

## *Vegetables*

### **Twice Baked Potatoes**

Bake potatoes. When a fork will go easily into the potato remove from oven. Cut potatoes in half lengthwise and remove meat of potato from skin, leaving skin intact. Mash potato meat and add 1 TB. Hollman's seasoned butter or margarine for each potato used and mix well. Scoop potato meat back into potato skin and top with cheese. Return to the oven and bake until cheese is melted.

\*Recipe on side of bottle. Sour cream may be substituted for butter.

### **Fried Cabbage**

Shred cabbage. Melt 1/4 cup margarine in frying pan. Add cabbage and 2 tsp lemon juice. Sprinkle with Hollman's Original Seasoning cover and let steam for 2 min. Stir and steam 2 more minutes and stir. Continue this process until cabbage is tender.

### **Hollman's Cajun & Mesquite Fries**

1 egg white  
1 lb. frozen french fries  
Hollman's Cajun (or Mesquite) Seasoning

Whip egg white until foamy but not thick. Thoroughly coat fries with egg white. Place on greased baking sheet and sprinkle with Hollman's Cajun Seasoning until thoroughly coated. Use more or less of Hollman's Cajun (or Mesquite) Seasoning depending on the amount of heat (spice) desired. Bake 20 minutes at 450 degrees stirring twice.

### **Gourmet Baked Beans**

Add 1/2 cup of Hollman's Barbecue Sauce, 3/4 cup of brown sugar and 5 oz. of your favorite smoked meat (optional) to 2 cans of any plain precooked navy beans. Bake in oven at 350 degrees for 30 - 40 minutes until glaze forms on top.

### **Stir Fry Asparagus**

1 lb. asparagus rinse and diagonally cut in 1 1/2 inch pieces. put tops aside. Put 1 TB peanut oil in wok and heat at high heat until smoking. Stir fry for 3 minutes and add the asparagus tops. Stir fry for 2 more minutes. Add 1 tsp Hollman's Cajun Seasoning and stir until asparagus pieces are thoroughly coated.

## *Miscellaneous*

### **Original Party Dip**

1/2 cup sour cream or cream cheese.  
1 level tsp (or less) Hollman's Original Seasoning

Blend together and let stand for a few minutes allowing the herbs and spices to rehydrate and release their wonderful flavor.

\*Option: For variety add 1 tsp of one of the following to the original recipe. \*1 tsp dill weed, dehydrated onion or garlic, celery flakes or chili powder.

### **Mesquite Party Dip**

Mix 1 level tsp (or less) Hollman's Mesquite Seasoning with 1/2 cup sour cream, cream cheese or combination. Allow time for the herbs & spices to rehydrate. Serve with chips and vegetables. Also works great as a topping for baked potatoes!

### **\*Mesquite Bagel Spread**

Mix 1 level tsp (or less) Hollman's \*Mesquite Seasoning with 1/2 cup cream cheese. Serve with toasted bagels

\*Hollman's Original Seasoning or Hollman's Cajun Seasoning may be substituted.

### **Cajun Party Dip**

Mix 1 level tsp Hollman's Cajun Seasoning with 1/2 cup sour cream, cream cheese or combination. Allow time for the herbs & spices to rehydrate. Serve with corn chips and vegetables.

### **Texas Toast**

Mix 1 tsp Hollman's Original Seasoning with 1/2 cup unsalted margarine or butter. Spread on Texas toast. Broil or grill.

### **Deviled Eggs**

6 medium eggs  
2 level teaspoons Hollman's Cajun Seasoning  
6 TB salad dressing or mayonnaise  
2 tsp mustard

Slice eggs in half lengthwise and remove yoke and mash. Combine with Hollman's Cajun Seasoning, salad dressing or mayonnaise and mustard and return to yoke hole in egg white. Sprinkle the top eggs with Hollman's Cajun Seasoning for added spice and color.

### ***Other Great Serving Suggestions!***

Eggs	Salad's	Cocktail Sauces
Pasta	Gravies	for Seafood
Chili	Popcorn	Dipping Sauce
Potatoes	Vegetables	for Meat, Fries
Soups	Grilling	& Onion Rings
Jerky	Game	Camping

Use in place of other seasonings and salt & pepper in the kitchen on the grill and at the table.

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