Lea & Perrins Original Worcestershire Sauce, for meat and hearty foods and Lea & Perrins White Wine Worcestershire, for poultry, fish and lighter foods... perfect partners to enhance any recipe. The careful blending and patient aging of the finest herbs and spices provide superior taste.

This Lea & Perrins recipe book was created with you in mind. We hope its easy-reference format and all-occasion recipes with clear, simple directions will make this book a constant kitchen companion.

Thank you for using our products. We know you will enjoy these recipes and we would appreciate your comments, or better still, send us your favorite Lea & Perrins recipe. Include a stamped, self-addressed envelope and we'll send you coupons worth $1.00 on your next purchases of Lea & Perrins Sauces.

Lea & Perrins Recipe Collection
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There was a time when most Americans ate "three square meals" a day. Times have changed, though; many of us snack or graze our way through the day. And then there's the Happy Hour, a time when you want more than munchies out of a bag. Consider West Coast Chicken Wings or Honey-Mustard Ham Crescents. These, as well as other delightful snacks offered in this section, work equally well for your family or as party fare.

When you accept the accolades, keep in mind the Lea & Perrins advantage—terrific taste, so easily imparted with the shake of a bottle.
**Chilled Herb Shrimp**

1 pound large shrimp
1/4 cup Lea & Perrins White Wine Worcestershire Sauce
Salt and pepper to taste
1/4 cup olive oil
Fresh cilantro, dill, basil or other fresh herbs, to taste

Shell and clean shrimp, leaving tails intact. In a medium saucepan, place shrimp and White Wine Worcestershire Sauce; bring to a boil; reduce heat and simmer until shrimp turn pink, 3-4 minutes. Stir in remaining ingredients and chill. Drain and serve, garnish with additional fresh herbs, if desired.

Makes 4 servings.

**Honey-Mustard Ham Crescents**

2 sheets of frozen puff pastry, thawed at room temperature 20 minutes.

Worcestershire Honey-Mustard Spread*

6 slices boiled ham, cut in half to make 12 slices (about 6 ounces)

Preheat oven to 400°F. Cut each sheet of pastry into 6 triangles and place on flat smooth surface. Spread lightly with Worcestershire Honey-Mustard Spread* to within 1/4 inch of edges. Place ham at the base of each triangle; roll up from base to point; ham will show at both sides. Place, point down, on ungreased baking sheet and twist slightly to curve. Bake about 12-15 minutes, until puffed and golden. Serve warm or at room temperature.

Makes 12 crescents.

*Worcestershire Honey-Mustard Spread

Place 2 tablespoons Lea & Perrins Worcestershire Sauce, 2 tablespoons Maille® Dijon Mustard and 1 tablespoon honey in a small bowl and stir to combine. Use as spread or dip. Recipe may be made in larger quantity, using equal parts Worcestershire Sauce and Maille® Dijon Mustard, 1/2 part honey. Keeps well in refrigerator.

**Blue Cheese Spread**

4 ounces blue cheese
1 tablespoon honey
1 1/4 teaspoons Lea & Perrins Worcestershire Sauce
1/4 cup heavy cream, whipped
2 pears, apples or 1 of each, dipped in lemon juice (to keep from turning brown)

In a medium bowl, crumble blue cheese well with a fork. Add honey and Worcestershire Sauce to whipped cream, stir well to combine. Add cream mixture to cheese, and mix well. Serve with lemon-dipped fruit wedges, or fill fruit as follows:

BARTLETT Pears: Core pear from the bottom, but do not peel. Cut into wedges, keeping base attached. Spread wedges with 1/4 of blue cheese spread, filling to center edge generously, and close up pear, allowing cheese to show slightly between wedges. Separate sections to eat.

APPLES: Core apple but do not peel. Cut into wedges, keeping base intact or slice crosswise 5 times and cut in half vertically, retaining apple shape. Spread layers with blue cheese spread, and close up apple, allowing cheese to show between slices. Pull out slices to eat.

**West Coast Chicken Wings**

1 cup Lea & Perrins White Wine Worcestershire Sauce
1/4 cup soy sauce
1/4 cup pineapple juice
1/4 cup honey
2 pounds chicken wings
2 scallions, shredded, for garnish

In a large bowl, combine White Wine Worcestershire Sauce, soy sauce, pineapple juice and honey. Add the wings, turning to coat with the marinade. Refrigerate 4-6 hours or overnight, turning occasionally. Drain, reserving marinade. Bake 45 minutes at 350°F, basting often with marinade. Sprinkle with scallions.

Makes 4-6 servings.

Note: These are delicious grilled: drain wings and grill 6 inches from medium hot coals about 10 minutes, turning once or twice.
Beef & Parsley Canapés

Combine beef with water, Worcestershire Sauce, salt and pepper and parsley using a fork to blend well. Form about 1 tablespoon of the mixture into a mini patty. Repeat to make 12 patties. Cook in hot non-stick pan about 1 minute each side for medium rare. Serve on a rice cracker with Topping*.

Makes 12 canapés.

*Topping

Combine 1 tablespoon of Maille® Dijon Mustard and 1 tablespoon of Lea & Perrins Worcestershire Sauce. Stir. Use to top Canapés or roast beef.

Sausage-Filled Mushrooms

Preheat oven to 400°F. In a large skillet, brown sausage and drain, reserving 1 tablespoon of fat in skillet. Chop mushroom stems and add to the skillet with the onion; sauté 5 minutes. Remove from heat. Add all remaining ingredients and mix well. Mound lightly into reserved mushroom caps. Bake 12 minutes, or until lightly browned.

Makes 6 servings.

Thai Vegetable Rolls

Cut first four vegetables into matchsticks, to make 16 strips each; cut carrot into 24 matchsticks, same size. Cut rib from each lettuce leaf, and divide into 2 pieces. In a large saucepan, boil 2 cups water. Drop lettuce leaves into boiling water for 10 seconds; remove quickly with a slotted spoon and chill with cold water. Place leaves on a flat surface, spread each with ½ teaspoon Peanut Worcestershire Sauce* onto each leaf’s narrow end, closest to you, place horizontally 2 each—sticks of zucchini, red and green pepper, scallion and 3 carrot sticks. Roll up tightly. Trim the edges of each roll diagonally.

Makes 8 rolls.

*Peanut Worcestershire Sauce

Combine 1 tablespoon each: chunky peanut butter, Worcestershire Sauce and apple sauce. Use for vegetable rolls, salad dressing or sandwich spread.

Devilish Eggs

Cut eggs in half lengthwise. Carefully remove yolks and mash with mayonnaise, sour cream, White Wine Worcestershire Sauce and salt and pepper to taste. Mound mixture into egg whites (use a pastry bag for a more decorative effect). Sprinkle eggs with paprika and refrigerate until served.

Makes 8 servings.
Sweet Glazed Meatballs

1 pound lean ground beef
⅛ cup Lea & Perrins Worcestershire Sauce
⅜ cup plain breadcrumbs
1 egg
1 garlic clove, minced
½ teaspoon salt
Dash pepper
1 tablespoon oil
2 tablespoons brown sugar
2 tablespoons honey
½ cup pineapple juice
½ teaspoon grated fresh ginger (or ¼ teaspoon dry ginger)
1 teaspoon cornstarch

Combine beef, 1 tablespoon Worcestershire Sauce, breadcrumbs, egg, garlic and salt and pepper; shape into 1-inch balls. Add oil to skillet and swirl to cover bottom of pan. Heat very hot, add meatballs, shaking pan to brown all sides. Combine remaining Worcestershire Sauce, brown sugar, honey, pineapple juice, ginger and cornstarch. Stir to blend. Add to meatballs and heat, stirring until sauce is bubbling, clear and thickened. Serve with picks.

Makes 8 servings.

Cream Cheese & Scallion Spread

8 ounces whipped cream cheese
3 tablespoons Lea & Perrins Worcestershire Sauce
1 teaspoon finely chopped scallion whites
1 tablespoon chopped scallion or chive greens

Turn cream cheese out of tub onto shallow plate; make several indentations; pour Worcestershire Sauce into indentations; add chopped scallion. Swirl with knife so that Worcestershire Sauce is marbled throughout. Lift into serving bowl. With spoon tip, place a ring of chopped greens around edge of cheese. Serve with bagel chips, vegetables or other dippers.

Savory Walnuts

2 tablespoons butter or margarine
2 tablespoons Lea & Perrins Worcestershire Sauce
2 tablespoons light brown sugar
¼ teaspoon chili powder
¼ teaspoon ground ginger
¼ teaspoon salt
1½ cups walnuts (pecans or other unsalted nuts may be substituted)

Melt butter or margarine in medium skillet over low heat. Add all ingredients except nuts and cook 1 minute to blend flavors. Add nuts and stir well to coat evenly. Cook over low heat 15 minutes, stirring occasionally. Remove nuts from skillet and let stand to dry, or spread on cookie sheet and place in low oven, 250°F, about 10 minutes.

Zesty Low Calorie Popcorn

Pop corn in dry air popper or according to dry microwave directions. Set out a bowl of popcorn, a large spoon, a bottle of Lea & Perrins Worcestershire Sauce and toppings for choice:

- grated Parmesan cheese
- sesame seeds
- herb blend seasoning
- cayenne pepper for those who dare!

Shake Worcestershire Sauce over the popcorn—about 20 shakes per quart does it. Toss with spoon and divide into individual bowls for guests to top to taste.
For brunch—or a light lunch—the recipes in this section offer exciting variety. From Crêpes “Monsieur” to Summer Vegetable Frittata, all are sure to win enthusiastic responses from family or guests. The hardest part is choosing which recipe to try first.

Lea & Perrins Sauces, with their unique blend of rare, exotic ingredients, are the quick and easy way to add that extra dimension of flavor...not a cover-up, but truly an unequaled flavor enhancer.
Ranch Style Fried Eggs

6 corn tortillas
3 tablespoons oil
6 or more eggs
4 tablespoons butter, melted
2 cups Ranch Tomato Sauce*

In 7” skillet, fry corn tortillas in hot oil for 10 seconds or less, to soften. Drain on paper towels quickly; immediately place on warm plates or shallow ramekins. Use oil in pan to prepare sauce (below). Gently fry eggs in melted butter in separate pan. Place an egg (or two) in center of each tortilla and spoon sauce all around. Serve at once.

Makes 6 servings.

*Ranch Tomato Sauce

2 tablespoons oil in which tortillas were fried
½ cup chopped onion
1 can (16 ounces) whole peeled tomatoes
1 dried red chili, chopped
(or 1/4 – 1/2 teaspoon crushed red pepper)
2 tablespoons Lea & Perrins Worcestershire Sauce

Heat oil and sauté onion until glazed, about 1 minute. Chop tomatoes coarsely in blender or processor. Add to onion. Stir in chili and Worcestershire Sauce. Boil over high heat, to blend flavors and reduce, about 5 minutes. Spoon around egg on tortilla. Sauce may be prepared ahead and reheated.

Summer Vegetable Frittata

1 cup red onion, peeled and thinly sliced
3 tablespoons olive oil
1 small red pepper, diced
1 small zucchini, diced
2 tablespoons chopped fresh basil or parsley
10 eggs
1/4 cup grated Parmesan cheese
1 tablespoon Lea & Perrins Worcestershire Sauce

Preheat oven to 375°F. Sauté onion in 2 tablespoons of the oil in a heavy 10-inch skillet for 1 minute. Add red pepper and zucchini. Sauté until zucchini is tender-crisp, about 2 minutes. Stir in basil or parsley. Beat together eggs, cheese and Worcestershire Sauce in a large bowl. Add the sautéed vegetables and mix well. Heat remaining oil in skillet and add egg/vegetable mixture and disperse evenly. Cook for 1 minute over medium heat. Place in center of the preheated oven and bake for 15-20 minutes or until eggs are just set. A knife when inserted will come out clean. Serve at once, cut into wedges.

Makes 4-6 servings.

Gazpacho

1 1/2 tablespoons wine vinegar
1/4 cup olive oil
2 garlic cloves
1 cucumber, peeled, seeded and coarsely chopped
1/2 green pepper, seeded, coarsely chopped
3 scallions, coarsely chopped
1 tablespoon Lea & Perrins Worcestershire Sauce
1 cup tomato juice
1/2 teaspoon salt
1/4 teaspoon pepper
8 very ripe tomatoes, peeled, seeded and cut into chunks
Croutons for garnish

In processor or blender, combine all ingredients except croutons. Cover, pulse 5 times, until all is coarsely chopped. Taste and adjust seasoning if desired. Serve chilled, with croutons for garnish.

Makes 6 servings.

Gazpacho Mary

For a refreshing summer brunch cocktail, just add a splash of vodka stirred in just before serving and top with croutons.
**Crêpes “Monsieur”**

Handles French Crêpes* and set aside to keep warm. In a medium size skillet, melt the butter and add 2 tablespoons Worcestershire Sauce and the mushrooms. Cook until thickened. Apportion the ham over the crêpes; top with mushrooms and a spoonful of grated cheese. Fold into wedge shape and arrange in buttered baking dish. Heat preserves with remaining Worcestershire Sauce, stirring to blend and spoon over crêpes. Bake in preheated moderate oven, 350°F about 10 minutes, until bubbling hot and glazed. Makes 16–20 crêpes.

**French Crêpes**

Combine all ingredients in processor and blend briefly to combine. Processed batter can be used immediately, or stored in refrigerator overnight. To prepare crêpes, pre-heat a well-seasoned 6” or 7” pan. Grease lightly with butter. Holding the pan above heat, pour in a small ladle of batter (2 tablespoons) tilting and turning the pan to spread batter evenly over the bottom. Set directly on heat. Cook about half minute, until the surface is set, and bottom comes away from pan easily. Flip the crêpe over and cook 15 to 20 seconds longer. Slide finished crêpe from pan onto a flat paper-covered surface or cookie sheet. Repeat, wiping the pan with butter-saturated paper towel before cooking each crêpe.

Makes about 16–20 crêpes, ready to fill.

**Crab-Filled Tomatoes**

Preheat oven to 375°F. Pick over crabmeat, removing any pieces of shell or cartilage. Cut slice from top of each tomato, remove seeds, scoop out centers and chop the pulp. Cut thin slice from bottom to keep tomato flat. Place tomato shells upside down on rack to drain. Heat butter in a small skillet and add the chopped tomato. Cook, stirring until pulp is slightly softened. Stir in crabmeat, breadcrumbs and Worcestershire Sauce; remove from heat. Combine mayonnaise and yogurt, add to crabmeat mixture and fold together quickly to blend. Spoon into tomato shells. Place in oven and bake 15 minutes, or until bubbling hot and browned. Makes 4 servings.

**Mexican Bloody Mary**

Fill a highball glass with ice and add tequila, tomato juice, Worcestershire Sauce, Tabasco and celery salt. Stir. Garnish with lime wedge and chili pepper. Can be served without alcohol.

**Easy Crudité Dip**

With today's complex lifestyles, dinner is a time to relax and enjoy a respite from a hectic day. Although time is in short supply, you do not want a ho-hum dinner. You deserve better!

This section presents twists on old themes. These innovative techniques will result in excellent meals—wonderful tasting, great looking and satisfying...and all can be prepared in 20 minutes or less. Lea & Perrins—Original Worcestershire Sauce or White Wine Worcestershire Sauce—are key ingredients in these dishes.
After Work Dinners

Chicken Dijon

- 2 chicken breast portions, boneless, about 4 ounces each
- ½ teaspoon salt
- ¼ teaspoon pepper
- 2 tablespoons butter
- ¼ cup sour cream
- 2 tablespoons Lea & Perrins Worcestershire Sauce
- 1 ½ tablespoons Maille® Dijon Mustard
- 2 teaspoons chopped chives (optional)

Season chicken breast portions lightly with salt and pepper. Heat butter in skillet and brown chicken about 5 minutes on each side, pressing flat with spatula. While chicken browns, combine sour cream, Worcestershire Sauce and Mustard. Spoon sauce over chicken portions and warm through, a minute or two. Sprinkle with chopped chives, if desired, and serve.

Makes 2 servings.

Pan-Seared Lemon Lamb Chops

- 4 lamb chops (shoulder chops for economy; loin chops for special tenderness)
- 2 tablespoons butter
- Juice of ½ lemon
- ½ teaspoon freshly ground pepper
- 2 tablespoons Lea & Perrins Worcestershire Sauce
- ¼ cup chopped parsley

Slit outer fat of chops to prevent curling. Heat skillet; add 1 tablespoon of butter, tilting pan to coat bottom. Brown chops over fairly high heat, about 4 minutes each side for medium-rare. Add remaining ingredients (including remaining butter) and heat, spooning the sauce over chops to coat.

Makes 2–4 servings.

Salmon with Scallions

- 1 salmon steak (about 8 ounces)
- 2 scallions
- 1 tablespoon Lea & Perrins Worcestershire Sauce
- Dash of hot sesame oil

Remove bone from steak and separate salmon into two sections. Rinse and drain. Trim and slice scallions thinly. Place scallion on microwaveable plate or shallow tray; set salmon on scallion. Pour Worcestershire Sauce over, add sprinkling of hot sesame oil. Cover plate tightly with microwaveable plastic wrap, microwave on high 3 minutes. Let stand covered for a minute; lift corner of wrap and peel off. Serve salmon, spooning sauce and scallion over.

Makes 1 hearty portion.

Gingered Broccoli

- 2 tablespoons olive oil
- ¼ teaspoon hot sesame oil
- 1 large bunch broccoli, trimmed and cut into florets
- ½ red pepper, cut into strips
- 2 tablespoons Lea & Perrins Worcestershire Sauce
- ¼ cup water
- 1 teaspoon grated fresh ginger (or ¼ teaspoon dry ginger)

In a large skillet, heat olive oil and sesame oil. Add broccoli florets and red pepper strips and cook over medium heat, stirring often, for 4 minutes, until tender and crisp. Combine Worcestershire Sauce, water, and ginger; add to pan and toss to combine.

Makes 6–8 servings.

Oriental Chicken & Rice

- 2 eggs, well-beaten
- 3 tablespoons Lea & Perrins Worcestershire Sauce
- 2 tablespoons oil
- 2 garlic cloves, minced
- 2 scallions with greens, sliced
- 1 cup diced cooked chicken
- 1 teaspoon fresh ginger (or ½ teaspoon dry ginger)
- 2 cups cold, cooked rice
- 1 cup peas, fresh or frozen


Makes 4 servings.
**Oriental Beef Stir-Fry**

1 pound beef round
3 tablespoons Lea & Perrins Worcestershire Sauce
1 garlic clove, minced
½ teaspoon grated fresh ginger (or ½ teaspoon dry ginger)
1 tablespoon oil
1 large onion, sliced
½ cup beef broth
1 teaspoon cornstarch
¾ pound snow peas, trimmed
¾ cup sliced water chestnuts

Cut beef in thin strips, across grain. Mix Worcestershire Sauce, garlic and ginger; add beef and toss to coat. Heat oil in wok or skillet until very hot, tilting to coat pan. Add beef strips, stir-fry for 2 minutes. Add onion, stir-fry 2 minutes more. Stir cold broth with cornstarch. Add to pan with snow peas and water chestnuts. Boil quickly, tossing meat to glaze.

Makes 4 servings.

**Beef & Vegetable Salad**

2 cups strips of leftover Beef Roast
½ cup Worcestershire Vinaigrette Dressing*
⅔ cup diced tomatoes
1 cup cold boiled potatoes, diced, or croutons
Salad greens

In a small bowl, combine beef and Worcestershire Vinaigrette Dressing*. Toss to combine well, and refrigerate overnight—or proceed to make the salad. Combine seasoned meat, tomatoes and potatoes or croutons. Arrange salad greens on plates, and heap with meat mixture, spooning some of sauce over.

Makes 4 servings.

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**Tangy Red Potatoes**

1 pound medium red potatoes, unpeeled
½ cup Lea & Perrins White Wine Worcestershire Sauce
¼ cup butter, melted
Salt, pepper and paprika to taste

Cut potatoes in ¼" slices; combine White Wine Worcestershire Sauce with melted butter and brush on potato slices. Sprinkle with salt, pepper and paprika. Broil on rack 3" from heat, 3–4 minutes each side.

Makes 4–6 servings.

**Pasta Allegro**

Boil the pasta according to the manufacturer’s directions. (Sauce will be ready by the time pasta is cooked.) In a skillet, melt butter. Add White Wine Worcestershire Sauce and heavy cream. Heat through for 3–4 minutes over moderate heat, reducing the sauce. Drain pasta; toss with sauce and Parmesan cheese and your choice of cooked vegetables, if desired. Season with black pepper.

Makes 4 servings.

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**Worcestershire Vinaigrette Dressing**

3 tablespoons vinegar
2 tablespoons Lea & Perrins Worcestershire Sauce
¼ teaspoon salt
Freshly-ground pepper to taste
1 teaspoon Maille® Dijon Mustard
¼ cup olive oil

Combine all ingredients in screw-top jar; shake to blend. Store in refrigerator; bring to room temperature before using and shake again.
If you are a weekend cook with a flair for gourmet cuisine or if you just like messing around in the kitchen, here are some more ambitious recipes. Not difficult—especially when you consider the advantage that Lea & Perrins Worcestershire Sauces provide—the easy way to superlative taste. The results will bring you raves...and people will ask you for your recipe. Be generous, share the recipe, and do tell them about Lea & Perrins Worcestershire Sauces. It would be selfish to keep them a secret!
Roast Pork with Marmalade Glaze

4-5 pound pork loin, rib end
¼ cup Lea & Perrins Worcestershire Sauce
1 onion, sliced
Salt and pepper to taste
1 teaspoon rosemary leaves
1 cup water
½ cup orange marmalade
1 tablespoon minced fresh ginger (or ½ teaspoon dry ginger)

Have the pork roast slit between the ribs for easy carving. Place loin in rectangular baking dish or in plastic food bag. Add Worcestershire Sauce and onion, turning meat to coat all sides; cover or seal bag and refrigerate several hours or overnight. Preheat oven to 350°F. Lift out meat, reserving marinade. Score surface fat in diamond pattern. Place in baking dish, scored side up. Season with salt, pepper and rosemary. Add water to bottom of pan, and roast uncovered, 1 hour. Remove pan from oven. Combine remaining marinade with orange marmalade, ginger and 2 tablespoons of pan drippings. Spoon over roast and return to oven to bake 30-45 minutes longer, or until thermometer reads 160°F. Let rest 10 minutes before carving. Cut between ribs to serve.

Makes about 8 servings.

Soup Provençal

2 leeks or white onions, peeled and diced
4 garlic cloves, minced
4 carrots, peeled and diced
2 parsnips, peeled and diced
1 turnip, peeled and diced
1 potato, peeled and diced
3 tablespoons olive oil
3 quarts chicken broth or water
3 tablespoons Lea & Perrins Worcestershire Sauce
½ cup tomato purée
½ cup roasted red peppers, puréed (or ½ cup more tomato purée)
1 medium zucchini, diced
1 tablespoon fresh chopped basil (or 1 teaspoon crumbled dry basil)
1 tablespoon chopped fresh parsley
1½ teaspoons salt
½ teaspoon coarsely ground pepper
¼ cup broken fine pasta or spaghetti

Prepare vegetables as directed. Heat oil in deep 4–5 quart soup pot; add vegetables and turn to cook until leek and garlic are transparent, vegetables glazed and just beginning to turn golden. Add chicken broth (or water) and Worcestershire Sauce. Bring to boil and cook 20 minutes, skimming foam from top with a slotted spoon. Add tomato purée and roasted red pepper purée if available. Cook 30 minutes longer. (This can be done ahead.) Before serving, add diced zucchini, basil, parsley, salt and coarsely ground pepper. Cook 10 minutes. Add broken fine pasta or spaghetti, and cook 5 minutes longer. Serve with toasted French bread and Roasted Red Pepper Spread.*

Makes about 8 servings.

Glazed Rack of Lamb

For a smaller family, prepare lamb rack as for pork loin. Split the top inch of meat and fat from the bone, and score fat in diamond pattern. Proceed with recipe as for pork, except roast 20 minutes, remove, add glaze, in ⅛ proportion, and return to oven about 20 minutes more for medium rare roast. Let rest 10 minutes before carving. Makes 8 servings, 2 chops each. A baby lamb rack makes 2 servings.

Honey-Glazed Cornish Hen

4 Cornish Game Hens, about 1 pound each, split in half
¼ cup Lea & Perrins White Wine Worcestershire Sauce
5 tablespoons honey
Orange zest and watercress for garnish

Preheat oven to 350°F. Rinse hens well under running water and pat dry. Place hens on a rack in a shallow baking pan. In a mixing bowl, combine White Wine Worcestershire Sauce and honey and brush over hens. Bake 35–40 minutes, basting occasionally, until hens are golden. Garnish with watercress and orange zest and serve on a bed of rice.

Makes 8 servings.

*Roasted Red Pepper Spread

4 large garlic cloves
⅛ teaspoon salt
¼ cup chopped fresh basil leaves (or ⅛ tablespoons dry basil)
⅛ cup chopped fresh parsley
⅛ cup chopped roasted red peppers, puréed
1 tablespoon Lea & Perrins Worcestershire Sauce
⅛ cup grated Parmesan cheese
⅛ cup olive oil
12 French bread slices, toasted

Chop garlic with salt, and mash to a paste. Add chopped basil leaves, parsley, pepper purée, Worcestershire Sauce, Parmesan cheese. Gradually whisk in the oil with a fork, to make a paste. Spread on toast or pass separately with toast, or add to soup if desired.
Hearty Beef Stew

2 1/2 pounds boneless beef cubes
3 tablespoons flour
1 teaspoon paprika or ground cloves
1/4 teaspoon pepper
3 tablespoons oil
3 tablespoons Lea & Perrins Worcestershire Sauce
4 garlic cloves, halved
8 small white onions, halved
3 carrots, cut into 2-inch pieces
3-4 potatoes, peeled and cut into 2-inch pieces
1 cup water
1 bottle dry red wine
1 can (16 ounces) Italian tomato purée
1 bay leaf
1 teaspoon crumbled thyme
Salt to taste
Chopped parsley for garnish

Shake beef cubes in a bag with flour, paprika (or cloves) and pepper. Heat oil in large skillet and brown beef in single layer, turning to brown all sides. As pieces brown, remove to casserole and add Worcestershire Sauce. To skillet, add garlic, onions, carrots and potatoes; stir over heat until glazed. Add to casserole. Add water to skillet to deglaze, and strain into casserole. Add wine, tomato purée, bay leaf and thyme; salt to taste. The liquid should almost cover the meat and vegetables in casserole. Cover casserole tightly, bring to simmer on top of range, then place in oven at 325°F and bake about 2 hours, until beef is tender. Vegetables will be well-done and caramelized, making a hearty one-dish meal. Sprinkle with parsley before serving.

Gratin of Spring Vegetables

1/2 pound fresh green beans
1 pound fresh carrots
1 small head cauliflower
3 tablespoons Lea & Perrins Worcestershire Sauce
1/2 pound cheddar cheese, grated
Salt and pepper to taste
1/4 cup butter
1/4 cup chicken broth

Trim ends of beans. Scrape carrots and slice. Break cauliflower into florets. Cook vegetables separately until barely tender. Butter a shallow, 2-quart casserole. Arrange vegetables with carrots around outside of casserole, cauliflower in the center, green beans between them. Sprinkle with Worcestershire Sauce, grated cheese, salt and pepper to taste. Dot with butter and pour broth into bottom of casserole. Bake in a moderate oven, 350°F, for 40 minutes, until hot and browned.

Cajun Peppered Shrimp

1 pound raw shrimp, peeled
3 tablespoons Lea & Perrins Worcestershire Sauce
3 tablespoons white wine
2 tablespoons olive oil
1 garlic clove, chopped
1 teaspoon sweet paprika
1/4 teaspoon cayenne pepper
1/4 teaspoon white pepper
1/4 teaspoon dry mustard
1/2 teaspoon salt
1/2 teaspoon crumbled thyme leaves or oregano
1 scallion, chopped, with green

Place shrimp in bowl, add Worcestershire Sauce and wine; turn and taste thoroughly. Heat oil in heavy medium skillet; add garlic and cook until glazed, about a minute. Meanwhile, lift shrimp from sauce (reserve remaining mixture). Combine dry seasonings on waxed paper. Roll shrimp in seasonings, pressing to coat. Add shrimp to pan and cook 2 minutes over high heat. Add scallions and cook 2 minutes longer. Remove to serving dish. Deglaze pan with Worcestership Sauce and wine mixture; pour into small bowl, and serve as dipping sauce for shrimp.

Sweet & Sour Worcestershire Vinaigrette

1/4 teaspoon salt
1/4 cup sugar
2 tablespoons sesame seeds
1 tablespoon poppy seeds (optional)
2 teaspoons minced onion
1/2 cup cider vinegar
2 teaspoons Lea & Perrins Worcestershire Sauce
1/2 cup light olive oil

Place salt, sugar, sesame seeds, poppy seeds, and minced onion in processor, pulse 2-3 times to distribute. Add vinegar and Worcestershire Sauce and then run oil in slowly, processing continuously to yield a thickened dressing. Store in jar. Use 1/4 for Spinach Strawberry Salad.*

*Spinach Strawberry Salad

Toss together
1 pound spinach, washed and trimmed,
1 pint strawberries, washed, trimmed, halved (or 1 pound yellow Delicious apples, cored and diced)
in bowl. Serve with Sweet and Sour Worcestershire Vinaigrette.

Makes 6 servings.
Every season has its specialties and traditions. Now you can bring your seasonal cooking to new levels by combining classic ingredients in unique ways that will provide enhanced taste to traditional fare.

In this section you will find specially developed recipes for holiday entertaining and family get-togethers. Of course, Lea and Perrins Sauces are key, but you will find variety, unexpected twists and some delightful surprises.
**Blue Ribbon Barbecue Sauce**

2 tablespoons vegetable oil
1 medium onion, minced
2 large garlic cloves, minced
½ cup Lea & Perrins Worcestershire Sauce
2 cans (1 lb. 12 oz. each) crushed tomatoes
¼ cup cider vinegar
¼ cup molasses
¼ cup brown sugar
½ teaspoon liquid smoke
1 teaspoon crushed red pepper
½ cup pineapple juice

Heat oil in 4–5 quart saucepan over medium heat. Sauté onion and garlic until soft. Add Worcestershire Sauce and all remaining ingredients. Reduce heat and simmer 1 hour. Makes about 1 quart. Use during the last 15 minutes of grilling, basting often. Great on hamburger, chicken or ribs.

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**Barbecued Spareribs**

Preheat oven to 325°F. Place unseasoned ribs on baking pan, bake about 45 minutes until crisp and browned. Baste with Blue Ribbon Barbecue Sauce (above), grill or broil about 15 minutes.

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**Beef Roast with Red Wine Marinade**

4 pounds beef roast, round (or rump)
½ cup vegetable oil
¼ cup red wine
3 tablespoons Lea & Perrins Worcestershire Sauce
1 onion, minced
2 garlic cloves, crushed
1 teaspoon thyme
Salt and pepper to taste

Cover meat with marinade made by mixing oil, wine, Worcestershire Sauce and remaining ingredients. Let stand at least 1 hour at room temperature, longer in the refrigerator. Roast on rack in a 325°F oven 20–25 minutes per pound for a rare to medium-rare roast. Baste occasionally with marinade.

Makes 12 or more servings.

Note: Beef and Vegetable Salad can be made from leftovers (see Page 22).

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**Quick Harvest Stew**

2 tablespoons olive oil
1 large onion, thinly sliced
2 garlic cloves, minced
1 small eggplant, cubed
2 medium zucchini, scrubbed and cubed
2 tomatoes, cubed
1 tablespoon chopped basil (or 1 teaspoon dry basil)
2 tablespoons Lea & Perrins Worcestershire Sauce
¼ cup hot water
1 teaspoon salt
1 teaspoon pepper
1 cup corn kernels, Grated Parmesan cheese (optional)

In a 2-quart microwaveable casserole, place oil, onion, garlic and eggplant. Stir to combine. Cook on high 5 minutes. Add zucchini, tomatoes, basil, Worcestershire Sauce, water and seasonings. Cover tightly with microwaveable plastic wrap and cook on high 15 minutes. Uncover carefully. Stir in corn and cook on high 3 minutes longer. Let stand 1 minute before serving. If desired, sprinkle top with grated Parmesan cheese.

Makes 2 servings.
Citrus Roasted Holiday Turkey

12-14 pound turkey
¼ cup Lea & Perrins Worcestershire Sauce
Juice of 1 lemon
Freshly ground black pepper
1 tablespoon dried sage
1 cup water
½ cup orange juice
4 tablespoons butter, melted

Remove gizzards and neck from turkey cavity. Rinse turkey, pat dry and place on rack in shallow roasting pan. Combine Worcestershire Sauce and lemon juice and brush lightly over outside and inside of turkey, reserving remaining mixture. Season turkey with pepper. Rub sage in cavity. Stuff if desired, or quarter 1 onion and place in cavity. Truss turkey legs and tuck wings under back. Dice remaining onion and scatter around turkey in pan; pour about 1 cup of water into pan (to avoid scorching). Combine remaining Worcestershire Sauce/lemon mixture with orange juice, white wine and melted butter. Baste turkey and place in 325°F oven. Roast about 3 ½ hours, longer if turkey is very cold at the start, basting every half hour with the basting blend, until turkey is bronzed and leg moves easily in socket (170°F in center of the thickest portion of breast). Let stand ½ hour before carving.

Makes 14-16 servings.

Tip: If wings, breast or legs become brown too quickly, cover those parts loosely with foil, and continue roasting.

Hearty Turkey Soup

Trim wing and any leftover turkey (or chicken); reserve. Split carcass in half, place in a large pot and cover with plenty of water. Add 1 large yellow onion, studded with 4 or 5 cloves, 3 peeled carrots, in large chunks, 2 celery stalks and a bay leaf. Cover and bring to a boil; simmer 2 hours. Cool, strain, reserve broth and carrots. Return broth to pot along with carrots, 2 potatoes (or about ¼ cup small pasta or rice, a can of kidney beans and one of corn or peas), 1 can (16 ounces) tomatoes and any leftover vegetables in your refrigerator. Season soup with ½ cup Lea & Perrins Worcestershire Sauce and 1 teaspoon thyme or marjoram. Cook 15 minutes.

Makes 8 or more main-course servings.

Spicy Fire-House Chili

1 pound ground beef
1 pound beef shoulder, diced
2 onions, chopped
1 green pepper, chopped
3 garlic cloves, chopped
3 tablespoons chili powder
1 can (6 ounces) chopped green chili peppers
1 can (1 lb. 12 oz.) tomatoes
1 can (6 ounces) tomato paste
6 ounces water
¾ cup Lea & Perrins Worcestershire Sauce
1 can (2 lb. 8½ oz.) red kidney beans

Cook both ground and diced beef in a 5-quart saucepan, stirring often, until meat browns lightly. Drain excess fat. Add onions, pepper, garlic, chili powder and chili peppers with liquid. Cook until onions are soft. Add tomatoes, tomato paste, water and Worcestershire Sauce. Reduce heat, simmer for 30 minutes. Add kidney beans, heat 10 minutes more.

Makes 8-10 servings.

Savory Corn Butter

Wake up fresh corn on the cob (or grilled fish or vegetables) with this great condiment butter: cream ¾ pound of butter with 1½ tablespoons of Lea & Perrins Worcestershire Sauce and 1 finely minced shallot or scallion. Refrigerate or freeze in a roll, cutting off slices as needed.