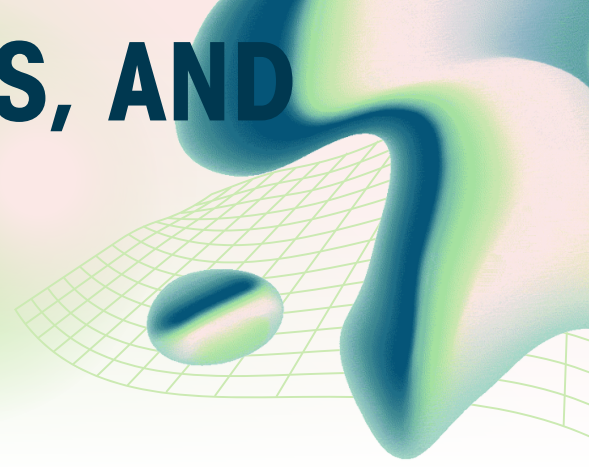


DIY SAUCES, SLAWS, AND MARINADES



Creating your own sauces, slaws, and marinades at home can elevate your meals to a whole new level of flavor and freshness. Below are some simple and delicious recipes you can try.

Sauces

Classic Tomato Sauce

Ingredients:

- 2 tablespoons olive oil
- 1 onion, finely chopped
- 2 garlic cloves, minced
- 2 cans (28 ounces each) of crushed tomatoes
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- Salt and pepper to taste

Instructions:

1. Heat olive oil in a large saucepan over medium heat.
2. Add onion and garlic, sauté until soft.
3. Stir in crushed tomatoes, basil, and oregano.
4. Simmer for 20-30 minutes, stirring occasionally.
5. Season with salt and pepper. Serve over pasta or use as a pizza sauce.

Creamy Alfredo Sauce

Ingredients:

- 1/2 cup unsalted butter
- 1 cup heavy cream
- 1 1/2 cups grated Parmesan cheese
- 1/4 teaspoon garlic powder
- Salt and pepper to taste

Instructions:

1. Melt butter in a pan over low heat.
2. Add cream and simmer for 5 minutes.
3. Stir in Parmesan cheese and garlic powder until smooth.
4. Season with salt and pepper. Serve over fettuccine or your favorite pasta.

Slaws

Classic Coleslaw

Ingredients:

- 1 small head of cabbage, finely shredded
- 2 carrots, grated
- 1/2 cup mayonnaise
- 1 tablespoon apple cider vinegar
- 1 tablespoon sugar
- Salt and pepper to taste

Instructions:

1. In a large bowl, combine cabbage and carrots.
2. In a small bowl, whisk together mayonnaise, apple cider vinegar, and sugar.
3. Pour dressing over the cabbage mixture and toss to coat.
4. Season with salt and pepper. Chill before serving.

Asian Slaw

Ingredients:

- 1/2 head of red cabbage, shredded
- 1 cup shredded carrots
- 1/2 cup chopped green onions
- 1/4 cup chopped cilantro
- 3 tablespoons soy sauce
- 2 tablespoons rice vinegar
- 1 tablespoon sesame oil
- 1 tablespoon honey
- 1 teaspoon grated ginger

Instructions:

1. In a large bowl, combine cabbage, carrots, green onions, and cilantro.
2. In a separate bowl, whisk together soy sauce, rice vinegar, sesame oil, honey, and ginger.
3. Pour dressing over the vegetable mixture and toss well.
4. Let stand for 15 minutes before serving to allow flavors to meld.

Marinades

Lemon Herb Chicken Marinade

Ingredients:

- 1/4 cup olive oil
- 1/4 cup lemon juice
- 3 cloves garlic, minced
- 1 tablespoon chopped fresh rosemary
- 1 tablespoon chopped fresh thyme
- Salt and pepper to taste

Instructions:

1. In a small bowl, whisk together olive oil, lemon juice, garlic, rosemary, and thyme.
2. Season with salt and pepper.
3. Pour marinade over chicken in a resealable bag or container.
4. Marinate for at least 2 hours, preferably overnight, in the refrigerator.

Teriyaki Marinade

Ingredients:

- 1/2 cup soy sauce
- 1/4 cup brown sugar
- 2 tablespoons rice vinegar
- 1 tablespoon sesame oil
- 1 tablespoon minced garlic
- 1 teaspoon grated ginger

Instructions:

1. In a bowl, combine soy sauce, brown sugar, rice vinegar, sesame oil, garlic, and ginger.
2. Stir until sugar is dissolved.
3. Use to marinate beef, chicken, or tofu for at least an hour before grilling or baking.

These DIY recipes provide a great starting point for creating flavorful dishes at home. Feel free to adjust the ingredients to suit your taste preferences!