



This garlic sauce has many applications. You can grill, sauté or bake with it. Here are a few ideas.

Grilled Oysters - Top raw oysters still on the half shell with the sauce. Place on a very hot grill. Add a combination of Romano and Parmesan cheese. When they start to bubble and oysters start to turn up, it's ready. Dip French bread in the sauce in the shell.

Shrimp Scampi - Sauté shrimp with mushrooms in sauce then deglaze the pan with white wine. When shrimp are done add a pinch of Cajun seasoning, green onion and cooked pasta. Garnish with Parmesan and fresh parsley.

Caper Sauce - Sauté capers in sauce with a squeeze of fresh lemon juice. Great on sautéed veal, fish or chicken.

BBQ Shrimp New Orleans Style - Take fresh shrimp head on and place in roasting pan. For 2 pounds of shrimp cover them with one cup sauce, 1/4 cup black pepper and 1 teaspoon Cajun seasoning. Bake at 350 until done. Add a pinch of fresh rosemary for a nice touch.

Hot Garlic Wings - Fry chicken wings or tenders. Heat 1 cup of sauce and add 1/4 cup of sriracha sauce. Place chicken and sauce in a bowl and toss.

Garlic Bread - Brush on bread and grill or bake. It takes on the flavor of roasted garlic bread.

Greek Pizza - Brush sauce on a pizza crust or wheat flat bread. Top with fresh spinach, red onion, Kalamata olives and diced tomatoes. Bake in oven and then add Feta cheese crumbles.

Other ideas include: topping a grilled steak, brush on fish for the grill, sauté vegetables or crab claws.