

The Growing Scene, Inc

**Nursery-Garden Center-Landscaping
17009 Harmony Road, Marengo
(815)923-7322**

Spike's BYB Original Mustard Recipes

BYB Baked Beans

1 medium green pepper, chopped
1 medium onion, chopped
4 - 6 slices bacon, fried crisp and crumbled
1 large can Bush beans
4 - 5 Tbl. Spike's BYB Original Mustard
Ketchup
2 - 3 Tbl. brown sugar

Saute onions and peppers in bacon grease. In crockpot, use large can of Bush beans or any quality brand. Stir in onion, peppers, bacon and Spike's BYB Original Mustard, a hefty splash of ketchup and 2 -3 Tbl. brown sugar. Stir well and simmer for several hours (1 - 6 hours). Add more BYB and ketchup for added pizzaz at anytime.

Shirley's Dip

1 pkg. (8 oz.) cream cheese, softened
1 small can crushed pineapple (drained or undrained)
3 Tbl. chopped cilantro
3 Tbl. Spike's BYB Original Mustard
Salt and cracked pepper to taste

Adjust ingredients to suit your personal taste. Blend and let sit in refrigerator for several hours to season (blend) flavors! Serve with your favorite crackers.

WGN Potato Salad

6 large potatoes, boiled, cooled and diced
3 hard boiled eggs, diced
1 medium onion, chopped
4 stalks celery, diced
1/4 cup Miracle Whip
2 Tbl. Spike's Original Mustard
1/4 tsp. pepper
salt to taste

Combine all ingredients. Chill in serving bowl. Garnish with paprika and serve.

BYB Green Beans Vinaigrette

1 Tbl. olive oil
1 tsp. Spike's BYB Original Mustard
1 tsp. balsamic vinegar
1 tsp. sugar
pinch salt
1 lb. fresh green beans

Mix dressing ingredients. Steam green beans and toss with dressing.

Broccoli Salad

2 large bunches broccoli
1 pkg. (3 oz.) sunflower seeds
1/2 cup Hellman's mayonnaise
1/2 cup Spike's BYB Original Mustard
1/2 cup raisins
1/2 lb. bacon, crisp and crumbled
3 Tbl. Nakano Natural Rice vinegar

Chop broccoli in fine pieces. Add raisins, refrigerate before serving. Add bacon and sunflower seeds. Make dressing by mixing mayonnaise, Spike's BYB Original Mustard, sugar and vinegar.
Variations: Add 1/2 cup walnuts and 1/2 of a small onion diced, or add 1 cup Spanish peanuts (salted or unsalted) and omit sunflower seeds.

FromSpike's *BYB Cookbook*