

BALL PARK  
*mustard*

# Recipes

*Since 1925*  
**Bertman**  
ORIGINAL

SPRING 2024

# *Bertman* DEVILED EGGS



## **INSTRUCTIONS:**

1. Place eggs in large saucepan with cool water to cover. Cover pan; heat to boil over high heat. Remove from heat; let eggs sit in water 8 minutes.
2. Cool eggs under cold running water; peel. Slice in half lengthwise. Put yolks in medium bowl.
3. Stir together yolks, mayonnaise, mustard, chives, sour cream, Worcestershire sauce, salt and hot pepper sauce until smooth. Cover bowl; refrigerate 30 minutes
4. Spoon or pipe mixture through pastry bag into egg white halves. Filling also can be placed in sturdy plastic storage bag; snip small hole in one corner and squeeze out filling into egg white. Serve at room temperature or chilled.

## **INGREDIENTS:**

- 10 large eggs
- 3 Tbsps mayonnaise
- 2 Tbsps each:
  - Bertman Original Ball Park Mustard
  - chopped chives
- 1 Tbsp sour cream
- 1 Tbsp Worcestershire sauce
- $\frac{3}{4}$  tsp salt
- $\frac{3}{4}$  tsp hot pepper sauce

# BLOODY MARY LINGUINE

*with Mussels and Prawns*



## INSTRUCTIONS:

1. Combine celery, red onion, garlic and butter in small saucepan and cook on medium heat for 5 minutes. Then add Worcestershire sauce, Bertman Original Horseradish Sauce and vodka. Reduce heat by half and add marinara sauce.
2. Once at a boil lower the heat to a simmer and add in prawns and mussels. Place the lid on the mixture and cook for about 5 minutes or until the mussels have opened and the prawns are cooked through and have curled.
3. Toss in cooked Linguine and garnish with chopped Parsley and toasted Panko breadcrumbs.

## INGREDIENTS:

- 1/3 cup chopped celery
- 1/3 cup red onion
- 1 Tbsp minced garlic
- 2 Tbsps of butter
- Splash of Worcestershire sauce
- 2-3 shots of vodka
- 3 Tbsps of Bertman Original Horseradish Sauce
- 1 cup marinara sauce
- 5-6 cleaned Mussels
- 5-6 prawns
- 400g (13oz) cooked linguine
- 1 Tbsp chopped parsley
- 1 Tbsp of toasted panko breadcrumbs

*Submitted by Chef Matt Stockman – Shale Tavern & Grille*

*Bertman Cleveland Rocks*

## **EGG OR CHICKEN SALAD**



### **INSTRUCTIONS:**

1. Combine in large bowl.
2. Let chill for an hour.
3. Serve on slices of bread with tomato and lettuce and enjoy!

### **INGREDIENTS:**

- 3 Tbsps Bertman Ball Park Mustard
- 2 Tbsps mayonnaise
- ¾ lb. cooked chicken or 4-6 eggs, chopped
- 3 green onions, chopped
- Salt, freshly ground pepper
- Red pepper
- 2 cloves of roasted garlic
- 3 Tbsps sour cream
- 8 slices whole-wheat bread
- 8 thin slices medium red tomato
- Lettuce

# PIMENTO CHEESE

*Spice Kitchen & Bar*



## INSTRUCTIONS:

1. Roast peppers over an open flame or under a hot broiler until they are nicely charred, rotating them as they cook to a blister on all sides.
2. Transfer to a bowl & cover with plastic wrap.
3. Set aside to steam until they are cool enough to handle.
4. Once the peppers have cooled, carefully peel the blackened skin away.
5. Cut the de-skinned peppers length-wise, scrape away seeds.
6. Dice the peppers.
7. Combine peppers & all other ingredients in a bowl with a mixer for 2 minutes.
8. ENJOY for up to 3 days refrigerated!

## INGREDIENTS:

- 3 red bell peppers
- 4oz. room temperature cream cheese
- ½ cup mayonnaise
- ½ tsp. of your favorite hot sauce
- ¼ cup Bertman's Original Ball Park Mustard
- ½ tsp. kosher salt
- ¼ tsp. sugar
- ⅛ tsp. cayenne pepper
- ⅛ tsp. white pepper
- ⅛ tsp. smoked paprika
- ¼ cup chopped dill pickle
- ¼ cup of the dill pickle brine (juice)
- 1lb. cheddar cheese-grated

**HOW TO USE:** Grilled Cheese, Burger Topping, Chip or Vegetable Dip

*Submitted by Adam Stafford – Chef de Cuisine, Spice Kitchen & Bar*

*Bertman*  
**MANGO MUSTARD  
HAM SALAD**



**INSTRUCTIONS:**

1. Stir together chutney, mustard, and mayo in a large bowl.
2. Stir in ham and green onions.
3. Season to taste with salt and pepper.
4. Divide mixture among 4 slices of bread. Top each with 2 slices tomato lettuce leaves and remaining bread.

**INGREDIENTS:**

- ¼ cup mango chutney
- 3 Tbsps Bertman Original Ball Park mustard
- 2 Tbsps mayonnaise
- ¾ lb. cooked ham, chopped
- 3 green onions, chopped
- Salt, freshly ground pepper
- 8 slices whole-wheat bread
- 8 thin slices medium red tomato
- Lettuce

# BERTMAN FISH

*for Non Fish Lovers*



## INSTRUCTIONS:

1. Mix the Bertman Original Ball Park Mustard with milk.
2. Dip the fish filet in the mixture of mustard and milk and then roll in the cornmeal.
3. Fry in butter until done.
4. The mustard and cornmeal cuts any fishy flavor so this is especially good with any of the stronger flavored fish such as Walleye, King Mackerel, etc.

## INGREDIENTS:

- ½ to 1 Cup Bertman Original Ball Park Mustard
- 1 to 2 Cups Milk
- 1 Cup Cornmeal
- Any kind of Fish Filets

*Bertman*

**BROCCOLI PASTA & BEAN**

**SALAD**



### **INSTRUCTIONS:**

1. Cook shells till barley tender.
2. Drop in broccoli and cook for another 1-2 minutes.
3. Drain shells after cooking.
4. Mix in beans and dressing and chill for 2 hours.

### **INGREDIENTS:**

- 1 lb of broccoli
- 2 cups (dry) large pasta shells
- 1 lb can of kidney beans (rinsed & drain)

### **DRESSING:**

- ½ cup of olive oil
- ¼ cup red wine vinegar
- 1 Tbsp of Bertman Original Ball Park Mustard
- ½ Tbsp of dried basil
- Salt and Pepper to taste