Fresh Ideas from Heinz 57 Sauce
Heinz 57 Sauce is a bold, zesty addition to recipes. It's a blend of tomatoes, herbs and spices that adds an exciting, tangy flavor and wakes up the taste of main meals, sauces, side dishes and salad dressings. Try these recipes and you'll see why Heinz 57 Sauce is like ketchup with a kick.
<table>
<thead>
<tr>
<th>Recipe</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Savory Beef and Vegetable Pie</td>
<td>3</td>
</tr>
<tr>
<td>Marinated Steak Brochettes</td>
<td>3</td>
</tr>
<tr>
<td>Stuffed Manicotti with Garden Sauce</td>
<td>5</td>
</tr>
<tr>
<td>Baked Chicken with Red Pepper Sauce</td>
<td>5</td>
</tr>
<tr>
<td>Chicken and Black Bean Salad</td>
<td>7</td>
</tr>
<tr>
<td>Pork Chops Jalapeno</td>
<td>7</td>
</tr>
<tr>
<td>Grilled Swordfish with Fresh Tomato Relish</td>
<td>9</td>
</tr>
<tr>
<td>Creole Pilaf</td>
<td>9</td>
</tr>
<tr>
<td>Florentine Turkey Loaf with Tomato Tarragon Sauce</td>
<td>11</td>
</tr>
<tr>
<td>Buffet Grits</td>
<td>11</td>
</tr>
<tr>
<td>Rice and Vegetable Zucchini Boats</td>
<td>13</td>
</tr>
<tr>
<td>Baby Back Ribs with Spiced Apple Glaze</td>
<td>13</td>
</tr>
<tr>
<td>Southwest Caviar</td>
<td>15</td>
</tr>
<tr>
<td>Chicken Capri</td>
<td>15</td>
</tr>
<tr>
<td>Chicken Mandarin</td>
<td>17</td>
</tr>
<tr>
<td>Oven-Fried Catfish with Zesty Sauce</td>
<td>17</td>
</tr>
<tr>
<td>Spring Shrimp and Asparagus Salad</td>
<td>19</td>
</tr>
<tr>
<td>Spicy Beef Pockets</td>
<td>19</td>
</tr>
<tr>
<td>Tart Sweet Glaze</td>
<td>20</td>
</tr>
<tr>
<td>Tomato Avocado Sauce</td>
<td>20</td>
</tr>
<tr>
<td>Orange Almond Sauce</td>
<td>20</td>
</tr>
</tbody>
</table>
SAVORY BEEF AND VEGETABLE PIE

Unroll crescent roll dough into 2 long rectangles. Place dough in ungreased 12x8x2-inch baking dish. Press over bottom and 1/2-inch up sides to form crust. Bake in preheated 375°F oven 10 to 12 minutes or until light golden brown. Meanwhile, sauté beef, onion, celery and garlic until beef is browned and vegetables are tender; drain well.

Combine beef mixture, water, 57 Sauce, flour, bouillon granules, basil, marjoram and pepper. Simmer over low heat 5 minutes. Stir in peas and carrots. Spoon beef mixture into partially baked crust. Arrange pimiento and cheese in diagonal rows across top of beef. Bake an additional 15 minutes or until crust is golden brown and mixture is hot. Makes 6 servings.

MARINATED STEAK BROCHETTES

For marinade, in small bowl, combine all ingredients except steak; whisk well to combine. Place steak in shallow dish; pour marinade over. Cover and marinate 1 hour. Remove steak from marinade; reserve marinade. Thread steak on skewers. Grill or broil about 3 inches from heat 3 to 4 minutes per side or until desired doneness, brushing with reserved marinade. Makes 4-6 servings.
STUFFED MANICOTTI WITH GARDEN SAUCE
STUFFED MANICOTTI WITH GARDEN SAUCE

1/2 cup chopped onion
1 medium carrot, shredded
1 medium zucchini, chopped
1/2 cup chopped red bell pepper
1 tablespoon vegetable oil
1 can (14 1/2 ounces) tomatoes, undrained, chopped
1 can (6 ounces) tomato paste
1/2 cup Heinz 57 Sauce
1 teaspoon dried Italian seasoning
1 teaspoon granulated sugar
1/4 teaspoon salt
1/4 teaspoon pepper
2 cups ricotta cheese
1 cup shredded mozzarella cheese
1/2 cup grated Parmesan cheese
3 tablespoons chopped fresh parsley
1 egg
1/4 teaspoon salt
12 manicotti, cooked, drained

For sauce, sauté onion, carrot, zucchini and red bell pepper in oil until tender. Add tomatoes and next 6 ingredients. Cook over medium heat 15 minutes, stirring occasionally. Remove from heat; set aside. In medium bowl, combine ricotta cheese, mozzarella cheese, Parmesan cheese, parsley, egg and salt; blend well. Using a small spoon, carefully fill manicotti with cheese mixture, using 1/4 cup filling per tube. Spread half of sauce in bottom of 13x9x2-inch oblong baking dish. Place manicotti in a single layer in sauce. Pour remaining sauce over manicotti. Cover and bake in 350°F oven 35 to 40 minutes. Let stand 5 minutes before serving. Makes 6 servings.

BAKED CHICKEN WITH RED PEPPER SAUCE

1 cup dry bread crumbs
2 tablespoons minced fresh parsley
1/2 teaspoon dried summer savory leaves, crushed
1/4 teaspoon garlic salt
1/4 teaspoon pepper
6 chicken breast halves, skinned
1/2 cup reduced calorie mayonnaise
1 1/2 cups finely chopped red bell pepper
1 clove garlic, minced
1 tablespoon butter or margarine
3 medium tomatoes, peeled, seeded, chopped
1/4 cup Heinz 57 Sauce
1/4 teaspoon salt
Dash red pepper

Combine bread crumbs, parsley, summer savory, garlic salt and pepper in shallow dish; set aside. Brush chicken on both sides with mayonnaise. Coat with crumb mixture. Place chicken in lightly greased shallow baking pan. Bake in 400°F oven 40 to 45 minutes or until tender.

Meanwhile, for sauce, sauté red bell pepper and garlic in butter until tender. Add tomatoes and cook over medium heat 5 minutes, stirring occasionally. Stir in 57 Sauce, salt and pepper. Transfer mixture to container of blender or food processor. Cover and process until smooth. Return mixture to saucepan. Cook over medium heat until slightly thickened, stirring frequently. Serve chicken with sauce. Makes 6 servings.
CHICKEN AND BLACK BEAN SALAD
CHICKEN AND BLACK BEAN SALAD

2 cups dry black beans  
(about 1 pound)
5 cups chicken broth, divided
1 small red onion, thinly sliced
1 medium-size green pepper, chopped
1 package (10 ounces) frozen corn, cooked, drained
2 cups halved cherry tomatoes
1/2 cup olive or vegetable oil
1/2 cup Heinz 57 Sauce
3 tablespoons Heinz Gourmet Wine Vinegar
3 tablespoons Dijon-style mustard
2 to 3 tablespoons honey
2 cloves garlic, minced
1/4 cup chopped fresh parsley
1/4 teaspoon dried thyme leaves, crushed
1/4 teaspoon salt
1/8 teaspoon red pepper
Lettuce leaves
4 skinless boneless chicken breast halves, cooked, cut into strips

In Dutch oven, combine beans and 4 cups broth. Bring to a boil and boil 2 minutes. Remove from heat and let stand, covered, 1 hour. Add remaining broth and simmer 1 hour or until tender, stirring occasionally. Drain, rinse and cool. In large bowl, combine beans, onion, green pepper, corn and tomatoes. For dressing, in jar, combine oil and next 9 ingredients; shake vigorously until thoroughly blended. Pour 2/3 of dressing over vegetable mixture; toss gently. Spoon into lettuce-lined salad bowl. Arrange chicken strips on top. Drizzle with remaining dressing. Makes 8 servings.

PORK CHOPS JALAPENO

1/2 cup Heinz 57 Sauce
1/4 cup jalapeno pepper jelly
1 tablespoon lime juice
1 tablespoon lemon juice
1 teaspoon Heinz Worcestershire Sauce
1/2 to 1 teaspoon minced fresh jalapeno pepper
1/4 teaspoon salt
1/4 teaspoon garlic powder
1/8 teaspoon pepper
1 1/2 pounds boneless pork loin, cut into 6 equal slices
1 tablespoon vegetable oil

In small bowl, combine 57 Sauce and next 8 ingredients; blend well and set aside. Trim excess fat from pork. Quickly brown chops in oil on both sides; drain and discard drippings. Pour reserved 57 Sauce mixture over chops. Cook, uncovered, 8 to 10 minutes or until pork is cooked. Thicken sauce with cornstarch-water mixture, if desired. Makes 6 servings.
GRILLED SWORDFISH WITH FRESH TOMATO RELISH
GRILLED SWORDFISH WITH FRESH TOMATO RELISH

1 cup granulated sugar
1 cup Heinz Apple Cider Vinegar
½ cup Heinz 57 Sauce
2 teaspoons minced fresh gingerroot
1½ pounds tomatoes, peeled, chopped
1 medium-size red bell pepper, chopped
1 ½ cups chopped onions
½ cup golden raisins
1 clove garlic, crushed
½ teaspoon coriander
1 ¼ teaspoon crushed red pepper
2 tablespoons vegetable oil
1 tablespoon lemon juice
1 ¼ teaspoon lemon pepper seasoning
½ teaspoon garlic powder
6 swordfish steaks, cut ¾-inch thick
Vegetable cooking spray

For relish, combine first 11 ingredients in large saucepan. Cook over medium-low heat for 1 hour or until thick. Chill. (Mixture may be stored in refrigerator for up to 3 weeks.) Let relish stand at room temperature 1 hour before serving. For swordfish, combine oil, lemon juice, lemon pepper seasoning and garlic powder. Brush on swordfish. Spray grill rack with vegetable cooking spray. Place swordfish on grill over medium-hot coals and grill 5 minutes on each side or until fish flakes easily when tested with a fork. Serve swordfish with Tomato Relish. Makes 6 servings.

Note: Tomato Relish may also be served with other mild-flavored fish, chicken, pork or ham.

CREOLE PILAF

2 cups thinly sliced fresh okra
3 slices bacon, diced
½ cup chopped red bell pepper
½ cup chopped onion
½ cup chopped celery
1 ¼ cups uncooked regular white rice
1 can (14 ½ ounces) chicken broth
¼ cup Heinz 57 Sauce
3 tablespoons chopped fresh parsley
½ teaspoon salt
½ teaspoon dried basil leaves, crushed
¼ teaspoon dried thyme leaves, crushed
¼ teaspoon pepper
Dash hot pepper sauce

In large saucepan, sauté okra and bacon until lightly browned. Add red pepper, onion and celery; cook until tender. Stir in rice and remaining ingredients. Bring to a boil. Cover; reduce heat and simmer 20 to 25 minutes or until rice is cooked and liquid is absorbed. Makes 6-8 servings.
FLORENTINE TURKEY LOAF WITH TOMATO TARRAGON SAUCE

1 cup thinly sliced fresh mushrooms
1 cup chopped onion, divided
¼ cup minced celery
1 tablespoon vegetable oil
1 package (10 ounces) frozen chopped spinach, thawed, well-drained
1 jar (2 ounces) sliced pimiento, drained
¼ teaspoon garlic salt
1 ½ pounds ground fresh turkey
1 cup dry bread crumbs
½ cup water
1 egg
½ teaspoon salt
¼ teaspoon dried thyme leaves, crushed
⅛ teaspoon pepper
1 ½ tablespoons flour
¾ cup chicken broth
1 ½ cups Heinz 57 Sauce
⅛ teaspoon grated lemon peel

Sauté mushrooms, ½ cup chopped onion and celery in oil until tender; drain if necessary. Add spinach, pimiento and garlic salt; blend well. Set aside. Combine turkey and remaining ingredients; blend well. On strip of wax paper, shape turkey mixture into a 12x10-inch rectangle. Spread spinach mixture over turkey, leaving a 1-inch border around edges. Lifting wax paper for support, roll turkey mixture from long side jelly-roll fashion. Place seam-side down in shallow baking pan. Bake in 325°F oven 1 to 1 ¼ hours until cooked through.

Meanwhile, for sauce, combine flour, tarragon and pepper in small saucepan. Combine chicken broth, tomato juice and 57 Sauce; gradually add to flour mixture, stirring until smooth. Cook over medium heat until thickened and bubbly, stirring constantly. Cook over low heat 5 minutes, stirring occasionally. Stir in lemon peel. Serve turkey loaf with sauce. Makes 6 servings.

BUFFET GRITS

5 ½ cups water
1 ½ cups quick-cooking grits
1 pound bulk pork sausage
2 cups shredded sharp Cheddar cheese
2 eggs, beaten
½ cup Heinz 57 Sauce
½ cup minced onion
½ cup minced green pepper
1 jar (2 ounces) sliced pimiento, drained

In medium saucepan, bring water to a boil; stir in grits. Cook according to package directions; set aside. Cook sausage over medium heat until browned, stirring to crumble. Drain well. Combine grits, sausage and remaining ingredients; spoon into a greased shallow 3-quart baking dish. Bake in 350°F oven 35 to 40 minutes or until set. Let stand 10 minutes before serving. Makes 8-10 servings.
RICE AND VEGETABLE ZUCCHINI BOATS

3 small zucchini (6 to 7 inches long), cut in half lengthwise
1 tablespoon water
1 cup cooked rice
1/2 cup frozen peas, thawed
1 jar (2 1/2 ounces) mushroom stems and pieces, drained
2 tablespoons finely chopped red bell pepper
1/4 cup Heinz 57 Sauce
1/2 teaspoon onion salt
1/4 teaspoon dried rosemary leaves, crushed
1/8 teaspoon pepper
2 tablespoons crushed cheese-flavored croutons

Place zucchini and water in 2-quart oblong baking dish; cover with vented plastic wrap. Microwave at HIGH 4 to 5 minutes or until tender-crisp, rearranging after 2 minutes; drain. Scoop out and discard seeds and pulp, leaving 1/4-inch shell. Combine rice and remaining ingredients except croutons. Spoon mixture into zucchini shells, using approximately 1/3 cup mixture per shell. Cover with vented plastic wrap. Microwave at HIGH 4 to 5 minutes or until hot. Sprinkle with crushed croutons. Makes 6 servings.

BABY BACK RIBS WITH SPICED APPLE GLAZE

1/2 cup chopped onion
1 cup applesauce
1/4 cup apple juice
1/4 cup apple jelly
1/2 cup Heinz 57 Sauce
1 tablespoon lemon juice
1/2 teaspoon dried tarragon leaves
1/2 teaspoon allspice
Dash hot pepper sauce
1/8 teaspoon garlic powder
6 racks pork baby back ribs (about 6 pounds)
1/2 cup apple juice
1/2 teaspoon salt
1/4 teaspoon dried tarragon leaves
1/8 teaspoon dried sage

For glaze, combine first 10 ingredients in small saucepan. Cook over medium heat 20 minutes or until thickened, stirring occasionally. Brush ribs with the 1/2 cup apple juice. Combine salt, 1/4 teaspoon tarragon and sage. Rub into ribs; let stand 15 minutes. Grill over medium hot coals 20 minutes, turning occasionally and brushing with apple juice. Brush with glaze and continue grilling 5 minutes. Arrange ribs on serving platter and serve with remaining sauce. Makes 6-8 servings.
SOUTHWEST CAVIAR

3 cans (16 ounces each)
black-eyed peas, drained, divided
1 tablespoon Heinz Gourmet Wine Vinegar
½ cup Heinz 57 Sauce
1 clove garlic, minced
½ cup chopped green pepper
½ cup chopped red bell pepper
1 cup chopped onions
1 medium tomato, seeded, chopped
1 jalapeno pepper, seeded, chopped
1 tablespoon chopped fresh cilantro
½ teaspoon chili powder
½ teaspoon salt
⅛ teaspoon cumin

Place 1½ cups peas in food processor or blender. Add vinegar and 57 Sauce. Cover and process until smooth. Combine pureed pea mixture, whole peas, garlic and remaining ingredients; blend well. Chill. Serve as a dip with corn chips or on lettuce as a salad. Makes 6 cups.

CHICKEN CAPRI

2 to 2½ pounds chicken pieces
1 tablespoon olive or vegetable oil
2 cups fresh sliced mushrooms
1 small onion, thinly sliced
1 clove garlic, minced
1 can (15 ounces) tomato sauce
½ cup Heinz 57 Sauce
½ teaspoon dried basil leaves, crushed
¼ teaspoon dried oregano leaves, crushed
¼ teaspoon salt
¼ teaspoon pepper
1 can (15 ounces) artichoke hearts, drained, halved
1 tablespoon drained capers
Hot cooked pasta or noodles

Brown chicken pieces in hot oil over medium heat until golden brown, about 4 minutes per side. Remove chicken from skillet; pour off drippings, reserving 1 tablespoon. Add mushrooms, onion and garlic to drippings; sauté until tender-crisp. Stir in tomato sauce and next 5 ingredients. Return chicken to skillet. Cover and simmer 30 to 35 minutes. Add artichokes and capers; cook 5 minutes or until hot. Serve chicken and sauce with pasta or noodles. Makes 6 servings (about 4 cups sauce).
CHICKEN MANDARIN

1 can (11 ounces) mandarin oranges
2 tablespoons brown sugar
½ cup Heinz 57 Sauce
1 teaspoon Dijon-style mustard
1 teaspoon lemon juice
1 teaspoon cornstarch
½ teaspoon cinnamon
⅛ teaspoon ginger
⅛ teaspoon cloves
1 tablespoon vegetable oil
6 skinless boneless chicken breast halves
¼ cup sliced green onions
2 tablespoons slivered almonds, toasted

Drain oranges, reserving juice; set oranges aside. Combine reserved juice, brown sugar and next 7 ingredients. In large skillet, lightly brown chicken on both sides in oil; remove chicken and discard drippings. Pour orange juice mixture into skillet; cover and simmer 10 minutes. Add chicken; simmer, covered, 8 to 10 minutes. Stir in oranges and onions; heat. To serve, spoon sauce over chicken; top with almonds. Makes 6 servings.

OVEN-FRIED CATFISH WITH ZESTY SAUCE

2 egg whites, slightly beaten
2 tablespoons Heinz Vinegar
1 cup cornflake crumbs
¼ cup grated Parmesan cheese
1 teaspoon dried parsley flakes
¼ teaspoon seasoned salt
⅛ teaspoon pepper
6 catfish fillets (about 5 ounces each)
½ cup Heinz 57 Sauce
½ cup mayonnaise
1 tablespoon Dijon-style mustard
1 teaspoon lemon juice
½ teaspoon prepared horseradish
2 tablespoons chopped fresh parsley

In shallow dish, combine egg whites and vinegar; blend well. In shallow dish, combine cornflake crumbs, Parmesan cheese, parsley flakes, seasoned salt and pepper. Dip catfish fillets in egg white mixture; coat with crumb mixture. Place fillets on rack of broiler pan that has been coated with vegetable cooking spray. Bake in 400°F oven 15 minutes or until fish flakes easily when tested with a fork.

Meanwhile, for sauce, combine 57 Sauce and remaining ingredients; blend well. Serve catfish with sauce. Makes 6 servings.
SPRING SHRIMP AND ASPARAGUS SALAD
SPRING SHRIMP AND ASPARAGUS SALAD

3/4 cup tomato juice
1/2 cup Heinz 57 Sauce
1 tablespoon lemon juice
1 tablespoon vegetable oil
1 teaspoon Dijon-style mustard
1 teaspoon granulated sugar
1/4 teaspoon dried thyme leaves, crushed
1/2 teaspoon salt
1/4 teaspoon pepper
1 pound fresh asparagus spears
Assorted salad greens
1 pound raw shrimp, cooked, shelled, deveined
1 cup fresh enoki or button mushrooms
2 tomatoes, cut into wedges
2 teaspoons grated lemon peel

In jar with tight-fitting lid, combine first 9 ingredients; shake well and set aside. Cook asparagus in small amount of boiling water 3 to 5 minutes or until tender-crisp. Drain; cool slightly. On individual serving plates lined with salad greens, arrange asparagus spears, shrimp, mushrooms and tomatoes. Drizzle salad with dressing. Sprinkle with grated lemon peel. Makes 6 servings.

SPICY BEEF POCKETS

1 cup chopped onions
1 jalapeno pepper, seeded, chopped
2 cloves garlic, minced
2 tablespoons vegetable oil
2 pounds lean boneless beef, cut into 1 1/2-inch cubes
1/2 cup water
2 cans (14 1/2 ounces each) stewed tomatoes
1/2 cup Heinz 57 Sauce
2 teaspoons chili powder
1 teaspoon beef bouillon granules
1/2 teaspoon cumin
1/2 teaspoon dried thyme leaves, crushed
1/2 teaspoon dried oregano leaves, crushed
1/4 teaspoon allspice
6 pocket pita breads, cut in half

Saute onion, jalapeno pepper and garlic in oil until tender-crisp, stirring occasionally. Add beef and brown on all sides. Stir in remaining ingredients except pita breads. Cover and simmer 1 to 1 1/4 hours until beef is tender and shreds easily. Remove beef from sauce with slotted spoon; set aside. Cook sauce, uncovered, over medium heat 30 minutes. Shred beef and mix into sauce; heat. To serve, spoon about 1/2 cup meat mixture into each pita half. Makes 6 servings.
TART SWEET GLAZE

1 jar (12 ounces) currant jelly
1/4 cup Heinz 57 Sauce
2 tablespoons prepared mustard
1 tablespoon brown sugar

Combine all ingredients in small saucepan. Heat gently, stirring occasionally, until jelly is melted. Use as a glaze or sauce for pork or ham. Makes about 1 1/2 cups.

TOMATO AVOCADO SAUCE

4 medium tomatoes, coarsely chopped
8 green onions, sliced
1 medium avocado, peeled, coarsely chopped
1 can (4 ounces) chopped green chilies, drained
1/2 cup Heinz 57 Sauce
3 tablespoons lemon juice
2 tablespoons vegetable oil
2 tablespoons chopped fresh parsley
1/2 teaspoon garlic salt
1/2 teaspoon cumin
1/4 teaspoon chili powder
1/2 teaspoon pepper

Combine all ingredients in bowl. Cover; chill to blend flavors. Let stand at room temperature 1 hour before serving with chicken, steak, hamburgers or omelets. Makes 5 2/3 cups.

ORANGE ALMOND SAUCE

1 jar (12 ounces) sweet orange marmalade
1/4 cup Heinz 57 Sauce
2 tablespoons minced onion
2 teaspoons lemon juice
1 teaspoon soy sauce
1/4 teaspoon ginger
1/8 teaspoon red pepper
1/8 teaspoon allspice
1/4 cup sliced almonds

Combine orange marmalade, 57 Sauce, onion, lemon juice, soy sauce, ginger, red pepper and allspice in small saucepan. Cook over medium-low heat 10 minutes or until hot, stirring occasionally. Stir in almonds. Serve over pork, ham, chicken or duck. Makes about 1 1/2 cups.
From top:
TART SWEET GLAZE
TOMATO AVOCADO SAUCE
ORANGE ALMOND SAUCE