

Featuring Tennessee Gourmet™ Products

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Apple and Spice Uses

- Using Cocktail sausages/weenies or sometimes called Smokies. Cook sausages per package directions, pour off water. Smother with one of the Apple and Spice Sauces and continue to cook for 10-15 minutes.
- Using your favorite sausage or ham ball recipe try adding ¼ cup of your favorite Apple and Spice sauces to really make them taste great!
- Marinating and injecting: for meats; marinate and refrigerate up to 24 hours in a sealed container. The use of a vacuum food sealer can reduce the required marinating time. For meats that are less tender, pierce with fork to aid in the marinating process. Cooking longer at lower temperatures will also increase the tenderness. To enhance the marinating process, use an injector.
- Our sauces are superb with any number of foods as a dipping sauce. Some of our favorites are chicken tenders, chicken wings, shrimp, egg rolls and sausage.
- Use as a glaze: When using as a glaze on meats, grilled vegetables or in a stir fry, we recommend that you heat the sauce first in a pan, add 1 tablespoon of cornstarch, bring to a quick boil, reduce heat and simmer for 1 to 2 minutes. This will thicken the sauce and coat the food more efficiently.
- Grilled veggies: eggplant, summer squashes, bell peppers, sweet onions, Roma or cherry tomatoes, mushrooms, etc. Cut vegetables into ½-inch slices or large chunks. Brush with olive oil (seasoned with garlic or other herbs). Grill until tender. Turn once. Now dip into your choice of flavor!