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Mexican White Sauce

1 cup Miracle Whip
½ cup milk
½ TBSP Habanero Blend
(family friendly version add a little more Habanero if you like it hot)

Dill Mustard Honey

1 cup mustard
6-10 TBSP Honey (or sweeter)
1 TBSP Dill Blend
mix well serve with Chicken Fingers

Bread Dipping Olive Oil

Small plate Olive Oil
½ tsp parmesan cheese
dash of salt and pepper
½ - 1 tsp Garlic Blend or Basil Garlic Blend

Tips and recipes

- your choice of **Garlic Blend, Dill Blend or Tarragon Blend** to tuna or chicken salad
- add **Italian Blend** to steamed broccoli with little olive oil sprinkle with romano or parmesan cheese when serving
- make salad dressing by adding 1 TBSP blend mixture to ¾ cup olive oil and ¼ cup vinegar. Allow the mixture to set for ½ hour before using and store in refrigerator
- add **Basil-Garlic Blend** to flour, coat chicken with flour then sauté in olive oil
- add **Cajun Blend** to sour cream and mayo, add crabmeat to the mixture, serve with crackers
- add **Cajun Blend** to ketchup makes a delicious bbq sauce for grilling especially hot wings
- add ½ cup olive oil ¼ cup vinegar and 1 TBSP **Lemon Basil** to ziploc bag add chicken or fish for a great marinade
- add **Horseradish Blend** to ketchup for a great cocktail sauce
- add **Dill Blend** to mayo and spread on top of salmon - broil until blackened
- add **Dill Blend** to potato salad, coleslaw, chicken salad
- rub olive oil on chicken and add **Lemon Basil Blend**, bake or grill
- add **Tarragon Blend** to potato salad, tuna fish, or split pea soup
- add **Tomato-Basil Blend or Veggies Blend** to egg omelets
- add **Onion Blend** to cheeseball, use **Onion Blend** in a spinach dip recipe instead of onion soup mix or ranch dressing
- add **Veggies Blend** to zucchini, mushrooms or snow peas
- add ¼ cup ketchup to cup of mayo add **Horseradish Blend** and some relish goes great over fish
- add 1 TBSP **Chipotle Blend** to chicken salad, mashed potatoes, cheese dip or burritos, also great sprinkled on fajitas

Crab Cream Cheese Log

2 - 6 oz cans white crabmeat

2 TBSPS Linda's Garden Onion Blend

Sea Salt and Pepper to taste

Mix well together and form into log or ball. Let refrigerate several hours or overnight

Before serving add:

½ TBSP **Linda's Garden Horseradish Blend**

8 oz softened cream cheese

1 tsp Worcestershire sauce

½ cup ketchup - mix well and

Spread on top of Crab Log-serve with crackers. This makes a great appetizer for 20 people.

Linda's Classic Tomato Salsa

You may serve this salsa as a condiment with a wide variety of dishes, excellent with chips. This recipe is so easy to make and absolutely delicious.

8 firm Roma Tomatoes

Medium Onion

1 clove Garlic minced

Cilantro medium bunch chopped fine

Dice tomatoes and onion, mince the garlic and put them in a bowl. Add lime juice, lime zest, cilantro, **Jalapeno Blend**, salt, pepper and sugar. Mix well. Cover and chill 2-3 hours so the flavors can blend. The salsa will keep in the refrigerator for 1 week.

Grated Lime Zest and Juice of 1 Lime

1 Tsp of Linda's Garden Jalapeno Blend

Salt and Pepper to taste

Pinch of Sugar

Linda's Ranch Dressing

1 cup Dukes Mayo

½ cup Buttermilk

Mix together well, make several hours before serving so ingredients have a chance to marry. Excellent salad dressing or dip for veggies.

1 ½ TBSP Linda's Garden Dill Blend

Cracked Peppercorns and Sea Salt to Taste

Chipotle Marinade

2 garlic cloves minced 2 TBSP honey
2 TBSP lime juice 2 TBSP balsamic vinegar
2 TBSP worcestershire ¼ cup olive oil
1 TBSP *Chipotle Blend* 3 boneless chicken breasts

Butterfly and separate 3 boneless chicken breasts into 6 individual pieces. Place all ingredients in a re-sealable plastic bag and put in refrigerator for several hours. Cook on grill until done.

Linda's Tomato Mozzarella Appetizer

2-3 firm tomatoes
½ to 1 lb block of mozzarella (preferably fresh)
2 tbsp Balsamic vinegar
2 tbsp olive oil

1 tsp Linda's Garden Italian Blend

1 small clove garlic minced finely
pinch of salt
pinch of pepper

Cut tomatoes and mozzarella into 1/4" slices so there are equal amounts of each. Put mozzarella on bottom and add tomato on top. Mix vinegar, olive oil, garlic, salt, pepper and **Italian Blend**. Drizzle on top of tomatoes and mozzarella. Add more **Italian Blend**, salt and pepper or minced garlic as needed. Serve with Italian bread.

Linda's Quick Red Sauce

1 lb crushed red tomatoes Salt and pepper to taste
1 can water 2 cloves garlic
1 4 oz can tomato paste 2 tbsp Olive Oil
1 TBSP *Linda's Garden Italian Blend* (add a little more if needed)

Place tomatoes, water, paste, **Linda's Garden Italian Blend**, salt and pepper in an uncovered pot and let simmer on medium-low heat. Mince garlic and sauté in olive oil and add to sauce. Stir occasionally for 2 hours and then add to pasta.

Linda's Pasta Salad

1 lb cooked ziti or penne pasta
1TBSP *Linda's Garden Basil-Garlic Blend*
2 tbsp water
2 tbsp olive oil

5 TBSPS Linda's Garden Purple Basil Vinegar

Small can black olives
Parmesan or Romano cheese grated

Add **Linda's Garden Basil-Garlic Blend** to water and let set for 10 minutes. Mix olive oil, vinegar and blend to pasta and mix well. Add black olives and sprinkle Parmesan or Romano Cheese on top for a delicious pasta salad.

Artichoke and Cheesy Dip

1 can artichoke hearts
1 can artichoke bottoms
1 large pkg. pre-shredded cheddar cheese

1 cup miracle whip
1 ½ tsp *Linda's Garden Onion Blend*

Drain and chop the artichokes. Mix all the ingredients together until fully blended. Bake at 350 until bubbly.

Broccoli Cheese Dip

1 pkg. (8 oz.) Cream Cheese, softened
1 cup sour cream

1 pkg. (10 oz.) frozen chopped broccoli
2 cups Natural Shredded Cheddar Cheese

1 TBSP Linda's Garden Veggie Blend

Mix cream cheese, sour cream and **Linda's Garden Veggie Blend** with electric mixer on medium speed until well blended. Stir in broccoli and 1 ½ cups of cheddar cheese. Spoon into a 9-inch pie plate. Bake at 350 degrees for 20 minutes. Top with remaining ½ cup cheddar cheese. Bake for 5 more minutes or until the cheese is melted. Garnish with blanched broccoli florets. Serve the bread, crackers or chips.

Chicken Fajitas

4 Chicken Breast cut into thin strips
1 Juice of Lime
4 TBSP of Olive Oil

2 Garlic Cloves minced
1 TBSP *Linda's Garden Jalapeno Blend*
Small bunch of cilantro chopped fine

Place above ingredients in a plastic bag-marinade and refrigerate for 2 hours.

1 large Onion
1 Large Red or Green Pepper

2 TBSP Olive Oil

Place above ingredients in separate pan and sauté

¼ cup Tequila
1 lime

Cook chicken strips in separate pan. Remove chicken to separate dish. Deglaze pan with ¼ cup tequila and juice of 1 lime and simmer for 2-3 minutes. Return chicken to pan gently toss and coat thoroughly. Place peppers then chicken on top of warmed tortilla shells. Add cheese, lettuce, sour cream as desired. Serves 6.

Check out our website for more great recipes and ideas www.lindasgarden.com