red pepper
2 large tomatoes, coarsely chopped
1/2 cup green bell pepper, chopped
2 scallions, thinly sliced



What To Do:

1. Bring a soup pot of water to a boil over high heat. Add the corn, cover, and return to a boil. Remove pot from heat and let stand for 5 minutes. Drain corn and let cool.
2. In a large bowl, combine the oil, vinegar, lemon juice, parsley, salt, sugar, basil, and ground red pepper; mix well. Cut the cooled corn off the cob and add to the oil mixture. Add the tomatoes, bell pepper, and scallions. Mix well, cover, and chill for at least 2 hours before serving.



Corn not in season? Substitute 2 thawed (1-pound) packages of frozen corn for the fresh or 2 15-ounce cans whole kernel drained.

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Carrot Relish

Looking for something new to try? Carrot Relish is so easy to whip up and can be ready-to-serve in a pinch.

Makes: 2-1/2 cups

Preparation Time: 15 min

Cooking Time: 18 min

What You'll Need:

1 pound fresh carrots, peeled and diced (see Note)
1/4 cup chopped green bell pepper
1 (2-ounce) jar diced pimientos, drained
1/4 cup sugar
1/4 cup white vinegar
1 tablespoon all-purpose honey
1/4 teaspoon salt
1/4 teaspoon ground red pepper
1/4 teaspoon dry mustard
1/4 teaspoon celery salt

What To Do:

1. Cook carrots in boiling water to cover in a medium saucepan 8 to 10 minutes or until tender; drain carrots, and return to saucepan.
2. Stir in bell pepper and remaining ingredients; bring to a boil over medium heat, stirring constantly. Reduce heat, and simmer, stirring occasionally, 3 minutes. Serve warm or cold.



Pick up a package of fresh carrot sticks from the produce section to speed up prep time. It makes dicing so much easier because no peeling or scraping is necessary!

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Tomato Festival Relish

Ruby red tomatoes transform into a fresh tomato relish perfect as a salad or a topper for any of our main-dish favorites. Tomato Festival Relish celebrates the famous annual La Tomatina Festival in Spain and can be on your table any time.

Makes: 3 cups

Preparation Time: 10 min

What You'll Need:

4 or 5 large ripe tomatoes
1/4 cup chopped fresh basil
2 tablespoons finely chopped onion
3 tablespoons white vinegar
1 tablespoon sugar
1/2 teaspoon garlic powder
1/2 teaspoon salt



What To Do:

1. Cut tomatoes in half crosswise then squeeze gently to remove juice and seeds; cut tomatoes into cubes and place in medium bowl.
2. Add remaining ingredients to tomatoes; mix well.
3. Serve immediately, or cover and chill until ready to serve.



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Pennsylvania Dutch Chowchow

Chowchow is a Pennsylvania Dutch-style relish that you can easily make fresh to team with any of your main dish favorites. Our chopped, tangy Pennsylvania Dutch Chowchow is as down-home as can be.

Makes: 4-1/2 cups

Cooking Time: 10 min

What You'll Need:

4 cups coarsely chopped celery
1 cup coarsely chopped green bell pepper
1 cup coarsely chopped red bell pepper
1/2 cup coarsely chopped onion
1/2 cup wine vinegar
1 tablespoon mixed pickling spice
1/3 cup sugar
1 tablespoon salt
1 teaspoon caraway seed

What To Do:

1. Place celery, green and red bell pepper, and onion in a large bowl; set aside.
2. In a saucepan, combine vinegar and pickling spice; bring mixture to a boil and boil 5 minutes.
3. Strain mixture, then add sugar, salt, and caraway seed; pour over vegetables.
4. Cover and refrigerate 24 hours before serving. Store in refrigerator up to one week.



This is a great accompaniment to any meal. It can even take the place of a salad.

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Blackened Seasoning Blend

When we hear that something's got a blackened Cajun flavoring, we get ready for spicy, crispy, and yummy. This is the one that'll do it. This homemade seasoning recipe is a handy one to keep around when you're looking to impress your guests with a flavorful dinner. Keep a batch of our Blackened Seasoning Blend around the next time you're making steak, ribs, or chicken, and you'll be amazed at how it transforms 'em into new dishes!

Makes: ½ cup

Preparation Time: 5 min

What You'll Need:

1 tablespoon paprika
2 teaspoons dried thyme leaves, crushed
1 teaspoon onion powder
1 teaspoon garlic powder
1 teaspoon salt
1 teaspoon sugar
1/2 teaspoon cayenne pepper
1 teaspoon black pepper

What To Do:

1. In a small bowl, combine all the ingredients and mix well. Store in a tightly covered jar.



For great Cajun taste without all the smoke, sprinkle this on fish, meats, or chicken toward the end of broiling or sautéing. This recipe can easily be doubled or tripled; make it hotter or milder to your taste by varying the amounts of the individual ingredients.

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Seafood Seasoning Blend

Start with this simple mix-together seasoning blend and people will marvel at all the wonderful things you can do with seafood. It's one of the miracle blends to have on the shelf that can give a fresh special touch to whatever seafood we choose.

Makes: 2-1/4 teaspoons

Preparation Time: 5 min

What You'll Need:

- 1 teaspoon dried dillweed
- 1/2 teaspoon dried basil
- 1/2 teaspoon onion salt
- 1/4 teaspoon white pepper

What To Do:

1. Mix all ingredients together in a small bowl.
2. Store in a tightly covered container. Use as is or as the base for our recipes for Seafood Sauce, Dip or Saute.



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Taco Seasoning

Why not make your own taco seasoning with five spices you have right in your cupboard? You'll always have it on hand, and for a lot less money than store-bought mixes.

Makes: ½ cup

Preparation Time: 5 min

What You'll Need:

1/4 cup chili powder
4 teaspoons paprika
4 teaspoons dried oregano
2 teaspoons ground cumin
2 teaspoons salt

What To Do:

1. Place all ingredients in a small airtight plastic container. Close tightly and shake until thoroughly combined.



Use as much as you like to season your recipes with homemade Tex-Mex zip. A quarter cup of this seasoning can be substituted for a 1-1/4-ounce envelope of dry taco seasoning mix in your homemade tacos, or in any recipe that calls for taco seasoning. Try it for seasoning steaks and roasts, too!

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Dry Barbecue Rub

Add a hickory smoke or mesquite flavor to any of your grilled favorites with our easy-as-can-be Dry Barbecue Rub.

Makes: 1 cup

Preparation Time: 5 min

What You'll Need:

- 1 (2-ounce) jar hickory-smoked, mesquite barbecue or mesquite grill seasoning
- 2 tablespoons garlic powder
- 2 tablespoons whole mustard seed
- 2 tablespoons cracked black pepper

What To Do:

1. Combine ingredients in a bowl or a plastic container with a tight-fitting lid; mix well then spread onto or rub into meat anytime from 5 hours before cooking right up to just before cooking.
2. Cook meat as desired. If not using right away, except for recipes that require refrigeration, store the rub in an airtight container in a cool, dry place until ready to use. For recipes that require refrigeration, mix as above, cover, and chill until ready to use.
3. **Discard leftover rubs that have come in contact with raw meat.**



Cover and refrigerate any unused rub for future use.

Creole Seasoning

This can be the secret ingredient that gives any of your dishes that perfect Louisiana touch.

Makes: ¼ cup

Preparation Time: 5 min

What You'll Need:

2 tablespoons cayenne pepper

4-1/2 teaspoons salt

1-1/2 teaspoons chili powder

1-1/2 teaspoons paprika

1-1/2 teaspoons ground coriander

1-1/2 teaspoons black pepper

1 teaspoon ground cloves

3/4 teaspoon garlic powder

What To Do:

1. In a small bowl, blend together all the ingredients. Place in a tightly covered container and store in a cool place.



Serving options include: Sprinkle 1/4 teaspoon on each side of a 1-pound steak before cooking. Sprinkle 1/4 teaspoon (no more!) on 4 servings of buttered cooked vegetables. Add 1/4 teaspoon to 1/4 cup mayonnaise for a zippy dressing.

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2-Step Turkey Gravy

We think you'll love this tasty 2-Step Turkey Gravy. Not only is it simple, it's a great topping for your holiday turkey.

Makes: 4 cups

Cooking Time: 15 min

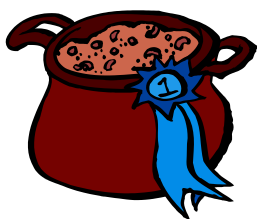
What You'll Need:

4 cups turkey or chicken broth
1 (10-3/4-ounce) can condensed cream of chicken soup
1 cup milk
1/2 teaspoon poultry seasoning
1/4 teaspoon onion powder
1/2 teaspoon salt
1/4 teaspoon black pepper
1/4 cup all-purpose flour
1/2 teaspoon browning and seasoning sauce



What To Do:

1. In a large saucepan over high heat, bring broth to a boil. Stir in soup, milk, poultry seasoning, onion powder, salt and black pepper. Reduce heat to low and simmer 4 to 5 minutes.
2. Remove 3/4 cup broth mixture to a bowl and whisk in flour until smooth. Slowly add to pot, stirring. Add in browning sauce and continue to cook 2 to 3 minutes, or until thickened.



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Bacon Turkey Gravy

These days bacon is so popular, and for good reason. Your holiday guests will love this flavorful Bacon Turkey Gravy, and they'll be surprised by your twist on traditional holiday gravy.

Makes: 4 cups

Cooking Time: 10 min

What You'll Need:

Pan drippings from roasted turkey
1/2 cup all-purpose flour
Turkey or chicken broth
8 ounces cooked bacon, crumbled



What To Do:

1. Remove cooked turkey from roasting pan. Pour pan drippings into a 4-cup measuring cup and skim off 1/2 cup of the fat (the clear oily liquid) that rises to the top.
2. Pour the 1/2 cup fat into a saucepan and whisk in flour. Cook over medium heat until bubbly, stirring constantly.
3. Skim off and discard any additional fat from the drippings in the measuring cup then add enough broth to make 4 cups of liquid total. Pour drippings mixture into saucepan and continue cooking gravy until it boils and thickens, stirring constantly. Stir in bacon and serve.



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Back-to-Basics Brown Gravy

Nothing is more comforting than ladling some homemade gravy over our food. This Back-to-Basics Brown Gravy is a cinch to prepare, and it beats bottled gravy hands down.

Makes: 2 cups

Cooking Time: 10 min

What You'll Need:

2 tablespoons butter
2 tablespoons all-purpose flour
1-3/4 cups beef broth
1 teaspoon browning and seasoning sauce

What To Do:

1. In a small saucepan over medium-low heat, melt butter. Gradually add flour, whisking about 1 minute, or until well blended and lightly browned. Gradually add broth and browning and seasoning sauce, stirring constantly.
2. Bring to a boil, then reduce heat to low and simmer until smooth.



Here are some options for things you can add along with the broth: For a richer, heartier gravy, add 1/4 cup spaghetti sauce. Or to add a simple touch of elegance, add 1/4 cup dry red or white wine. And for flavor variation, you could add 1 teaspoon of dried thyme, rosemary, or ground black pepper. Make it to suit your main course—and your favorite tastes!

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Classic Pan Gravy

Homemade gravy for the holidays is a must! And our easy holiday recipe for Classic Pan Gravy, will beat store-bought by a mile. Drizzle this one over your turkey and creamy mashed potatoes with pride.

Makes: 4 cups

Cooking Time: 10 min

What You'll Need:

Pan drippings from roasted turkey

1/2 cup all-purpose flour

3 to 4 cups chicken broth



What To Do:

1. Remove cooked turkey from roasting pan. Pour pan drippings into a 4-cup measuring cup and skim off 1/2 cup of the fat (the clear oily liquid) that rises to the top.
2. Pour the 1/2 cup fat into a saucepan and whisk in flour. Cook over medium heat until bubbly, stirring constantly.
3. Skim off and discard any additional fat from the drippings in the measuring cup and add enough chicken broth to make 4 cups of liquid total.
4. Pour drippings mixture into saucepan and continue cooking gravy until it boils and thickens, stirring constantly.



To give the gravy a rich color, add 1/4 to 1/2 teaspoon browning and seasoning sauce.

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White Wine Gravy

When you want a gravy with a touch of elegance, go with this easy White Wine Gravy. A drizzle of this gravy will make any meal seem special.

Makes: 4 cups

Cooking Time: 10 min

What You'll Need:

Pan drippings from roasted turkey
1/2 cup all-purpose flour
Chicken broth
1/4 cup white wine



What To Do:

1. Remove cooked turkey from roasting pan. Pour pan drippings into a 4-cup measuring cup and skim off 1/2 cup of the fat (the clear oily liquid) that rises to the top.
2. Pour the 1/2 cup fat into a saucepan and whisk in 1/2 cup flour. Cook over medium heat until bubbly, stirring constantly.
3. Skim off and discard any additional fat from the drippings in the measuring cup and add enough chicken broth to make 4 cups of liquid total.
4. Pour drippings mixture into saucepan, stir in wine, and continue cooking gravy until it boils and thickens, stirring constantly.



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