



RECIPES

Louisiana Grill

Grilling & Finishing Sauce

Our Grilling & Finishing Sauce is something the entire family can enjoy. Our version of Bourbon Chicken has been a customer favorite for years. While we promote grilling, try it at home off the grill, from the oven or even the skillet. You cannot go wrong preparing any meal! However, we suggest that you wait to the end of the cooking process before adding our sauce to your favorite dish.

Our customers have come up with a few additional serving suggestions. They find the Grilling and Finishing Sauce is so tasty and versatile that you will have a great time discovering your own family favorite meals!

The reference to "sauce" below means our Grilling and Finishing Sauce.



Bourbon Chicken

Our Signature Dish



Marinate chicken (leg & thigh) in a bowl with 3 parts soy sauce and 1 part water for 30 minutes. Grill, cooking thoroughly. Place on platter and pour warm sauce over. Serve with steamed rice.



Bourbon Chicken Wings

Skillet Method



Buy a bag of your favorite frozen chicken wings. Bake wings on cookie sheet covered with aluminum foil in oven until nearly done following cooking instructions on bag, approximately 20 minutes. Remove and place in a skillet, add the wings and pour Grilling and Finishing Sauce over and cook on medium heat for 5-7 minutes. Remove from heat and let cool for 5 minutes, then serve. Serve sauce in small bowls for dipping.



Beef or Venison



Place sliced beef in a bowl with 3 parts soy sauce and 1 part water. Marinate 30 minutes. Grill and place on serving platter and pour warm sauce over. Serve with glazed carrots.



Smoked Sausage



Grill smoked sausage and place on serving platter with red beans and rice. Pour warm sauce over and enjoy.



Lit'l Smoked Sausages

Skillet Method



In a skillet, heat the little sausages for about 5 minutes on high, until they sizzle. Turn down heat to low and pour over Grilling and Finishing Sauce. Let simmer for about 5 more minutes, remove and pour into a serving dish. Have toothpicks available or spoon serve to your guests.





MORE RECIPES

Louisiana Grill Grilling & Finishing Sauce



Shrimp & Pasta *Skillet Method*



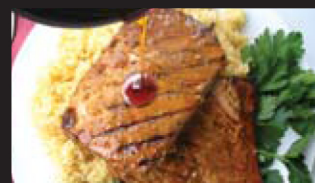
Marinate fresh de-veined shrimp in sauce for one hour. Begin cooking favorite pasta (angel, linguine, spaghetti, etc). Saute vegetables (sliced onion, red & yellow peppers and zucchini in olive oil on medium heat. Add shrimp to skillet and cook until shrimp turn pink. Add in cooked pasta and mix thoroughly. Turn off heat and pour warm sauce over pasta, shrimp & veggies.



Salmon or Swordfish



Place salmon or swordfish in a bowl with 3 parts soy sauce and 1 part water. Marinate 30 minutes. Grill and place on serving platter and pour warm sauce over. Serve with steamed rice.



Pork Chops



Place pork chops in a bowl with 3 parts soy sauce and 1 part water. Marinate 30 minutes. Grill pork chops and place on serving platter. Pour warm sauce over and enjoy. Serve with rice or steamed broccoli.



Pineapple



Grill pineapple and place on serving platter. Pour warm sauce over and enjoy.

