



Relish Chicken Mozzarella

Ingredients:

2 Boneless Chicken Breasts
 1 Egg
 3/4 Cup Italian Bread Crumbs
 1/2 Cup Extra Virgin Olive Oil
 1/4 Cup Foothills Fancy Gourmet Tomato Relish
 1/2 Cup Grated Parmesan Cheese
 1/2 Cup Grated Mozzarella Cheese

Pound Chicken into 1/4 inch thickness. Beat egg slightly. Dip chicken into egg and roll in bread crumbs. Cook in hot oil until browned.

Drain and place in a shallow pan. Spread a generous amount of Gourmet Tomato Relish over the chicken. Sprinkle with parmesan cheese, cover and bake at 350 degrees for 30 minutes. Remove from oven, uncover, top with mozzarella cheese and bake uncovered for an additional 10 minutes

Serve with rice or your favorite green vegetable and a salad. Garnish with Gourmet Tomato Relish for color and taste

☼ **Our Promise** ☼

In 1950, my mother, Dorothy D. Prince was given the foundation recipe for our Gourmet Tomato Relish by a friend in St. Albans, WV. Today, we still compose our Relish with love and attention to detail and we always will.

- Larry Prince



Sweet Relish Meat Loaf

Ingredients:

2 pounds of 93% lean ground beef
 Worcestershire Sauce 1/3 Cup
 2 cups breadcrumbs
 1 large egg
 1/2 cup finely chopped onion
 Garlic powder 1/2 teaspoon
 Salt and Pepper
 Heinz Tomato Catsup 1/2 cup
 1/2 Cup Sweet Relish

In a mixing bowl, thoroughly mix all in ingredients except Catsup. Shape into loaf or put in a baking loaf pan. bake for about an hour in a 375 degree oven. During last 10 minutes of baking time pour and smooth out the catsup over the top of the meatloaf. Remove from oven and let rest for about 15 minutes before serving since it will still be warm and easy to slice.

Serve with an iceberg lettuce wedge with bacon bits, blue cheese crumbles, and cranberry balsamic vinaigrette dressing drizzled over wedge. Serve with Hob Nob Pinot Noir 2009. Quick, inexpensive, and delicious meal that serves 6 folks easily.

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 Relish

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