

Basic Recipes

Fantastic ideas for home use and Home Show demonstrating

Beverage Concentrates

Party Punch

2 quarts/liters weak tea
1 quart/liter pineapple juice
3 tbsp/45 mL Watkins Fruit Punch Concentrate
1 cup/250 mL sugar
2 cups/250 mL ginger ale

Combine first four ingredients; mix until sugar is dissolved. Refrigerate until serving time. Just prior to serving, stir in ginger ale.

Makes 1 gallon/4 liters.

Punch Gelatin Squares

6 packages unflavored gelatin
1 cup/250 mL cold water
3 cups/750 mL boiling water
1 cup/250 mL sugar
3 tbsp/45 mL Watkins Punch Concentrate of your choice
2 tbsp/30 mL lemon juice

Disable gelatin in cold water. Add remaining ingredients; stir until sugar and gelatin are dissolved. Pour into large cake pan. Chill in refrigerator for 30 minutes. Cut into squares.

Fruity Cream Cheese Dip

1 package (8 oz/227 g) cream cheese, softened
1 jar (7 oz/198 g) marshmallow cream
3/4 tsp/4 mL Watkins Fruit Punch Concentrate
1/2 tsp/2.5 mL Watkins Vanilla Extract
Assorted cut fresh or canned fruit, such as pineapple spears, apple wedges, pear wedges, banana chunks or fresh strawberries.

In medium bowl, combine first four ingredients and beat until smooth. Refrigerate until needed. Serve with fruit dippers.

Makes 2 cups/500 mL, 8 servings.

Dessert Mixes

Basic Watkins Dessert Mix Frosting

2 cups/500 mL powdered sugar
1/2 cup/125 mL Watkins Dessert Mix (Chocolate, Butterscotch, Vanilla, Banana, or Lemon)
1/4 cup/60 mL vegetable shortening
1/3 cup/80 mL half-and-half

Combine ingredients in medium bowl and mix with electric mixer for about 2 minutes. Add more cream or powdered sugar as needed for desired consistency.

Makes enough to frost one 2-layer cake.

Extracts

Vanilla Whipped Cream

1 cup/250 mL heavy whipping cream
2 to 4 tbsp/30 to 60 mL powdered sugar (depending on sweetness desired)
1 tsp/5 mL Watkins Vanilla Extract

Beat the cream in chilled bowl until it begins to thicken. Add the powdered sugar and Vanilla and beat until stiff. Do not overbeat.

Makes 2 cups/500 mL.

Caramel Apple Dip

1 package (8 oz/227 g) cream cheese, softened
1/4 to 1/3 cup/60 to 80 mL brown sugar
1 tsp/5 mL Watkins Vanilla Extract
1/2 tsp/2.5 mL Watkins Caramel Flavor
Apples or pears, cored and sliced

Blend first four ingredients using electric mixer. Use as a dip for apple slices.

Makes 1 cup/250 mL.

Honey Butter

1/2 cup/125 mL butter or margarine
1/4 cup/60 mL powdered sugar
1/4 cup/60 mL honey
1 tsp/5 mL Watkins Extract of your choice (try Cherry, Peach, Orange, or Strawberry)

Whip butter and powdered sugar together until smooth; stir in honey and flavoring of choice. Use on pancakes, waffles, biscuits or muffins.

Makes 3/4 cup/180 mL.

Seasoning Blends

Oyster Cracker Munchies

1/4 cup/60 mL Watkins Original Grapeseed Oil
Watkins Seasonings (see below)
1 package (10 to 12 oz/280 to 340 mL) oyster crackers

Mix oil and seasoning; pour over crackers and stir until well coated. Spread in shallow baking pan and bake at 375°F/190°C for 5 to 6 minutes or microwave (HIGH), uncovered, 3 to 4 minutes. Stir once or twice during baking. Cool and serve. Makes 10 servings.

Chicken: 4 tsp/20 mL Watkins Chicken Soup Base
Bacon Horseradish: 2 tsp/10 mL Watkins Bacon & Horseradish Snack & Dip Seasoning
(Also try other Snack & Dip Seasonings, such as Bacon & Cheddar, Garlic & Dill, Pepper Ranch, or Salsa & Sour Cream.)

Cajun Peanuts

2 tsp/10 mL Watkins Original Grapeseed Oil
2 cups/500 mL cocktail or dry roasted peanuts
1 tbsp/15 mL Watkins Cajun Pepper, more or less to taste

Heat oil in large skillet. Add peanuts and Cajun Pepper; toss to coat. Heat just until warm. Drain on paper toweling.

Makes 2 cups/500 mL.

Watkins Basic Chili

1 lb/454 g ground beef
2 tbsp/30 mL Watkins Chili Seasoning
1 15-oz/425 g can kidney beans (drained)
1 16-oz/454 g can stewed tomatoes
1 8-oz/227 g can tomato sauce

Brown ground beef; drain. Add remaining ingredients; bring to a boil, stirring frequently. Serve as usual. Makes 4 servings.

Breakfast Pork Sausage

1 pound/454 g fresh ground pork
1 to 1-1/2 tsp/5 to 7.5 mL Watkins Poultry Seasoning, to taste
1/2 to 3/4 tsp/2.5 to 4 mL Watkins Cajun Pepper, to taste
3/4 tsp/4 mL salt

Combine all ingredients and refrigerate for 2 to 3 hours for flavors to blend. Remove from refrigerator and shape into patties or links. Pan fry over medium heat until done.

Watkins Coleslaw

2 cups/500 mL shredded cabbage
1/4 cup/60 mL plain whipped cream or mayonnaise
1 tbsp/15 mL Watkins Coleslaw Seasoning
3 tbsp/45 mL vinegar
2 tbsp/30 mL sugar

Combine all ingredients and mix well.

Makes 4 servings.

Watkins Potato Salad

6 medium potatoes in jackets, boiled in salt water, if desired
3 tbsp/45 mL vinegar
2/3 cup/160 mL mayonnaise
2-1/2 tsp/12.5 mL Watkins Potato Salad Seasoning

Boil potatoes until barely tender. Cool, peel, and cube or dice. Add vinegar; toss lightly and allow to marinate 30 minutes. Add remaining ingredients. Toss gently but thoroughly. Chill and garnish as desired.

Makes 4 servings.

Watkins Salsa Picante

1 can (8 oz/227 g) stewed tomatoes, undrained (drain for a thicker version)
3/4 to 1 tsp/4 to 5 mL Watkins Salsa Seasoning Blend, to heat level desired
1/4 tsp/2.5 mL Watkins Cilantro

Place in blender or food processor and process just until mixed.

Makes 3/4 cup/180 mL -2 tbsp/30mL per serving.

Basic Vinaigrette

2/3 cup/160 mL Watkins Grapeseed Oil of your choice
1/4 cup/60 mL vinegar (red or white wine or balsamic) or lemon juice
2 tsp/10 mL Watkins Salad Seasoning of your choice
Salt and sugar, to taste

Combine all ingredients; mix well. Let stand 30 minutes to allow flavors to develop.

Pepper Cheese Log

2 packages (8 oz/227 g each) cream cheese, softened
 2-1/2 tsp/12.5 mL Watkins Italian Seasoning
 3/4 tsp/4 mL Watkins Garlic Powder
 3/4 tsp/4 mL Watkins Onion Powder
 2 tbsp/30 mL Watkins Cracked Black Pepper or
 Garlic Peppercorn Blend

Combine first four ingredients; mix well; place on plastic wrap and shape into a log. Place on new sheet of plastic wrap and pat Cracked Pepper onto all sides. Roll up and refrigerate until firm. Cut into thin slices and serve with crackers.

Makes 1 log, 16 servings.

Crab Cheese Ball

1 package (8 oz/227 g) reduced-calorie cream cheese, softened
 2 tbsp/30 mL Watkins Crab Snack and Dip Seasoning
 1 tsp/5 mL Watkins Minced Green Onion
 1 can (6 oz/170 g) crabmeat, drained, rinsed and drained again
 Watkins Omelet and Soufflé Seasoning or Parmesan cheese

Beat cream cheese until light and fluffy. Stir in Crab Dip, Minced Green Onion and crab; mix well. Roll into a ball, then roll ball in Omelet and Soufflé Seasoning. Wrap in plastic wrap and refrigerate several hours to allow flavors to develop.

Makes 1 cheese ball, 8 servings.

Vegetable Spinach Dip

Our version is better than the one made with the famous supermarket brand!

1 package (10 oz/280 mL) frozen chopped spinach, thawed
 1-1/2 cups/375 mL reduced-calorie sour cream
 1 cup/250 mL reduced-calorie mayonnaise
 1/4 cup/125 mL Watkins Garden Vegetable Snack & Dip Seasoning
 2 tsp/10 mL Watkins Parsley
 1 tsp/5 mL Watkins Garlic Granules
 1/3 cup/80 mL coarsely chopped radish
 1/4 cup/60 mL chopped green onion

Squeeze spinach until dry. In medium bowl, stir together all ingredients. Cover and refrigerate two hours. Serve with crackers, rye bread rounds, or fresh vegetable dippers, or serve in a hollowed out bread bowl with toasted bread cubes as dippers.

Makes 3 cups/750 mL, 2 tbsp/30 mL per serving.

Soup Bases

French Onion Dip

2 tbsp/30 mL Watkins Onion Soup Base
 2 cups/500 mL sour cream

Mix together and refrigerate for 2 hours or more. Serve with potato chips, crackers, or vegetables.

Makes 2 cups/500 mL.

Sauces & Mustards

Calypso Spiced Walnuts

2 tbsp/30 mL orange juice
 1/4 cup/60 mL sugar
 1 tbsp/15 mL Watkins Original Grapeseed Oil
 1 tbsp/15 mL Watkins Calypso Hot Pepper Sauce
 8 ounces/227 g shelled walnuts (2 cups/500 mL)
 2 tsp/10 mL Watkins Cinnamon
 1/2 tsp/2.5 mL Watkins Cloves
 1/4 tsp/1.2 mL salt

Combine first four ingredients in glass baking dish. Toss walnuts into mixture until well coated. Bake at 350°F/180°C for 10 to 15 minutes or until lightly toasted, stirring once. Remove from oven and sprinkle with Cinnamon and Cloves; toss to coat. Spoon onto waxed paper, separating nuts. Sprinkle with salt; cool to room temperature.

Makes 2 cups/500 mL.

Jalapeño Grilled Chicken Drumsticks

For those who want "fire" in their hot wings, you can add even more of the Jalapeño Hot Sauce.

2-1/2 lbs/1.2 kg chicken drumsticks (meaty portion of wing)
 Watkins Chicken Seasoning
 1/2 cup/125 mL butter, melted
 2 tbsp/30 mL Watkins Jalapeño Hot Pepper Sauce
 1-1/2 tsp/7.5 mL fresh lime juice

Sprinkle wings generously with Chicken Seasoning. Place on grill or broil until done. Meanwhile combine butter, Jalapeño Hot Sauce, and lime juice. During last 10 minutes of cooking time, baste with 1/4 of the butter mixture. Remove from grill and place in bowl; toss with remaining butter mixture. Keep warm in chafing dish or crockpot.

Makes 6 servings.

Quick Mustard Dip

1 package (8 oz/227 g) cream cheese, softened
 1/2 cup/125 mL sour cream
 2 tbsp/30 mL Watkins German-Style or Horseradish Mustard

Combine all ingredients and mix until smooth and creamy. Serve with crudités, crackers, pretzel chips, drummies, etc.

Makes 1-1/2 cups/375 mL, 1 tbsp/15 mL per serving.

Coffees And Teas

Coffee:

Café Vienna

Austrian Style Coffee...rich taste with a touch of cinnamon.

by the cup:

2 tsp/10 mL non-dairy creamer
 1 tsp/5 mL sugar (or artificial sweetener to taste)
 1 tsp/5 mL instant coffee
 1/4 tsp/1.2 mL Watkins Vanilla Extract
 1/4 tsp/1.2 mL Watkins Cinnamon Extract
 Dash of Cinnamon on top!

by the pot:

to a brewed pot of coffee, add
 1 tsp/5 mL Watkins Vanilla Extract
 1 tsp/5 mL Watkins Cinnamon Extract

Pour into cup with 2 tsp/10 mL dairy creamer, sweetener or sugar to taste and enjoy!

Café Swiss Mocha

Swiss Style Coffee...a blend of coffee and chocolate.

by the cup:

1 tbsp/15 mL non-dairy creamer
 1 tsp/5 mL sugar (or sweetener to taste)
 1 tsp/5 mL instant coffee
 1/4 tsp/1.2 mL Watkins Vanilla Extract
 1/4 tsp/1.2 mL Watkins Chocolate Extract

Café French Vanilla

creamy taste touched with Vanilla (like ice cream)

by the cup:

4 tsp/20 mL non-dairy creamer
 2 tsp/10 mL sugar (or sweetener to taste)
 1 tsp/5 mL instant coffee

1/2 tsp/2.5 mL Watkins Vanilla Extract

Café Framboise (frahm-BWAHZ)

"Framboise" is French for "raspberry."

by the cup:

2 tsp/10 mL non-dairy creamer
 2 tsp/10 mL sugar (or artificial sweetener to taste)
 1 tsp/5 mL instant coffee, more or less to taste
 1/4 tsp/1.2 mL Watkins Raspberry Extract

Tea:

For flavored hot tea, add the following flavorings to 1 cup brewed Watkins Tea:

Peppermint - 1/4 tsp/1.2 mL Watkins Peppermint Extract

Orange Spice - 1/4 tsp/1.2 mL Watkins Orange Extract, dash each Watkins Cinnamon and Watkins Ground Cloves

Cinnamon Spice - 1/4 tsp/1.2 mL Watkins Cinnamon Extract, dash Watkins Cinnamon

Lemon Spice - 1/4 tsp/1.2 mL Watkins Lemon Extract, dash each Watkins Cinnamon and Watkins Ginger

For iced tea, add 1 tsp/5 mL (more or less to taste) Watkins Extracts to 1 quart/liter iced tea.

Try with Watkins Almond Extract, Orange Extract, Lemon Extract, Peppermint Extract, Cinnamon Extract, or Cherry Extract; or a combination of two, like Orange and Lemon.

Flavored Butters

Add the following seasonings to 1 cup/250 mL melted or softened butter:

Bacon/Herb Butter

1 tsp/5 mL Watkins Oregano, 1/4 tsp/1.2 mL Watkins Black Pepper, 8 strips crisp crumbled bacon
Use on: corn, potatoes, red beets, tomato halves, zucchini, green beans

Basil Butter

1 tbsp/15 mL grated onion, 2 tsp/10 mL Watkins Basil
Use on: hamburgers, Italian green beans

Chili Butter

2 tsp/10 mL Watkins Chili Powder, 1 tsp/5 mL Watkins Basil
Use on: hot corn, tomatoes, chicken, frankfurters, fish

Food

Chive Butter

3 tbsp/45 mL Watkins Garlic & Chives Seasoning,
1/8 tsp/0.6 mL Watkins Black Pepper
Use on: cabbage, carrots, potatoes, corn, green
beans, peas, fish, chicken, liver, mushrooms, grilled
meats, omelets, oysters, turnips, ham or egg salad
sandwiches

Cinnamon Butter

2 cups/500 mL sugar, 2 tbsp/30 mL Watkins
Cinnamon
Use on: toast, muffins, pancakes, waffles

Curry Butter

2 tsp/10 mL Watkins Curry Powder, dash each
Watkins Black Pepper, Watkins Paprika
Use on: potatoes, spinach, cauliflower, corn, chick-
en, fish, lima beans

Dill Butter

2 tsp/10 mL Watkins Dill Weed
Use on: mushrooms, beets, potatoes, carrots, beans,
asparagus, spinach, zucchini, cabbage, fish, chicken

Garlic Butter

2 tsp/10 mL Watkins Garlic Flakes
Use on: hero sandwiches, fish, pasta, bread, grilled
meats, spinach, zucchini, egg rolls, cabbage, lima
beans

Herbed Butter

1 tbsp/15 mL Watkins Parsley, 1 tsp/5 mL Watkins
Tarragon, 2 tsp/10 mL Watkins Dry Mustard
Use on: grilled meats, poultry, fish, peas, carrots, cel-
ery, green beans

Lemon/Dill Butter

1 tbsp/15 mL Watkins Lemon Dill Liquid Spice, salt
to taste
Use on: casserole toppings, cauliflower, spinach,
chicken, fish fillets, green beans, asparagus, trout

Mustard Butter

1 tbsp/15 mL Watkins Dry Mustard
Use on: ham, pork, cauliflower, broiled salmon and
seafood, lentils, lima beans, hard cooked eggs,
scrambled eggs, greens, sandwiches

Nutmeg Butter

2 tsp/10 mL Watkins Nutmeg
Use on: shrimp and seafood, spinach, snap beans,
broccoli, brussels sprouts, squash, sweet potatoes,
carrots, corn, broiled chicken, peas with celery

Parsley Butter

1 tsp/5 mL Watkins Parsley
Use on: omelets, clams, white fish, potatoes, carrots,
mushrooms, parsnips, corn bread, snails

Thyme Butter

1 tsp/5 mL Watkins Thyme
Use on: fish, chicken, mushrooms, carrots, broiled
tomatoes