



Your trusted partner

Quick Response Facts:

- Nationwide Service
- In Business for Over 40 Years
- UL Listed
- The Monitoring Association -
Five Diamond Certified

Solutions to Enhance Your Business:

- Alarm Monitoring
 - PERS / 2Way
 - Fire
 - Security
- Video Analytics
- Video Verification
- Flexi-Funding™ Dealer Financing Program
- Dealer Training
- Billing Services
- Dealer Mobile App
- Fusion Monitoring
- Disaster Recovery
- Technology & Infrastructure



Flip this card
over for your
**Quick-N-Fiery
Hot Sauce**
special recipes!

750 W. Resource Drive
Cleveland, OH 44131

phone: 1.800.462.5353

fax: 1.800.635.9345

info@QuickResponse.net

 @QRmonitoring

QuickResponse.net



Marty's Buffalo Chicken Wrap*

"Customize these wraps by topping them with shredded cheese, tomatoes or onions."

Prep Time: 20 Minutes | **Cook Time:** 10 Minutes | **Ready In:** 30 Minutes | **Servings:** 4

INGREDIENTS:

- 1 tablespoon vegetable oil
- 1 tablespoon butter
- 1 pound skinless, boneless chicken breasts, cut into bite-size pieces
- 1/4 cup "Quick-N-Fiery Hot Sauce"
- 4 (10 inch) flour tortillas
- 2 cups shredded lettuce
- 1 celery stalk, diced
- 1/2 cup blue cheese dressing

DIRECTIONS:

1. Heat the vegetable oil and butter in a large skillet over medium-high heat. Place the chicken in the pan; cook and stir until the chicken is no longer pink in the center and the juices run clear, about 10 minutes. Remove the pan from the heat. Pour the "Quick-N-Fiery Hot Sauce" over the cooked chicken and toss to coat.
2. Lay out the flour tortillas and divide the chicken evenly among the tortillas. Top the chicken with lettuce, celery, and blue cheese dressing. Fold in the sides of the tortilla and roll the wrap burrito-style.

Jeff's Tailgate Chili*

"Also known as Boilermaker Tailgate Chili."

Prep Time: 30 Minutes | **Cook Time:** 2 Hours | **Ready In:** 2 Hours 30 Minutes | **Servings:** 12

INGREDIENTS:

- 2 pounds ground beef chuck
- 1 pound bulk Italian sausage
- 3 (15 ounce) cans chili beans, drained
- 1 (15 ounce) can chili beans in spicy sauce
- 2 (28 ounce) cans diced tomatoes with juice
- 1 (6 ounce) can tomato paste
- 1 large yellow onion, chopped
- 3 stalks celery, chopped
- 1 green bell pepper, seeded and chopped
- 1 red bell pepper, seeded and chopped
- 2 green chile peppers, seeded and chopped
- 1 tablespoon bacon bits
- 4 cubes beef bouillon
- 1/2 cup beer
- 1/4 cup chili powder
- 1 tablespoon Worcestershire sauce
- 1 tablespoon minced garlic
- 1 tablespoon dried oregano
- 2 teaspoons ground cumin
- 2 teaspoons "Quick-N-Fiery Hot Sauce"
- 1 teaspoon dried basil
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1 teaspoon cayenne pepper
- 1 teaspoon paprika
- 1 teaspoon white sugar
- 1 (10.5 ounce) bag corn chips such as Fritos®
- 1 (8 ounce) package shredded Cheddar cheese

DIRECTIONS:

1. Heat a large stock pot over medium-high heat. Crumble the ground chuck and sausage into the hot pan, and cook until evenly browned. Drain off excess grease.
2. Pour in the chili beans, spicy chili beans, diced tomatoes and tomato paste. Add the onion, celery, green and red bell peppers, chile peppers, bacon bits, bouillon, and beer. Season with chili powder, Worcestershire sauce, garlic, oregano, cumin, "Quick-N-Fiery Hot Sauce", basil, salt, pepper, cayenne, paprika, and sugar. Stir to blend, then cover and simmer over low heat for at least 2 hours, stirring occasionally.
3. After 2 hours, taste, and adjust salt, pepper, and chili powder if necessary. The longer the chili simmers, the better it will taste. Remove from heat and serve, or refrigerate, and serve the next day.
4. To serve, ladle into bowls, and top with corn chips and shredded cheddar cheese.

Quick Response 12-Second Coleslaw*

"A fast, crisp, low-cal, low-carb, slightly spicy, and delicious side dish."

Prep Time: 10 Minutes | **Ready In:** 10 Minutes | **Servings:** 6

INGREDIENTS:

- 1 (10 ounce) package angel hair-style shredded cabbage
- 2 tablespoons Thousand Island dressing
- 2 tablespoons seasoned rice vinegar
- 1 teaspoon "Quick-N-Fiery Hot Sauce"
- 1 pinch salt

DIRECTIONS:

1. Stir cabbage, Thousand Island dressing, rice vinegar, "Quick-N-Fiery Hot Sauce", and salt together in a bowl with a fork until evenly mixed.