

### Beef Bourguignonne

4 servings

#### Ingredients:

2 lbs Sirloin steak  
1 cup of Rouse's brand red wine (*enjoy the rest of the bottle while eating this dish*)  
1 cup of diced mushroom  
2 philmin packs of mushroom sauce  
Mashed potatoes and asparagus for 4 servings  
Seasoning to taste

#### Instructions:

- Slice Sirloin in one ounce bite sized.
- Season to taste.
- Heat butter until brown ( *beurre noisette*).
- Brown sirloin into butter.
- When brown, pour red wine into sirloin (deglaze).
- Add Philmin mushroom sauce.
- Reduce for 2 minutes.
- Bring into a boil for a minute.

Serve with mashed potatoes and asparagus.

*Note: for extra flavors add 4 ounces of sliced Manda's Tasso ham with 2 Tspoon of Kleinpeter' cream cooked for 2 minutes into sauce.*

Excellent and healthy for everyone including the kids!!!

Estimated Cost \$ 4.95 per serving

### Poached Trout with Pecans

4 servings

#### Ingredients:

4 speckled trout filets  
For poaching:  
1 quart of water  
4 Tspoon of Rouses white wine  
1 whole lemon  
Seasoning to taste.  
1 onces of unsalted butter.  
2 Philmin packs of garlic lemon sauce  
Roasted pecans (as much as you desire)

#### Instructions:

- Bring the poaching ingredients to a boil for 5 minutes
- Place trout filets into mixture bring to a low boil for 3 minutes than let sit for 5 minutes of the fire.
- In a sauce pan heat up Philmin garlic lemon sauce
- Melt unsalted butter by stirring, lemon juice can be added if desire ( this process will take 2 minutes )
- Remove trout filets from broth on a dry towel place it in a serving plate
- Coat with lemon garlic butter sauce
- Top with roasted pecans.

This dish can be served with saute fresh spinach and steamed wild rice...et voila! Your family and loved one will love you for it!!

Very Healthy!

Estimated cost \$ 5,45 per serving \$0.95 per serving if you catch the fish!

### Ice Cream & Berries

4 servings

#### Ingredients:

Kleinpeter Ice cream ( your flavor )  
1 cup of mixed berries of your choice  
3 T spoon of brown sugar  
2 onces of unsalted butter.  
1 Tspoon of lemon juice  
1 Tspoon of orange juice

#### Instructions:

- Melt butter in saute pan
- Melt down brown sugar with butter
- Add all the berries
- Cook for 3 minutes in medium heat
- Add lemon juice and orange juice
- Pour mixture over Kleinpeter ice cream...miamiii!

Treat yourself once in a while!!.

Very succulent!

Estimated cost \$ 1.95.

### Salmon with Blackberry

4 servings

#### Ingredients:

4 Salmon filets skinless  
½ cup of fresh blackber  
2 Philmin packs of blackberry sauce  
1 medium lemon for juice  
1 ounce of unsalted butter  
1 T spoon of olive oil  
Seasoning to taste

#### Instructions:

- In a saute pan melt butter with olive oil over medium high heat
- Brown seasoned salmon filet on each side for a few minutes until cooked medium
- Add blackberries
- Add fresh lemon juice into the sauce pan
- Add Philmin blackberry sauce
- Slow boil for 2 minutes.

Serve with steam wild rice flavored with Manda's tasso.

Your friends would pay for this dish!!

Very Healthy!

Estimated cost \$5.65

### Pork with Blue Cheese

4 servings

#### Ingredients:

8 slices ½ inch thick boneless pork loin  
2 ounces of unsalted butter  
2 Philmin packs of blue cheese sauce  
4 ounces of blue cheese crumbles  
2 T spoon of Kleinpeter's cream  
2 T spoon of Rouse's red wine  
Seasoning to taste  
Philmin blue cheese Sauce 1 pack (2 packs for sauce lovers)

#### Instructions:

- In a saute pan melt butter until brown
- Saute both sides seasoned pork slices until brown
- add red wine, blue cheese, cream and Philmin blue cheese sauce
- Bring to a slow boil
- Cook for 3 minutes.

Served with sauted red cabbage and fried sweet potatoes straws.

Very Healthy!

Estimated cost \$4.25 per person

### Chicken with Mushrooms

4 servings

#### Ingredients:

4 chicken breasts sliced  
1 cup of diced fresh mushroom  
2 Philmin packs of mushroom sauce  
2 T spoon of Kleinpeter's cream.  
1 ounce of unsalted butter  
1 T spoon of olive oil  
Seasoning to taste

#### Instructions:

- Heat butter and olive oil in saute pan over medium heat
- Brown seasoned chicken strips
- Add mushroom
- Stir for 3 minutes
- Add cream and Philmin mushroom sauce.
- Cook slowly for 4 minutes or until chicken is done

Served with sauted zucchini and yellow squash.

Rated best chicken dish for kids by my kids!!!

Very Healthy!

Estimated cost \$4.35 per person

### Louisiana Tuna with Red Grapes

4 servings

#### Ingredients:

- 4 tuna steaks 5 oz
- 1 cup seedless red grapes
- 2 Philmin packs of blackberries sauce
- 1 ounce of unsalted butter
- 1 medium lemon for juice
- Louisiana fish fry cajun seasoning to taste

#### Instructions:

- In a saute pan brown butter over medium high heat
- Saute seasoned Tuna steaks until golden brown both sides, medium rare is the best way!
- Remove tuna than add red grapes and lemon juice with Blackberry Philmin sauces
- Bring to a boil
- Top sauce over Tuna steaks

Served over sauteed fresh green Kale or spinach

### Strip Steak au Poivre

4 servings

#### Ingredients:

- 4 10 oz Strips steaks.
- 2 Philmin black pepper sauce
- Fresh ground black pepper to taste
- 2 Tspoon of Kleinpeter cream
- 2 Tspoon of Rouses red cabernet
- 1 oz of unsalted butter
- Louisiana fish fry seasoning to taste

#### Instructions:

- In a saute grill pan brown butter over medium high heat
- Saute seasoned strip steaks until desire temperature
- Add red wine with cream and Philmin Black pepper sauce
- Bring to a boil
- Top sauce over steaks

Served with grilled fresh green zuchinis.

### Manda's Boudin with Portabellos Mushrooms

4 servings

#### Ingredients:

- 4 Manda's boudins
- 2 fresh Portabellos mushrooms sliced
- 2 Philmin packs of mushroom sauce
- 1 oz of unsalted butter
- 2 Tspoon of Olive oil
- 1 Tspoon of Kleinpeter cream
- Louisiana fish fry Cajun seasoning to taste

#### Instructions:

- In a stock pot, bring to a boil a quart of water
- Place Manda's boudin into hot water for 5 minutes.
- In a saute pan, brown butter and olive oil over medium high heat
- Remove boudin from water on a dry towel then place hot boudin in sauce pan
- Saute for 3 minutes
- Add sliced portabello mushrooms with cream and Philmin mushroom sauce
- bring to a boil for a 3 minutes
- top mushroom sauce over boudin.

Served with fresh sauted mustard greens.

### Banana with Ice Cream

4 servings

#### Ingredients:

- 3 banana sliced
- 2 ounce of brown sugar
- 1 medium lemon for juice
- 1 lime for juice
- 1 orange for juice
- 1 oz of unsalted butter
- 4 scoops of Kleinpeter vanilla ice cream

#### Instructions:

- In a saute pan, melt butter and sugar over medium high heat for 2 minutes
- Add sliced banana
- Stir for 2 minutes
- Add juice from lemon, lime and orange
- Mix well over medium heat for 3 minutes
- Pour mixture over Kleinpeter vanilla ice cream in a serving cup.

Delightful!