



cheesy sausage jalapeño hash brown bake

A spicy classic the whole family will love!

PREP TIME: 15 minutes
COOK TIME: 1 hour 30 minutes
MAKES: 12 servings

WHAT YOU NEED

- 1 Small yellow onion, chopped
- 4 cups Cubed Italian or French bread, crusts removed
- 3 Tbsp. Butter
- 3/4 cup Canned mild jalapeño rings (1/2 cup cut into quarters, 1/4 cup for topping)
- 1 Large poblano pepper, roasted over an open flame, skin & seeds removed & diced
- 3 Tbsp. Green onions, thinly sliced (reserved 1 tablespoon for garnish)
- 4 cups Ore-Ida Country Style Hash Browns
- 12 oz. Johnsonville Original Recipe Breakfast Sausage
- 1-1/2 cups Whole milk
- 10 Large eggs
- 1 tsp. Salt
- 1/4 tsp. Black pepper
- 1/2 cup Heinz Jalapeño Ketchup
- 1-1/2 cups Shredded mild Cheddar cheese
- 1-1/2 cups Shredded colby jack cheese

MAKE IT

1. Preheat oven to 350 degrees Fahrenheit. Heat a large, non-stick sauté pan over medium high heat.
2. Cook Johnsonville Sausage links until browned and fully cooked (internal temperature must reach 165 degrees Fahrenheit). Remove links and wipe sauté pan with a paper towel.
3. Return the sauté pan to medium high heat and melt butter. Add the onions, jalapeño and poblano peppers and sauté until soft, about 5 min.
4. Add the frozen Ore-Ida hash browns and break apart. Cook covered, stirring once halfway through until the hash browns are browned, about 10 min. Stir in the green onions and cook for 2 min.
5. In a large mixing bowl, combine the milk, eggs, salt, pepper and whisk until well blended.
6. To assemble, spray a deep 13 x 9 inch casserole dish with cooking spray.



Nutrition Information per serving:

Calories 480, Calories from Fat 250, Total Fat 28g (43%), Sat Fat 13g (65%), Trans Fat 0g, Cholesterol 235mg (78%), Sodium 1190mg (50%), Carbohydrates 36g (12%), Fiber 2g (8%), Sugar 6g, Protein 22g, Vitamin A (20%), Vitamin C (20%), Calcium (30%), Iron (15%)

Spread the onion and hash brown mixture evenly at the bottom of the baking dish. Drizzle a layer of Heinz Jalapeño Ketchup over the hash brown mixture, about 1/4 cup.

7. Place the bread cubes evenly on top. Cut the cooked sausage links into quarters and spread evenly over the bread cubes. Pour the milk and egg mixture over these layers.

8. Sprinkle the cheddar cheese and then place the remaining whole rings of jalapeño peppers evenly on top of the casserole. Finish with the colby jack cheese.

9. Bake, uncovered for 45 to 50 min until puffed and golden brown and to an internal temperature of 165 degrees Fahrenheit. Drizzle remaining 1/4 cup Heinz Jalapeño Ketchup over hash brown bake, garnish with reserved green onions and serve.



classic sloppy joes

This is the one the kids (and lots of the grown-ups) will ask for again and again.

PREP TIME: 10 minutes

COOK TIME: 25 minutes

MAKES: 8 servings

WHAT YOU NEED

- 1 Tbsp. vegetable oil
- 1/2 cup chopped onion
- 1/3 cup chopped green pepper
- 1 lb. lean ground beef
- 1-1/2 cups Heinz Tomato Ketchup
- 2 Tbsp. brown sugar
- 1 Tbsp. Heinz Worcestershire Sauce
- 1/4 tsp. salt
- 1/4 tsp. pepper
- 8 sandwich buns



Nutrition Information per serving:

Calories 350, Calories from Fat 80, Total Fat 9g (14%), Sat. Fat 3g (13%), Trans Fat 0g, Cholesterol 30mg (10%), Sodium 920mg (38%), Carbohydrates 51g (17%), Fiber 1g (4%), Sugar 19g, Protein 20g, Vitamin A (8%), Vitamin C (20%), Calcium (10%), Iron (15%)

MAKE IT

1. Heat oil in a large frying pan set over medium-high heat. Cook onion and pepper for 5 minutes.
2. Add beef to the pan. Cook, stirring until browned, about 5 to 10 minutes. Drain off fat.
3. Stir in Ketchup, brown sugar, Worcestershire sauce, salt, and pepper. Simmer over medium-low heat, stirring occasionally, for 10 minutes or until slightly thickened. Serve on sandwich buns.

LEA & PERRINS®

signature steak

PREP TIME: 30 minutes

COOK TIME: 20 minutes

WHAT YOU NEED

- 2 pounds steak
- 1/2 cup Lea & Perrins The Original Worcestershire Sauce

MAKE IT

1. Marinate steak for 30 minutes or more in Lea & Perrins Worcestershire Sauce.
2. Grill or broil to perfection. Our 170-year-old flavor-enhancing recipe will do the rest.



LEA & PERRINS®

lea & perrins meatloaf

PREP TIME: 15 minutes
COOK TIME: 1 hour 15 minutes
MAKES: 8 servings

WHAT YOU NEED

- 1/3 cup Lea & Perrins The Original Worcestershire Sauce
- 2 pounds ground beef
- 2 eggs
- 1 cup plain dry breadcrumbs
- 1/3 cup onion, finely chopped
- 1/4 cup Heinz Tomato Ketchup

MAKE IT

1. Preheat oven to 350 degrees Fahrenheit.
2. In a large bowl, combine all ingredients. In 13"x9" baking or roasting pan, shape into a loaf. Sprinkle top with additional Lea & Perrins Worcestershire Sauce.
3. Bake uncovered 1 hour or until done. Let stand 10 minutes before serving.



TIP

For a side dish to complement the Lea & Perrins Meatloaf recipe, try one of the Ore-Ida frozen Roasted Potato varieties.



bbq chicken wrap

WHAT YOU NEED

- 1 package Jack Daniel's EZ Marinader, Mesquite
- 1 pound boneless, skinless chicken breast
- 1 tablespoon vegetable oil
- 1 cup shredded Cheddar or Pepper Jack cheese
- 4 warmed 8 to 9-inch flour tortillas

MAKE IT

1. Cut chicken breasts into 1/2 inch strips; marinate according to package directions.
2. Stir-fry chicken strips in oil until thoroughly cooked.
3. Spoon chicken strips down center of tortillas; top with cheese.
4. Fold up bottom of tortilla, then fold in sides.





sweet & tangy kabobs

WHAT YOU NEED

- 1/2 cup Jack Daniel's Barbecue Sauce, Original No. 7
- 1/4 pound skinless, boneless chicken breast
- 1/4 cup Orange marmalade
- 1 green pepper, cut into 1-inch chunks
- 4 red pepper, cut into 1-inch chunks
- 1 cup pineapple chunks or one 8-ounce can of pineapple chunks, drained



MAKE IT

1. Cut chicken breasts into 1-inch squares.
 2. Thread skewers alternately with chicken, green and red pepper chunks and pineapple chunks.
 3. Combine Jack Daniel's Barbecue Sauce and orange marmalade.
 4. Brush mixture over skewered kabobs.
 5. Grill over medium heat for 15 minutes or until chicken is cooked, turning and brushing with additional Jack Daniel's Barbecue Sauce.
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57 sauce glazed chicken

PREP TIME: 3 minutes
COOK TIME: 40 minutes
MAKES: 4 servings

WHAT YOU NEED

- 1 bottle (10 oz.) Heinz 57 Sauce
- 1/4 cup honey
- 2 lb. chicken pieces

MAKE IT

1. In a medium bowl, whisk together 57 Sauce and honey.
2. Grill or broil chicken about 25-30 minutes, turning once.
3. Grill an additional 10 minutes, turning and brushing with sauce.





zesty garlic wings

PREP TIME: 5 minutes
COOK TIME: 22 minutes
MAKES: 6 servings

WHAT YOU NEED

- 1 cup Heinz 57 Sauce
- 1/2 cup Prepared Balsamic Vinaigrette Salad Dressing
- 1 Tbsp. minced garlic
- 1 package frozen chicken wing sections, thawed, or about 20 pieces

MAKE IT

1. Preheat broiler to high heat. Place oven rack at 9 to 10 inches from heat source. Coat a broiler pan with nonstick cooking spray.
2. Whisk together 57 Sauce, vinaigrette and garlic until well mixed. Reserve half of mixture in a separate bowl for dipping.
3. Arrange wings in single layer on broiler pan and broil for 10 minutes, turning halfway through. Brush sauce mixture liberally on both sides of wings. Continue broiling for 10 to 12 minutes, or until cooked through, turning every 2 to 3 minutes. Serve with reserved dipping sauce.



TIPS

Always cook chicken until no longer pink or to an internal temperature of 165° F.

For grilling method, preheat grill to medium high heat. Grill wings for 15 minutes, turning occasionally. Brush sauce mixture liberally on both sides of wings and grill for another 5 to 7 minutes, or until cooked through (no longer pink or an internal temperature of 165° F), turning frequently. Serve with reserved dipping sauce.

For a spicier variation, add 1 to 2 tsp. of crushed red pepper flakes to sauce mixture to 3 minutes. Serve with reserved dipping sauce.