



DINNER RECIPES

Chow-Chow Crab/Fish Cakes

16 oz. can crab, salmon, or lobster meat, drained
½ c. Herbert's Original Chow-Chow, drained
2 T. crushed crackers
1 large egg
½ tsp. salt
¼ tsp. black pepper
dash of cayenne pepper
plain bread crumbs for soft breading or panko bread crumbs for crunchy

Combine all ingredients except bread crumbs in mixing bowl. Form into 3" diameter cakes and coat with bread crumbs. Heat non-stick skillet to medium heat and spray lightly with cooking oil. Cook four cakes at a time until brown on both sides. Let cool for 3 minutes and serve.

Suggestion: Remoulade sauce above goes great with Crab and Salmon cakes

The Herbie Burger- made Lenny's way

Hamburger patties- made your way, sprinkled with Cajun seasoning prior to grilling
Pepper jack cheese slices
Herbert's Gourmet Hot Dog Mustard
Hamburger buns- buttered and toasted
Herbert's Original Chow-Chow (note: Lenny uses the "Hot" version), drained

Cook Cajun seasoned hamburger patties to your preferred degree of doneness. Just before hamburgers are done cooking, add cheese to allow it to melt. Apply thin layer of mustard on bottom bun. Place cooked cheese-covered burger atop bottom bun and top with Herbert's Chow-Chow.

Note: Chow-chow can be placed between the burger and the cheese while on the grill as well.

Herbert's Meat Loaf

1 lb. ground beef (lean)
½ lb. ground sausage
¾ c. plain or panko bread crumbs
2 eggs
1 T. brown sugar
1 tsp. garlic powder
1 T. minced onion
1 c. Herbert's Chow-Chow
2 T. Worcestershire sauce
1 T. soy sauce
4 oz. shredded Gouda cheese
6 oz. water

Preheat oven to 375 degrees. Mix all of the above ingredients, except water, gently and thoroughly in a large bowl. After mixed, add water and gently fold in until water is well absorbed. Take the mixture and form into a low profile loaf in an oven-safe dish. Bake for 45 minutes. Optional: Add ketchup or favorite barbecue sauce to loaf ten minutes before end of cooking time.

** Note: Addition of water makes the meatloaf very moist and can be omitted if one prefers a drier and coarser meatloaf.*

Herbert's Sweet and Sour Chicken

Cooking spray
4 boneless, skinless chicken breast halves
8 oz. cubed or diced pineapple (canned is fine)
1/3 cup ketchup
1 jar Herbert's Original Chow-Chow (Hot may be used as well)

Heat an oven-safe, non-stick skillet on medium-high heat. Lightly spray pan and add chicken breasts. Sear for 2 minutes on each side. Remove skillet from heat, move chicken breasts close together, and spoon pineapple on. Follow by, lightly mixing ketchup and chow-chow pouring mixture evenly over chicken. Finish cooking in 375 degree oven for twenty minutes. **Note: Best served with or over steamed rice.*