

# THE OLIVE AND THE GRAPE

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## Recipes for PARISIAN SEASONING

PARISIAN DIP: For a vegetable or chip dip use 2 tsp. in 1 Cup fresh sour cream or yogurt. Chill before serving.

BASIC SEASONING: Use 1 tsp. Parisian Seasoning per pound to season veal, baked chicken, steamed vegetables, fish and scrambled eggs

CUCUMBERS WITH SOUR CREAM: Slice an English (seedless) cucumber. Cover with Kosher Salt to pull out the liquid. Set aside for 30 minutes. Drain off the liquid. Pat dry. Blend  $\frac{3}{4}$  cup sour cream and 1 t. Parisian Seasoning. Stir to blend. It is best if refrigerated 30 minutes prior to serving.

CHICKEN SALAD: When making your favorite recipe, add Parisian Seasoning to the mayonnaise (start with 1 t., add more, if desired, after tasting.)

BAKED POTATO TOPPER: Add 1 t. Parisian Seasoning to  $\frac{1}{2}$  to  $\frac{3}{4}$  cup sour cream (amount depends on your taste.)