



Recipes



This sauce is a great finishing touch for any stir fry. Try with chicken and peapods, beef and broccoli or pork and peppers.

Asian Stir-Fry Sauce

Makes about 1 1/2 quarts

- 1/2 cup Argo® Corn Starch
- 3/4 cup brown sugar
- 1/2 teaspoon Durkee® Crushed Red OR Cayenne Pepper
- 16 fl. oz. Karo® Light Corn Syrup
- 16 fl. oz. soy sauce
- 4 fl. oz. dry sherry
- 2 oz. sesame oil
- 2 oz. rice vinegar
- 1/4 cup minced fresh ginger
- 2 tbsp minced fresh garlic

Combine corn starch, brown sugar and crushed red pepper in a large saucepan. Add remaining ingredients; stir well.

Cook over medium heat, stirring occasionally until mixture comes to a boil. Boil for 2 to 3 minutes until thickened to a syrup-like consistency.

Toss with a favorite stir-fry just before serving. Try chicken, peapods, carrots and onions OR beef and broccoli OR pork, peppers and pineapple. Also delicious as a glaze for grilled meats. Refrigerate sauce for up to 2 weeks.

[Get Asian Stir-Fry Sauce PDF](#)

Raspberries are featured in both the delicious marinade and sauce. Argo® Corn Starch gives it the just right consistency!

BBQ Raspberry Chicken

Makes 24 Servings

- 12 fl. oz. raspberry vinegar
- 6 fl. oz. oil
- 1/4 cup, 2 Tbsp. Durkee® Chicken Seasoning
- 24 boneless, skinless chicken breasts
- 1 qt. raspberries, frozen, thawed
- 2 Tbsp. Argo® Corn Starch

Combine vinegar, oil, and seasoning. Add chicken breasts and marinate a minimum of 30 minutes.

Strain raspberries, reserving juice and discarding pulp. Add corn starch to raspberry juice. Cook in a medium saucepan until sauce comes to a boil, continue cooking 1 minute. Reserve and keep warm.

Remove chicken from marinade. Discard marinade. Grill, broil or sauté chicken until done.

Swirl plate with raspberry sauce, top with chicken breast. Serve with new potatoes or seasoned rice.

[Get BBQ Raspberry Chicken PDF](#)

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Bourbon adds extra richness to this pie

Bourbon Pecan Pie

Makes 4 pies

12 oz. butter OR margarine, softened
2 lbs. brown sugar
21 oz. fresh OR frozen whole eggs
24 fl. oz. Karo® Dark Corn Syrup
1/4 cup Argo® Corn Starch
2 fl. oz. bourbon
1-1/2 Tbsp. Durkee® Pure Vanilla Extract
2 lbs. pecan halves
4 (9-inch) unbaked OR frozen deep dish pie crusts

Cream butter and brown sugar in large mixer bowl. Add eggs, corn syrup, corn starch, bourbon and vanilla. Beat until well mixed.

Portion 4 ounces pecans into each pie crust. Evenly divide filling into pie crusts. Top each pie with 4 ounces pecans.

Bake at 350°F for 55 to 65 minutes or until center appears barely set. Cool to room temperature on wire rack. Refrigerate until ready to serve.

[Get Bourbon Pecan Pie PDF](#)



Argo® Corn Starch gives this chicken an extra light and crunchy coating.

Cayenne Coconut Crusted Chicken

Makes 6 servings

Spicy Apricot Dipping Sauce:

1 cup apricot preserves
1 tsp. Durkee® Crushed Red Pepper
1 Tbsp. red wine vinegar

Chicken:

1/2 cup Argo® Corn Starch
3/4 tsp. salt
1 tsp. Durkee® Cayenne Pepper
1/2 tsp. Durkee® Regular Ground Black Pepper
3 egg whites
2 cups coconut, shredded, sweetened
1-1/2 lbs. chicken tenders
Oil, vegetable (for frying)

Combine all dipping sauce ingredients in saucepan; heat through. Set aside until ready to serve.

Mix corn starch, salt, cayenne pepper and black pepper in shallow bowl; set aside.

Beat egg whites in medium size mixing bowl until frothy.

Place coconut in a separate shallow bowl.

Dredge chicken tenders in corn starch mixture; shake off excess. Dip chicken in egg whites, then press chicken into coconut. Turn over and press into coconut again to coat both sides.

Heat deep fat fryer to 350°F. Add chicken to the hot oil in batches. Deep fry until cooked through, about 2 to 3 minutes. Drain. Serve hot with Spicy Apricot Dipping Sauce.

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Makes a delicious, creamy sauce for everybody's favorite - macaroni and cheese. Delicious over all kinds of steamed vegetables or use as a topper for baked potatoes.

Cheese Sauce

Makes 1 cup, 1 quart, 1 gallon

FOR 1 CUP

1 cup Milk
1 Tbsp. Argo® Corn Starch
2 Tbsp. Butter or margarine
1/4 tsp. Salt
Dash Durkee® Ground White Pepper
Dash Durkee® Cayenne Pepper
4 oz. Shredded cheddar cheese

FOR 1 QUART

3 cups Milk
1 oz. Argo® Corn Starch
3 oz. Butter or margarine
3/4 tsp. Salt
1/4 tsp. Durkee® Ground White Pepper
1/4 tsp. Durkee® Cayenne Pepper
12 oz. Shredded cheddar cheese

FOR 1 GALLON

3 quarts Milk
4 oz. Argo® Corn Starch
12 oz. Butter or margarine
1 Tbsp. Salt
1 tsp. Durkee® Ground White Pepper
1 tsp. Durkee® Cayenne Pepper
3 lbs. Shredded cheddar cheese

CHEESE SAUCE, ALL QUANTITIES

Heat 3/4's of the milk in a saucepan until it is simmering. Combine remaining cold milk and corn starch in a bowl. Gradually whisk into hot milk. Bring to a full boil for 1 minute; reduce heat to low. Add butter, salt and peppers; stirring constantly until butter has melted. Remove from heat. Gradually add cheese, stirring until it has melted.

Makes a delicious creamy sauce for everybody's favorite - macaroni and cheese. Delicious served over all kinds of steamed vegetables or use as a topper for baked potatoes. Vary flavor by using different types of cheese, e.g. Swiss, pepper jack or smoked cheddar. Use as a sauce for many favorite casseroles or mixed dishes.

[Get Cheese Sauce PDF](#)



Chicken with mushroom and wine sauce, ladled over steaming linguine. A quick and satisfying entrée!

Chicken Marsala

Makes 8 servings

8 boneless, skinless chicken breasts
1/4 cup all-purpose flour
1 tsp. salt
1 tsp. Durkee® Garlic Powder
1/2 tsp. Durkee® Regular Ground Black Pepper
3 fl. oz. olive oil
8 oz. sliced fresh mushrooms
2 fl. oz. chicken broth
1-1/2 tablespoons Argo® Corn Starch
8 fl. oz. Marsala wine
8 fl. oz. chicken broth
2 tsp. Durkee® Basil
1 tsp. Durkee® Onion Powder

Place chicken between 2 sheets of waxed paper and pound to 1/4-inch thickness. Combine flour, salt, garlic powder and black pepper in a large bowl. Add chicken; coat with flour mixture.

Heat 1/4 cup oil in large sauté pan over medium-high heat. Cook chicken 8 to 10 minutes, or until done, turning once. Remove from pan.

Add 2 tablespoons olive oil and mushrooms to skillet. Sauté 2 to 3 minutes. Mix corn starch and 2 tablespoons chicken broth with whisk. Combine with wine, remaining chicken broth, basil and onion powder; add to mushrooms. Simmer, uncovered, 2 minutes or until thickened.

Serve chicken and sauce over cooked linguine.

[Get Chicken Marsala PDF](#)



Delicious and gluten free!

Chocolate Mousse Cake

Makes 3 cakes

1-1/2 lbs. semi-sweet chocolate chips
1 lb. butter OR margarine
15 oz. egg whites
5 oz. sugar
8 oz. egg yolks
1-1/2 oz. (1/4 cup) Argo® Corn Starch
2 tsp. Durkee® Pure Vanilla Extract
Powdered sugar for garnishing

Preheat oven to 300°F. Spray three 9-inch round cake pans with cooking spray. Lightly dust with additional corn starch.

Combine chocolate and butter in large saucepan over low heat, stirring frequently, just until chocolate melts. Pour into large mixing bowl; cool to room temperature.

Beat egg whites in large mixer at high speed. Gradually add sugar, beating until soft peaks form. Stir egg yolks into chocolate mixture; add corn starch and vanilla. Fold egg whites into chocolate mixture until thoroughly blended. Pour into prepared pans.

Bake for 35 to 40 minutes or until cakes are set. Remove from oven and run a knife around the edge of each pan. Cool on a wire rack.

Sprinkle with powdered sugar before serving. Drizzle with a chocolate, caramel or a favorite fruit sauce. Or serve with a dollop of whipped cream and fresh berries.

[Get Chocolate Mousse Cake PDF](#)

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Coffee liqueur adds fabulous flavor and texture to pecan pie.

Coffee Laced Pecan Custard Pie

Makes 4 pies

8 ounces butter OR margarine, softened
1 lb., 3-1/4 oz. sugar
1-1/2 tablespoons Durkee® Pure Vanilla Extract
1-1/4 ounces Argo® Corn Starch
1 lb., 8 oz. fresh OR frozen eggs
8 fl. oz. coffee flavored liqueur
16 fl. oz. Karo® Dark Corn Syrup
20 fl. oz. evaporated milk
1 lb., 4 oz. pecan halves OR pieces
4 (9-inch) unbaked OR frozen deep dish pie crusts
Whipped cream, optional

Cream together butter, sugar, vanilla and corn starch in a large mixer bowl.

Gradually beat in eggs. Stir in coffee liqueur, corn syrup, evaporated milk and pecans. Mix well and portion into crusts.

Bake for 10 minutes at 400°F, then reduce heat to 325°F and bake 40 minutes or until firm. Cool to room temperature on wire rack. Refrigerate until ready to serve. If desired, serve with whipped cream.

[Get Coffee Laced Pecan Custard Pie PDF](#)



Spiced glaze over your favorite fruits makes a delicious salad or light dessert.

Fruit Basket Salad

Makes 12 Servings

1 lb., 4 oz. pineapple chunks, juice pack
1 cup orange sections
1/2 cup sugar
2 Tbsp. Argo® Corn Starch
2 Tbsp. lemon juice
1 tsp. Durkee® Pumpkin Pie Spice
6 cup assorted fresh fruit: cut up bananas, apples, grapes, melon, berries, etc.

Combine pineapple (including juice), oranges and sugar in a small bowl. Cover and refrigerate a minimum of 8 hours.

Drain juice from pineapple and oranges and add water (if necessary) to make 1 cup. Add corn starch and lemon juice; transfer to a small saucepan. Heat to boiling over medium-high heat, stirring constantly until thickened. Blend in pumpkin pie spice. Cool.

Combine fresh fruit, pineapple mixture and spiced syrup. Gently toss. Chill 30 minutes or until serving time.

[Get Fruit Basket Salad PDF](#)

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Gravy

Makes 1 cup, 1 quart, 1 gallon

FOR 1 CUP

1 cup Water, cold
1 tsp. Chicken OR beef soup base
1 Tbsp. Argo® Corn Starch
To taste, Salt and pepper
To taste, Durkee® spices

FOR 1 QUART

1 quart Water, cold
4 tsp. Chicken OR beef soup base

Makes a delicious, smooth gravy to serve over mashed potatoes, stuffings, roast beef or fried chicken.

1-1/2 oz. Argo® Corn Starch
To taste, Salt and pepper
To taste, Durkee® spices

FOR 1 GALLON

1 gallon Water, cold
1/3 cup Chicken OR beef soup base
5-1/4 oz. Argo® Corn Starch
To taste, Salt and pepper
To taste, Durkee® spices

GRAVY, ALL QUANTITIES

Combine 3/4's water and soup base in a saucepan. Bring to a boil. Combine corn starch and remaining cold water. Whisk into hot broth, stirring constantly. Bring to a full boil for 1 minute. Reduce heat to low and season to taste. Add dash of poultry seasoning for chicken or turkey gravy, a sprinkle of thyme for beef or a pinch of rosemary for pork gravy. For extra flavor, substitute meat drippings for part of the water.

Makes a delicious smooth gravy to serve over mashed potatoes, stuffings, roast beef or fried chicken. Or add a drizzle of gravy over pork chops, Swiss steak, roast turkey or hamburger steak. Use to make delicious gravy for hot beef or turkey sandwiches.

[Get Gravy PDF](#)

Spicy glaze is wonderful over ribs, wings or just about any protein.

Jamaican Jerk Sauce

Makes 2 Quarts

10 fl. oz. soy sauce
18 fl. oz. honey
12 fl. oz. red wine vinegar
1/4 cup Durkee® Jamaican Jerk Seasoning
24 fl. oz. water
1/3 cup Argo® Corn Starch

Combine soy sauce, honey, vinegar and seasoning. Bring to a boil. Mix corn starch and water together. Stir into the sauce and cook until mixture comes to a boil for at least 1 minute.

Serve hot or cold. Delicious as a dipping sauce for chicken or shrimp, a glaze for pork or seafood or as a sandwich spread.

[Get Jamaican Jerk Sauce PDF](#)



A flaky crust with a tart lemon filling.

Lemon Bars

Makes 1/2 sheet tray

Crust:

12 oz. butter OR margarine, softened
15-1/2 oz. all-purpose flour
5-1/2 oz. Argo® Corn Starch
5-1/2 oz. powdered sugar

Filling:

1 lb., 7 oz. granulated sugar
1-3/4 oz. Argo® Corn Starch
1 tsp. Argo® Baking Powder
1 lb. fresh OR thawed frozen whole eggs
6 fl. oz. lemon juice
Powdered sugar for garnishing

Preheat oven to 325°F.

Combine butter, flour, corn starch and powdered sugar with mixer and flat paddle on low speed, until well mixed. Spray sheet tray with cooking spray. Spread or pat crust out to an even thickness. Bake 18 to 22 minutes or until lightly browned.

Mix sugar, corn starch and baking powder with mixer and flat paddle until blended. Add eggs and lemon juice and beat until well mixed. Pour into hot crust.

Bake for 20 to 25 minutes or until center seems set. Cool completely before cutting into bars. Sprinkle with additional powdered sugar before serving.

[Get Lemon Bars PDF](#)

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Perfect for holiday catering or a dessert tray.

Mini Pumpkin Cheesecakes

Makes 42 individual cheesecakes

Paper liners
42 gingersnap cookies
1 lb. 8 oz. cream cheese, softened
12 oz. sugar
3/4 oz. Argo® Corn Starch
2 tsp. Durkee® Pumpkin Pie Spice
8 oz. eggs
1 lb. canned pumpkin
5 fl. oz. Karo® Light OR Dark Corn Syrup

Line muffin pans with paper baking cups. Place 1 gingersnap in each.

Beat cream cheese, sugar, corn starch and pumpkin pie spice in electric mixer with flat paddle. Add eggs and mix well. Add pumpkin and corn syrup; beat 1 minute.

Using a #20 scoop, portion cheesecake into cupcake liners. Bake in preheated 325°F oven for 30 to 35 minutes, until just set.

Chill for 1 hour. Garnish as desired.

[Get Mini Pumpkin Cheesecakes PDF](#)



Light lemon sauce has that "just right" consistency from Argo® Corn Starch.

Salmon with Lemon Sauce

Makes 8 servings

8 fl. oz. white wine
8 fl. oz. water
1 tsp. salt
1 tsp. Durkee® Dill Weed
1 tsp. Durkee® Ground Mustard
2 lemons, thinly sliced
2 oz. butter OR margarine
8 salmon fillets
1-1/2 Tbsp. Argo® Corn Starch

Combine wine, water, salt, dill weed, mustard, lemon and butter in a large skillet. Heat just until boiling. Add salmon; cover and simmer 15 minutes, or until fish flakes with a fork.

Remove fish and lemon slices to heated serving platter. Stir corn starch into 2 tbsp cold water in a small bowl. Blend corn starch mixture into pan juices, stirring constantly until mixture thickens and becomes clear. Spoon over fish. Serve immediately.

[Get Salmon with Lemon Sauce PDF](#)

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Use this delicious Sesame Ginger Sauce on any combination of meats or vegetables.

Sesame Ginger Chicken Stir Fry

Makes 12 servings

Sauce:

16 fl. oz. chicken broth
3 fl. oz. soy sauce
1-1/2 fl. oz. dark sesame oil
1-1/2 oz. (about 1/3 cup) Argo® Corn Starch

Chicken Stir Fry:

1 lb., 8 oz. chicken breast, cut into thin strips
2 Tbsp. minced fresh ginger
2 Tbsp. Argo® Corn Starch
1 fl. oz. oil
16 oz. sliced mushrooms
6 oz. halved snow peas
14 oz. julienned red bell pepper
5 oz. green onions, cut into 3/4-inch pieces

Combine chicken broth, soy sauce, sesame oil and corn starch; set aside.

Toss chicken breast with ginger and corn starch. Heat oil in large skillet or wok over high heat. Add chicken; stir fry for 3 to 4 minutes until chicken is no longer pink. Add mushrooms, snow

peas and bell pepper; stir fry 2 to 3 minutes until vegetables are just crisp-tender.

Add onions and sauce mix. Bring to a boil, stirring constantly, and boil for 1 minute. Serve over rice.

[Get Sesame Ginger Chicken Stir Fry PDF](#)

Decadent dip and spicy homemade chips are a perfect combination.

Warm Blue Cheese Dip with Spicy Potato Chips *Makes 8 Servings*

16 fl. oz. half and half
1 Tbsp. Argo® Corn Starch
1/2 tsp. salt
1/4 tsp. Durkee® Garlic Powder
1/4 tsp. Durkee® Ground White Pepper
3 oz. blue cheese, crumbled
2 tsp. Durkee® Chives
1 lb. potato chips, fresh made
1 Tbsp. Durkee® Cajun Seasoning

Whisk half and half, corn starch, salt, garlic powder and white pepper in a saucepan. Bring to boil, over medium heat, stirring constantly. Boil for 1 minute. Reduce heat to low. Gradually add blue cheese, stirring to help melt. Garnish with Durkee® Chives.

Toss freshly made potato chips with Cajun seasoning. Serve with Blue Cheese Dip

[Get Warm Blue Cheese Dip with Spicy Potato Chips PDF](#)



Makes a delicious creamy sauce for vegetables, or serve as gravy over biscuits or fried chicken.

White Sauce

Makes 1 cup, 1 quart, 1 gallon

FOR 1 CUP

1 cup Milk
1 Tbsp. Argo® Corn Starch
2 Tbsp. Butter or margarine
1/4 tsp. Salt (optional)
1/8 tsp. Durkee® Ground White Pepper

FOR 1 QUART

1 quart Milk
1-1/4 oz. Argo® Corn Starch
4 oz. Butter or margarine
1 tsp. Salt (optional)
1/2 tsp. Durkee® Ground White Pepper

FOR 1 GALLON

1 gallon Milk
5 oz. Argo® Corn Starch
1 lb. Butter or margarine
1 Tbsp. + 1 tsp. Salt (optional)
2 tsp. Durkee® Ground White Pepper

GRAVY, ALL QUANTITIES

Heat 3/4's of the milk in a saucepan until it is simmering. Combine remaining cold milk and corn starch in a bowl. Gradually whisk into hot milk. Bring to a full boil for 1 minute; reduce heat to low. Add butter, salt and pepper; stirring constantly until butter has melted.

Makes a delicious creamy sauce for vegetables or serve as gravy over biscuits or fried chicken. Add cooked, crumbled sausage for delicious sausage gravy. Add cooked chicken and vegetables for a tasty creamed chicken. Add sauteed mushrooms for a savory steak sauce. Use as a sauce for many favorite casseroles or mixed dishes.