



Garlic Buttered Corn

Ingredients:

- 2 cups (1 can) Thick-It Corn Puree
- 4 T butter, unsalted, melted
- 1 T Mrs. Dash's Garlic and Herb

Method of Preparation:

Combine Thick-It Corn Puree, butter and Mrs. Dash into large bowl.

Stir until butter and Mrs. Dash is completely incorporated.

Heat to serving temperature (165 degrees F).

Portion leftovers into individual air-tight containers and refrigerate or freeze.



BBQ Steak Sliders

Ingredients:

- 2 cups (1 can) Thick-It Salisbury Steak Puree
- 1 cup Sweet Baby Ray's Sweet Barbeque Sauce

Method of Preparation:

Combine Thick-It Salisbury Steak Puree and barbeque sauce into large bowl.

Stir until barbeque sauce is completely incorporated.

Heat to serving temperature (165 degrees F).

Portion leftovers into individual air-tight containers and refrigerate or freeze.



Oatmeal Cookies

Ingredients:

- 2 cups (1 can) Thick-It French Toast Puree
- 2 cups powdered sugar

Method of Preparation:

Combine Thick-It French Toast Puree and sugar into large microwave-safe bowl.

Stir until powdered sugar is completely incorporated.

Heat to serving temperature (165 degrees F).

Portion leftovers into individual air-tight containers and refrigerate or freeze.



Apple Pie Cobbler

Ingredients:

- 1 can of Thick-It Apple Pie Puree
- 1/3 cup of Thick-It French Toast Puree

Method of Preparation:

Combine ingredients in a blender and mix until well combined and smooth.

Microwave: Portion into a microwave-safe container and heat until desired temperature.

Stovetop: Portion into a small pot and heat until desired temperature.



Chicken Pot Pie

Ingredients:

- 1 can of Thick-It Chicken a la King Puree
- 1/3 cup of Thick-It Seasoned Corn Puree
- Salt and pepper to taste

Method of Preparation:

Combine ingredients in a blender and mix until well combined and smooth.

Microwave: Portion into a microwave-safe container and heat until desired temperature.

Stovetop: Portion into a small pot and heat until desired temperature.



Green Bean Casserole

Ingredients:

- 1 can of Thick-It Seasoned Green Bean Puree
- 1 can of condensed mushroom soup
- 1 cup of french fried onions
- Salt and pepper to taste

Method of Preparation:

Combine ingredients in a blender and mix until well combined and smooth.

Microwave: Portion into a microwave-safe container and heat until desired temperature.

Stovetop: Portion into a small pot and heat until desired temperature.



Marsala Chicken Puree

Ingredients:

- 1/4 cup Seasoned Chicken Patty Thick-It Puree
- 2 tablespoons Campbell's Skillet Sauces, Marsala with Mushrooms and Garlic Flavor (puree in blender before use.)

Method of Preparation:

Combine all ingredients. Heat thoroughly on stovetop or in microwave.

Pesto Chicken Puree

Ingredients:

- 1/4 cup Seasoned Chicken Patty Thick-It Puree
- 3 tablespoons McCormick Pesto mix, prepared according to package directions with Thick-It AquacareH2O in place of water

Method of Preparation:

Combine all ingredients. Heat thoroughly on stovetop or in microwave.

Fiesta Chicken Puree

Ingredients:

- 1/4 cup Seasoned Chicken Patty Thick-It Puree
- 1/4 cup Sweet Corn Thick-It Purees
- 1/4 cup Mrs. Wages Pepper Jack Queso Cheese Dip, prepared according to package directions

Method of Preparation:

Combine all ingredients. Heat thoroughly on stovetop or in microwave.



Upside-Down Peanut Butter Cheesecake Semifreddo

Ingredients:

- 1 can Maple Cinnamon French Toast Thick-It Puree
- 1 cup cheesecake flavored instant pudding, prepared according to recipe below
- 1 cup chocolate flavored instant pudding, prepared according to recipe below
- 3 tablespoons creamy peanut butter

Method of Preparation:

- Line a loaf pan with plastic wrap, leaving enough plastic wrap on either side of pan to drape over. Spread french toast puree in bottom of pan.
- In a blender, combine puddings and peanut butter. Blend until smooth.
- Layer pudding mixture on top of puree in loaf pan. Gently use excess plastic wrap to cover top. Place in freezer until solid.
- To serve, remove semifreddo from pan and plastic wrap. Slice into portions. Allow to stand at room temperature 5-10 minutes before serving for desired texture.



Chocolate Peanut Butter Mousse

Ingredients:

- 1/3 cup Southern Gourmet Milk Chocolate Mousse, prepared according to recipe below
- 3 tablespoons creamy peanut butter
- 1 tablespoon Maple Cinnamon French Toast Thick-It Puree

Method of Preparation:

Combine all ingredients. Refrigerate and serve chilled.