

# Taste the difference!



## Citrus Grilled Shrimp Skewers

### Ingredients:

- 24 large shrimp, peeled and de-veined (tail-on is fine)
- 1 small lime
- 1 tsp. olive oil
- 8-6" wooden skewers (soaked in water for 30 minutes to prevent from burning)
- 1-8oz. bottle of Silver Spring Pineapple Apricot Horseradish

In a small dish, squeeze juice from lime over shrimp and add olive oil. Stir to coat. Spear 3 shrimp on each wooden skewer.

Heat grill to medium-high heat and spray with non-stick grilling spray. Place shrimp skewers on grill. Cook shrimp for 2-3 minutes per side or until shrimp turns pink or opaque. Remove to a plate. Place Pineapple Apricot Horseradish in a decorative bowl and serve with shrimp skewers immediately.

## Grilled Beef with Wasabi Slaw

### Ingredients:

- 2 Tbsp. Silver Spring Wasabi Sauce
- 2 tsp. unpacked brown sugar
- 1/8 tsp. table salt, or to taste
- 1 pound raw lean beef tenderloin, cut into 4oz. pieces
- 1 pound package Coleslaw mix
- 2 tsp. canola oil
- 1/3 C. rice wine vinegar
- 1 Tbsp. sugar
- 1/4 C. soy sauce



Preheat grill. Stir together 1 Tbsp. wasabi sauce, brown sugar and salt. Rub on beef. Grill or broil to desired doneness, about 10 minutes for medium. Stir together Coleslaw, oil, remaining wasabi sauce, soy sauce, vinegar and sugar until well coated.

## Barbecue Pork Chops

### Glaze:

- 1/2 C. Silver Spring Pineapple Apricot Wasabi Sauce
- 3 Tbsp. Silver Spring Dijon Mustard
- 3 Tbsp. lemon juice
- 4 tsp. melted butter or margarine
- 4 pork chops



Combine glaze ingredients. Brush both sides of pork chops. Cook on preheated grill 7-8 minutes on each side. Brush often with remaining glaze.

## Zesty Steak Salad with Wasabi Sauce

### Ingredients:

- 1 Tbsp. soy sauce
- 1 tsp. red pepper flakes
- 1 pound flank steak
- 1/4 pound snow peas, trimmed
- 1/4 C. Silver Spring Wasabi Sauce
- 2 C. shredded dalkon or red radishes
- 6 C. romaine lettuce, finely chopped
- 6 C. Napa cabbage, finely chopped
- 2 C. watercress, trimmed
- 1 C. sliced red radishes
- 1/2 C. thinly sliced green onions

Heat grill. Combine soy sauce and pepper flakes in pie plate. Add steak, turning to coat. Grill 5 minutes per side until medium-rare. Let stand 5 minutes. Slice steak diagonally and very thin. Cook snow peas in boiling water 30 seconds and drain. Rinse under cold water and drain again. Halve diagonally. Add Wasabi sauce to vegetables and toss to coat. Divide into 6 servings and top with sliced steak.

## Peppadew Cheeseburgers

### Ingredients:

- 2 pounds lean ground beef
- 3 Tbsp. Silver Spring Peppadew Mustard Sauce, divided
- 1 tsp. salt
- 1/2 C. mayonnaise
- 6 slices cheese, any variety
- 6 hamburger buns

Combine ground beef, 2 Tbsp. Peppadew Mustard Sauce and salt in a large bowl and mix well; shape into six patties. Combine mayonnaise and remaining Peppadew Mustard Sauce and mix well. Set aside. Grill hamburgers to desired doneness; place cheese slices on burgers and continue cooking just until cheese melts. Spread mayonnaise on buns and top with burgers.

## Grilled Stuffed Mushrooms with Deli Style Mustard

### Ingredients:

- 24 large (2 inch) mushrooms, wiped clean
- 1 Tbsp. olive oil
- 1 1/3 C. French fried onions
- 1 red bell pepper, chopped
- 1/4 Tbsp. Silver Spring Deli Style Horseradish Mustard
- 2 Tbsp. grated Parmesan cheese



Remove and finely chop mushroom stems. Brush mushroom caps with oil. Place French fried onions in a plastic bag and crush using hands or a rolling pin. Reserve 2 Tbsp. for later. Combine remaining onions, mushroom stems, red bell pepper and mustard to make filling; toss until crumbs are moistened. Prepare grill for indirect cooking over high heat (425 degrees). Spoon filling into caps. Arrange on disposable foil. Sprinkle caps with cheese and reserved crushed onion. Cook on covered grill 10 minutes or until heated through and tender.



## Bloody Mary Burgers with Horseradish Mayonnaise

### Ingredients:

1/4 C. tomato juice  
1 large egg  
1/4 C. fine dried bread crumbs  
1/4 C. finely chopped dried tomatoes  
1 Tbsp. minced or pressed garlic  
1 Tbsp. Worcestershire sauce  
1 1/2 tsp. celery salt  
1 1/2 tsp. hot sauce  
1 1/4 lbs. ground lean beef  
1/2 C. mayonnaise  
2 Tbsp. Silver Spring Prepared Horseradish  
4 hamburger buns



In a bowl, combine tomato juice, egg, bread crumbs, dried tomato, garlic, Worcestershire sauce, celery salt and hot sauce. Add ground beef and gently mix with a fork just until ingredients are evenly blended.

Divide meat mixture into 4 equal portions. With your hands, shape burgers into 3/4 inch thick patties.

Prepare grill and preheat for direct heating. For charcoal: Before you put the grill over the hot coals, brush it with a generous coat of oil. For gas grill: When hot, brush grill with a generous coat of oil.

In a small bowl, with a fork, mix mayonnaise and horseradish to blend.

Lay patties on well oiled grill. Cook 5 minutes, then turn burgers with a wide spatula. Continue to cook until meat is no longer pink in the center (about 5 minutes longer).

Spread horseradish mayonnaise on hamburger buns. Lay patties on buns and garnish to taste.



## Our Story

Founded in 1929 when Ellis Huntsinger started growing horseradish and other vegetable crops on a few acres of land near a fresh water spring south of Eau Claire, Wisconsin, Huntsinger Farms now grows corn, soybeans, wild rice, horseradish, and forage crops on over 9,000 acres of prime Wisconsin and Minnesota farmland.

In the early days, Ellis prepared and bottled the horseradish by hand in an old milk shed behind his house and sold it locally to help augment his income during Wisconsin's long cold winter months.



Ellis Huntsinger discovered that the addition of fresh sweet dairy cream helped further enhance the flavor, heat, and longevity of prepared horseradish. This discovery helped him expand his horseradish sales to markets throughout the United States.

Currently owned by Ellis Huntsinger's granddaughter and her two sons, the company has been family owned and operated for over 80 years and through four generations. A talented management team and an exceptional group of employees remain dedicated to providing the service and product quality that have been key to our success.

## Huntsinger Companies

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## Silver Spring

## Silver Spring Grilling Recipes



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