

Salsas, Sauces, and Seasoning Mixes



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Alfredo Sauce

Ingredients

- 1 pint heavy whipping cream
- 1/2 cup butter, softened
- 2 Tbs cream cheese, softened
- 1 clove garlic, finely minced
- 1 cup Parmesan or Romano cheese, grated
- freshly ground black pepper
- fresh parsley, chopped (for garnish)

Procedure

- 1 Heat heavy cream over low-medium heat in a deep sauté pan.
- 2 Add butter, cream cheese and garlic and whisk gently until butter and cream cheese are melted.
- 3 Sprinkle with cheese and stir to incorporate. Season with pepper.

Recipe Tips

When serving with pasta, after pasta is cooked to package directions, quickly drain the pasta and add it to the sauté pan, gently toss the noodles to coat in the alfredo sauce. Transfer pasta to a warm serving bowl. Top with more grated cheese and chopped parsley.

Avocado Salsa

Great to use with Tequila-Lime Grilled Shrimp for shrimp tacos!

Yield: 8 to 12 servings

Ingredients

- 2 large ripe avocados - peeled, pitted and diced
- 2 medium tomatoes, seeded and diced
- 1 cup lightly packed fresh cilantro leaves, coarsely chopped
- 1/4 cup red onion, diced
- 1/4 cup freshly squeezed lime juice
- 1/4 tsp salt, or to taste

Procedure

- 1 In a bowl, gently stir together all ingredients. Do not mash the avocados. Cover and chill for at least one hour so that flavors can meld.

Carrabba's Bread Dipping Sauce

Yield: about 3/4 cup

Ingredients

- 1 Tbs fresh minced basil
- 1 Tbs fresh minced parsley (Italian best)
- 1 Tbs fresh minced garlic
- 1 tsp thyme
- 1 tsp oregano
- 1 tsp black pepper
- 1/2 tsp minced fresh rosemary
- 1/2 tsp kosher salt
- 1/4 tsp crushed red pepper flakes
- 1/2 cup olive oil
- 1/8 tsp fresh lemon juice

Procedure

- 1 Combine all, except oil and lemon juice, in a small food processor or coffee bean grinder. Chop briefly until all about the same size.
- 2 In a separate container, combine olive oil and lemon juice.
- 3 To serve, combine about 1 1/2 tsp. herb mixture to 3 to 4 Tbs olive oil mixture on a small dish.
- 4 Dip sliced bread in mixture.

Source

Web Page: <http://www.cditchen.com/recipes/recs/77/Carrabas-Bread-Dipping-Sauce86119.shtml>

Carrabba's Lemon Butter Sauce

Ingredients

- 2 Tbs clarified butter (you'll need about 1/2 stick of butter; directions follow)
- 2 Tbs finely chopped yellow onions
- 2 Tbs finely chopped garlic
- 4 Tbs fresh lemon juice
- 2 Tbs dry white wine
- salt
- pepper
- 2 Tbs cold butter

Procedure

- 1 To clarify butter; Melt 1/2 stick of butter over low heat. When melted, remove from heat and set aside for several minutes to allow the milk solids to settle to the bottom. Skim the clear (clarified) butter from the top, and discard sediment. (This can be done ahead of time).
- 2 To make the sauce: Heat clarified butter, add onion and garlic, and sauté until transparent. Add lemon juice and white wine, and season to taste with salt and pepper. Simmer 2-3 minutes to reduce liquid. Remove from heat and swirl in cold butter until sauce is smooth and emulsified.

Source

Web Page: <http://www.food.com/recipe/carrabbas-lemon-butter-sauce-119582>

Cheese Sauce

This recipe is for a basic cheese sauce that uses a bechamel, or white sauce as the base. It can be used in many preparations, such as vegetable gratins, and in place of salty condensed cheese soups called for in other recipes. It can be made in any amount, being careful to adjust the ingredients accordingly.

Ingredients

- 2 Tbs butter
- 2 Tbs all-purpose flour
- 1 cup milk
- 1 cup shredded cheese, such as cheddar or Swiss
salt and pepper to taste

Procedure

- 1 Melt the butter in a medium saucepan over medium heat. Stir in the flour, being sure to combine it with the butter very well, to make a roux. Let cook, stirring constantly, for about 2 minutes. Do not let it darken. Gradually add the milk, about 1/4 cup at a time, whisking or stirring vigorously to incorporate. Cook over medium-low heat, stirring often, until thickened and just starting to boil, about 10 to 15 minutes. Add the cheese and stir until melted. Taste for seasoning and add salt and pepper as desired.

Recipe Tips

For a thinner sauce, add a little more milk. For a milder cheese flavor, add less cheese. Add other seasonings as desired.

Creole Seasoning

Make your own and control the salt!

Ingredients

- 2 Tbs onion powder
- 2 Tbs garlic powder
- 2 Tbs dried oregano leaves
- 2 Tbs dried sweet basil
- 1 Tbs dried thyme leaves
- 1 Tbs black pepper
- 1 Tbs white pepper
- 1 Tbs cayenne pepper
- 1 Tbs celery seed
- 5 Tbs sweet paprika

Procedure

- 1 Combine all ingredients in a food processor and pulse until well blended or mix thoroughly in a large bowl. Keep in an airtight container with your other seasonings and spices. Add salt to taste as you use it.

Drawn or Clarified Butter

Makes a great dip for seafood such as lobster, shrimp and crab.

Ingredients

1/2 cup unsalted butter

Procedure

- 1 Drawn butter IS the same as clarified butter and is quite easy to make. Simply melt unsalted butter over a low flame. The milk solids will separate (dropping to the bottom of the pan) and leave a golden liquid (your clarified butter) at the top. Just pour off this clarified butter and use in your cooking. You will find it helpful because it burns at a higher temperature than whole butter (since you eliminated the milk solids.) Clarified butter also keeps longer for the same reason. The only drawback to clarified butter in my opinion is that you lose some of that great, rich butter flavor — sometimes there is just no substitute.

Recipe Tips

For variety, add 2 minced garlic cloves to the clarified butter and heat gently to soften the garlic. Or add 2 Tbs fresh lemon or lime juice to the butter to give it a citrus note.

Source

Web Page: <http://www.emerils.com/cooking-blog/1871/drawn-butter-and-clarified-butter/>

Garlic Butter

Garlic butter the way grandma used to make. Love it on crackers.

Ingredients

butter
crushed garlic or garlic powder, to taste

Procedure

- 1 Let butter come to room temp. Whip it up, add crushed garlic or garlic powder (doesn't seem to make much difference). Stir well and I let it sit out for a while but then will keep in fridge until it is gone. Bon appetite!!

Recipe Tips

You can always add parsley for color. - Chris Deering

Source

Author: Myrna Liner

Giblet Gravy

This recipe makes perfect Giblet Gravy, a must for any holiday turkey dinner. I know everyone has different tastes, and I'm a Giblet Gravy purist, so you won't find any hard-boiled egg or vegetables in this recipe but, trust me, this is delicious.

Ingredients

- 1 cup drippings from turkey roasting pan that have been skimmed of fat
- 1 cup chicken broth (canned or homemade)
- 3 Tbs butter
- 3 Tbs all-purpose flour
salt and freshly ground pepper, to taste
- 1 or 2 Tbs dry sherry (optional, but highly recommended)
turkey giblets

Procedure

- 1 Remove the turkey drippings from the roasting pan and degrease.
- 2 The Giblets: I use just the liver and pieces off the neck (I give the gizzard to the cat, and my husband eats the heart.) I always cook the neck with the turkey -- tuck it down in a corner of the pan. You can cook the liver the same way: submerge it in the broth about 40 minutes before you expect the turkey to be done, or you can put it in a small saucepan, cover with a cup or so of water and simmer it for 40 minutes. Since burner space is at a premium when preparing a Holiday meal, I usually opt for the cook-it-with-the-turkey method.
- 3 Over medium-low heat, melt the butter in a large saucepan until it is bubbly, sprinkle in the flour and stir quickly for a minute or so to cook the flour. Slowly stir in the turkey drippings and chicken stock, and cook over medium heat, stirring constantly, until the gravy is smooth and thickened. (Note about lumps: Lumps are nothing to be embarrassed about. They happen. If you've got some lumps and want to get rid of them, strain the gravy now because you won't be able to after you add the giblets.)
- 4 Reduce heat to low, and check the seasonings. Add salt and pepper only if you think it is necessary. Some people (me) like to add a tablespoon or two of sherry at this point. It adds a wonderful, mellow flavor. Just use regular, dry sherry -- not sweet sherry, and definitely not cooking sherry. Then, add the giblets and simmer for about 10 minutes.
- 5 You can make your gravy early, keep it warm, and heat it back up a bit just before serving, if you like.

Source

Web Page: <http://www.texascooking.com/features/make-gravy.htm>

Ina Garten's Basil Pesto

Ingredients

1/4 cup walnuts
1/4 cup pignoli (pine nuts)
3 Tbs chopped garlic (9 cloves)
5 cups fresh basil leaves, packed
1 tsp kosher salt
1 tsp freshly ground black pepper
1 1/2 cups good olive oil
1 cup freshly grated Parmesan

Procedure

1 Place the walnuts, pignoli, and garlic in the bowl of a food processor fitted with a steel blade. Process for 15 seconds. Add the basil leaves, salt, and pepper. With the processor running, slowly pour the olive oil into the bowl through the feed tube and process until the pesto is thoroughly pureed. Add the Parmesan and puree for a minute. Use right away or store the pesto in the refrigerator or freezer with a thin film of olive oil on top.

Recipe Tips

Air is the enemy of pesto. For freezing, pack it in containers with a film of oil or plastic wrap directly on top with the air pressed out.

Source

Web Page: <http://www.foodnetwork.com/recipes/ina-garten/pesto-recipe2/index.html>

Minute Marinara

Great with Toasted Ravioli and also good on meatloaf.

Yield: Makes 2 cups of sauce, enough for 2 to 4 portions

Ingredients

1 Tbs extra virgin olive oil
1 cup coarsely chopped onion
1 can tomato sauce (8 ounces)
1 can tomato paste (6 ounces)
3/4 cup water or red wine
1 small bay leaf
1 Tbs fresh basil, minced (or 1 tsp dried)
1 medium clove garlic, split (optional)
salt to taste

Procedure

- 1 Heat the oil in a saucepan over medium-high heat; add the onion and cook, stirring, until limp and golden brown.
- 2 Stir in the tomato sauce, paste, water/wine; add bay leaf, basil, optional garlic and salt.
- 3 Bring mixture to a full boil, then reduce heat to medium. Cook, stirring occasionally, until sauce thickens to desired consistency -- as little as 5 minutes, but usually no more than 15 minutes.
- 4 Remove and discard bay leaf and garlic before serving over hot cooked pasta. You may also divide into convenient portions and freeze.

Recipe Tips

In place of water or wine, you may wish to use chicken or beef stock, or vegetable broth. If using wine, you may use either a dry red wine or inexpensive red port (which yields a mellow, vaguely sweet sauce).

Source

Author: Joe Crea (Food Editor at the Orange County Register)

Source: Austin American Statesman

Mornay Sauce in the Microwave

A great sauce to use for potatoes! Cover boiled and drained sliced potatoes with the sauce in a baking dish and gently heat through.

Yield: About 1 cup

Ingredients

- 2 Tbs butter
- 2 Tbs all-purpose flour
- 1/4 tsp salt
- 1/8 tsp black pepper
- 1 cup milk
- 1/2 cup shredded or grated cheese, such as cheddar

Procedure

- 1 Melt butter in a four cup measure in microwave oven.
- 2 Stir in the flour, salt and pepper to form a smooth paste.
- 3 Add in the milk, while stirring with a wire whisk to blend.
- 4 Cook on high in microwave for 4 to 5 minutes, or until boiling and thickened, stirring every 2 minutes to ensure smoothness.
- 5 Stir cheese into the sauce at the end of the cooking time, making sure the sauce is completely thickened before adding the cheese. Stir until melted.

Recipe Tips

For a thinner sauce, reduce the flour and butter to 1 Tbs each.

For a thicker sauce, increase the flour and butter to 3 or 4 Tbs each.

Source

Source: Mastering Microwave Cookery

Pico De Gallo, Texas-Style

Great to scoop up with tortilla chips!

Yield: About 1 3/4 cups

Ingredients

- 1 cup Roma tomato, seeded, small dice
- 1/2 cup white onion, small dice
- 2 Tbs green onion, sliced thin
- 2 Tbs serrano peppers, small chop
- 1 Tbs jalapeno peppers, small chop
- 1 Tbs cilantro leaves, small chop
- 1 tsp lime juice
- 1/2 tsp salt
- 1/4 tsp white vinegar

Procedure

- 1 Mix all ingredients together and chill in refrigerator for a couple of hours to let flavors blend.

Recipe Tips

Adjust the heat level by using more or less of the peppers.

Pizza Sauce

Yield: makes about 2 1/4 cups

Ingredients

2	Tbs	shallots, minced
2	cloves	garlic, minced
1	Tbs	olive oil
12	oz	tomato paste
1 1/2	cups	water
1/2	tsp	dried oregano
1/4	tsp	dried basil
1/4	tsp	salt
1/4	tsp	ground black pepper
1/8	tsp	garlic powder
1/8	tsp	onion powder
1/8	tsp	msg (optional)

Procedure

- 1 Sauté the shallots and garlic in hot oil in heavy saucepan.
- 2 Add tomato paste and water, stirring until smooth.
- 3 Add the seasonings to the sauce and stir.
- 4 Simmer 35-40 minutes, stirring occasionally.

Ponzu-Sherry Dipping Sauce

Use as a dipping sauce for cooked shrimp, lobster, scallops or crab.

Ingredients

2/3 cup unsalted butter
1/3 cup Kikkoman Ponzu
3 Tbs chopped fresh parsley
1 1/2 tsp dry sherry

Procedure

- 1 Melt butter in small saucepan over medium heat.
- 2 Stir in ponzu, parsley and sherry; remove from heat.

Sour Cream, Cucumber and Dill Sauce

Great as a sauce for grilled meats in a pita or as a dip for bread cubes or vegetables.

Ingredients

- 1 English cucumber
- 16 oz sour cream
- 1 cup fresh dill, chopped
- 1 clove garlic, finely minced
- 1/4 cup lemon juice, or to taste
- 1 tsp salt, or to taste



Procedure

- 1 Peel, grate and allow the cucumber to drain for 30 minutes or more.
- 2 Squeeze the cucumber as dry as possible.
- 3 Mix the sour cream, cucumber, dill and garlic together in a bowl until thoroughly blended.
- 4 Stir in the lemon juice and salt.
- 5 Adjust seasonings to taste.
- 6 Cover and refrigerate 1 to 2 hours.

Szechuan Remoulade

A very tasty sauce that goes well with Petite Crab Cakes.

Yield: 1/2 cup

Ingredients

1/2 Tbs Dijon mustard
1/4 tsp dry mustard
3/4 tsp rice wine vinegar
2 Tbs olive oil
3/4 tsp paprika
2 Tbs minced celery
2 Tbs chopped green onions
1/4 tsp chopped garlic
2 Tbs chopped parsley
3/4 tsp anchovy paste
1/2 Tbs lemon juice
1/4 cup mayonnaise
3/8 tsp wasabi powder (optional)
salt, to taste
ground black pepper, to taste



Procedure

- 1 Whisk together Dijon mustard, dry mustard, and rice wine vinegar in a mixing bowl.
- 2 Gradually add olive oil, stirring constantly to ensure no separation of the oil and vinegar.
- 3 Stir in remaining ingredients and chill for an hour or so to allow the flavors to meld.

Taco Seasoning For Beef

Very similar to French's Taco Seasoning.

Yield: 2 Tbs

Ingredients

2	tsp	instant minced onion, dried
1 3/4	tsp	chili powder
1	tsp	salt
1/2	tsp	crushed red pepper flakes
1/2	tsp	ground cumin
1/2	tsp	garlic powder
1/4	tsp	oregano, dried
1 to 2	sprinkles	xanthan gum (optional)

Procedure

- 1 Mix all ingredients, except xanthan gum, together and use to season one pound of browned and drained ground beef chuck with 1/2 to 3/4 cup hot water.
- 2 To make taco meat: Simmer, uncovered, about 15 minutes or until liquid has been reduced by two-thirds, then add xanthan gum (optional) while stirring to thicken sauce.

Tamarind Sauce

A sticky, sweet sauce that can be used on baked or grilled meats, like these baked chicken wings.

Ingredients

- 1/3 cup Tamarind Paste
- 1/4 cup Vegetable Oil
- 2 Tbs Brown Sugar
- 1 Tbs Garlic, minced
- 2 tsp Chili Powder
- 2 tsp Paprika
- 1/2 tsp Cayenne Pepper



Procedure

- 1 Mix all ingredients in large bowl.

Recipe Tips

It may seem like a lot of oil, but you need it to loosen up the tamarind paste.

Tonkatsu Sauce

Absolutely delicious on Japanese Pork Cutlets (Tonkatsu).

Yield: about 2 cups

Ingredients

1 cup catsup
1/2 cup Worcestershire sauce
9 Tbs sake
2 Tbs ginger, grated
2 Tbs garlic, minced
1/4 cup sugar

Procedure

- 1 Add all ingredients to a sauce pan and bring to a boil over medium heat.
- 2 Reduce heat and simmer for 15-20 minutes, stirring occasionally.

Recipe Tips

Freezes well.

Tzatziki Sauce with Fresh Dill

Yield: about 2 cups

Ingredients

- 1 large cucumber
- 2 cups Greek-style yogurt or plain yogurt, well drained
- 1 Tbs lemon juice
- 2 cloves garlic, pressed through garlic press
- 1/2 cup fresh dill leaves, finely chopped
- 1 Tbs extra virgin olive oil
- salt, to taste
- fresh ground black pepper, to taste

Procedure

- 1 Peel, seed, and then shred the cucumber on the large holes of a box grater. Place it in a colander in the sink and lightly salt it, let sit for 1/2 an hour to drain. Then put it in a clean dish towel and squeeze out as much of the juice as you can.
- 2 Mix the cucumber with all the other ingredients, and let sit for an hour or so in the fridge to let the flavors blend. Stir well when ready to use.

Zesty Cocktail Sauce

Wonderful, zesty dipping sauce for shrimp cocktail.

Ingredients

2/3 cup Heinz tomato ketchup
3 Tbs lemon juice
1 Tbs creamed horseradish
1 tsp Dijon mustard
1 tsp Worcestershire sauce
2 drops Tabasco sauce, or to taste
salt and pepper, to taste

Procedure

1 Combine all ingredients in bowl....that's it!