

Recipes Using T & J's Sauces & Marinades

T & J's Thai Chicken

1 lb Chicken, Cubed
1/4 C Sesame Oil
1 C Honey Roasted Peanuts
1 C Celery
1 C Carrots, Sliced
1 C Bell Peppers, Julienne
1 C Green Beans, Fresh or Frozen
1 C Mushrooms, Sliced (Optional)
1/2 C Snow Peas (Optional)
1 Can Water Chestnuts, Whole or Sliced
1/4 tsp Ground Ginger
1 Bottle **T & J's All in One Sauce**

In skillet, cook chicken in sesame oil until chicken is cooked through.

Add peanuts & stir.

Mix vegetables in & stir.

Cover & cook for about 15 minutes or until vegetables are almost done, stirring often.

Add T & J's All in One sauce & ginger.

Let simmer for about 5 minutes or until vegetables are at desired doneness.

Serve with cooked rice or noodles of your choice.

T & J's Chili Fingers

Fry 1 lb Chicken strips until golden brown.

Drain and put into frying pan.

Add 1/2 bottle of **T & J's All in One**

Mix until coated well.

Serve with rice and corn.

T & J's Party Wings

Fry 1 lb chicken wings until cooked through. Add

1 bottle **T & J's All in One Sauce**

Simmer until sauce sticks to wings.

T & J's Grilled Salmon

2 Salmon Steaks / 2 (8 oz) Fillet of Salmon

Salt & Pepper

Oil or Butter

1/2 C **T & J's All in One Sauce**

Place Salmon on aluminum foil big enough to wrap fish.

Season with salt & pepper.

Cover with oil or top with 2 pats of butter.

Cover each steak or fillet with about 1/4 C T & J's All in One sauce (Regular or Lava).

Wrap foil around fish, being sure it is sealed.

Place on baking sheet.

Bake at 350° for about 20-30 minutes, or until fish is done.

T & J's Szechuan Beef

2 TBSP Oil or Butter

1 lb Cubed Beef

1 Green Bell Peppers, Julienne

1 Red Bell Pepper, Julienne

1 Can Water Chestnuts, Whole or Sliced

1 C Celery, Sliced

1 C Onion, Diced

1 C Green Beans, Fresh or Frozen

1/2 C Snow Peas (Optional)

2 C Bean Sprouts

1 bottle **T & J's All in One Sauce**

In skillet, brown beef in oil.

Add peppers, chestnuts, celery, onion, green beans & snow peas.

Cover & cook for about 10 minutes.

Add bean sprouts.

Continue cooking until vegetables are almost done (about 5-10 min).

Add T & J's All in One Sauce (Regular or Lava).

Finish cooking until vegetables are done.

Serve over cooked rice or egg noodles.

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T & J's New Orleans Style Rib Eye Steaks

4 (6-8 oz) Rib eye steaks
1/2 Onion, large chopped
2 TBSP Butter
1 C Mushrooms, Sliced
1-2 Cloves Garlic, Minced
Salt & Pepper
1 bottle **T & J's All in One Sauce**

Grill or pan fry steaks until slightly brown & marked on both sides.

Place in 9x13 baking pan.

In skillet, sauté onion & mushrooms in butter until onions are clear.

Add garlic, salt & pepper to taste (about 1/4 tsp each).

Mix in T & J's All in One Sauce.

Pour mixture over steaks.

Cover with foil & bake at 350° for about 15-20 minutes or until your desired doneness.

T & J's Italian Marinated Beef

2 lb Beef Roast
1/2 Onion, Chopped
1 lb Baby Carrots
1 Bell Pepper, Julienne
1 bottle **T & J's Riviera Italian**
Put roast in slow cooker & add vegetables.
Cook for about 8 hours on low.

T & J's Oven Baked BBQ Chicken

Place about 2 lbs Chicken pieces (breasts, thighs, legs) on baking sheet.

Coat with **T & J's BBQ Sauce (Hickory or Mesquite)** or **T & J's All in One Sauce**.

Bake at 350° until done (about 45 min.)

Can add more sauce part way through cooking, if desired.

T & J's Country Style BBQ Ribs

Place about 2 lbs of ribs on baking sheet.

Bake at 350° until almost done (about 30-45 min.)

Coat with **T & J's BBQ Sauce (Hickory or Mesquite)** or **T & J's All in One Sauce (Regular or Lava)**.

Continue cooking until ribs are done.

T & J's Shredded Beef or Pork

Beef / Pork Roast

T & J's BBQ Sauce- about 1 bottle for every 2 pounds

or

T & J's All in One Sauce - about 1 bottle for every 2 pounds

Boil or Pressure Cook Beef or Pork Roast in water until falls apart.

Drain most of the juice off (some is good).

Shred beef or pork with fork.

Add **T & J's BBQ or All in One Sauce**.

Cover & let simmer for about 15-20 minutes.

Use on buns for sandwiches, put over rice or mashed, baked or boiled potatoes.

T & J's Party Cocktail Sausages

2 pkgs Lil' Smokies

1 bottle **T & J's All in One Sauce**

Put in sauce pan & simmer for about 20 minutes.

or

Put in Slow Cooker for at least 2 hours before serving.

TO MARINADE

1 lb Meat / Poultry / Fish / Pork

1 bottle **T & J's Riviera Italian or All in One Sauce**

Place ingredients into zip-type bag & seal well.

Refrigerate for 8 hours or overnight.

Bake / Fry / Grill to your desire.