

recipes for contribution, & suggestions, are welcomed. (if you want credit noted, please make that clear)

rev: November 25, 2016

Garlic & Herb

line #	qty	units	ingredients	notes
1	1/2	C	noodles (or beef Ravioli)	elbow, shell, twist. measured with small noodles, OR rice or whatever
2	2	TBLS	olive oil	use anything that will help herbs stick to noodles, yogart, vegenes, mayo
3	2 - 3	TBLS	Garlic & Herb spice from Billy Goat Mountain	adjsut for taste
4	1-2	tsp	Hot Salt spice from Billy Goat Mountain	adjsut for taste
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###	WHILE THIS RECIPE FOCUSES ON NOODLES, YOU CAN APPLY IT ANY WAY YOU CAN IMAGINE			
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- 1 A WARM DISH
- 2 Bring about 2 cups water to boil and add noodles. After water comes to boil again, allow cooking for another 6 - 10 minutes,
- 3 till noodles are fully hydrated (cooked).
- 4 While noodles are cooking, mix Billy Goat Mountain Garlic & Herbs (& Hot Salt) with oil, in a large enough bowl to later also mix the noodles.
- 5 After noodles are ready, CAREFULLY drain water from noodles. If a little water remains, that is OK.
- 6 Mix noodles with prepared Garlic & Herbs & oil, till noodles are coated with spice.
- 7 The warm noodles will melt the cheese. Do not be concerned.

- 1 OTHER DISHES
- 2 This makes a great sauce for fish.
- 3 It can also be used in many other dishes like chicken, chicken & noodles, salads, and more.

- 1 Add some Billy Goat Mountain "Hot Salt" and REALLY perk up your dish.

Contributed by ... Rocky

approximate serving size = 1 - 3 people

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