



Snappy Sauce Recipe #1

Slow Cooker Snappy Wings

INGREDIENTS:

- 3 lbs. chicken wings
- 1 10 oz. bottle SNAPPY SAUCE ORIGINAL™
- 1 onion (sliced)
- 8 cloves garlic (minced)
- ¾ C soy sauce

DIRECTIONS:

1. Place chicken in slow cooker.
2. Mix remaining ingredients in small bowl.
3. Pour over chicken.
4. Cook on low for 6-8 hours.

YIELD: 4 servings



Snappy Sauce Recipe #2

Snappy Meatloaf

INGREDIENTS:

- 1.5 lbs lean ground beef
- 1 egg (lightly beaten)
- ½ C seasoned dry bread crumbs
- ¼ C onion (finely chopped)
- ⅓ C milk
- 5 oz. bottle SNAPPY SAUCE ORIGINAL™ (½ bottle)
- ½ tsp salt
- ⅛ tsp pepper

DIRECTIONS:

1. Combine ground beef and all ingredients.
2. Shape into a loaf in a shallow baking pan.
3. Bake at 350° for about 1 hour. Allow meatloaf to rest 5 minutes before slicing.
4. Add SNAPPY SAUCE ORIGINAL™ as topping.

YIELD: 6 servings



Snappy Sauce Recipe #3

Snappy Pot Roast

INGREDIENTS:

- 4 lbs chuck roast
- ½ C water
- 5 large carrots chopped or bag of peeled small carrots
- 1 onion (chopped)
- 3 large potatoes, peeled and cubed
- 2 stalks of celery (chopped)
- 1 10 oz. bottle SNAPPY SAUCE ORIGINAL™

DIRECTIONS:

1. Season chuck roast with salt and pepper to taste. Brown on all sides in a large skillet.
2. Place in slow cooker.
3. Mix SNAPPY SAUCE ORIGINAL™ with water and pour over meat.
4. Add remaining ingredients to slow cooker.
5. Cover and cook on low setting for 8-10 hours.

YIELD: 6 servings



Snappy Sauce Recipe #4

Snappy Marinated Pork Tenderloin

INGREDIENTS:

- 5 oz. bottle SNAPPY SAUCE ORIGINAL™ (½ bottle)
- 2 T extra virgin olive oil
- 2 pork tenderloins (approx. 1¾ lbs)
- 1 clove garlic (minced)

DIRECTIONS:

1. Place SNAPPY SAUCE ORIGINAL™, garlic, and olive oil in a large resealable plastic bag.
2. Seal and mix.
3. Add tenderloins to bag, seal and refrigerate for 6-12 hours.
4. Preheat grill for high heat.
5. Lightly oil grate, place tenderloins on grill and discard marinade.
6. Cook 20 minutes or to desired doneness.
7. Slice into medallions and serve.

YIELD: 6 servings



Snappy Sauce Recipe #5

Snappy Shrimp Dip

INGREDIENTS:

- ¼ C creamed horseradish sauce
- 1 10 oz. bottle SNAPPY SAUCE ORIGINAL™
- 1 bag frozen fully cooked, peeled shrimp

DIRECTIONS:

1. Thaw shrimp.
2. Mix SNAPPY SAUCE ORIGINAL™ with horseradish sauce in a small bowl.
3. Whisk until well blended.
4. Dip shrimp.



Snappy Sauce Recipe #5

Snappy Shrimp Dip

INGREDIENTS:

- ¼ C creamed horseradish sauce
- 1 10 oz. bottle SNAPPY SAUCE ORIGINAL™
- 1 bag frozen fully cooked, peeled shrimp

DIRECTIONS:

1. Thaw shrimp.
2. Mix SNAPPY SAUCE ORIGINAL™ with horseradish sauce in a small bowl.
3. Whisk until well blended.
4. Dip shrimp.



Snappy Sauce Recipe #6

Snappy Meatballs

INGREDIENTS:

- 2 10 oz. bottles SNAPPY SAUCE ORIGINAL™
- 1 bag frozen fully cooked meatballs

DIRECTIONS:

1. Place meatballs in slow cooker on high heat.
2. Pour both bottles of sauce over the meatballs in the cooker.
3. Once sauce bubbles, turn to low heat.
4. Simmer for an hour or until fully heated through for a great party snack.



Snappy Sauce Recipe #6

Snappy Meatballs

INGREDIENTS:

- 2 10 oz. bottles SNAPPY SAUCE ORIGINAL™
- 1 bag frozen fully cooked meatballs

DIRECTIONS:

1. Place meatballs in slow cooker on high heat.
2. Pour both bottles of sauce over the meatballs in the cooker.
3. Once sauce bubbles, turn to low heat.
4. Simmer for an hour or until fully heated through for a great party snack.