

Hollman's Gourmet Seasonings come from a savory, old family recipe made with a tantalizing blend of the finest light flake salt with domestic and imported herbs & spices. Hollman's enriches the flavor of almost any food including: vegetables, meats, poultry, fish, stuffing, eggs, pastas, soups, salads, gravies, dips and last but not least, popcorn. Use in place of salt & pepper in cooking and at the table to naturally enhance the flavor of all your foods.

Hollman's contains no monosodium glutamate more commonly known as MSG. It is used in many products, including seasonings, as a flavor enhancer. MSG has been known to cause various allergic reactions in some people. We feel that a good mixture of herbs and spices is one of the best ways to naturally enhance the flavor of almost any food that you put on your table.

Hollman's does not contain any added preservatives, artificial color or free flowing chemical agents and is sugar free. If the contents cake, a few vigorous shakes will restore the seasoning to its original free flowing mixture.

Hollman's Gourmet Barbecue & Dipping Sauces are award winning sauces that are simmered to perfection. They are made from the finest ingredients that money can buy and are available in MILD, MEDIUM or HOT varieties. Hollman's Southwestern style sauces can be used in many different ways including ribs, hamburgers, meatloaf, steaks poultry, baked beans or on your favorite sandwiches.

Fish

Baked Pollack

Place Pollack fillets in shallow baking pan. Sprinkle with Hollman's Original, Mesquite or Cajun seasoning until you can plainly see it on the fillets. Cover and bake at 350 degrees for 30 minutes or until fillets are flaky.

Fried Perch

1 lb. perch
½ c. flour or cornmeal
½ tsp. Hollman's Original Seasoning
1 egg

Beat egg in a small bowl. Combine flour (or cornmeal) and seasoning. Dip perch in flour (or cornmeal), then in the egg, then in flour (or cornmeal) mixture once again. Fry in skillet with oil at medium temperature. You may want to shake more seasoning on the fish as it fries.

Baked *Cajun Salmon

Liberaly sprinkle both sides of 1 in. thick salmon steaks with Hollman's Gourmet Cajun Seasoning. Place in shallow covered baking pan and bake at 350 deg. for 1 hr. If you would like the steaks slightly browned, place under the broiler for a few minutes until brown, but not dried out.

*Hollman's Original Seasoning or Hollman's Gourmet Mesquite Seasoning may be substituted.

Poultry

Barbecue Chicken

Place skinned chicken pieces in a shallow baking pan. Spread a layer of Hollman's Southwestern Style Barbecue Sauce over each piece. Bake at 350 deg. for 40 minutes. Turn chicken pieces over and spread this side with a layer of barbecue sauce and bake 20 to 30 more minutes.

Cajun Baked Chicken

Shake Hollman's Cajun Seasoning liberally on both sides of chicken pieces (option: or fish). Bake at 350 degrees for 40 - 60 minutes. Enjoy!

Chicken Breast Strips

Slice chicken breast into 1/4 inch strips. Place on grill or in frying pan coated with Pam spray. Use medium temperature 325 degrees. Sprinkle with your favorite Hollman's Seasoning, Original, Mesquite or Cajun until you can see the seasoning on the meat. When strips are white around the edges turn and sprinkle the other side with seasoning. When the center is no longer pink the strips are done. Do not overcook as strips can become dry.

Chicken Pot Roast

Sprinkle whole chicken with Hollman's Original Seasoning. Place chicken breast down in roasting pan. Add pared potatoes, carrots, cabbage, and onion. Sprinkle with Hollman's Original Seasoning. Add ½ cup water, cover and bake at 350 degrees for 3 - 4 hours.

BBQ Chicken Strips

Cut chicken breast into strips 1/4 inch thick. Dip in flour and place in skillet with 1 tablespoon oil. Sprinkle Hollman's Mesquite or Cajun Seasoning. Brown meat on both sides. Add 1 cup Hollman's Southwestern Style Barbecue Sauce. Heat thoroughly.

Oven Fried Chicken

½ C. flour (Bisquick or pancake flour)
½ C. crushed cornflakes
3 tsp. Hollman's Original, Mesquite or Cajun Seasoning
2 ½ or 3 # fryer chicken cut in pieces.

Spray a 13 x 9 pan. Mix first 3 ingredients in separate dish and coat chicken pieces. Place skin down. Spray chicken pieces with Pam or other spray. Place in oven, bake uncovered 30 - 35 minutes. Take out of oven, turn pieces and return to oven for another 15 - 20 minutes or until done. Turn off heat and serve as soon as possible.

Meat

Hollman's Barbecued Brisket

Take brisket and trim fat. Liberaly rub brisket with Hollman's Gourmet Mesquite Seasoning and allow to marinate in the refrigerator at least 1 hour. Place brisket in a pressure cooker and cook under pressure for about ½ hour, place on grill for a few minutes to brown. OPTION: Place brisket in a covered pan and slowly bake in a 250 deg. oven for approximately 4 hours. Baste with Hollman's Southwestern Style Barbecue Sauce and serve.

Southwestern Style Sloppy Joes

2 lbs ground beef or turkey
½ C. Hollman's Southwestern Style Barbecue Sauce
½ C. ketchup
1 TB. mustard

Brown beef and drain off excess fat. Add barbecue sauce, ketchup and mustard. Mix thoroughly. Serve on hamburger buns.

Roast Beef

Place roast in roasting pan. Sprinkle liberally with Hollman's Original Seasoning. Add pared potatoes, carrots and cabbage. Sprinkle vegetables with Hollman's Original Seasoning. Add ½ cup of water. Cover and bake at 350 degrees for 3 - 4 hours.

Steak Marinade

Shake Hollman's Original, Mesquite or Cajun Seasoning liberally on both sides of the steak. Let marinade in a cool place for 2 - 3 hours. Grill. Option: White pepper may be added with the seasoning salt before marinating.

Hollman's Gourmet Burgers

1 lb. ground beef or ground turkey *See variation.
1/4 c water
1-2 tsp. Hollman's Original, Mesquite or Cajun Seasoning

Place Hollman's Gourmet Seasoning in 1/4 cup measure and fill with water. Gently stir for 30 seconds and let set for at least 30 seconds to allow the herbs & spices time to re-hydrate. Add mixture to ground beef or ground turkey and mix thoroughly. Shape into patties, grill, cook or barbecue and serve.

* Variation: Use ½ lb ground beef and ½ lb ground turkey in place of beef, or use 1 lb. ground turkey in place of ground beef for an extra lean juicy burger.

Meatloaf

2 lbs. ground beef (or turkey)
3 tsp Hollman's Mesquite Seasoning
½ cup Hollman's Southwestern Style BBQ Sauce
1/4 cup Ketchup
1 TB Mustard
1 cup bread crumbs or oatmeal
2 eggs

Thoroughly combine all ingredients;. Place in shallow baking dish and bake in 350 degree oven for 1 hr.

BBQ Beef Sandwiches

Place an arm roast (any roast will work) in the crock pot and let simmer all day. When it is thoroughly cooked remove bone and excess fat pieces. Shred meat with a fork. Place in microwave dish and add one jar of Hollman's Southwestern Style BBQ Sauce. Microwave for 5 minutes and stir to make sure all the meat is coated with sauce and microwave 2 more minutes. Serve on buns.