



ORDIGNO "THE BOMB"

CALABRESE VEGETABLE SPREAD & SPICY MARINADE



SHRIMP

(2-Dozen – Large/Shelled)

1. Place **Shrimp** in a bowl or deep dish.
2. *Pour* in 3 Tbl Spoons of "**ORDIGNO**".
3. *Marinade* 30-minutes.
4. *Grill & cook through*.
5. Serve Immediately!

CHICKEN

(ROASTED / BONE-IN)

1. Cut Chicken in parts, & **Roast** in oven.
2. While still hot, Place **Chicken** in a large mixing bowl w/ 4 Tbl Spoons of "**ORDIGNO**".
3. *Toss* for 45-seconds
4. Serve Immediately!

RIBS

(3-5 lbs – Any Kind)

1. BRINE **RIBS** by Adding equal parts Sugar, Salt & Water, for 2-hours.
2. *Remove Brine & dry Ribs*, pour in bottle of "**ORDIGNO**".
3. *Marinade* 30-minutes
4. *Grill & cook through*
Serve Immediately!

Visit **TARRY WINE** next door for the perfect pairing!