



Thinking out of the Pot®

Create a Dish

SAUCES | CONDIMENTS | MARINADES & BASTINGS | SACHETS



EASY | TASTY | QUICK | SIMPLE | CONVENIENT
A guide on how to use our products



We Bottle Emotions, Discover Yours...®

Welcome

*W*ith so many products in our stable we found the need to create a very basic guide to the varied uses of our products. You will discover in this booklet that our suggestions primarily includes our products for flavour enhancement to the exclusion of spices and other foodstuff.

This means that you can create a tasty meal at a very low cost. We always believed that great tasting food does not have to be expensive. Competitive pricing does not necessarily imply cheap or poor quality.

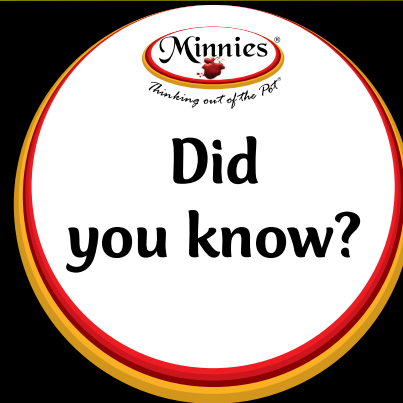
As simple as these 'recipes' may be, you can still use our products in gourmet recipes and intricate delicacies.

As you experiment, go with the flavour rather than with the name of the product.

And don't forget to visit our website - minnies.co.za - for more detailed information.



Thinking out of the Pot



It is impossible to describe a flavour to anyone who hasn't tasted it before.

Go on, try. Not so easy is it?

Everything we do is based on emotions.

eat | feel | touch

We Bottle Emotions, Discover Yours

The first sign of success is Envy



Chicken

Braai (BBQ) | Flame Grill | Oven

Marinade - (2 hours to 24 hours)

Mozambican Marinade & Basting (Slight Garlic & Lemon flavour that will reach the bone).

Preparation

You may choose to pre-cook (steam) the chicken or cook from scratch. The Mozambican Marinade & Basting keeps chicken moist. Pre-cooking does this as well. Poke a few holes into the chicken to allow the marinade to completely saturate the meat.

Turn the chicken over regularly to prevent burning or drying of the meat.

Baste with every turn.

Basting - Brush on that Flavour

No Heat

Mozambican Garlic & Lemon Sauce

Prego Sauce

Lemon & Herb Sauce

Hot

Mozambican Hot Peri Peri Sauce

Mozambican Garlic & Lemon Peri Peri Sauce

Portuguese Peri Peri Sauce

Portuguese Flame Grill Sauce

Over the top Hot

South African Super Charged Peri Peri Sauce

Mild

Mozambican Mild Peri Peri Sauce

Extra Hot

Aged Chilli Sauce

Mozambican Extra Hot Peri Peri Sauce

Top Tip #5050

Add fresh cream (50%) to the Mozambican Peri Peri Sauce (50%) for a real pick me up flavour.

STICKY WINGS

Marinade - (2 hours)

Use the Mountain Kingdom Peri Peri Sauce for a bit of a bite or use the Meat Marinade & Basting for a mild, sweetish flavour.

Basting - Brush on that Flavour

Use either Smokey BBQ Sauce or Meat Marinade & Basting.

Top Tip #82631

Best sauce for Chicken Tikka?
Minnies Chilli Sauce



Marinade - (2 hours)

Mozambican Marinade & Basting (Slight Garlic & Lemon flavour).

Basting - Brush on that Flavour

No Heat

Mozambican Garlic & Lemon Sauce

Lemon & Herb Sauce

Mild

Mozambican Mild Peri Peri Sauce

Tikka Mild Sauce

Hot

Mozambican Hot Peri Peri Sauce

Mozambican Garlic & Lemon Peri Peri Sauce

Portuguese Peri Peri Sauce

Portuguese Flame Grill Sauce

Extra Hot

Aged Chilli Sauce

Mozambican Extra Hot Peri Peri Sauce

Over the top Hot

South African Super Charged Peri Peri Sauce

Top Tip #5050

Add fresh cream (50%) to the Mozambican Peri Peri Sauce (Mild, Hot or Extra Hot) (50%) for a real pick me up flavour.

Taking the Flavour to a Gastronomical High

Use one of our condiments to really round off the flavour.

Aioli Sauce

Tartare Sauce

Thousand Island Dressing

Marinade (8 Hours to 24 Hours depending on meat) & Basting

Meat Marinade & Basting

or

Mountain Kingdom Peri Peri Sauce

Portuguese Flame Grill Sauce

Barbeque Sauce

Smokey BBQ Sauce



Failure is the condiment that gives success its flavor. *Truman Capote*



Cook-in Sauces

Let's get Cooking

No Heat

Mozambican Garlic & Lemon Sauce
Tomato Ketchup
Barbeque Sauce
Lemon & Herb Sauce
Prego Sauce

Mild

Mozambican Mild Peri Peri Sauce
Tikka Mild Sauce

Hot

Mozambican Hot Peri Peri Sauce
Mozambican Garlic & Lemon Peri Peri Sauce
Portuguese Flame Grill Sauce
Portuguese Peri Peri Sauce
Tikka Hot Sauce

Extra Hot

Mozambican Extra Hot Peri Peri Sauce
Mozambican Garlic & Lemon Peri Peri Sauce
Aged Chilli Sauce

Over the top Hot

South African Super Charged Peri Peri Sauce
Lava Hott Sauce



You know you're in love when you can't fall asleep because reality is finally better than your dreams. *Dr. Seuss*

Burgers | Hot Dogs | Pizzas...

Fast Food

No Heat

Aioli Sauce
Mozambican Garlic & Lemon Sauce
Tomato Ketchup
Lemon & Herb Sauce
Burger Sauce
Thousand Island Dressing
Creamy Dip
Prego Sauce

Mild

Chilli Sauce - Excellent with Chicken Tikka
Mozambican Mild Peri Peri Sauce
Tikka Mild Sauce
Smokey BBQ Sauce
Mild Creamy Dip

Hot

Mozambican Hot Peri Peri Sauce
Mozambican Garlic & Lemon Peri Peri Sauce
Portuguese Flame Grill Sauce
Portuguese Peri Peri Sauce
Tikka Hot Sauce
Creamy Dip Hot

Top Tip # TC143

Add any of our Creamy Dips to your cheese sandwich prior to toasting it. You will wonder how you ever did without it.

Mix & Match

Burgers:
Thousand Island & Portuguese Peri Peri Sauce or Thousand Island Dressing on its own.

There is a teeny bit of salad in your burger!

Extra Hot

Mozambican Extra Hot Peri Peri Sauce
Aged Chilli Sauce
Extra Hot Creamy Dip
Aged Creamy Dip

Over the top Hot

South African Super Charged Peri Peri Sauce
Lava Hott Sauce



Just add Sauce

Pasta | Spaghetti

Cooking the perfect pasta.

1. Use a large pot to prevent the water from boiling over.
 2. Bring water to boil ensuring that there is enough water to cover the pasta.
 3. Add salt to rapidly boiling water.
 4. The salty water will be absorbed by the pasta. Wonderful flavour from within.
 5. Starch being released by the pasta makes it sticky.
 6. At this point it is important to stir the pasta for at least a minute or two. This will prevent sticking and cooking together. It will also help dissolve the excess starch being released.
 7. Don't cover the pot.
 8. Turn down the heat a tad and stir intermittently to prevent sticking.
 9. Don't add oil to the water. Oil will prevent sticking but it creates a set of problems that we wish to avoid:
 - Cooking pasta in oily water will make the pasta oily.
 - This will prevent the pasta from absorbing the wonderful flavour of our sauces!
- We definitely don't want that. We want tasty, bursting with flavour pasta.

SAUCE TIP

Warm sauce has more flavour than cold sauce.

TIMING IS EVERYTHING

Warm sauce in a dish and then immediately add the pasta to the sauce without rinsing it. Why? When pasta is hot it can still absorb flavour. Cold pasta stops absorbing flavour and we really don't want that.



Success is getting what you want, happiness is wanting what you get. *W.P. Kinsella*

Pasta | Spaghetti

Just add Sauce

No Heat

Lemon & Herb Sauce
Mozambican Garlic & Lemon Sauce
Prego Sauce

Mild

Mozambican Mild Peri Peri Sauce
Tikka Mild Sauce

Hot

Mozambican Hot Peri Peri Sauce
Mozambican Garlic & Lemon Peri Peri Sauce
Portuguese Flame Grill Sauce
Portuguese Peri Peri Sauce
Tikka Hot Sauce

Extra Hot

Mozambican Extra Hot Peri Peri Sauce
Aged Chilli Sauce

Over the top Hot

South African Super Charged Peri Peri Sauce
Lava Hott Sauce

TOP TIP # 2241036

These are just our suggestions however you can also add your favourite sauce from the Minnies range.



It is better to fail in originality than to succeed in imitation. *Herman Melville*



No Heat

Mozambican Garlic & Lemon Sauce
Lemon & Herb Sauce
Aioli Sauce
Prego Sauce

Mild

Creamy Dip Mild
Mozambican Mild Peri Peri Sauce
Tikka Mild Sauce

Hot

Creamy Dip Hot
Mozambican Hot Peri Peri Sauce
Mozambican Garlic & Lemon Peri Peri Sauce
Portuguese Flame Grill Sauce
Portuguese Peri Peri Sauce
Tikka Hot Sauce

Extra Hot

Creamy Dip Extra Hot
Creamy Dip Aged
Mozambican Extra Hot Peri Peri Sauce
Aged Chilli Sauce

Over the top Hot

South African Super Charged Peri Peri
Sauce or Lava Hott Sauce



DIPS

We have a stunning range of Creamy Dips however nearly all our Sauces and Condiments may be used as dips. Discover your favourites.



Insanity is doing the same thing, over and over again, but expecting different results.

Fish | Prawns

Just add Sauce

No Heat

Mozambican Garlic & Lemon Sauce
Lemon & Herb Sauce
Prego Sauce

Mild

Mozambican Mild Peri Peri Sauce
Tikka Mild Sauce

Hot

Mozambican Hot Peri Peri Sauce
Mozambican Garlic & Lemon Peri Peri Sauce
Portuguese Flame Grill Sauce
Portuguese Peri Peri Sauce

Extra Hot

Mozambican Extra Hot Peri Peri Sauce
Aged Chilli Sauce

Over the top Hot

South African Super Charged Peri Peri Sauce
Lava Hott Sauce

Top Tip #5050.2

Add fresh cream (50%) to the Mozambican Peri Peri Sauce (Mild, Hot, Extra Hot) (50%) for a real pick me up flavour.





No Heat

Mozambican Garlic & Lemon Sauce
Tomato Ketchup
Mustard Sauce
Barbeque Sauce
Lemon & Herb Sauce
Prego Sauce

Mild

Chilli Sauce - Excellent with Chicken Tikka
Garlic Chilli Sauce
Mozambican Mild Peri Peri Sauce
Tikka Mild Sauce

Hot

Mozambican Hot Peri Peri Sauce
Mozambican Garlic & Lemon Peri Peri Sauce
Portuguese Flame Grill Sauce
Portuguese Peri Peri Sauce
Tikka Hot Sauce

Extra Hot

Mozambican Extra Hot Peri Peri Sauce
Aged Chilli Sauce

Over the top Hot

South African Super Charged Peri Peri Sauce
Lava Hott Sauce

As a child my family's menu consisted of two choices: take it or leave it. *Buddy Hackett*

Cold Meat

No Heat

Mozambican Garlic & Lemon Sauce
Tomato Ketchup Sauce
Mustard Sauce
Barbeque Sauce
Lemon & Herb Sauce
Prego Sauce

Mild

Creamy Dip Mild
Chilli Sauce - Excellent with Chicken Tikka
Garlic Chilli Sauce
Mozambican Mild Peri Peri Sauce
Tikka Mild Sauce

Hot

Creamy Dip Hot
Mozambican Hot Peri Peri Sauce
Mozambican Garlic & Lemon Peri Peri Sauce
Portuguese Flame Grill Sauce
Portuguese Peri Peri Sauce
Tikka Hot Sauce

Extra Hot

Creamy Dip Extra Hot
Mozambican Extra Hot Peri Peri Sauce
Aged Chilli Sauce

Just add Sauce

Over the top Hot

South African Super Charged Peri Peri Sauce
Lava Hott Sauce



Don't forget to
TRY OUR CREAMY DIPS...

I have never let my schooling interfere with my education. *Mark Twain*





Manufacturers & Suppliers to the Retail & Food Service (HORECA) Industries
SAUCES | CONDIMENTS | MARINADES | BASTINGS | & SO MUCH MORE

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Visit our Website



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