

Orange Raspberry Salsa

Bobby Collins

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| 1 can mandarin orange segments | 3 Tbsp. fresh squeezed lime juice |
| 1 cup chopped red onion | ½ bunch cilantro, chopped (about 1 cup) |
| ½ cup seedless raspberry chipotle sauce | |

Drain oranges and chop. Place in large bowl. Dice red onion; place in bowl with oranges. Stir in raspberry chipotle sauce and lime juice. Chop cilantro; add to salsa and stir to mix.

Awesome on top of grilled salmon.

Au Jus Dipping Sauce

Stephanie Collins

(From 200 Best Panini Recipe)

This is a great sauce for beef tenderloin sliders or a French Dip panini.

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| 1 Tbsp. butter | 1 ½ tsp. all-purpose flour |
| 1 Tbsp. chopped shallots | 1 can (10 oz.) beef consommé |
| 1 Tbsp. minced garlic | |

In a small skillet, melt butter over medium heat. Add shallots and garlic; sauté until aromatic, 1 to 2 minutes. Sprinkle with flour and sauté for 1 minute. Gradually whisk in consommé until the flour is dissolved. Bring to a boil, then reduce heat to low and let simmer gently until ready to serve.