



Sweet Street BBQ Cart

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Spring
Special

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Wednesday Special: 3 Wings \$2.00

Friday Special: Rib Sandwich, Beef or Pork, \$4.00

FOOD



Original Ranch Spinach Dip 2 cups, about four servings

Ingredients:

- 1 box (10 ounces) frozen chopped spinach, thawed and well-drained
- 1 can (8 ounces) water chestnuts, rinsed, drained and chopped
- 1 container (16 ounces) sour cream
- 1 packet (1 ounce) Hidden Valley Original Ranch Dips Mix
- 1 round loaf French bread
- fresh vegetable sticks

Directions:

1. Stir together dips mix, sour cream, spinach and water chestnuts. Chill 30 minutes or until just before serving.
2. Cut top off the bread and remove center (using firm bread pieces as dippers). Fill bread bowl with dip. Serve with cubed bread and vegetables.

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Delectable Marinated Chicken

Original recipe makes 8 thighs

Directions: Mix together Worcestershire sauce, soy sauce, teriyaki sauce, liquid smoke, and molasses in a resealable plastic bag until the molasses has dissolved. Add sesame seeds,



Ingredients:

- 2 tablespoons Worcestershire sauce
- 2 tablespoons low sodium soy sauce
- 2 tablespoons teriyaki sauce
- 1 teaspoon liquid smoke flavoring
- 1 tablespoon molasses
- 1 tablespoon sesame seeds
- 1 tablespoon brown sugar
- 1 teaspoon paprika
- 1/2 teaspoon garlic salt
- 1/4 teaspoon garlic pepper
- 2 teaspoons minced garlic
- 1/4 cup canola oil
- 8 skinless, boneless chicken thighs

brown sugar, paprika, garlic salt, garlic pepper, minced garlic, and canola oil; mix well. Coat chicken thighs with the marinade, seal, and marinate for 4 hours in the refrigerator, redistributing the chicken in the marinade occasionally.

2. Preheat an outdoor grill for medium heat.
3. Remove chicken from marinade and shake off excess. Grill on preheated grill until the chicken has reached an internal temperature of 165 degrees F (75 degrees C), and is firm and opaque, about 12 minutes per side. Discard any remaining marinade.

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