

# **Sweet Street BBQ Cart**

Spring Special

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## 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:**

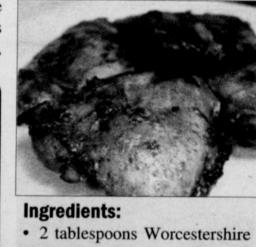
- 1. Stir together dips mix, sour cream, spinach and water chestnuts. Chill 30 minutes or until just before serving.
- 2. Cut top off the bread and remove center (using firm bread pieces as dippers). Fill bread bowl with dip. Serve with cubed bread and vegetables.

# Delectable Marinated Chicken Original recipe makes 8 thighs

#### **Directions:**

soy sauce, teriyaki sauce, liquid dissolved. Add sesame seeds,

smoke, and molasses in a resealable Mix together Worcestershire sauce, plastic bag until the molasses has



- 2 tablespoons low sodium soy sauce

2 tablespoons teriyaki sauce

- · 1 teaspoon liquid smoke fla-
- voring
- 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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