

# My Favorite Frisch's Recipes

## Blue Cheese Mac & Cheese

**Ingredients**— Yields about 12 servings

1 lb. Cavatappi pasta (large corkscrew type)

2 cups Half & Half (whole milk can be substituted to reduce fat)

1 lb. Queso blanco processed cheese, cut into 1 inch cubes

½ cup **Frisch's Blue Cheese Dressing**

½ cup Shredded Parmesan cheese

½ tsp. Cayenne pepper, ground

1 cup Cheese-flavored crackers, crushed

### Preparation:

Cook cavatappi pasta per instructions on box, while making the sauce. Combine the Half & Half and cubed queso blanco cheese in a heavy sauce pan over low / medium heat, stirring often until melted. Whisk in the Parmesan cheese, cayenne pepper, and Frisch's Blue Cheese Dressing. Stir until melted into a sauce (it will be slightly thin at this point). Drain fully cooked pasta and place in a greased casserole dish. Pour the sauce evenly over the top of the pasta. Cover the dish with foil and bake for 25 minutes at 350°F.

Remove foil and sprinkle the crushed cheese crackers on top and bake uncovered for an additional 5 minutes.

**Frisch's Blue Cheese Dressing can be found at your local Frisch's Big Boy Restaurant.**



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# My Favorite Frisch's Recipes

## **Cole Slaw**

**Ingredients** – Serves 4 to 6

**Cole Slaw mix** (dry)– one 12 oz. bag

**Frisch's Original Slaw Dressing**

**Bleu Cheese** – 6 oz. dry, crumbled

Optional Ingredients: Use about an ounce of add-ins per portion such as cashews, sliced almonds, trail mix, dried fruits, raisins or flavored cranberries.

### **Preparation:**

Place dry cole slaw mix in large mixing bowl. Add Frisch's Original Slaw Dressing to cole slaw mix (less for a dryer mix and more for a wetter mix). Add optional ingredients as desired. Refrigerate one hour prior to serving.

**Frisch's Original Slaw Dressing can be found at your local Frisch's Big Boy Restaurant.**



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# My Favorite Frisch's Recipes

## Frisch's Buttermilk Ranch Wings

**Ingredients**— serves up to 10

4 dozen chicken wings, first and second joint, separated

16 oz. jar of **Frisch's Buttermilk Ranch Dressing**

1 gallon size re-sealable bag

**Frisch's Blue Cheese Dressing**— to be used as a dipping sauce

Optional Ingredients: Hot pepper sauce, ground cayenne pepper, garlic

**Preparation:** Place wings in a plastic re-sealable bag. Pour in Frisch's Buttermilk Ranch Dressing, squeeze the air out of the bag, and seal completely. Gently massage the bag to incorporate the dressing with the chicken wings. Marinate for several hours in the refrigerator; overnight is best. Remove marinated wings from bag and put in a colander over a sink to remove any excess dressing. Place wings on a lightly oiled cookie sheet and bake at 350°F for about 30 minutes, depending on the size of the wings. Cook until an internal temp of 170°F is reached. Remove from the oven and finish on the grill for 3 to 5 minutes to make crisp. Serve with Frisch's Blue Cheese Dressing as a dipping sauce.

Note: Can be made in advance and chilled prior to serving; the wings can then be grilled until fully re-heated to 165°F minimum.

**Frisch's Buttermilk Ranch Dressing and Frisch's Blue Cheese Dressing can be found at your local Frisch's Big Boy Restaurant.**



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# My Favorite Frisch's Tartar Sauce Recipes

## Home Style Potato Salad

### Ingredients

2 1/2 lbs. Cooked Red Potatoes Cut into 3/4 inch cubes

16 oz **Frisch's Tartar Sauce**

1 cup of Cooked Bacon, Chopped

1 cup of Diced Onions

Salt and Fine Black Pepper

### Preparation

Rinse the potatoes in cold water to remove any surface dirt. Cut unpeeled potatoes into 3/4 inch cubes.

Place potatoes into pot with water and boil for 15 to 25 minutes\*. Drain the water and place potatoes in a large bowl, cover with plastic and refrigerate. Add **Frisch's Tartar Sauce**, cooked bacon and onions.

Add salt and fine black pepper to taste. Mix to a uniform consistency. Cover and refrigerate for 2 to 4 hours prior to serving.

\*Time will vary depending upon the desired texture of potatoes. Potato cubes should be firm, but not resistant when cut with a fork.



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# My Favorite Frisch's Tartar Sauce Recipes

## Mustard Potato Salad

### Ingredients

2 1/2 lbs. Cooked, Peeled Potatoes Cut into 3/4 inch cubes  
Recommended Varieties: New, Yukon Gold or Fingerling Potatoes

24 oz. **Frisch's Tartar Sauce**

1 cup Diced Red Onions

1 cup Chopped Celery

3 Large Hard Boiled Eggs Chopped

1/8 cup Yellow Mustard

Salt and Fine Black Pepper

### Preparation

Rinse the potatoes in cold water to remove any surface dirt and peel the potatoes. Cut peeled potatoes into 3/4 inch cubes. Place potatoes into pot with water and boil for 15 to 25 minutes\*. Drain the water and place potatoes in a large

bowl, cover with plastic and refrigerate. Add **Frisch's Tartar Sauce**, red onions, celery, eggs and mustard. Add salt and fine black pepper to taste. Mix to a uniform consistency. Cover and Refrigerate for 2 to 4 hour prior to serving.

\*Time will vary depending upon the desired texture of potatoes. Potato cubes should be firm, but not resistant when cut with a fork.

**Note: Increase or decrease yellow mustard depending upon taste.**



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# My Favorite Frisch's Tartar Sauce Recipes

## **Tortellini Pasta Salad**

### **Ingredients**

20 oz. Buitoni® Refrigerated Three Cheese Tortellini

2 cups of Diced Ham\*

1 cup of Frozen Peas

16 oz. **Frisch's Tartar Sauce**

8 oz. Diced Colby-Monterey Jack Cheese

Salt and Fine Black Pepper

### **Preparation**

Boil the Tortellini as directed on the package

Drain and rinse in cold water until pasta is cooled

Place pasta in a large bowl and add the ham, peas, **Frisch's Tartar Sauce** and cheese

Add Salt and Fine Black Pepper to taste

Mix to a uniform consistency

Cover and refrigerate for 2 to 4 hour prior to serving

\*2 cups of diced ham can be replaced with 1 cup of smoked salmon



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# My Favorite Frisch's Tartar Sauce Recipes

## Antipasto Pasta Salad

### Ingredients

- 16 oz. Farfalle Pasta\*
- 2 cups Summer Sausage,
- 8 oz. Diced Mild Cheddar Cheese.
- 1 cup (8 fluid oz) of **Frisch's Tartar Sauce**
- 1/2 cup Onions
- 1/2 cup Roasted Red Peppers
- 1/4 cup Red Wine Vinegar
- 6 oz. Can Black Olives (Pitted Small - Drained)
- 2 Tablespoons Sugar

### Preparation

Boil the Farfalle as directed on the package. Drain and rinse in cold water until pasta is cooled. Place pasta in a large bowl and add the summer sausage, cheese, **Frisch's Tartar Sauce**, onions, roasted red peppers, red wine vinegar, olives and sugar. Mix to a uniform consistency. Cover and refrigerate for 2 to 4 hour prior to serving.

\*Farfalle is one of several options available for this Pasta Salad. **The important step is using 16 oz of pasta.**



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# My Favorite Frisch's Tartar Sauce Recipes

## Shrimp Salad

### Ingredients

12 oz. Cooked, Frozen Salad Shrimp (100-300 count per pound)

1 cup (8 fluid oz) of **Frisch's Tartar Sauce**

1/3 cup of Chopped Green Onions

1/4 cup of Chopped Celery

1 teaspoon of Old Bay® Seasoning

### Preparation

Allow shrimp to thaw in refrigerator or place shrimp in a colander and run cold water over it until shrimp thaws (**never thaw shrimp in warm water or at room temperature**). Add shrimp to a large bowl. Add **Frisch's Tartar Sauce**, chopped green onions, celery and seasoning mix to a uniform consistency. Cover and refrigerate until ready to serve.

### Serving Suggestions

Substitute red onions for green onions to give a little more color and slightly sweeter flavor.

A scoop of the shrimp salad with a bed of romaine lettuce on warm flatbread makes an excellent pita sandwich or a wrap when using a tortilla.



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# *My Favorite Frisch's Tartar Sauce Recipes*

## **Frisch's Vegetable Dip**

### **Ingredients**

16 oz **Frisch's Tartar Sauce**

1 Package of Lipton Recipe Secrets® Vegetable Soup Mix

### **Preparation**

Mix **Frisch's Tartar Sauce** with the package of Lipton Recipe Secrets® Vegetable Soup Mix.

Cover and refrigerate for 6 to 12 hours\*

**\*Dried Vegetable Soup Mix needs time to hydrate to get the best flavor.**



# *My Favorite Frisch's Tartar Sauce Recipes*

## **Big Boy® Pizza**

### **Ingredients**

1 12 Inch Round Boboli® ready-made Pizza Crust, Original or Thin

1 tablespoon Olive Oil

1 cup Cooked Ground Beef- drained

1 cup of Shredded Cheddar Cheese or Provolone/Mozzarella Mix

4 slices of American cheese

Sliced Dill Pickles

**Frisch's Tartar Sauce**- Start with 16 ounce jar, quantity depends on preference when applying  
Shredded Lettuce- buy pre-packaged or half head of head lettuce

**Preparation:** Pre-heat oven to 450° F. Remove pizza crust from packaging and coat top evenly with olive oil. Add the ground beef evenly across the top of the crust. Add the shredded cheese; Cheddar or Provolone/Mozzarella. Stack the 4 slices of American cheese and cut into strips 1/4 inch or less. Add the American cheese strips evenly across the top of the crust. Bake directly on the oven rack for 8 to 10 minutes. Remove from oven and using a pizza cutter, cut the pizza into 16 squares. Add one pickle to each of the 16 pieces of pizza. Using a teaspoon, add a dab of **Frisch's Tartar Sauce** to each pickle. Add shredded lettuce to the top of **Frisch's Tartar Sauce** on each piece of pizza. Serve immediately. Note: For a softer crust, bake on a cookie sheet.



# My Favorite Frisch's Tartar Sauce Recipes

## **Buddie Boy® Pizza**

### **Ingredients**

1 12 inch Round Boboli® ready-made Pizza Crust, Original or Thin

1 tablespoon Olive Oil

1 cup Shredded Ham

1 cup of Shredded Swiss Cheese or Provolone/Mozzarella Mix

4 slices of American Swiss Cheese

1/2 Cup diced Tomatoes - drained

### **Frisch's Tartar Sauce**

Shredded Lettuce

**Preparation:** Pre-heat oven to 450° F. Remove pizza crust from packaging and coat top evenly with olive oil. Add the shredded ham evenly across the top of the crust. Add the shredded cheese; Cheddar or Provolone/Mozzarella. Stack the 4 slices of American Swiss cheese and cut into strips 1/4 inch or less wide. Add the American Swiss cheese strips



evenly across the top of the crust. Bake in a preheated, 450° F oven directly on the oven rack for 8 to 10 minutes\*. Remove from oven. Add the diced tomatoes evenly across the top of the pizza. Using a pizza cutter, cut the pizza into 16 squares\*. Using a teaspoon, add a dab of **Frisch's Tartar Sauce** to each piece. Add shredded lettuce to the top of **Frisch's Tartar Sauce** on each piece of pizza. Serve immediately.

\*Three cuts all the way through the pizza in the same direction. This cuts the product in 4 equal strips. Turn the pizza 1/4 turn and repeat cutting to get 16 squares.

Note: For a softer crust, bake on a cookie sheet.

# *My Favorite Frisch's Tartar Sauce Recipes*

## **Buddies in a Blanket**

### **Ingredients**

1 can (8 oz) Pillsbury® Crescent dinner rolls, 8 pieces per can

8 slices of Ham

4 slices of American Swiss Cheese cut in half

### **Frisch's Tartar Sauce**

Shredded Lettuce

Diced Tomatoes

### **Preparation**

Pre-heat oven to 375° F. Remove the crescent dough and separate in the 8 pieces (the pieces will resemble triangles).

Lay the pieces out on a cookie tray. Take one slice of ham and add one 1/2 slice of cheese. Using a knife spread a small portion of **Frisch's Tartar Sauce** over the cheese and ham. Add a few pieces of diced tomatoes and shredded lettuce. Roll up the ham with all ingredients inside. Place the rolled up ham at the top of the crescent dough and roll it up exactly as described by the instructions on the package. Bake 12 to 15 Minutes in oven or until golden brown. Allow to cool for 3 to 5 minutes and serve.

