



ZAPP[®]ING THE COLTS

INDIANAPOLIS PORK TENDERLOIN

METHOD:

- POUND EACH PIECE OF PORK TENDERLOIN UNTIL ¼ IN. THICK
- DREDGE IN SEASONED FLOUR
- DREDGE IN BUTTERMILK
- DREDGE IN CRUSHED REGULAR FLAVOR ZAPP'S[®] POTATO CHIPS
- DEEP FRY IN OIL AT 350° FOR 3 MINUTES

DIJON CREOLE MUSTARD

YIELD: 1 CUP

INGREDIENTS:

1/2 C	DIJON MUSTARD
1/2 C	CREOLE MUSTARD

METHOD:

- MIX INGREDIENTS TOGETHER



BRAISED RED CABBAGE

YIELD: 1 QUART

INGREDIENTS:

2 TBSP	OLIVE OIL
4 TOES	GARLIC, CHOPPED
1 EA	ONION, JULIENNE
1/4	APPLE, CORED, PEELED, AND CHOPPED
1 SM HEAD	RED CABBAGE, CHOPPED
1 CUP	WATER
1/2 CUP	APPLE CIDER VINEGER
1/2 TSP	LIQUID SMOKE
2 TSP	KOSHER SALT
1 TSP	BLACK PEPPER
1/2 TSP	CINNAMON

METHOD:

- IN A LARGE POT, HEAT OLIVE OIL OVER HIGH HEAT
- ADD GARLIC AND ONION, SAUTE UNTIL LIGHTLY BROWN
- ADD REMAINING INGREDIENTS AND BRING TO A BOIL
- ONCE BOILING, REDUCE HEAT TO MEDIUM
- COVER AND SIMMER FOR 15 MINUTES, STIRRING OCCASIONALLY