



LUNCH RECIPES

Egg Salad

6 boiled eggs, coarsely chopped
½ c. Herbert's Original Chow-Chow, drained
¼ c. mayonnaise
1 T. Herbert's Gourmet Hot Dog Mustard
Salt and pepper to taste

Combine ingredients, adding salt and pepper as needed.

Tuna Salad

1 6-oz. can water-packed tuna
2 T. mayonnaise
1 tsp. Herbert's Gourmet Hot Dog Mustard
big pinch of dill
¼ c. Herbert's Original Chow-Chow, drained
¼ c. diced celery
2 T. diced red onion
salt and pepper to taste

Combine ingredients, adding salt and pepper as needed.

Chicken Salad

1 c. diced chicken
1 c. mayonnaise
¼ c. diced celery
¼ c. red onion
¼ c. Herbert's Original Chow-Chow
½ tsp. Herbert's Gourmet Hot Dog Mustard
½ tsp. tarragon
salt and pepper to taste

Combine ingredients, adding salt and pepper as needed.

Herbert's Redfined Reuben

Corned beef
Swiss cheese
Herbert's Original Chow-Chow
Herbert's Thousand Island Dressing recipe
Toasted and buttered rye bread

Cuban Chow-Chow Sandwich

Pork or Turkey
Ham
Swiss cheese
Herbert's Original Chow-Chow
Herbert's Gourmet Hot Dog Mustard
Grilled pressed flatbread or high-quality white bread

The Incredibly Great Herbert's Hot Dog- made Raj's way

This is the recipe that started it all! (sausages of all types are great too)

Hot dogs (we prefer All Beef)
Buns
1 bottle Herbert's Hot Dog Mustard
1 jar Herbert's Original Chow-Chow (mix some of our "Hot" version to heat it up)

Simply cook your hot dogs your preferred way and prep the buns your way. Then add a thick sliver of Herbert's Hot Dog Mustard down one side between the bun and the meat. Finally, top it off with Herbert's Original Chow-Chow. Serve, eat, and "Relish the Best."

Grilled Chow-Chow Melt

Two slices buttered bread
Two slices cheese
1 heaping T. of Herbert's Original of Hot Chow-Chow, drained
*sliced meats are optional

Layer ingredients: bread, buttered side down; cheese; chow-chow; cheese; bread, butter side up. If adding meat, layer next to bread. Grill over medium heat in a skillet, panini grill, or outdoor grill until golden brown.

All recipes copyright of The Ohio Relish Company, LLC 2012