



## RECIPE BASKET

### **Mini Hot Dog Mummies with Dill Pickle Mustard**

1 tube (8 ounces) refrigerated crescent rolls  
20 miniature hot dogs  
1 large egg  
2 teaspoons water  
**D&Co. Kitchen Dill Pickle Mustard**

Preheat oven to 375 F. Separate crescent roll dough into 2 rectangles; seal seams and perforations. Cut each rectangle horizontally into 10 strips. Wrap 1 strip around each hot dog. Place the wrapped hot dogs an inch apart on an ungreased baking sheet. In a small bowl, whisk egg and water; brush over tops. Bake until golden brown, 10-15 minutes. Serve warm with D&Co. Kitchen Dill Pickle Mustard for dipping.

### **Easy Keto Pretzels with Dip**

1 cup mozzarella  
1 cup almond flour  
1 tablespoon butter  
Pinch of salt  
**D&Co. Kitchen Dill Pickle Mustard**

Preheat oven to 400 F. Microwave the mozzarella and butter together until they are melted. Add in the almond flour and work into a dough. Fold dough into pretzel shape, sprinkle with salt and place on a lightly greased baking sheet. Bake for 10 minutes. Serve with D&Co. Kitchen Dill Pickle Mustard. Makes 4 individual pretzels.

### **Dill Pickle Mustard Deviled Eggs**

12 hard-boiled eggs  
½ cup **D&Co. Kitchen Dill Pickle Mustard**  
½ cup mayonnaise  
1 dash pepper  
Dill to garnish

Cut each egg lengthwise and remove yolks, setting them aside in a small bowl. Mash yolks with a fork. Add salt, pepper, D&Co. Kitchen Dill Pickle Mustard and mayonnaise; mix well. Fill egg halves with mixture. Sprinkle tops with dill. Chill in refrigerator to set.



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### Chicago Dog Grilled Pizza

- 1 pizza crust dough
- 1 hot dog, grilled or preheated
- 1 teaspoon poppy seeds
- ¼ teaspoon celery salt
- 3 tablespoons **D&Co. Kitchen Dill Pickle Mustard**
- 3 cups shredded Italian blend cheese
- 2 tablespoons onion, coarsely chopped
- ¼ medium Roma tomato
- 3 pickled sport peppers

Heat grill to approximately 550 F-600 F with the lid on. If you have a choice on your grill between direct and indirect heat, set it up so the pizza is over direct heat.

Stretch or roll dough into a thin circle or long oval and coat the edge of the crust with poppy seeds and celery salt. Brush one side of the dough with oil. Remove grill lid and lay dough on grill with the olive oil side down. Brush the top of the dough with a thin layer of olive oil. Let the dough cook for about 3 minutes. Use tongs to lift the dough to check doneness. You want grill marks, but not crispy. It should be just set.

Flip the dough over with the tongs or spatula. The dough should come up easily and flip without tearing. Top the pizza quickly. Spread on a thin layer of D&Co. Kitchen Dill Pickle Mustard, some cheese and toppings. It should not be too heavily loaded, or the pizza will not cook well.

Replace the lid and cook for 3 to 5 minutes. Be careful not to let the pizza scorch by removing the lid, moving to a cooler part of the grill or turning heat down. Remove the lid and check the pizza. The edges should be crisp and well done, and the cheese should all be melted. Drag the pizza off the grill onto a platter with the spatula or tongs.



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### **Garlic & Dill Easy Potato Salad**

3 pounds gold potatoes with skin, cut into large cubes  
1 jar **D&Co. Kitchen Dill Pickle Mustard**  
1 white onion, chopped  
2 cups mayonnaise, more or less to taste  
Salt and pepper

Boil potatoes in salted water until tender, strain. Add potatoes to a large bowl and combine all ingredients, lightly smashing the potatoes as you mix. The consistency should be a combo of smashed potatoes and chunks. Put in fridge and let cool.

### **Spiraled Cucumber Pasta Salad with Dill Pickle Dressing**

1-pound English cucumbers (about 2), peeled if desired  
Kosher salt  
1 lemon, cut for juicing  
1½ tablespoons olive oil  
1/3 jar **D&Co. Kitchen Dill Pickle Mustard**

Spiralize the cucumber. You can purchase pre-cut noodle cucumbers or spiralize yourself with a vegetable spiralizer. Place noodles in a fine-mesh strain or colander over a sink or bowl and let the noodles stand for 30 minutes to help drain the noodles. A dash of salt helps the process. While the noodles drain, mix D&Co. Kitchen Dill Pickle Mustard with lemon juice and olive oil to create a light and fresh dressing. Place drained noodles in a serving bowl and pour the Dill Pickle Mustard Dressing on top, all served at room temperature. Toss the cucumbers and dressing together in a bowl. Serve immediately.

### **Pan-Fried Salmon with Dill Mustard**

2 pieces of salmon fillet  
Butter or olive oil  
**D&Co. Kitchen Dill Pickle Mustard**

Season salmon fillet with salt (rub) & black pepper. Spread D&Co. Kitchen Dill Pickle Mustard over the top of the salmon. Melt a knob of butter and spread it evenly on the pan (or use olive oil). Pan-fry the salmon fillet, skin side down first, for about 4 minutes each side over medium flame. Serve the salmon skin side down. Spoon D&Co. Kitchen Dill Pickle Mustard left in the pan and spread over the top of the salmon fillet.



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### Cuban Sandwich Pizza

- 1 12" traditional crust or Brick Oven Style crust
- 3 tablespoons **D&Co. Kitchen Dill Pickle Mustard**
- 2 tablespoons mayonnaise
- 3 cups shredded Italian blend cheese
- 1 cup ham, diced small
- 1 cup red onion, chopped
- 1 cup red bell pepper, chopped

Preheat oven to 425 F. Place pizza crust on pan and spread D&Co. Kitchen Dill Pickle Mustard evenly over top of pizza crust. Layer pizza crust as follows: cheese, ham, onions, red bell pepper. Place in oven for 10 to 12 minutes or until heated through. Remove from oven, cut and serve.