



THIRD COAST
GOURMET FOODS

Suggested Products:
Jalapeno Gold
Dill-O-Peno

Serves 4

Red Wine Vinaigrette Dressing

¼ cup balsamic vinegar

4 Tablespoon olive oil

2 Tablespoon red wine (any kind)

1 clove garlic minced

3 fresh basil leaves finely chopped

3-4 Tablespoon jalapeno glaze (any flavor)

1 teaspoon sugar

¼ teaspoon each salt and pepper

Mix all ingredients well. Refrigerate or let stand 10-15 minutes.

Pour generously atop fresh green salad.

Serving Suggestions: Use jalapeno glaze when baking or grilling ribs, brisket, chicken, pork. Mix equal parts BBQ sauce and glaze for a succulent sauce. Mix equal parts olive oil and jalapeno glaze when sautéing, cooking or grilling. Add 1-2 Tablespoon when stir frying vegetables. Add it to or pour on just about anything

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