

## Featuring Tennessee Gourmet™ Products

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### Sassy Uses

- For an easy appetizer, try Sassy (your choice of flavor) with cream cheese, spread on a cracker or baguette.
- Halve your favorite fruits, if they have pits, remove them. Grill, as is (no oil is needed), ensure that the pulp side is down. Dip grilled fruit into a dish of Sassy.
- Our sauces are superb as a dipping sauce with any number of foods. Some of our favorites are chicken tenders, chicken wings, shrimp, egg rolls and sausage.
- Use as a glaze for vegetables like carrots, Brussels sprouts, green beans, asparagus, sweet potatoes, etc.
- Grilled veggies such as eggplant, summer squashes, bell peppers, sweet onions, Roma or cherry tomatoes, mushrooms, etc. are enhanced with Sassy. Cut vegetables into 1/2-inch slices or large chunks. Brush with olive oil (seasoned with garlic or other herbs). Grill until tender. Turn once. Now dip into Sassy (your choice of flavor)!
- Convert Sassy into a wonderful salad dressing by combining 1/2 cup of Sassy and 1/3 cup of aged balsamic vinegar in a sauce pan. Bring to a quick boil remove from stove top and let cool before using.