

Buffalo Wing Sauce

Cayenne Pepper Sauce and Ultima Premium® Liquid Butter Alternative or Ultima Premium® Buttery Flavored Garlic Oil are combined to create a sauce to coat wings or use as a dipping sauce.

Ingredients:

1 qt Ultima Premium® Liquid Butter Alternative or Ultima Premium® Buttery Flavored Garlic Oil

3 qts Pepper Sauce

Method:

- 1. Combine the pepper sauce with the Ultima Premium® Liquid Butter Alternative or Ultima Premium® Buttery Flavored Garlic Oil. Transfer to an appropriate storage container, cover, label, date and refrigerate until needed.*
- 2. For one dozen cooked wings, toss in stainless steel bowl with 2 fl oz of wing sauce.*
- 3. Serve with celery, carrot sticks and blue cheese dressing.*

Recipe Notes

Seasoned Croutons

Ingredients:

- 3 T *Ultima Premium® Liquid Butter Alternative or Ultima Premium® Buttery Flavored Garlic Oil*
- 1 t *Garlic Powder*
- 2 cups *Fresh French Bread, cut into 1/3 inch cubes*
- 1/4 t *Salt*
- 1/2 t *Dried Basil*
- 1/2 t *Dried Parsley*
- 1/8 t *White Pepper*

Method:

1. *Preheat oven to 350°F.*
2. *Whisk all ingredients together except for the bread.*
3. *Toss the bread with the oil mixture.*
4. *Spread evenly on a baking sheet.*
5. *Bake for 15 minutes, stirring every few minutes and watching carefully so the croutons do not burn.*

Recipe Notes



Cargill Dressings, Sauces & Oils

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Sauté

Sautéed Chicken

1. For one order, place a medium sized sauce pan on medium high heat and add 1 fl oz Ultima Premium® Liquid Butter Alternative or Ultima Premium® Buttery Flavored Garlic Oil.
2. Dredge two chicken breasts in seasoned flour and begin sautéing in Ultima Premium® Liquid Butter Alternative or Ultima Premium® Buttery Flavored Garlic Oil.
3. Turn chicken and cook until golden.

Sautéed Vegetables

1. For one order, place a pan on medium high heat.
2. Place ½ oz Ultima Premium® Liquid Butter Alternative or Ultima Premium® Buttery Flavored Garlic Oil in the hot pan.
3. Combine vegetables in a separate bowl, then place 4½ oz wt of vegetables in the hot pan, sautéing until tender.



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Scampì Butter

Ingredients:

1 qt *Ultima Premium® Buttery Flavored Garlic Oil*

½ cup *Vermouth*

½ cup *Dried Parsley*

1 cup *Minced Garlic*

½ cup *Fresh Lemon Juice*

Method:

1. *Combine all ingredients and mix well.*
2. *Use for sautéing, or broiled fish or on top of fresh steamed vegetables.*

Recipe Notes
