

Awesome Country

WOW! YIKES! And GOBS OF GARLIC! **Spice Blends/RUBS** Recipe Ideas!

Awesome's PASTA FRA DIABLO

-----COOK 1 LB OF YOUR FAVORITE PASTA.

DRAIN PASTA AND SET ASIDE.

PLACE 1 CUP OF OLIVE OIL IN A NON STICK PAN AND HEAT ON MEDIUM

ADD 1 CUP OF CHOPPED ONIONS & STIR

ADD APPROX. 5 TABLESPOONS OF EITHER WOW! OR YIKES! SPICE
(ADJUST TO YOUR LIKING) AND SIMMER UNTIL ONIONS ARE SOFT
STIR IN ALL OF THE PASTA THAT YOU COOKED EARLIER AND TOSS
ADD ONE CAN OF HUNTS DICED TOMATOES, TOSS AND HEAT THRU
YOU MAY WANT TO ADD A LITTLE WATER IF YOU WOULD LIKE IT

SAUCIER

(IF YOU HAVE LEFTOVER COOKED MEAT OR FISH SLICE OR DICE IT AND
TOSS IT IN TOO)

SERVE ALONE OR WITH AWESOME GARLIC BREAD AND A SALAD.

YUMMY!

Awesome's GOBS OF GARLIC! PASTA -----Boil 1 lb of pasta... drain... set aside...in
a pan sauté 1 chopped onion with 1 cup of light olive oil, 1 cup of water, and 4-6
tablespoons of GOBS OF GARLIC! When onions are softtoss in the cooked pasta
and heat thru. While heating it thru, feel free to add cooked chicken, shrimp, clams, beef,
veggies, etc... If you choose to add raw veggies or meat, add them in the beginning
when cooking the onions.

NEW RECIPE IDEA!

GOBS OF GARLIC! WOW! OR YIKES! GOURMET DIPPING OIL--- Just add 5
tablespoons of GOBS OF GARLIC! WOW! Or YIKES!

To 1 cup of hot water...Let stand to hydrate 15 minutes

Then add 1 cup of your favorite light olive oil...Shake or Stir well

Serve with crusty French or Italian bread cubes!

**GOBS OF GARLIC! WOW! Or YIKES! As An AWESOME Dip! ---2 tbsps. Of
Seasoning Blend, 1 cup of Mayo, 1 cup of Sour Cream & mix well... then Enjoy!**

Our Show Customers Can't Get Enough of Awesome Country's

YIKES! And WOW! And GOBS OF GARLIC! *They Grab The Recipes!*

DRY RUB And Marinade Everything!

PLACE ORDERS ONLINE AT:

<http://www.awesomecountry.com>

KEYWORD: AWESOME COUNTRY IS NOW ON FACEBOOK!

