

Create WITH A.1. Steak Sauce



A.1. Steak Sauce is a great ingredient for creating new and appetizing additions to your menu. As a versatile base, it complements other ingredients well and allows you to develop innovative marinade and spread combinations. Try out our simple recipes and discover new ways A.1. Steak Sauce can deliver signature pieces that keep customers coming back.

MARINADES

RECIPE NAME	PRODUCT	PLUS ONE	PLUS TWO	PLUS THREE	PLUS FOUR	INSTRUCTIONS
Garlic Parsley Marinade with A.1.	A.1. Steak Sauce 1/4 cup	Fresh parsley, finely chopped 3 Tbsp.	Garlic, minced 1 Tbsp.			MIX all ingredients until well blended. RUB evenly onto steaks before grilling.
Orange Oriental Marinade	A.1. Steak Sauce 3/4 cup	Soy sauce 3 Tbsp.	Orange marmalade 2-1/2 Tbsp.	Ground ginger 1/2 tsp.		MIX all ingredients until well blended. USE to baste steaks during the last 2 minutes of grilling or as a marinade.
Spicy Asian Chili Marinade	A.1. Steak Sauce 3/4 cup	Asian Sweet Chili Sauce 1/2 cup	Water 6 Tbsp.	GREY POUPON Dijon Mustard 2-1/2 Tbsp.		MIX all ingredients until well blended. USE to baste beef during the last 2 minutes of grilling, as a marinade.
Tangy Steak Marinade	A.1. Steak Sauce 3/4 cup	GREY POUPON Dijon Mustard 3 Tbsp.	Honey 3 Tbsp.	Soy sauce 3 Tbsp.		MIX all ingredients until well blended. USE as a marinade for beef.
Ginger Teriyaki Marinade	A.1. Steak Sauce 3/4 cup	Soy sauce 3 Tbsp.	Brown sugar 3 Tbsp.	3 cloves garlic, minced	Ground ginger 1-1/2 tsp.	MIX all ingredients until well blended. Use as a marinade for beef, pork or chicken, for basting.
Southwestern Beer Marinade	A.1. Steak Sauce 3/4 cup	Beer 1 cup	Chili powder 1-1/2 tsp.	Ground cumin 1 tsp.	2 cloves garlic, minced	MIX all ingredients until well blended. Use as a marinade for beef, pork or chicken.
Zesty Lemon Marinade	A.1. Steak Sauce 3/4 cup	Lemon zest 1 Tbsp.	2 cloves garlic, minced	Black pepper 1/2 tsp.	Dried oregano 1/2 tsp.	MIX all ingredients until well blended. Use to baste beef, chicken or pork during grilling or as a marinade.

Serving recipes as marinades or sauces is simply a guide.
Experiment with A.1. Steak Sauce and discover how each flavor works best for you and your menu.

SAUCES, DRESSINGS & MORE

RECIPE NAME	PRODUCT	PLUS ONE	PLUS TWO	PLUS THREE	PLUS FOUR	INSTRUCTIONS
A.1. Mayo Sauce	A.1. Steak Sauce 1 cup	KRAFT Real Mayonnaise 2 cups				MIX all ingredients until well blended. Serve on burgers, wraps and sandwiches
Creamy A.1. Sauce	A.1. Steak Sauce 1-1/3 cups	Sour cream 2 cups				Mix all ingredients until well blended. SERVE on wraps or sandwiches.
A.1. Western BBQ Sauce	A.1. Steak Sauce 3/4 cup	OPEN PIT Hickory BBQ Sauce 3/4 cup	4 cloves garlic, minced			MIX all ingredients until well blended. USE as a marinade for beef or as a dipping sauce.
Buttered Parsley Sauce with A.1.	A.1. Steak Sauce 1/4 cup	Salted butter, softened 2 cups	Fresh parsley, finely chopped 1/4 cup	Fresh parsley, finely chopped 1 tsp.		BEAT all ingredients with electric mixer on high speed until well blended and fluffy. SPREAD 1/5 of the butter mixture into 24x2-inch bar on full sheet of parchment paper. (Or, use all of the butter mixture for trial recipe). Roll up tightly, starting at long end, shaping into 24-inch log. Wrap tightly in plastic wrap. Repeat with remaining butter mixture. Refrigerate at least 1 hour or until firm. CUT into 1/4-inch-thick slices. Serve on top of grilled meats or hot cooked vegetables.
Roasted Garlic Sauce	A.1. Steak Sauce 3 Tbsp.	KRAFT Extra Heavy Mayonnaise 3/4 Cup	Roasted garlic, mashed 2 Tbsp.	Paprika 1 Tbsp.		BEAT all ingredients with wire whisk until well blended; cover. SERVE cold as a burger topping or as a dipping sauce for fried foods, such as chicken fingers.
Bacon Cream Sauce	A.1. Steak Sauce 1/4 cup	Prepared white sauce 2 cups	Green onions, finely chopped 1/4 cup	OSCAR MAYER Bacon Pieces, 3/8 inch 3 Tbsp.	Prepared horseradish 2 Tbsp.	MIX all ingredients in medium saucepan until well blended. Bring just to simmer on low heat; simmer 3 minutes, stirring occasionally. FOR each serving: Spoon 1/4 cup of the sauce over each 4- to 6-oz. serving of cooked steak, pork chops, veal or fried chicken.
A.1. Ranch Dressing	A.1. Steak Sauce 3/4 cup	KRAFT Ranch Dressing 1-1/2 cup				MIX ingredients until well blended; cover. Store in refrigerator up to 3 days. To add kick to the dressing, add 1 Tbsp. ground red pepper (or 3/4 tsp. for trial recipe) to dressing mixture before refrigerating.
Polynesian Salad Dressing	A.1. Steak Sauce 1/2 cup	Apricot preserves 1/2 cup	Canned crushed pineapple, drained 1/2 cup			PLACE all ingredients in blender container; cover. Blend well; cover. REFRIGERATE several hours for flavors to blend. SALAD DRESSING can also be used as a condiment for sandwiches or wraps.
Spicy A.1. Almonds	A.1. Steak Sauce 1/4 cup	Whole Almonds 2 cups	Butter, melted 2 Tbsp.	Hot Sauce 1/2 tsp.	Kosher Salt 1 tsp.	SPREAD almonds in full sheet pan (or half sheet pan for trial recipe). Bake at 300°F for 15 to 20 minutes or until toasted, stirring occasionally. Transfer to large bowl. MIX steak sauce, butter and hot sauce. Pour over hot almonds; toss to evenly coat. Return almonds to sheet pan. BAKE at 300°F for 20 minutes or until toasted. Sprinkle with salt. Cool. Store in airtight container at room temperature. SPICED nuts can be stored in tightly covered container at room temperature for up to 1 week.

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