

The Original
ZipSauce®



**THE STEAK EATERS'
STEAK SAUCE**

*Served in Detroit's
finest restaurants
for over 50 years*



100% PURE

tasty!

Gluten Free Low Carb No MSG No Fat

Prep Time

20
Minutes

ZipSauce on Steak

(Serves 4)

Ingredients

- 4 Prime Steaks
- Spinach
- Mashed potatoes
- 1/4 Stick of butter
- black pepper
- 3 oz ZipSauce

Cooking Instructions

Season steak with black pepper and cook steak to your liking.

Rare 125°, Medium Rare 135°, Medium, 145°, Medium Well 155°, Well 160°

Mashed potatoes and spinach prepare and season to your liking.

Melt 1/4 stick of butter on low heat, when melted add 3 oz (1/4 bottle) of ZipSauce

Heat until hot do not boil.

After steak is cooked pour ZipSauce over steak, mashed potatoes and spinach.

It's not just for Steak anymore

Zippy Stir Fry



Ingredients

- 3 Tablespoons of olive oil
- 2 Small onions
- 1/2 Head of broccoli
- 1 Red pepper
- 1 Green pepper
- Optional (for color) 1 yellow or orange pepper
- 2 boneless, skinless chicken breast (1 1/2' cubes)
- You may substitute chicken with shrimp, beef, pork or tofu
- Teaspoon of black pepper (coarse)
- 6 oz. ZipSauce

Prep Time

20
Minutes

(Serves 4)

Cooking Instructions

In saute pan heat 3 tablespoons of olive oil

Add and sear chicken cubes on all sides

Add all vegetables

Sprinkle on black pepper

Saute for 10 minutes

Add 6 oz of ZipSauce and saute for an additional 5 minutes

To order or view more recipes visit:

ZipSauce.com