

Sauce-It

Another Great Idea from Dalziel



Verstegen, with pleasure.

Time to go Al Fresco!



Sauce-It & Verstegen supporting the Dalebrook 'Showtime' offer



Special Offer!

Buy both featured World Grills - Piri Piri and French Garden - and get a France or Rotterdam Decoration Blend absolutely FREE!

Offer period 6th June 2011 to 18th July 2011

David shows you how in our easy to follow Step-by-Step guides.

Visit www.dalziel.co.uk/sauce-it for our on-line guides and videos



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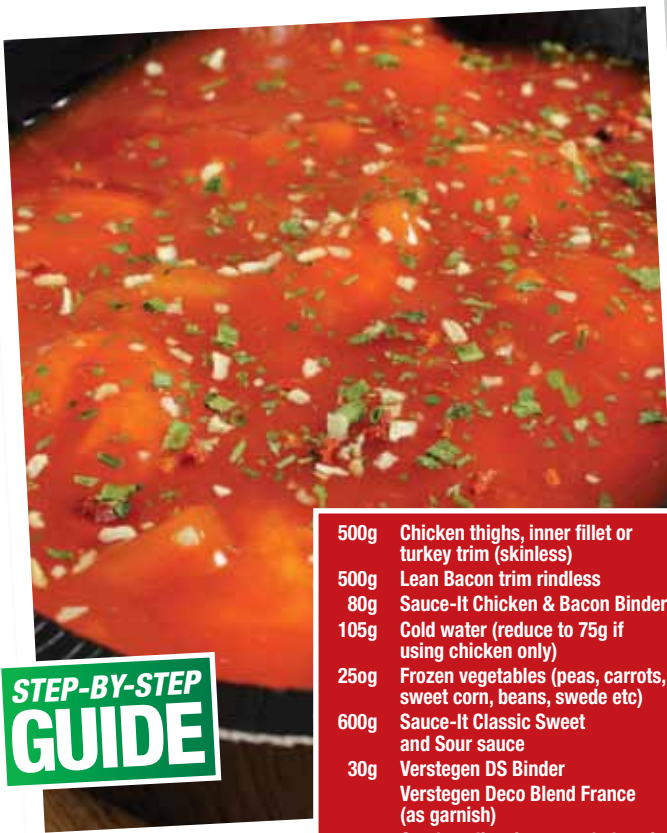
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Chicken & Bacon Meatballs and Grillsticks

Meatballs have become a very popular year round quick and convenient meal, particularly suited to microwave cooking. Using the following recipes, you can utilize as much as 50% to 60% bacon trim in making this product if a sweet base sauce is used. Using this same recipe, you can also make Grillsticks again an all year round family favourite with an array of exciting recipes to tempt the taste buds of both children and adults.



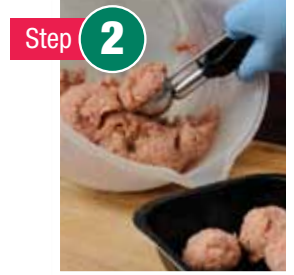
STEP-BY-STEP GUIDE

- 500g Chicken thighs, inner fillet or turkey trim (skinless)
- 500g Lean Bacon trim rindless
- 80g Sauce-It Chicken & Bacon Binder
- 105g Cold water (reduce to 75g if using chicken only)
- 250g Frozen vegetables (peas, carrots, sweet corn, beans, swede etc)
- 600g Sauce-It Classic Sweet and Sour sauce
- 30g Verstegen DS Binder
- Verstegen Deco Blend France (as garnish)
- Good quality vinegar or balsamic vinegar to taste



Step 1

Sprinkle the DS Binding onto the meat, add the vegetables and mince once only using a 4.5mm plate. Place into a mixing bowl, add the meatball binder and mix.



Step 2

Add the cold water until dispersed. Pummel the meat until well emulsified. Pass the mix back through the mincer. Form into 20 – 30g meatballs using a no. 30 Bonzer scoop.



Step 3

Place into a suitable oven or microwave tray. Add 35% Sweet & Sour Sauce to your desired weight pack.



Step 4

Garnish with French Deco Mix and seal. To form Grillsticks, use a Spikomax Grill Box 12 or 20 model to your desired weight. These can be oiled using a selection of Verstegen World Grill Oils.

CUSTOMER COOKING GUIDE

Meatballs microwave well in a 700/800 watt oven for 8 mins standing for 2 minutes. Oven bake for 35 – 40 mins at gas mark 5 or 190°C electric. For Grillsticks, grill, oven or BBQ.

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Chicken Inner Fillet Spears



STEP-BY-STEP GUIDE

1000g Fresh chicken inner fillets
 100g Verstegen Piri Piri or your choice of World Grill Oil
 Verstegen Deco Blend France to garnish
 Verstegen Deco Blend Rotterdam to garnish
 Spikommat 180 Tepo Gushi skewers



Step 1

Trim and prepare the chicken. Push onto a Tepo skewer.



Step 2

Brush on the oil at 10% maximum.



Step 3

Garnish with either of the Deco blends or mix them 50/50.



Step 4

Place onto a display tray and garnish.

Customer Cooking Guide: Grill, oven bake or BBQ.

Parisiennne Salad



STEP-BY-STEP GUIDE

250g Cherry tomatoes
 1/2 Cucumber
 1 Red onion (medium)
 World Grill French Garden to taste
 Good quality vinegar or balsamic vinegar to taste



Step 1

Cut the cherry tomatoes in half. Cut the cucumber into quarters, remove the seeds and cut into chunks.



Step 2

Dice the onion and mix with the cucumber and tomatoes.



Step 3

Add World Grill French garden and vinegar gradually to taste.



Step 4

Display in an appropriate bowl.

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Chicken Philly Fill



**STEP-BY-STEP
GUIDE**

Chicken breast fillets skin off
Smoked short back bacon slices
30g Verstegen World Grill French Garden Grill Oil
Verstegen Del Mondo Mediterranean Herb Mix
200g Philadelphia Cheese or similar
50g Red onions
50g Spring onions
Cherry tomatoes
Skewers
Chicken bands

Step 1



Slice the fillet into two roughly equal pieces.
Place into a poly bag and flatten with a schnitzel hammer.

Step 2



Mix the Philly cheese, vegetables, herbs and French Garden Oil.

Step 3



Spread a thin layer of cheese over the fillet and roll up lengthways. Place 3 or 4 side by side and skewer at approx. 1" intervals. Chill then cut through to form kebab skewers.

Step 4



Brush with French Garden Oil and garnish with herb mix. Place a cherry tomato on the end. Place onto a black tray and garnish.

Whole fillet alternative

Using a whole fillet, cut a vertical incision and fill the cavity with Philly cheese. Cover with 1 or 2 slices of bacon and secure with a skewer or chicken band. Brush with French Garden oil and garnish with herb mix before placing onto a Spikommat grill steak silicone disc. Brush on oil.

CUSTOMER COOKING GUIDE

Skewers: grill or BBQ 10 – 12 minutes.

Whole fillet: oven bake on a tray for 30 – 35 mins on gas mark 5 or 190°C electric.



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