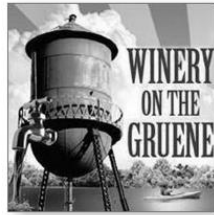


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COOKIN' WITH



"More Than a Salsa"

TEXAS BREW



Great Recipes Using Texas Brew Salsa

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by Texas Brew Products is **Simply Salsalicious**

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Where recipes recommend using “Mild” Texas Brew Honey Roasted Chipotle Salsa for a spicier flavor you may substitute “Medium or Hot” Texas Brew Honey Roasted Chipotle Salsa.

Texas Brew Honey Roasted Salsa is available Select HEBs or order online at www.texasbrewsalsa.com, or at Select Whole Foods, Specs, Green Fields Market & other retailers.

Download our complete cookbook @ www.texasbrewrecipes.com

Salsa Verde Quick & Easy Party Pizza

1 to 2 cups of **Texas Brew Roasted Poblano Verde Salsa**, or **Restaurant Style Green** found at select HEBs

12 inch soft & thick pizza crust or several pieces of naan bread

1 lb. precooked fajita meat, unseasoned pulled pork or smoked brisket

Mozzarella or smoked mozzarella, grated

1 large onion, long thin slices grilled or sautéed with fajita seasoning

1 to 2 green or poblano peppers, sliced in long thin strips, grilled or sautéed with fajita seasoning

Grape tomatoes, red and yellow, cut in half, to taste

1. Spread a thin layer of Texas Brew Roasted Poblano Verde Salsa on pizza crust, to taste
2. Top salsa with desired amount of warm grilled Texas Brew Fajita Meat.
3. Top salsa and meat with a healthy portion of warm grilled or sautéed onions & peppers.
4. Top with shredded cheese tomato halves and place on a medium heat grill with lid closed until the cheese is bubbly and warm. Check occasionally to prevent overcooking. Approximately 10 to 20 minutes. Times vary depending on your grill.
5. Oven: Bake in a preheated 350° oven approximately 15 minutes. Times will vary depending on your oven

Serve warm with your choice of garnishes such as sour cream, guacamole, Pica de Gallo, chopped cilantro just to mention a few.

Habanero/Chipotle Strawberry Sauce

1 cup **Texas Brew Hot Iron Habanero Salsa** or **Texas Brew Honey Roasted Chipotle, Medium or Hot (more to taste)**

1 cup strawberry preserves

5 cloves garlic

1 (handful) fresh strawberries

Cream Cheese (I spread whipped cream cheese on a plate or platter)

Roast garlic under the oven broiler, grill or sauté in a sauce pan. Pour 16 oz. **Texas Brew Hot Iron Habanero** Salsa, 1 cup strawberry preserves, 5 toasted garlic cloves, and one handful of fresh strawberries into a mixer. Mix until semi-smooth. Pour mixture in salsa bowl. Pour the mixture over the cheese. Serve with tortilla chips and/or butter crackers. Serves a bunch!

Options: You can substitute raspberries or blackberries for the strawberries or make with **Texas Brew Honey Roasted Chipotle, Medium or Hot.**

In A Hurry Quick & Easy Savory Three Bean Soup

1/2 cup **Texas Brew Honey Roasted Chipotle Salsa**, Mild, Medium, Hot or **Fire Roasted Poblano**

1 can black beans (drained)

1 can pinto beans (drained)

1 can ranch style beans

1 can diced fire roasted tomatoes with garlic

1 tsp. cumin

1 tsp. chili powder

1 cup yellow onion diced

1/2 cup tortilla chips crushed

3 to 4 cups low sodium chicken broth

Olive oil

Kosher salt

Fresh cilantro, heavy chop

1 cup small cubed/pulled rotisserie or grilled chicken (optional)

1. Sauté onion in olive oil until translucent in a heavy pot or Dutch oven.
2. Add cumin, chili powder and chips. Sauté for 2 more minutes. You may add more olive oil to sauté chips if needed.
3. Add **Texas Brew Honey Roasted Salsa**, all beans, tomatoes, chicken (if using) and chicken stock.
4. Salt lightly to taste. Cover and gently simmer for 30 to 45 minutes depending on desired bean tenderness.
5. Serve over buttered cornbread or top with tortilla chips and shredded cheddar, Monterey jack or a Mexican blend.

Garnish Suggestions: Chopped cilantro, avocado slices, sour cream or Pico de Gallo.

Texas Brew Fruited Cranberry Meatball Appetizer

1 jar (16 oz.) **Texas Brew Honey Roasted Mango, Pineapple, Peach or Apple Cinnamon**

2 lbs. fully cooked meatballs (I prefer home style)

1 1/2 to 2 cups pineapple/mango juice, mango juice, pineapple juice or apple juice (add more juice an or more to create more gravy for serving over rice)

1 to 2 Cups Craisins

Place meatballs in a large slow cooker. Add salsa, juice, and Craisins and set on high for 1-2 hours until sauce thickens and reduces. Thin with extra juice if too thick. Serve over rice if desired. Another great combo, Honey Roasted Apple Cinnamon with Honey Roasted Peach, Mango or Pineapple.

Alternative: Whisk together 1 jar Apple Cinnamon, 1 cup brown sugar and 1 cup apple jelly. Pour over meatballs and simmer for 20minutes

Beer Bacon Peanut Butter Cup Espresso Chipotle Brownies

1/3 cup **Texas Brew Honey Roasted Chipotle Salsa, Any Heat, Pureed**

1 box of fudge brownie mix

1 tsp. chipotle chili powder

2 tsp. instant espresso coffee or finely ground espresso, or instant coffee granules

1/4 cup oil

2 eggs, blended with a whisk or fork

1/3 cup stout beer (I used Nitro Milk Stout, it fluffs the brownies) Measure and let beer stand for 15 minutes before using.

1 - 10 oz. package of bacon, fried crisp and fine chopped

6 whole peanut butter cups; chilled or frozen, cut into small pieces or chopped

2 Tbsp. butter

1. Pre-heat oven to 350 degrees. Grease pan well with butter. I used a nonstick small baking cookie type sheet sprayed very lightly with cooking spray.
2. Cook entire package of bacon crispy. Allow bacon to cool and fine chop. I put in my small chopper. This helps with the texture of the brownies to chop it fine and disperses the bacon better. Set aside. Chop the peanut butter cups into small pieces. Set Aside.
3. Melt the butter and mix with the bacon. Set Aside.
4. Add the chili powder and espresso to the dry brownie mix.
5. Combine salsa, eggs, oil, stout and bacon & butter with the box brownie mix in a large bowl. Be careful to not over mix.
6. Fold in the peanut butter cups.
7. Pour the mix into a greased cookie sheet type pan at least that is at least 1 inch. Spread evenly and bake for approximately 30 to 35 minutes.

Thinner batches in a cookies sheet or a 13x9 pan bake better. Bake 25 to 30 minutes or until a toothpick comes out clean. Drizzle top with Chipotle Chocolate Sauce and top with a pecan or walnut half dusted in cocoa powder or a Maraschino cherry or spoon cherry pie filling on brownie and drizzle with sauce.

Chipotle Chocolate Sauce

3/4 cup half-and-half

1 Tbsp. butter

1/2 tsp. ground chipotle pepper (optional)

1/2 pound semi-sweet chocolate, chopped

1/4 tsp. vanilla extract

Combine the half-and-half, butter, and ground chipotle in a small heavy-bottomed saucepan over medium heat. Heat the mixture until a thin paper like skin appears on the top. Do not boil. Add the chocolate and vanilla and stir until the chocolate melts and the mixture is smooth. Remove from the heat and let cool. The sauce can be kept refrigerated for several days, but it must be returned to room temperature before serving.

Texas Brew Salsa Bacon Ranch Macaroni Salad

- 1/2 cup **Texas Brew Honey Roasted Chipotle Salsa, Mild or Medium**
- 1 12 oz. package rotini pasta, cooked according to package directions
- 3/4 cup ranch dressing
- 4 green onions, chopped
- 1 pt. cherry tomatoes, halved
- 1 6 oz. can of black olives, drained and sliced
- 1 large avocado, chopped
- 1/2 lb. bacon, cooked crisp and crumbled

1. In a small bowl, mix the salsa and ranch dressing until well-combined. Set aside.
2. In a large bowl, combine the cooked pasta, green onions, tomatoes, and olives, and toss until ingredients are well-mixed. Pour the salsa ranch over the top of the pasta salad and stir well. Chill until ready to serve.
3. Right before serving, add the avocado and bacon to the macaroni salad. If you would like a creamier salad, feel free to add a bit of extra salsa or ranch dressing.
4. Serve immediately.

Recipe by Juanita's Cocina

Texas Brew Salsa Mexican Caesar Salad With Fajita Meat

- 1/2 cup **Texas Brew Honey Roasted Chipotle Salsa, Medium**
- 1/2 cup mayonnaise
- 1/4 cup fresh lime juice
- 1 Tbsp. Dijon mustard
- 1 tsp. anchovy paste (optional)
- 1/2 cup cilantro leaves
- 1/4 cup parmesan cheese, grated or shredded

1. Blend all ingredients for the dressing in a blender or food processor until smooth.
2. Let stand in refrigerator at least 30 minutes to thicken.
3. Toss with Romaine lettuce and tortilla strips or chips.
4. Top with grilled fajita meat and shaved parmesan or your favorite cheese

Texas Brew Party Time Cowboy Caviar

- 1 jar (16 oz.) **Texas Brew Honey Roasted Chipotle Salsa Mild, Medium, Hot, Habanero or Fire Roasted Poblano**
- 2 - 15 oz. cans black-eyed peas or black beans, rinsed
- 1 - 17 oz. can whole kernel corn, drained
- 1 large avocado, diced
- 1/2 red onion, chopped
- 1/4 cup fresh cilantro, chopped
- Salt and pepper to taste
- Tortilla chips

Combine all ingredients in a large bowl. Chill if making ahead and serve with tortilla chips

Texas Brew Savory Chipotle Pumpkin Hummus

- 1 (15 oz.) can chickpeas, rinsed and drained
- 3 garlic cloves, minces
- 1/4 cup lemon juice
- 4 Tbsp. **Texas Brew Honey Roasted Chipotle Salsa, Mild, Medium or Hot**
- 4 Tbsps. tahini
- 1 cup pumpkin (not pumpkin pie filling)
- 1/2 tsp. chipotle chile powder
- 4 Tbsp. olive oil (I use Grapeseed oil)
- Salt and pepper, to taste

1. Add chickpeas, garlic, lemon juice, salsa, and tahini in a food processor and blend till smooth.
2. Add pumpkin and spices. Process till well blended.
3. With the food processor running, drizzle oil till hummus reaches desired consistency.
4. Season with salt and pepper, to taste.
5. Top with roasted pepitas (pumpkin seeds) and serve with pita chips, crackers or fresh vegetables.

Recipe by Brenda Craig TexasBrewSalsa.com

Texas Brew Apple Cinnamon Sopapilla Cheesecake

For the Cheesecake

- 1 cup **Texas Brew Apple Roasted Apple Cinnamon Salsa**, pureed
- 2 packages crescent roll dough
- 16 oz. cream cheese, softened (use 8 to 12 oz. to make bars, can reduce sugar by 1/2 cup)
- 1 cup sugar
- 1 tsp. vanilla

For the Topping

- 1/2 cup unsalted butter, melted
- 3/4 cup sugar
- 1 Tbs. cinnamon

1. Preheat oven to 350 and lightly grease a 9x13 lightly spray with
2. Puree salsa in a blender until smooth; set aside.
3. Mix together cream cheese, vanilla, and sugar in a food processor
4. Roll out 1 package of the crescent rolls into the bottom of the greased pan, forming one single layer of dough by pressing the crescent rolls together. Spread the cream cheese mixture in an even layer over the top of the crescent roll dough.
5. Spread the pureed salsa in an even layer on top of the cream cheese mixture.
6. Roll out the second package of crescent dough over the top of the fillings, allowing spaces to remain between the crescent rolls.
7. Pour melted butter over the top of the dough. Mix the cinnamon and sugar in a small bowl; evenly sprinkle over the top of the top of the cheesecake
8. Bake for 30-35 minutes, or until top has browned and appears to be cooked through. If using a dark glass cake will tend to cook quicker so watch carefully the first time bake.
9. Allow the Sopapilla cheesecake to cool completely before cutting for serving. Can be served room temperature or chilled.

Southwest Tuna, Salmon or Chicken Salad with Salsa Ranch Dressing

- 1 cup shredded tuna, canned salmon or chicken
- 1 red bell pepper, diced or use a mixture of small sweet peppers
- 1 can black beans, drained & rinsed
- 1 can sliced black olives, drained
- 1 can sweet yellow corn, drained, I used a white and yellow corn mixed (can use thawed frozen corn)
- 2 cups grape or cherry tomatoes, cut in halves or fourths
- 1 romaine heart of lettuce or Napa cabbage, well chopped
- 1/4 to 1/2 cup cilantro, chopped
- 1 large Hass avocado, diced or 2 small avocados
- 1 cup crushed tortilla chips (optional)
- Jalapenos, seeds & veins removed very finely diced (optional, use gloves)

Creamy Salsa Ranch Dressing/Dip

- 1/4 cup **Texas Brew Fire Roasted Poblano, Poblano Verde or Honey Roasted Chipotle, drained**
- 1/3 cup Mayonnaise, can use low fat
- 1/3 cup sour cream, can use low fat
- 1/3 cup butter milk
- 1/2 tsp. cumin
- 1/4 to 1 tsp. of chipotle chile powder depending of desired spiciness
- Salt and/or pepper to taste

1. Add all the salad to a large bowl except for the chips & avocado. Gently toss till combined
2. Whisk all the dressing ingredients in a small bowl and pour over salad gradually, tossing throughout the process to make sure it does not get to wet.
3. Serve as dip with tortilla chips, in a wrap, pita pocket or with crushed tortilla chips on top or toss them in if eating immediately. Garnish with avocado.

Options: Use your own favorite veggies or beans. Try some cup up snap peas, green onions or drained pinto beans. Use dressing on your favorite salad or use a dip for chips and veggies. Be imaginative and enjoy!

Poblano, Fiesta Ground Beef

1 jar (16 oz.) **Texas Brew Fire Roasted Poblano or Poblano Verde Salsa**
1 1/2 lb. to 2 lbs. ground beef, chicken, turkey or pre-cooked fajita beef or chicken
1 small onion, large chop
1 cup frozen corn or 1 can corn niblets, drained
1 or 2 can black beans, or your favorite bean, depending on how you like beans
(OR: 16 oz. of Mexican Frozen Steamable Plain or Roasted Vegetables or your favorite vegetable medley and a can or two of your favorite beans, drained)
3 to 4 large poblano peppers; roasted or if in a hurry, chopped and sautéed, skin saved, heavy chop, roast or sauté ahead of time
1 tsp. chipotle chile powder, optional
1 tsp. smoked paprika, optional
Salt & pepper to taste

1. Sauté onions (and chopped poblanos if not roasting) in a large sauté pan or Dutch oven; set aside. Cook until beef is browned.
2. Add chopped onions and poblano peppers to ground beef.
3. Add frozen corn and drained black beans and Texas Brew Salsa. Simmer till liquid reduces.
4. Serve as a taco stuffer topped with your favorite garnishes such as chopped cilantro, more salsa, and shredded cheese

As A Pizza or Tostada Topper: If using as a pizza topper, put a layer of refried beans and/or grated cheese on the pizza crust first which will help the topping to adhere to the pizza. Top with your favorite garnishes Pica De Gallo or halved cherry tomatoes, cheese. Baked until warmed through and cheese has melted. Serve with a dollop of sour cream, slice avocados or guacamole, and/or extra sauce.
Amazing in a Quesadilla or burrito filling

Note: I have mixed ground beef, ground pork and smoked pulled pork or grilled pork, beef and chicken fajita meet, very thinly sliced. Serve on hard or soft tacos, in quesadillas, on tostadas, as burrito filler, or as a pizza topping.

How to Roast Poblano Peppers: Use gloves and do not touch eyes or face. Cut the top ring off each pepper; put aside. Remove stem and center. Slice in half or in enough slices so that they lay flat. Remove seeds. Place pepper halves and rings on a cookie sheet lined with parchment paper to prevent mess. Put in a 400° oven and bake until peppers begin to blister on top. Turn on broiler until peppers are charred or roast on a grill. Remove peppers and set aside until cool enough to chop. Do not remove skin (unless you really want to)...it's where all the flavor is.

Substitutions: Make with 2 lbs. of precooked **Homestyle** meatballs and layer on top with grape tomatoes cut in half. Cook on medium low heat with a lid at a simmer.

Pineapple Tortellini & Sausage Pasta Salad/Pineapple Vinaigrette

1 lb. Cheese Tortellini (freezer section or fresh section), cooked according to package directions
2 links of a natural smoked sausage, grilled until warmed through and thinly sliced
1/2 pt. Champagne Sweet Tomatoes, cut in half
2 handfuls Baby Spinach
3 thin slices of red onion, chopped into large pieces

For The Pineapple Vinaigrette

1/2 cup **Texas Brew Honey Roasted Pineapple Salsa**
1 to 2 T. **Texas Brew Hot Iron Habanero Salsa, optional**
1 tsp. honey
1/4 tsp. black pepper
3 T. canola oil
3 T. apple cider vinegar
Salt & pepper to taste

1. Mix Pineapple Salsa, honey, canola oil, and apple cider vinegar together in a bowl. Set aside.
2. In a large bowl, toss together tortellini, sausage, sweet tomatoes, spinach, and red onion. Pour vinaigrette over salad, toss everything together, and serve while warm or chill and serve cold.

Suggestion: Try making this with **Texas Brew Honey Roasted Mango Salsa**

Texas Brew Chicken Dip or the Ball-less Cheese Ball

2 - 8 oz. packages cream cheese, softened to room temperature
1/4 cup **Texas Brew Honey Roasted Chipotle Salsa, Any Heat**
1 large can of chicken, drained
1 package (2 Tbs.) of ranch dressing mix

1. Mix all ingredients together until well-blended.
2. Chill for at least 2 hours before serving with crackers or veggies for dipping.

Kicked Up Chocolate Picnic Cake

For The Cake

Cocoa Powder For Dusting

1 box chocolate cake mix

1 (3 oz.) box chocolate instant pudding mix

4 eggs

1/2 cup **Texas Brew Honey Roasted Chipotle**, Any Heat, pureed

3/4 cup water

1/2 cup vegetable oil

1 tsp. vanilla extract

1 to 2 tsp. chile powder (I used chipotle but ancho would be nice as well)

1 tsp. espresso powder

1/2 tsp. cinnamon

For The Streusel Topping

4 Tbsp. butter, softened

1/2 cup flour

1/2 cup brown sugar

1 to 2 tsp. chile powder (I used chipotle but ancho would be nice as well)

1 tsp. cinnamon

1 cup pecans, roughly chopped

3 cups assorted baking chips, chocolate, white chocolate and or butterscotch. Use one kind or make your own medley.

1. Preheat oven to 350 degrees. Grease glass 13x9 inch cake pan and lightly dust with cocoa powder
2. In a large bowl combine the cake ingredients with an electric mixer for 2-3 minutes, until smooth and thoroughly combined. Pour the batter into the prepared pan and bake for 20 minutes. Do not over bake.
3. Meanwhile, make the streusel topping: IN a medium bowl combine the butter, flour and brown sugar until smooth. Add the chile powder, cinnamon and stir to combine. Add the nuts and baking chips to the bowl and using your hands, crumble the mixture to uniform pieces leaving no large clumps of brown sugar pieces.
4. After the cake has been baking for 20 minutes, remove it from the oven and sprinkle the streusel topping over it. Return to the oven and bake for another 10 minutes or until a tooth pick comes out clean. Do not over bake.

*If you feel the cake topping is a little too dry after baking, brush with a little extra melted butter or drizzle with a chocolate or caramel topping.

Recipe adapted from Sweet-And-Spicy Picnic Cake Chile Pepper Magazine, July 2010 Issue

Cheesy Chipotle Meatballs

1 jar (16 oz.) **Texas Brew Honey Roasted Chipotle Salsa**, Any Heat

2 cups water or to desired consistency

2 lbs. frozen pre-cooked **Homestyle** meatballs

3/4 to 1 whole 2 lb. block of **Velveeta** or **HEB Easy Melt Cheese**, soft small cubes depending on how cheesy and thick you want your gravy.

1. Layer meatballs in a large flat pan. Cover meatballs with salsa and water covering meatballs at least 3/4 of the way. Simmer approximately 15 to 20 minutes till juices are released. Remove meatballs from the gravy and transfer to a slow cooker.
2. Add cubed Velveeta or Rico's to the remaining salsa gravy. Simmer on low, stirring frequently until cheese is melted. Add cheesy salsa gravy to slow cooker and simmer approximately 30 minutes or until gravy thickens to desired consistency. You may add more salsa/water to slow cooker when gravy needs to be thinned.
3. Serve hot as an appetizer with tortilla chips or rolled in a hot flour or corn tortilla with guacamole, sour cream, Pica De Gallo, and cilantro for an entirely unique flavor.

Tips: If doing large quantities, the larger and flatter the pan the better. Electric skillets and roasters work well. You can always transfer to a slow cooker if desired. If making large batches, just follow the 1 part salsa to 2 part water rule and add cheese to taste. I love to make mine with more gravy and pour on chips.

Note: If using homemade meat balls it is preferable to brown them before adding **Texas Brew Honey Roasted Chipotle Salsa** to prevent breakage. Once meatballs are browned, follow previous instructions.

Recipe by Brenda Craig TexasBrewSalsa.com

Texas Brew Slow Cooker Jalapeno Popper Dip

2 - 8 oz. packages cream cheese, cubed and softened

1 cup mayonnaise

1 cup **Texas Brew Fire Roasted Poblano Verde**, lightly drained (may use up to 2 cups)

4 oz. diced jalapeno peppers, canned and drained or 3 jalapenos, seeded & sautéed (more depending on desires spiciness)

8 slices of bacon, cooked and crumbled, (or equal amount of real bacon bits)

2 cups parmigiano reggiano (parmesan), grated or 1 cup plus 1 cup cheddar or Mexican cheese, grated

Combine all ingredients in the crock pot. Watch for the first 20 minutes or so, stirring so that everything blends together. Cover. Cook on High until warmed through and through. Stir to make sure all is mixed. Keep slow cooker on low and do not overheat. Serve with bite sized tortilla chips!

Recipe by Brenda Craig TexasBrewSalsa.com

Fruited Salsa Jam

Yield: 7/8 oz. jars

3 -16 oz. **Texas Brew Salsa Honey Roasted Apple Cinnamon, Mango, Peach Salsa or Pineapple Salsa**

3 & 1/4 cups sugar

4 & 1/2 Tbsp. classic pectin (or 1 and 1/2 packages sure-gel pectin)

1 Tbsp. lemon juice

1. Pour salsa in large pot
2. Stir in lemon juice*
3. Sprinkle pectin over salsa
4. Stir to combine
5. Bring to full rolling boil
6. Add sugar, stirring constantly and boil for 1 min
7. Ladle into 8 oz. sterilized canning jars, wipe rims & put lids on finger tight
8. Process in boiling water bath for 10 minutes, start timing when water begins to boil.
9. Let jars sit 5 minutes in canner before removing
10. Cool on wire rack for 24 hours, and check seal.

Single Jar Recipe: 1(one) 16 oz. jar salsa, 1 & 1/8 Tbsp. classic pectin, 1 cup sugar & 1 tsp. lemon juice.

Heat up and pour over cream cheese, roast, brisket, roasted chicken, cook with meatballs, fried popcorn shrimp, baked popcorn chicken or pulled pork in a slow cooker. Excellent over waffles, ice-cream and so much more.

Making A Sauce: *If making a sauce that will not be canned there is no need to add lemon juice unless you want too. Reduce sugar for the single jar recipe to 1/2 cup and pectin to 1/2 Tbsp. Add 1/4 to 1/2 cup water. Try adding dried cranberries, blueberries, cherries, pomegranates or small chunks of fruit matching the salsa.

Citrus Lime Salsa Verde Caviar Salad

1 red, yellow and orange bell pepper, diced

1 can black beans, drained & rinsed

1 can black eyed peas, rinsed & drained

1 can sweet yellow/white corn, rinsed and drained

1 small red onion, fine chopped

1 1/2 cup tomatoes, chopped (equivalent grape or cherry tomatoes; halved)

1 cup Cilantro, chopped

2 large avocados diced or 4 small avocados

Citrus Lime Salsa Verde Dressing

2 cups (16 oz.) **Texas Brew Fire Roasted Poblano Verde or Restaurant Style Green**

1/2 cup fresh squeezed lemon juice

1/2 cup fresh squeezed lime juice

1 tsp. Mexican oregano

1/3 cup Grapeseed or another lightly flavored oil (may omit if you wish)

Salt to taste

Dressing: Whisk all ingredients till well mixed. Chill and whisk lightly prior to serving.

Salad: In a large mixing bowl gently toss all salad ingredients. Add salad dressing to taste and toss gently. If not serving immediately, add the cilantro, avocado and chilled dressing prior to serving.

Tips: If not serving immediately, add chilled avocado and cilantro just prior to serving. Omit oil and add 1 lb. salad shrimp for a wonderful ceviche or pick you own veggies, fruit or beans

Texas Brew Fire Roasted Hummus Verde

1/2 cup **Texas Brew Fire Roasted Poblano Verde Salsa**

1 15 oz. can chickpeas drained; reserve juice (garbanzo beans)

1 Tbs. tahini (sesame paste)

1 Tbs. olive oil

1/2 Tbs. lime juice

1 clove garlic, minced

1/4 cup fresh cilantro (not chopped)

Hot Sauce to taste (optional)

Salt to taste

For smoother texture put everything in a Vitamix or a good blender except bean juice. For a more grainy texture use a food processor. Blend to smooth adding a little juice at a time till you reach your desired consistency. Season with salt to taste.

If you'd like a smoother consistency, add more of the bean juice. Serve with crackers, pita or tortilla chips.

Texas Brew Tex-Mex Cornbread Salad

- 1 batch of sweet cornbread (I used a packaged mix, baked and cooled)
- 1/2 lb. bacon, cooked crisp and crumbled
- 1 avocado, chopped
- 1 small sweet onions, diced
- 2 roma tomatoes, diced
- 1 14 oz. can of corn, drained
- 1 to 1 1/2 cup mayo
- 1/2 cup **Texas Brew Fire Roasted Poblano Salsa (Medium)**

1. Crumble the cooled cornbread into a large bowl (chunks should be no larger than an inch square)
2. Add bacon, avocado, onion, tomatoes, and corn to the bowl and toss gently.
3. In a small bowl, mix mayo and salsa together until they are well combined.
4. Gently mix the salsa mayo mixture into the cornbread mix, taking care to leave some chunks of cornbread.

Chill for at least 2 hours, or until ready to serve.

Creamy Avocado Dressing

- 1/2 cup **Texas Brew Honey Roasted Chipotle, Medium**
- 1/2 cup mayo
- 1 Tbs. lime juice
- 1 large avocado, pitted and removed from skin
- 1/4 cup grape seed oil
- Salt and pepper, to taste

1. Place the salsa, mayo, lime juice, avocado, and grape seed oil into a food processor. Blend until smooth.
2. Taste and season with salt and pepper, as needed. Refrigerate for 30 minutes before serving.

Texas Brew "Slap Me Silly" Dipping Sauce

- 1 cup any **Texas Brew Honey Roasted Chipotle or Hot Iron Habanero Salsa**, pureed
- 1/3 cup Dijon mustard or to taste
- 1/4 cup honey or to taste
- 1 T. hot horseradish sauce, or to taste (optional)

Whisk or puree all ingredients together until well mixed. Serve as a dipping sauce for wings, as a basting sauce for grilling, a simmering sauce for meatballs or as a sauté sauce for shrimp or perhaps as a southwestern salad dressing.

Texas Brew Slow Cooker Cheesy Poblano Dip

Enough For One 4 Quart Slow Cooker - Double Recipe For A Large Oval 6 Quart Crock Pot

- 1 jar (16 Oz.) Texas Brew Fire Roasted Poblano Salsa, divided
- 1 lb. ground beef, chicken, turkey or shredded fajita chicken
- 1 cup frozen corn or 1 can corn niblets, drained
- 1 can black beans, drained
- 8 oz. Cream cheese softened
- 16 oz. shredded Mexican style cheese blend or Co-Jack
- 3 to 4 large poblano peppers; roasted, heavy chop

1. Cut the top ring off each pepper; put aside. Remove stem and center. Slice in half or in enough slices so that they lay flat. Remove seeds. Place pepper halves and rings on a cookie sheet lined with parchment paper to prevent mess. Put in a 400° oven and bake until peppers begin to blister on top. Turn on broiler until peppers are charred (I roast mine on my grill). Remove peppers and set aside until cool enough to chop. Do not remove skin. That is where all the flavor is.
2. Meanwhile, cook meat in a heavy sauté pan on medium high heat until fully cooked. Drain meat and add corn, black beans and 1 cup of the Texas Brew Poblano Salsa. Continue to cook meat mixture until most of the liquid is absorbed; approximately 3 to 5 minutes.
3. In a medium size bowl or food processor mix softened cream cheese and remaining cup of salsa and half of the shredded cheese until smooth; set aside.
4. Chop peppers including rings.
5. Begin layering slow cooker in this order; meat mixture, cream cheese mixture, shredded cheese, chopped poblano
6. Repeat until you have used up all your ingredients.
7. Cook on high until dip is heated through
8. Reduce to Keep Warm and serve hot with tortilla chips or spread on top of tostadas topped with sour cream, guacamole and fresh tomatoes, small dice.

Texas Brew Mango Tango Vinaigrette

1 cup **Texas Brew Honey Roasted Mango Salsa**
1 large Mango, peeled & chopped, or equivalent amount of frozen mango
2 Tbsp. apple cider vinegar
1/4 cup grape-seed oil (or very light olive oil)
4 Tbsp. agave or honey (more or less depending on desired sweetness)
1 Tbsp. fresh squeezed lime juice (more if you like it more tart)
1/2 cup fresh chopped cilantro
1 to 2 Tbsp. tequila, (optional, I use one Tbsp.)
Salt & pepper to taste

Spice it up: Add some **Texas Brew Hot Iron Habanero** or your favorite hot sauce to taste

Put all ingredients in the bowl of a food processor, blender or Ninja chopper and blend till smooth. Serve fresh or chill.

Suggestions: Use as dressing for couscous, quinoa, rice, or black bean salads. Try serving warm over grilled salmon or use a dressing for black bean salad or Texas Brew Mango Tango Caviar.

Texas Brew Mango Tango Caviar

1 medium to large mango, large chop (can sub equivalent frozen mango)
1 large avocado, small to medium chop
2 cups (after chopped) cherry tomatoes, chopped in half
1 large red or yellow bell pepper, small chop or mix both
12 oz. can corn, drained (I use the yellow/white mixed) or sautéed frozen corn & chill before adding
15 oz. can black beans, rinsed and drained
15 oz. can of black-eyed peas, rinsed and drained(optional)
1/4 cup red onion, small dice
1/2 to 3/4 cup cilantro, chopped, plus some for garnish
Salt to taste

Mango Tango Vinaigrette

1. In a large bowl, add all ingredients and gently mix to combine. Add **Mango Tango Vinaigrette** to taste. Serve cold. Can cover and refrigerate for up to 24 hours.

Options: Add some pre-cooked and chilled rice, quinoa or Israeli couscous. May need to add some more vinaigrette to taste or try tossing in some cubed cantaloupe or kiwi.

Texas Brew Honey Roasted Spread/Dip

2 to 4 Tbsp. **Texas Brew Honey Roasted Chipotle Salsa, Mild, Medium or Hot** according to desired consistency
8 oz. low fat cream cheese (whole cream cheese makes a stiffer spread)
2 garlic cloves, chopped/pressed
1/2 tsp. onion powder
1/4 tsp. garlic powder
1 tsp. ancho chili powder (regular chili powder can be substituted)
3 Tbsp. fresh cilantro, rinsed, patted dry and finely chopped (optional)
1 tsp. kosher salt

Dip: Add 2 to 4 Tbsp. of light or regular sour cream for desired consistency.

Blend all ingredients in a food processor until smooth. Best if refrigerated overnight.

Suggestion: Great for making a southwest chicken salad, on veggie or meat wraps, as stuffing for bacon wrapped grilled jalapenos, on crackers or gourmet bread when spread with apricot jelly and cream cheese. Using no sour cream & whole cream cheese makes a stiff spread great for filling celery, topping crackers, or try filling a jalapeno with shrimp & spread. Wrap with bacon & grill.

Recipe by Daniel Dirmeyer, Executive Sous Chef, Biga On the Banks, San Antonio TX

Texas Brew Pineapple Salsa Vinaigrette

4 Tbsp. **Texas Brew Honey Roasted Pineapple Salsa**
Juice of 1 lime
1 tsp. honey
3/4 tsp. kosher salt
1/4 tsp. black pepper
Bacon bits (optional)

1. In a small bowl, whisk together the Texas Brew Pineapple Salsa, lime juice, honey, salt, and pepper. Pour the vinaigrette over salad; toss.
2. Sprinkle with the cilantro and bacon bits. Set aside for 10 minutes to allow the flavors to meld. Top with spoon or two of pineapple salsa.

Recipe by Paul Hostetter, Head Cook, Texas Brew Products Barbeque Team, www.texasbrewsalsa.com

Texas Brew Picadillo

½ cup **Texas Brew Honey Roasted Chipotle Salsa, Medium**

1 to 1½ lbs. Lean ground beef

1 small onion, diced

1 garlic clove, pressed

2 tsp. cumin powder

2 tsp. chili powder

2 tsp. chipotle chili powder (roasted chipotle powder is best)

1/2 tsp. paprika (smoked paprika is best)

1/2 tsp. Mexican oregano

1/2 tsp. kosher or sea salt

1 can fire roasted diced tomatoes

2 medium baked potatoes, peeled and cubed (optional, see below)

1 large roasted poblano chile, diced (don't remove the roasted skins)

1. Cook beef, onions, garlic, cumin, chili powders, paprika, oregano & salt in a large skillet over medium heat-high heat, stirring occasionally for 5 to 6 minutes until beef is browned and onions are translucent.
2. Stir in fire roasted tomatoes and Texas Brew Honey Roasted Chipotle Salsa.
3. Add roasted poblano peppers and diced baked potatoes. Mix well.
4. Simmer on low for approximately 30 minutes. You may add up to ¼ cup of water if needed.

Makes approximately 1 quart depending on size of onions and potatoes.

Serve by itself or as a filling great for tamales, tacos, gorditas or empanadas; also serves as a topping great for rice or tostadas. Add other vegetables such as corn or black beans for an even heartier dish.

Optional-Potatoes

In a large pan, cook diced potatoes in oil over medium heat. When potatoes have softened and browned, fold into beef mixture according to recipe.

Baked potatoes diced with skins add an even more unique flavor or sauté diced baked potatoes prior to adding them to the Picadillo

Texas Brew Beer Braised Short Ribs

2 cups **Texas Brew Honey Roasted Chipotle Salsa, Mild**

2 1/2 - 3 lbs. beef short ribs (I have all so used braised chicken breast or pork ribs)

1/4 cup – 1/2 cup oil

1/4 cup butter

4 pieces celery, large dice

2 large carrots, med. dice

4 garlic cloves, halved

1/2 small can of tomato paste

1 bottle brown ale beer

Salt, pepper, garlic powder

Season short ribs with garlic powder, salt and pepper. Sear in a Dutch oven on high heat in oil on all sides. Remove Short Ribs to a cookie sheet and smear tomato paste liberally on each one. Broil in oven under broiler until tomato paste begins to brown and caramelize, 5-8 minutes. While sautéing vegetables, keep a close eye on ribs to prevent burning.

Empty Dutch oven of oil and any burnt specks. Place back on stove and melt butter on med. heat. Add the vegetables and sauté lightly. When the ribs are done place directly into the pan with the vegetables.

Add bottle of brown ale beer and 2 cups of Texas Brew Honey Roasted Chipotle Salsa, Mild. Cover the Dutch oven with lid and roast about at 300^o - 350^o for 2½ to 3 hrs. Serve with White Cheddar Polenta.

Note: I have served Beer Braised Ribs over Spanish rice, Wild Rice or Rice Pilaf.

White Cheddar Polenta

2 seeded jalapenos, finely chopped

6 oz. shredded extra sharp white cheddar

1 2/3 cup stone ground cornmeal

7 cups water or chicken stock (I prefer chicken)

1 Tbsp. salt (I prefer kosher)

2 Tbsp. butter

¼ cup cream

Basic Polenta Recipe

1. Bring the water to a boil in a large saucepan over medium-high heat. Add salt. Add the cornmeal in a very thin stream. You should be able to see the individual grains spilling into the pot. As you are adding the cornmeal, stir it with a whisk, making sure the water is always boiling.
2. When you have added all the cornmeal, begin to stir with a wooden spoon. Stir continuously, for 30 to 45 minutes (who needs to go to the gym) bringing the mixture up from the bottom of the pot and loosening it from the sides.
3. The cornmeal becomes polenta in 35-45 minutes, when it forms a mass that pulls cleanly away from the sides of the pot. Stir in butter, cream, shredded cheese, and jalapenos. Serve with Beer Braised Short Ribs and Gravy.

Recipe by Sarah Penrod, Chef For Life, www.chefforlife.com

Crab Cakes With Texas Brew Salsa Remoulade

Crab Cakes

3 Tbsp. **Texas Brew Honey Roasted Chipotle Salsa, Hot**

1 lb. lump crab meat or lump claw meat

1/3 cup mayonnaise

2 tsp. old bay seasoning

1 Tbsp. Dijon mustard

1 Tbsp. chopped fresh parsley

1 egg white

1/2 cup Panko bread crumbs (can substitute 12 saltine crackers, crushed)

1. Pick over the crab meat and remove any shell or cartilage. Drain any liquid.
2. Combine mayonnaise, salsa, Old Bay, parsley, mustard, egg white; Mix till smooth.
3. Add this mixture to the crab meat, being careful not to break up the lumps of crab meat.
4. Add Panko bread crumbs or crushed crackers to crab mixture, being careful not to break up lumps of crab meat. Let crab cake mixture rest for 10 to 15 minutes.
5. Form into small 1/4 to 1/2 inch thick sausage size patties, making sure edges are flat.
6. Pan fry in peanut oil until golden brown on both sides. Do not over crowd your pan when frying. Leave enough room to turn carefully in order to avoid breaking.

Tips: If your crab cakes are too moist to shape into patties, add more bread crumbs or crushed crackers a little at a time until a meatloaf like consistency is achieved.

Recipe by Paul Hostetter, Head Cook, Texas Brew Products Barbeque Team, www.texasbrewsalsa.com

Texas Brew Salsa Remoulade

3 Tbsp. **Texas Brew Honey Roasted Chipotle Salsa, Hot**

1/2 cup chopped red pepper

1/4 cup chopped celery

1/4 cup chopped green onions

3/4 cup mayonnaise

2 Tbsp. Dijon mustard

1 tsp. Worcestershire sauce

1 tsp. horseradish

Puree in a food processor or blender until smooth. Chill. Serve Texas Brew Crab Cake with a dollop Texas Brew Honey Roasted Chipotle Salsa Remoulade.

Tips: Serve **Texas Brew Salsa Remoulade** in the place of cocktail sauce when eating pre-cooked and peeled shrimp. To spice up just add 1 Tbsp. of Cajun seasoning. Excellent as a chip dip.

Recipe by Paul Hostetter, Head Cook, Texas Brew Products Barbeque Team, www.texasbrewsalsa.com

Texas Brew Napa Cabbage Slaw

1/2 cup **Texas Brew Honey Roasted Chipotle Salsa; Medium**

3 cups shredded Napa Cabbage

1 cup shredded Bok Choy

1 cup shredded red cabbage

1/2 cup shredded carrots

1/2 cup diced red bell pepper

1/4 cup white vinegar

1 Tbsp. sesame oil

1. Combine and toss cabbage, Bok Choy, carrots and red bell pepper.
2. Mix together salsa, vinegar and sesame oil.
3. Add liquid mixture to vegetables and lightly toss by hand.
4. Chill and serve.

Serve with **Texas Brew Crab Cakes & Remoulade Sauce.**

Recipe by Paul Hostetter, Head Cook, Texas Brew Products Barbeque Team

Texas Brew Salsa Mexican Caesar Salad

For the Salad:

Romaine lettuce

Tortilla chips or strips

Fresh parmesan cheese shavings

For the Dressing:

1/2 cup **Texas Brew Honey Roasted Chipotle Salsa, Mild**

1/2 cup mayonnaise

1/4 cup fresh lime juice

1 Tbsp. Dijon mustard

1 tsp. anchovy paste

1/2 cup cilantro leaves

1/4 cup parmesan cheese, grated or shredded

Blend all ingredients for the dressing in a blender or food processor until smooth. Let stand in refrigerator at least 30 minutes to thicken. Toss with Romaine lettuce and tortilla strips or chips and serve topped with shaved parmesan.

Recipe by Courtney Pawloski of Practical Pantry Cooking & Brenda Craig, Texas Brew Products

Texas Brew Shrimp Stuffed Avocado With Cilantro Mayo

1 cup + 2 Tbsp. divided of **Texas Brew Honey Roasted Chipotle Salsa, Mild**

1/2 lb. shrimp (any size), peeled and cooked

1/2 cup mayonnaise

1 Tbsp. heavy cream

Juice of 1/2 lime

1/4 cup chopped fresh cilantro, plus a few whole leaves for garnish

Salt and pepper to taste

2 avocados, pitted, peeled and halved

1. Place the shrimp and 1/2 of the Texas Brew Honey Roasted Chipotle Salsa in a medium bowl. Mix together until the shrimp is well coated with the salsa. Place covered in the refrigerator to chill for at least a couple of hours (overnight is great).
2. Whisk together the mayonnaise, heavy cream, lime juice, cilantro and salt and pepper to taste in a small bowl, can be made ahead of time if you wish.
3. When you're ready to serve, cut a small sliver from the bottom of each avocado half so that they will sit straight on a plate.
4. Place them on individual appetizer plates. Fill the avocado halves with shrimp, top with a spoonful of cilantro mayonnaise and then a spoonful of salsa. Garnish with cilantro leaves and serve.

Suggestion: Follow previous instruction and use tiny salad or cocktail shrimp. Chop avocado into very small chunks or mash like guacamole. Cover the bottom of a Tostitos Scoop. Add cilantro mayonnaise, a marinated shrimp, a whole cilantro leaf or two and some **Texas Brew Honey Roasted Chipotle Salsa**. Makes a delightful quick and easy appetizer.

Recipe by Susan Gall, www.sauceandsensibility.com

Warm Balsamic & Bacon Dressing on a Spinach Salad

For the Salad: Fresh baby spinach, washed and dried, hard boiled eggs, & sliced pineapple

For the Dressing:

2 parts **Texas Brew Honey Roasted Chipotle Salsa, Mild**

Bacon

Shallots

3 parts balsamic vinegar

1 part extra virgin olive oil or bacon grease

Slice bacon into small pieces, sauté in pan. Add enough olive oil to bacon grease to make the 3 to 1 ratio. Add balsamic vinegar. Mix until bubbly. Add salsa. Heat through.

Arrange spinach, pineapple, and egg slices on plates or a platter. Pour over salad and serve immediately.

Texas Brew Cowboy Beans

1 jar/16 oz. **Texas Brew Honey Roasted Chipotle Salsa, Mild or Medium**

Bag of 10 or 16 bean soup (dried beans)

1 onion, diced

1 cap full of apple cider vinegar

Salt and pepper

1 tsp. garlic powder

1. Cook beans according to the quick directions (this is usually 1 hour and 45 minutes at a hard boil, replacing water as needed).
2. Make sure that you do not add any vinegar or any acidic liquid to the beans until they are completely soft.
3. Add the diced onion during the last 20 or so minutes of cooking.
4. To finish, add the jar of Texas Brew Honey Roasted Chipotle Salsa, garlic powder, vinegar, and salt and pepper to taste.
5. Simmer 10 minutes and serve.
6. Serve with tortilla chips, baked or fried cornbread.

Recipe by Sarah Penrod, Chef For Life, www.chefforlife.com

Texas Brew Hot Hanky-Panky Pot Roast

1 Jar (16 oz.) **Texas Brew Honey Roasted Chipotle Salsa, Any Heat**

2 to 4 pound pot roast

2-4 cups beef broth

Carrots, baby or cubed, optional

1. Put pot roast in slow cooker.
2. Add Texas Brew Honey Roasted Chipotle Salsa and enough beef broth to cover the pot roast
3. Slow cook according to directions, adding carrots, if desired, half way through, until meat is tender and falls apart with a fork.
4. Serve over noodles, rice, mashed potatoes or polenta. Any left-over meat makes flavorful cheese steak sandwiches!

Recipe by Courtney Miller of Practical Pantry Cooking & Brenda Craig, TexasBrewRecipes.com

Texas Brew San Antonio Salsa Bake

2 cups **Texas Brew Honey Roasted Chipotle Salsa, Medium**

1 lb. lean ground beef

1 medium onion finely chopped

3 cloves garlic chopped

1 pkg. of taco seasoning

3/4 cup water

1/2 container (15oz) part-skim ricotta cheese

1 egg, beaten

1/3 cup grated parmesan cheese

2 cups shredded Mexican Cheese Blend

1 pkg. of crispy Chalupas/ taco shells / tortilla chips/ corn tortillas

1/2 cup can black beans (rinsed & drained)

1/4 cup sliced black olives

2 Tbsp. chopped cilantro

Serve with shredded lettuce sour cream, diced tomatoes, chopped green onions guacamole or diced avocado, and salsa as desired.

Pre-heat the oven to 350°.

1. **Blend together Cheese Filling ingredients:** beat the egg and mix in Ricotta Cheese, 2 oz. of the **Texas Brew Salsa**, 1/4 cup shredded cheese blend, and 1/3 cup grated parmesan cheese together in a medium bowl then set aside.
2. Brown the ground beef in a large skillet over medium high heat. After about 5 minutes of cooking the beef, add finely chopped onions, cilantro and garlic. Cook until beef is brown and onions are translucent, Stir in water, Taco Seasoning, rest of Texas Brew Salsa, drained black beans, 1/4 cup olives and cook over medium heat for 5 minutes stir well, also set aside.
3. Place the crispy Chalupas, taco shells, corn tortillas or chips in the bottom of a 9x13 inch casserole dish as the first layer.
4. Cover evenly with 1/2 of the meat sauce. Spread the cheese filling mixture over the evenly distributed meat sauce. Sprinkle 1/2 cup of shredded Mexican Cheese Blend over the cheese filling. Top this with more tortillas or crispy chips, add rest of meat sauce and sprinkle the remaining 1 cup of shredded cheese over the top. Sprinkle chopped green onions over the cheese (Optional).
5. Cover with foil. Bake at 350° for 30 minutes. Remove the foil and as needed bake until cheese has melted. Let the casserole stand for 5 minutes before cutting.

To serve, cut into squares and remove with a spatula. Garnish each serving with shredded lettuce, tomatoes, green onions, avocado/guacamole, salsa or sour cream as desired.

Recipe by Eva Nestor Alcantar, RD, LD of Nutrition Aware & Brenda Craig, Texas Brew Products

Texas Brew Sweet & Spicy Pineapple Salsa Crockpot Chili

1 jar (16 oz.)**Texas Brew Honey Roasted Pineapple Salsa**

2 lbs. ground chuck, or turkey (I used half ground pork and beef)

2 white onions, chopped

1 - 15 oz. can pinto beans

1 - 15 oz. can garbanzo beans (I use black beans)

1- 15 oz. can fire roasted tomatoes

1 zucchini, quarter sliced and chopped

Spice Paste

1/8 cup of honey

1 tsp. cayenne pepper

1 tsp. chipotle pepper (can sub with chili pepper)

1/2 tsp. black pepper

1 Tbsp. cumin powder

1/8 tsp. Liquid Mesquite Smoke (optional)

Chipotle Tabasco Sauce to taste (optional)

1. Brown meat and transfer to pre-heated Crockpot.
2. Add chopped onions, beans, zucchini, roasted tomatoes and salsa.
3. Mix spice paste ingredients in a bowl and add to Crockpot.
4. Cook on high for 2 hours.
5. Turn down to low and simmer for 2 hours.
6. Serve warm with a light salad.

Texas Brew Chilled Pineapple Shrimp Pita Pockets

1 jar **Texas Brew Honey Roasted Pineapple Salsa (well chilled)**

1 lb. medium shrimp (peeled and deveined, may use pre-cooked salad shrimp)

1 Tbsp. real butter

Spring Mix

Standard or Mini Pita Pockets

Lime wedges

1. Melt butter in large skillet over medium heat & 2 Tbsp. of the pineapple salsa, bring to a sizzle.
2. Add shrimp and sauté until opaque.
3. Drain excess liquid and put shrimp in bowl with 1 cup of the chilled pineapple salsa.
4. Move bowl to freezer for 5 minutes.
5. Remove from freezer. In a large bowl, lightly toss with Spring Mix and fill pitas. Add more salsa if needed.
6. Top with Texas Brew Honey Roasted Pineapple Salsa to taste.
7. Spritz with lime and enjoy this light summer delight.
8. If making mini appetizers, layer first with spring mix, then salsa and shrimp: repeat.

Texas Brew Enchilada Casserole

1 lb. ground chuck, chicken or turkey

Seasonings for meat:

1 cup **Texas Brew Honey Roasted Chipotle Salsa, Any Heat** (divided use)

2 Tbsp. chili powder; 1 tbsp. paprika; 1 tbsp. cumin; 1 tsp. salt & pepper

1 small onion

3 garlic cloves

3/4 cup hatch enchilada sauce (divided use)

Juice of one lime

1 package of yellow corn tortillas (12 count)

2 cups shredded sharp cheddar cheese

1 8oz. package of Queso Fresco cheese

1 medium to large avocado diced

1/2 container of cherry tomatoes diced

Assemble:

1. Brown ground beef with 1/2 cup of chopped onions, 3 chopped garlic cloves and seasoning.
2. Add 1/2 cup **Texas Brew Honey Roasted Chipotle Salsa** and 1/2 cup of enchilada sauce.
3. Spray coat a square glass oven safe dish with non-stick spray. Cover the bottom with corn tortillas.
4. Cover with beef mixture and some of the cheddar cheese. Continue layering until all the beef is used. Add cheese on top. Spray aluminum foil with non-stick spray. Cover and bake at 350 degrees for 25 minutes or until hot and bubbly.
5. While casserole is baking, mixed together the avocado, chopped tomatoes and stir in the Texas Brew Honey Roasted Chipotle Salsa and lime juice. Salt and pepper to taste. Crumble the Queso Fresco cheese on top.

To Serve:

Cut casserole into serving portions and place on plate. Spoon the tomato, avocado and cheese mixture on top and serve.

Black Bean, Rice & Mango Salad

Prepare the Beans:

1. 1 & 1/2 cups of dried black beans, (or use Kurer's Jalapeno Black Beans with Lime Juice, drain and rinse)
2. Cover beans with about 2 inches of water and bring to a boil. Take off heat and let soak for about one hour. Drain the soaking water and replace the water.
3. Season the cooking water with salt, onion powder, garlic powder, cumin, black coarse ground pepper and pickled jalapeno juice or other hot sauce. Cook the beans uncovered until tender; you may have to add more water to just cover the beans. The idea is to infuse the beans with the seasonings so I suggest a very spicy broth.
4. Once cooked, rinse the beans, squeeze one small lime over the beans, 2 Tbsp. pickled jalapeno juice and 1 Tbsp. olive oil over them.
5. Place beans in refrigerator. Beans can be made a day ahead.

Prepare the Rice:

Use white or brown rice and cook according to directions. I like Jasmine rice cooked in broth seasoned with salt and cumin. Once cooked add a little olive oil and refrigerate. The rice can also be made a day ahead.

Salad Ingredients:

1/4 cup to 1/2 cup of **Texas Brew Honey Roasted Mango Peach or Pineapple Salsa**.

1 red bell pepper diced.

1 small red onion diced.

2 Tbsp. chopped pickled jalapenos, more or less depending how spicy you want it.

1 large or 2 small mangos diced or fruit to match salsa

1 cucumber seeded and chopped.

One bunch of fresh cilantro chopped.

8 oz. Queso Fresco cheese or Feta cheese for topping.

Assemble Salad:

Combine beans, rice, all chopped vegetables and the Texas Brew Honey Roasted Salsa. This dish should have a little bite to it so taste and correct seasonings. Place in serving bowl and sprinkle crumbled cheese over the top and serve. This dish is great with any grilled meats and holds well at room temperature.

Serves approximately 10 to 12

Texas Brew Shrimp & Fruit Medley Salad

- 1 pound frozen, fully cooked medium shrimp, thawed (Optional)
- 1 cup red onion, thinly sliced or chopped
- 4 cups watermelon, roughly chopped
- 2 cups kiwi fruit, peeled and sliced or chopped
- 2 avocados, roughly chopped
- 2 cups of fresh pineapple, cubed
- 2 Serrano peppers, seeded & finely chopped (Optional)
- 1/4 cup fresh cilantro leaves, roughly chopped
- 1/4 cup bacon bits (Optional)

Roasted Pineapple Vinaigrette

4 Tbsp. **Texas Brew Pineapple Salsa**

- Juice of 1 lime
- 1 tsp. honey
- 1 tsp. kosher salt
- 1/4 tsp. black pepper

1. In a large flatter salad bowl, combine the shrimp, onion, kiwi, watermelon, pineapple Serrano peppers and avocado.
2. In a small bowl, whisk together the Texas Brew Pineapple Salsa, lime juice, honey, salt, and pepper.
3. Pour the vinaigrette over the salad; Gently toss.
4. Set aside for 10 minutes to allow the flavors to meld. Do not toss again.
5. Sprinkle with the cilantro and bacon bits. Top with a spoon or two of pineapple salsa.

Tip: For best presentation, slice kiwi and onions and make all other fruit chunks larger than 1".

Garnish with grilled or sautéed shrimp marinated in **Texas Brew Honey Roasted Pineapple Salsa** or with avocado wedges.

Texas Brew Hot & Creamy Chicken Dip

- 1/2 cup + 2 Tbsp. **Texas Brew Honey Roasted Chipotle Salsa, Slow Burn Hot**
- 1 10.5 oz. can cream of chicken soup
- 4 boneless chicken breast, or 2.5 lbs. boneless, skinless thighs, or 2 lbs. precooked fajita seasoned chicken breast or thighs
- 12 oz. cream cheese, cubed and softened
- 1 cup mayonnaise
- 2 poblano peppers, roasted, fine chop (can substitute with 7 oz. can of roasted poblano peppers; drained & chopped or green chilies, drained & chopped)
- 1 cup shredded sharp cheddar cheese

1. Boil chicken breast in water with 2 Tbsp. of salsa. (slow cooker overnight, low).
2. Drain, remove, cool and shred.
3. Combine all ingredients in slow cooker; adding shredded chicken last. Mix well.
4. Cook on low for 2 1/2 to 3 hours; until all cream cheese has melted and is bubbly hot.

Serve hot with chips or over baked potatoes. Excellent tailgating recipe

Options

Appetizer Toppings: Top roasted poblano pepper halves, individual nacho chips, or Chalupas. Top peppers, chips or Chalupas with chicken mixture, shredded cheese and bake till cheese melts. Garnish with Pico De Gallo, a thin slice of avocado, cilantro and salsa to taste.

Garnishes: Cherry tomatoes halves, avocado slices, Pico De Gallo, or cilantro sprigs.

Texas Brew Mini Enchilada Pizza Pies

Serves: 3 to 6

16 oz. (1 jar) **Texas Brew Honey Roasted Chipotle Salsa, Any Heat**, 2/3 cup per pie

9 (6 inch) corn tortillas

1 standard can of black beans, drained and divided into three equal portions

3 cups shredded cooked chicken thighs (excellent recipe for leftover fajita, boiled or grilled chicken, 1 cup per pie)

3 cups shredded Monterey Jack, Co Jack or Mexican Blend cheese, 1 cup per pie, 1/3 cup per layer, more if you love cheese

Garnishes: Fresh chopped cilantro, Pico De Gallo, diced fresh tomatoes, sour cream, sliced black olives, chopped green onions, avocados, or guacamole.

1. Preheat oven to 350° F.
2. Spray an appropriate size baking dish or cookie sheet with non-stick spray.
3. Place three corn tortillas side by side in dish or on cookie sheet with an inch or so in between; do not overlap.
4. Spread salsa on each tortilla, followed by beans, chicken and cheese, repeat once more and top with third corn tortilla.
5. Sprinkle top corn tortilla liberally with shredded cheese.
6. Bake in pre-heated 20 to 30 minutes until hot and bubbly. If using a baking dish cover with foil and reduce cooking time.
7. Transfer pies to individual plates using one or two large spatulas, one each side so not to break the pie.
8. Serve and assortment of garnishes.

Tips: A flavorful and quick way to prepare this meal is to simmer 2 lbs. of chicken thighs in 1 cup Texas Brew Honey Roasted Chipotle Salsa, any heat for 45 minutes. Shred and mix with salsa for a very flavorful and moist enchilada pie.

Additional Fillings: Sweet corn, chopped green chilies, roasted and chopped poblano or hatch peppers, small chopped green onions or sliced black olives

Texas Brew Roasted Stuffed Poblano (Brewblanos)

1/2 cup **Texas Brew Honey Roasted Chipotle**, Hot, Medium, **Iron Hot Habanero** or **Fire Roasted Poblano**

1 1/2 lb. fajita chicken, cooked and shredded

6 poblano peppers, halved

1/2 large red onion, chopped finely

1 15 oz. can of diced tomatoes, mostly drained

4 oz. cream cheese, softened

1 1/2 cups shredded Mexican blend cheese (plus some for topping)

2 heaping Tbsp. chopped cilantro

Oil

1. Place the halved Poblanos face-down on a baking sheet. Roast them under a broiler for 3-4 minutes, just until they begin to char. Immediately remove them from the oven and set all but 2 halves aside. Chop the 2 poblano halves finely.
2. Change oven setting and preheat oven to 350 degrees.
3. In a small skillet, heat 1 Tbs. of oil over medium heat. Sauté the onions and the chopped Poblanos until softened and onions are translucent.
4. In a bowl, combine the shredded chicken, sautéed veggies, tomatoes, salsa, cream cheese, shredded cheese, and chopped cilantro.
5. Stuff the pepper halves until they are heaping with the chicken mixture. Set stuffed peppers on a baking sheet.
6. Sprinkle extra shredded cheese over the top of the peppers.
7. Bake peppers for 15-20 minutes, or until cheese has melted, browned, and all ingredients are warmed through.
8. Serve with extra salsa.

These stuffed peppers are AMAZING. The filling is creamy and flavorful, with just the right amount of spice.

Tip: To shred the cooked the chicken, simply put it in a stand mixer with the paddle attachment and turn on the mixer.

Texas Brew Mango Shrimp Ceviche Cocktail

- 1 jar (16 oz.) **Texas Brew Mango Salsa**
- 2 1/2 lbs. Medium shrimp (fresh or frozen, I used small cocktail shrimp)
- 1 16 oz. can V8 (can add extra to taste)
- 2 cucumbers peeled, cut and diced into med. cubes. (I removed mushy seeds)
- 2 large, fresh tomatoes seeded, cut and diced
- 2 avocados, cut and diced into 1 inch cubes (do this just before serving)
- 3 stalks celery rough chop (optional)
- 1 large sweet onion diced into small tidbits
- 1/2 cup fresh cilantro chopped (also use for garnish)
- 1/4 cup ketchup
- 1/4 cup fresh lime juice (I love lime so I added more to my taste)
- Limes cut for garnish
- Tapatio hot sauce(or your favorite hot sauce, add to taste, a couple shakes)
- Salt and Pepper to taste

1. First, cook shrimp, then rinse and refrigerate until nice and cool. If using cooked, frozen, defrost overnight in fridge
2. Dice all of your veggies except avocado. Add it at the last minute to avoid it turning too brown and getting mushy. Mix all veggies together in a large bowl. Mix ketchup and lime juice together and add to veggies.
3. Add chopped cilantro
4. Add shrimp, V8, and salsa
5. Add salt and pepper and hot sauce to taste.
6. Serve in a big, stemmed water glass or beer mug (or something similar)
7. Just before serving, dice the avocado and add to the mixture. Ladle into glasses, sprinkle cilantro on top and add lime wedge
8. Cut the rest of the limes into wedges. Put on a nice plate with crackers and enjoy

Note: You can add more V8 and Salsa to taste or to make more drink like...you can add more tomatoes or any of the veggies....leave one out and put extra of another one in. If you use small cocktail shrimp it is more like a ceviche.

Texas Brew Chilaquiles

- 1 16 oz. jar of **Texas Brew Honey Roasted Chipotle, Medium**
- 2 Tbs. canola oil
- 1 large red onion, chopped
- 3 cups shredded leftover chicken or turkey
- 1 can Rotel
- 1 4 oz. can of diced green chilies
- Salt and pepper
- 5 cups tortilla chips, largely crushed
- 2 cups shredded Mexican-blend cheese
- Chopped cilantro for garnish

1. Preheat oven to 400. In a large, oven-safe skillet, heat olive oil over medium-high heat. Cook onions until softened.
2. Add shredded chicken, Rotel and green chilies and cook for 2 minutes until mix is warmed through. Add salsa and cook for another 2 minutes.
3. Add tortilla chips and combine well.
4. Taste and season with salt and pepper as needed. Top mixture with cheese.
5. Bake for 15 minutes, or until cheese is melted.
6. Dish and garnish with cilantro.

Recipe by Juanita's Cocina using Texas Brew Honey Roasted Chipotle Salsa

Texas Brew Fish Fry

- 1 cup **Texas Brew Honey Roasted Chipotle Salsa, Medium**
- 1 cup cornmeal
- 1 cup all-purpose flour
- 1 cup milk

Salt and pepper, to taste

1. Mix together flour, cornmeal, salt and pepper.
2. Combine milk and salsa in a separate bowl. Whisk together.
3. Dip fish in salsa mixture and shake off excess liquid.
4. Roll fish in dry mix and again shake off excess.
5. Place in frying pan or 350 degree deep fryer till golden brown.
6. Fish is pretty well done when it floats. But let it float for 15-20 seconds.

Texas Brew Apple Spice Cake

A Great Holiday Cake

1-1/2 Cups **Texas Brew Honey Roasted Peach Salsa (pureed)**

3 cups medium chopped raw apples (Golden Delicious)

1-1/2 cups all vegetable cooking oil

2 Cups of Sugar

3 Eggs

2-1/2 Cups "**Sifted**" Flour

1 tsp. of salt

1 tsp. baking soda

2 tsps. baking powder

1 tsp. vanilla extract

1 cup of chopped walnuts

1 tsp. cinnamon

1 tsp. chipotle chili powder (optional)

Preheat Oven to 350° degrees

*For best results; bake in a well-greased heavy weight, non-stick Bundt pan

1. Peel apples, chop and set aside
2. Pour vegetable oil, pureed salsa, sugar, and eggs into mixing bowl and beat well
3. Add salt, soda, cinnamon and baking powder to sifted flour
4. Gradually add this to vegetable oil mixture until well blended
5. Add Vanilla
6. Remove from mixer and gently fold in apples and walnuts
7. Spoon batter into a Bundt pan well "greased" with Crisco
8. Bake at 350° for 1 hour; check after 50 minutes
9. Let cake cool for 20 minutes and invert on to cake plate.
10. Just prior to serving, lightly dust with powdered sugar, Vanilla Glaze, Brown Sugar Frosting, Maple Cream Frosting, Maple Glaze, Cream Cheese Icing or Caramel Glaze. Just Google and pick your favorite. They're all amazing.

Suggestions: Try different icings such as cream cheese, brown sugar, maple glaze or your favorite.

Texas Brew Chipotle Bacon Burger

1/4 cup + 8 Tbsp. **Texas Brew Honey Roasted Chipotle Salsa, Medium or Hot**

1 lb. ground chuck (80% lean makes a juicer burger)

4 thick slices of your favorite cheese (I use Co-Jack, Cheddar or Havarti)

8 pieces of thin sliced bacon; halved, fried to desired crispness

1/2 cup rolled oats (optional)

4 hamburger buns or Kaiser rolls, buttered and toasted

Salt and pepper to taste

1. Mix ground chuck with 1/4 cup Texas Brew Salsa, and oats.
2. Form into four 1/4 lb. patties (or 8 thin patties, adjust bacon, cheese, buns and garnishes)
3. Grill or pan fry burger to desired doneness
4. When finished cooking while still on the grill, spread 2 Tbsp. of Texas Brew Salsa on top of each burger. Top salsa with a piece of thick sliced cheese. Let cheese melt into salsa.
5. Remove from grill and top cheese with 4 slices of bacon.
6. Serve on a butter toasted bun.
7. Garnish with guacamole or avocado slices, sautéed until caramelized sweet onion or fresh red onion slices, tomatoes, lettuce and your favorite condiment.

Suggestion: Mix a little salsa with your mayonnaise or mustard for a more intense flavor. **Texas Brew Honey Roasted Chipotle Salsa, Medium** works great in mayonnaise and **Texas Brew Honey Roasted Chipotle Salsa, Hot** or **Texas Brew Hot Iron Habanero** is awesome mixed with mustard.

Texas Brew Hush Puppies

Texas Brew Honey Roasted Chipotle Salsa, Hot

1 package of hush puppy mix of choice or your own personal recipe

1. Substitute water for pureed Texas Brew Honey Roasted Chipotle Salsa, Hot.
2. Roll into 1 inch balls and deep fry till golden brown.

Texas Brew Apricot Stuffed Pork Chops

3 Tbsp. **Texas Brew Honey Roasted Chipotle, Mild**

Texas Brew Pineapple Salsa (for glazing)

6 loin pork chops, 1 inch cut

1/2 cup chopped onion

1/2 cup chopped celery

1 Tbsp. butter

1/2 cup soft bread crumbs

1/3 cup golden or dark raisins

1 Tbsp. brown sugar

1/2 tsp. ground ginger

1/4 cup apricot preserves

1. Heat grill to 375 degrees.
2. While the grill is heating up, cook the onion and celery in the butter on a stove top until tender but not mushy.
3. Add bread crumbs, raisins, brown sugar, Texas Brew Salsa, ginger and apricot preserves and mix well.
4. Using a sharp knife cut a pocket in each chop leaving about a 2" opening. Stuff each chop full of the stuffing mixture.
5. Place each chop on the grill for about 4-5 minutes per side. After both sides have been seared begin brushing with Texas Brew Pineapple Salsa and turn every 2 minutes until both sides have been glazed twice.
6. If baking in an oven, pre-heat oven to 325 degrees and bake covered for 25 minutes. Uncover and spread Texas Brew Pineapple over the top of each chop and bake uncovered for an additional 20 minutes.

Recipe by Paul Hostetter, Head Cook, Texas Brew Products Barbeque Team, www.texasbrewsalsa.com

Texas Brew Pineapple Gelato/Ice Cream

1 Tbsp. **Texas Brew Honey Roasted Chipotle Salsa, Mild**

1 can of pineapple (crushed or chunks, drained)

1 cup sugar (try using organic raw sugar)

1 cup heavy cream (can substitute cream with half & half)

1/2 cup milk (can use 2% milk)

1. Puree pineapple, sugar, and salsa in a blender.
2. Add cream and milk.
3. Pour mixture into gelato or ice cream maker and follow directions to chill.

Texas Brew Southwest Chipotle Chicken

1 jar/16 oz. **Texas Brew Honey Roasted Chipotle Salsa, Medium**

4 boneless skinless chicken breasts

2 Tbsp. olive or grape seed oil

1 - 16 oz. bag of shredded Monterrey Jack cheese

1 - 8 oz. bag of cooked bacon bits or 6 strips of cooked bacon

1 large ripe avocado, sliced

Salt and pepper to taste

1. Preheat Oven to 350°.
2. Season chicken with salt and pepper to taste.
3. Heat sauté pan with oil to medium heat.
4. Pan sear seasoned breasts for about 2 minutes on each side, thick pieces may take longer. You may use tenders if you prefer.
5. Place on foil covered pan.
6. Top with salsa (room temperature or warmed) and cheese.
7. Place in oven for approximately 5 minutes, until cheese is melted or the internal temperature of chicken reaches 165°.
8. Top with sliced avocado and bacons bits.
9. Serve with Texas Brew Fried Spanish Rice and black beans topped with Queso fresco/white cheese of your choice or Texas Brew Refried Beans. Enjoy!

Recipe by Carrie Larson, Le Cordon Bleu Chef & Brenda Craig, Texas Brew Products

Texas Brew Basic Chipotle Brownies

1 Box of any Decadent or Fudgy Brownie Mix,

Texas Brew Honey Roasted Chipotle Salsa pureed, preferably slow kick medium heat

1/2 to 3/4 tsp. Chipotle Chili Powder (I use 3/4 tsp.)

Make brownies according to instructions substituting water for pureed Texas Brew Salsa + 1 Tbsp. and adding 1/2 to 3/4 tsp. of Chipotle Chili Powder to your dry mix depending on desired spiciness. The salsa makes the brownies smoky and the chipotle chili powder gives a little kick. Serve hot with ice-cream and your favorite toppings for a little bit of fire and ice.

You may also bake in miniature Bundt cake pans making sure to keep the center open. Do not bake no more than 15 minutes or brownies will be too hard. Remove from oven and fill center with a little hot fudge, chocolate icing, or your favorite pie filling such as cherry or raspberry. Top with ice cream, cool whip, a drizzle of hot fudge or chocolate syrup and top it off with a cherry. You may also use this recipe to make brownie cookies as well. Sure to impress your friends

Texas Brew Southwestern Pizza

2 Cups (16 oz.) **Texas Brew Honey Roasted Chipotle Salsa, Medium**, drained, liquid saved

1 (16 oz.) Package pre-baked Thin & Crispy Pizza Crust

2 cups shredded Mexican Cheese Blend

1 cup cubed cooked seasoned chicken (8oz Boneless skinless Chicken Breast)

1/2 tsp. chicken bouillon

3 Tbsp. chopped onions

2 Tbsp. garlic, finely chopped

1/2 tsp. cumin

2 Tbsp. fresh chopped cilantro

1/4 cup sliced black olives

1/4 cup Julian cut sliced red, green, orange peppers

3 Tbsp. chopped colored peppers

2 Tbsp. sliced ripe olives

1/4 cup drained kernel sweet corn

1. Preheat Oven to 425°.
2. Boneless chicken breast cut into small cubes.
3. Pan fry and brown chicken cubes in oil, and then sauté with chopped onions, garlic, cumin, fresh cilantro, and chicken bouillon.
4. Add Julian cut mixed peppers and the drained liquid from the Texas Brew Salsa. Simmer till liquid is reduced.
5. Place pizza crust shell on ungreased pizza pan.
6. Sprinkle with ¾ cup of cheese blend and top with drained Texas Brew Salsa. Spread evenly. Add seasoned chicken with peppers mixture. Add remaining cheese.
7. Top with black olives, 3 Tbsp. chopped colored peppers and sweet corn.
8. Place in preheated oven for 8-10 minutes or until cheese is melted.

Texas Brew Savory Cheese Cake

1 jar (16 oz.) **Texas Brew Honey Roasted Chipotle Salsa, Hot**

2 Tbsp. yellow cornmeal

24 ounces cream cheese, softened

2 eggs

1 tsp. cumin

1 tsp. garlic powder

1 cup chopped green onions

2 cups cooked fine chopped/cubed chicken, patted dry (can use precooked fajita meat)

1- 4 oz. can diced green chilies

8 ounces shredded cheese, cheddar, Mexican blend, or Co-jack

Garnish: Chopped Cilantro, chopped onions, sliced avocados, tomato slices (or chopped) and shredded cheese

1. Preheat oven to 325°.
2. Grease sides and bottom of a 9” spring form pan. Sprinkle cornmeal over bottom and sides of pan.
3. Beat together cream cheese, eggs, garlic powder, and cumin until smooth.
4. Stir in chilies, green onions, and chicken.
5. Pour 1/2 of the batter into the pan.
6. Spoon 1/2 of the salsa over batter and cover with ½ of the shredded cheese.
7. Add remaining batter and top with remaining cheese.
8. Bake 55 to 60 Minutes or until edges are set. Cool completely in pan on a wire rack. Remove side of spring form pan.
9. Top with remaining Salsa, sprinkle with chopped cheese, cilantro, green onions, avocado slices and tomato slices. Sour cream and slice olives are great additions as well.

Suggestion: Slice and sauté chicken breast in a Tbsp. or two of salsa. Pat dry and cut into cubes. If using grilled chicken or precooked fajita meat, sauté in salsa to soften, pat dry, cube and add to recipe.

Texas Brew Boudin Sausage Stuffed Jalapenos

4 Tbsp. **Texas Brew Honey Roasted Chipotle Salsa, Hot**
2 links Boudin sausage
12 fresh jalapenos
4 oz. cream cheese
12 slices bacon, cut in half (24 pieces)

1. Preheat oven to 350°.
2. Remove casing from sausage and crumble.
3. Slice jalapenos in half. Remove seeds and veins. (Keep hands away from face).
4. Mix together crumbled sausage, cream cheese and salsa.
5. Fill each jalapeno half with sausage mixture and wrap with a 1/2 slice of bacon. Secure with toothpick.
6. Refrigerate 30 plus minutes to firm up cream cheese mixture
7. Put in oven for 15 to 20 minutes or until bacon is well browned (or grill).
8. Remove from oven, remove toothpicks and serve

Recipe by Paul Hostetter, Head Cook, Texas Brew Products Barbeque Team, www.texasbrewsalsa.com

Texas Brew Cowboy Taco Salad

1 jar/16 oz. **Texas Brew Honey Roasted Chipotle Salsa, Mild**
1 lb. ground beef
1 can kidney beans
1 head of lettuce
1 1/2 cups shredded cheddar cheese
1 large tomato diced
4 green onions, diced
Optional- sour cream

1. Brown ground beef in a large skillet and drain.
2. Add kidney beans and Texas Brew Salsa. Reheat until warm.
3. Shred lettuce and divide onto 4 plates.
4. Dice tomato and green onions. Add to plates.
5. Top with a ladle full of the taco meat.
6. Top with shredded cheese and a dollop of sour cream.

Recipe by Sarah Penrod, Chef For Life, www.chefforlife.com

Texas Brew Bacon Wrapped Stuffed Meatloaf

1/4 cup **Texas Brew Honey Roasted Salsa, Mild**
1 lb. lean ground beef
3/4 cup bread crumbs
1 large egg
1/8 tsp. pepper
1 lb. center cut bacon

Filling

1 - 10 oz. package frozen chopped spinach, defrosted, well drained
1/2 cup shredded mozzarella cheese
3 tsp. parmesan cheese
1/4 tsp. salt
1 tsp. garlic powder

1. Pre heat oven to 350°. In medium bowl, combine filling ingredients and mix well. Combine ingredients for the meatloaf. Mix thoroughly.
2. Place meat mixture in a 1 gallon Ziploc bag and roll out to fill the bag. Slice down both sides of the Ziploc bag to expose meat mixture. Spread the filling over beef and all but 3/4" around edges. Starting at short end roll up jelly-roll method.
3. Arrange bacon in a latticed crisscross pattern.
4. Put the beef mixture diagonally across the bacon lattice and roll, tucking bacon as it is rolled up.
5. Place wrapped meatloaf on a sheet pan with bacon seam side down and bake for 1 hour @ 350°.

Serve with mashed potatoes, green beans and **Texas Brew Zesty Red Slaw**.

Texas Brew Zesty Red Slaw

Slaw Mixture

1 large head of cabbage, finely shredded
1 red bell pepper, finely chopped
1 cup julienned carrots for color (optional)
1 cup chopped red cabbage for color (optional)

Sauce

1/2 cup **Texas Brew Honey Roasted Chipotle Salsa, Mild**
1/4 cup ketchup
1 cup apple cider vinegar
4 tsp. fresh ground pepper
1/2 cup dark brown sugar

Dump sauce ingredients into a blender and blend till smooth. Pour the sauce on slaw mixture and let set in a covered container overnight. Best if prepared 24 hours in advance allowing flavors to meld for an incredible fresh, light and zingy slaw. Excellent served with your favorite barbecue or on a hot dog.

Texas Brew Chipotle Fajita Salad for One

Lots of **Texas Brew Honey Roasted Chipotle Salsa, Mild**

- 4 cups chopped romaine lettuce (options; baby spinach or spring mix)
- 1 to 2 cups grilled chicken fajita meat (pre-seasoned or season and grill your own)
- Desired amount of shredded cheese (options; Mexican, co-jack, cheddar, pepper-jack)
- 1 or 2 chopped hard boiled eggs
- 1/2 to 1 cup of chopped avocado
- 4 to 6 finely chopped baby carrots
- A dollop of sour cream

Layer salad respectively, adding salsa right before the sour cream and enjoy. Practically carb free when not using chips.

Note: You may also serve this salad in a preformed taco salad bowl. Eliminate boiled eggs and carrots. Layer taco bowl with refried beans, Spanish/Mexican rice, fajita meat, guacamole, sour cream, shredded lettuce, diced tomatoes, shredded cheese and chopped cilantro, respectively. Top with Texas Brew Honey Roasted Salsa. Green onions and sliced black olives are delightful additions as well. Your imagination is your only limitation.

Recipe by Zetta Young,

Texas Brew Deviled Eggs

- 10 large boiled egg yolks
- 1/2 cup mayonnaise
- 2 T. sour cream
- 4 T. **Texas Brew Salsa, Fire Roasted Poblano, Restaurant Style Green, Hot Iron Habanero or Honey Roasted Chipotle, Any Heat**
- 1 tsp. Dijon mustard
- 1 cup finely shredded mild cheese (I used Monterey Jack)
- 1/8 cup green onions, chopped with greens
- 1/4 tsp. ground cumin, optional (omit if using Texas Brew Honey Roasted Chipotle)
- 1/4 cup fresh cilantro leaves only, chopped, plus whole leaves for garnish
- 1/4 tsp. smoked Paprika, optional
- Salt and pepper
- Smoked Paprika for dusting egg tops

Cut eggs in half. Remove yolks and place in a small bowl. Mash eggs with fork or dough cutter until crumbled.

Add mayonnaise cheese, salsa, sour cream, green onions, cumin, chopped cilantro leaves and smoked paprika. Stir slowly until well blended. Add salt and pepper to taste. Fill empty egg whites with yolk mixture. Sprinkle with a dusting of paprika or smoked paprika. Garnish with additional chopped green onion tops and/or chopped cilantro. Cover and chill 2 hours. Serve cold.

Texas Brew Beef & Pork Chipotle Chili with Beans

- 1 lb. ground beef
- 1 lb. ground pork
- 1 lb. precooked pulled pork or 1/2 lb. ground beef and 1/2 lb. ground pork
- 1/4 cup olive oil, divided
- 1 small onion, chopped
- 3 garlic cloves, minced
- 1 can poblano peppers, drained and chopped, or 2 charred poblanos, chopped skin on
- 1 tsp. chipotle chile powder (more if you like it spicy)
- 2 Tbsp. ground cumin
- 1 tsp. dried Mexican oregano, Fiesta Brand
- 1 tsp. smoked paprika

Texas Brew Honey Roasted Chipotle Salsa, Any Heat

- 1 28 oz. can crushed tomatoes
- 2 cups low sodium beef broth
- 1 12 oz. bottle dark beer
- 3 T. tomato paste
- Salt & pepper to taste
- 3 - 15 oz. cans of beans, mixed or the same of chile bean, not drained or/and drained red, kidney, black or pinto beans
- 3 T. masa harina (Mexican-style cornmeal or stone ground corn meal), optional

Heat a large, heavy skillet over medium-high heat. Add 1/8 cup olive oil. When the oil is hot, add the beef and pork in batches if necessary to avoid overcrowding. Sauté, stirring and breaking up the meat into small chunks with a wooden spoon, until evenly browned, about 10 minutes per batch. Before adding another batch, pour off liquid and fat from the pan. With a slotted spoon, transfer meat to a bowl. Set aside.

Over medium heat, in a large, heavy casserole or Dutch oven, heat the remaining 1/8 cup olive oil. Add onion, garlic, poblano peppers, chipotle chile powder, cumin, oregano and paprika. Sauté until the onion is tender, about 5 minutes. Stir in meat and juices that have collected in the bowl, along with **Texas Brew Salsa**, tomatoes, broth, beer, tomato paste and beans. Season to taste with salt and pepper. Bring mixture to a simmer, cover; reduce heat to low. Cook until very fragrant and thick, about 1 hour, stirring often.

Not Thick Enough: Put the masa harina in a small mixing bowl. With a ladle, scoop up about 1/2 cup of liquid from the pot. Add liquid to the masa harina. Stir with a fork until smooth and free of lumps. Stir mixture into the chili pot and simmer till chile has thickened.

Meanwhile, arrange the garnishes in separate bowls on the table. Adjust the chili's seasonings to taste with salt and pepper. Ladle into individual serving bowls. Garnish according to taste.

Garnishes: More salsa, sour cream, shredded cheddar or Jack cheese, chopped sweet onion, sliced avocado, chopped fresh cilantro. Serve with cornbread, Johnny cakes or corn

Texas Brew Salsa Verde Spinach Queso Dip

1 jar of **Texas Brew Fire Roasted Poblano Verde** or **Texas Brew Restaurant Style Green** (found at select HEBs)

1 lb. Velveeta Cheese,

10 oz. frozen chopped spinach, thawed and drained

8 oz. Philadelphia Cream Cheese, softened, cubed

Half n' Half, Whole Milk or Heavy Whipping Cream To Thin or To Taste

1. **Microwave:** Cube the Velveeta and cream cheese. Place all ingredients (including salsa) in a microwave safe dish. Heat and stir at intervals until the cheese is melted and stir to combine.
2. **Oven:** preheat oven to 350 °. Place all ingredients in an oven safe dish like a slow cooker insert and bake for about 15 to 25 + minutes depending on your oven and how deep your dish is, so keep an eye on it. Serve when hot and bubbly. If using a slow cooker insert, transfer back to slow cooker and keep warm on a low setting. Thin as needed
3. **Slow cooker:** place all ingredients in a slow cooker. Heat approximately 1hour depending on slow cooker until cheese is melted and dip is bubbly; stirring occasionally to combine ingredients. **Thin Your Queso:** Use half n' half to your desired consistency. Serve as a hot dip with tortilla chips in a slow cooker or serve cold in a bread bowl with bread pieces or crackers.

Texas Brew Salsa Verde Queso Dip (No Spinach)

1 jar of **Texas Brew Poblano Verde** or **Restaurant Style Green** (found at HEB)

1 lb. Velveeta Cheese, cubed (**I prefer HEB Easy Melt if available**)

8 oz. cream cheese, cubed

Follow cooking directions for Sombrero Spinach Queso Dip.

Salsa Verde Sauce Chicken Alfredo

1cup **Texas Brew Fire Roasted Poblano Verde** or **Texas Brew Restaurant Style Green** (found at select HEBs)

1 lb. **HEB Easy Melt** or **Velveeta** cheese

8 oz. **Philadelphia Cream Cheese**, softened, cubed

1 cup or to taste of Half n' Half, Whole Milk or Heavy Whipping Cream

For A Dip: 1 to 2 cups shredded fajita, rotisserie, or sautéed chicken and 10 oz. to 1 lb. pasta cooked according to instructions.

For Verde Alfredo Sauce: 1 to 2 cups chunks of fajita, rotisserie, or sautéed chicken. Let simmer till thickened and serve over pasta

Slow cooker: place all ingredients in a slow cooker. Mix well. Heat approximately 1+ hour depending on slow cooker until cheese melted and dip/sauce is bubbly; stirring occasionally to combine ingredients. Serve as a dip or over pasta.

Follow above Thin Your Queso if you desire a thinner sauce or if your dip or sauce gets too thick as it sits in the slow cooker.

Creamy Salsa Verde Chicken Alfredo Bake

1 to 2 cups **Texas Brew Fire Roasted Poblano Verde** or **Texas Brew Restaurant Style Green** (found at select HEBs) (**depending on desires spiciness, I use 1 cup**)

10 to 12 oz. uncooked spiral pasta or your favorite kind of pasta

2 to 3 cups cubed or pulled chicken, rotisserie, sautéed or grilled

2 cups sour cream

2 cups (8 oz.) shredded Colby-Jack cheese

1 can (10 1/2 oz.) cream of mushroom soup, undiluted

1 can (10 1/2 oz.) cream of chicken soup, undiluted

1 cup chopped green onions with greens

2 large poblano or Anaheim peppers, roasted, chopped with skin, can sub diced green chilies

Topping

2 cups of shredded Monterey Jack Cheese

2 cups crushed tortilla chips. Put chips in a plastic bag crush with a rolling pin

1. Preheat oven to 350 degrees
2. Cook Pasta according to package directions; al dente
3. Meanwhile, in a large bowl, combine the remaining ingredients except for the topping.
Drain pasta and stir into chicken mixture
4. Transfer to a lightly greased 13 X 9 baking dish. Bake, uncovered for approximately 20 minutes or till it just starts to bubble.
5. Remove from oven and add topping. Press topping allowing it to mound up. This makes for a thick crusty, cheesy topping.
6. Place back in the oven and bake for another 15 to 20 minutes until bubbly and the cheese in the topping has melted. Remove and let rest. Serve hot.

Texas Brew Fire Roasted Poblano Guacamole

1/4 cup **Fire Roasted Poblano Texas Brew Salsa**

3 large Hass avocados, seeded and removed from the skin

2 Roma tomatoes, seeded and diced

2 Tbs. finely diced red onion

1 jalapeno, seeded and finely diced

1/4 cup finely chopped cilantro

1 Tbs. lime juice (fresh squeeze is best)

1/2 tsp. salt or to taste

1. In a large bowl, mash avocados so they are chunky.
2. Fold in the tomatoes, red onion, jalapeno, salsa, lime juice, and salt, and mix until everything is well-combined.
3. Taste for seasoning and adjust as needed. Chill until time to serve.

Recipe by Jennifer Martinez www.jcocina.com

Texas Brew Chipotle Pepper Dip

1/2 tsp. chipotle chili pepper

2 (8-ounce) containers sour cream or plain yogurt

1/2 cup **Texas Brew Fire Roasted Poblano Salsa**

2 T. cilantro, chopped

1/4 cup fresh grated Co-Jack cheese

Assorted vegetables or corn chips

Combine all ingredients, except cheese, in medium bowl; mix until blended and refrigerate. Add shredded cheese. Serve with assorted cut vegetables or corn chips.

Chipotle Chicken Pumpkin Ale Sweet Potato Stew

2 Tbsp. olive oil

1 large onion, diced

4 cloves garlic, minced

2 poblano peppers; diced

2 cups red, yellow and orange bell peppers or sweet peppers, diced

1 Tbsp. smoked paprika, optional but fabulous

3 + tsp. chipotle chili powder

1 Tbsp. cumin

1 tsp. Mexican oregano

1 tsp. sea or kosher salt

12 ounces, fluid **Blue Moon Pumpkin Ale** (more if you want a bit thinner, I used 1 1/2)

4 cups chicken stock

2 cups (16oz.jar) **Texas Brew Honey Roasted Chipotle**, Medium or Hot

1 cup pumpkin puree, not pie filling

3 cans black beans, lightly drained

4 to 6 cups precooked, rotisserie, fajita or sautéed chicken, diced or shredded

2 to 3 whole sweet potatoes, peeled and cubed in bite size pieces or large dice

1/2 bunches cilantro, chopped, optional

1-1/2 cup Greek yogurt or sour cream, for garnish

2 cups Monterey Jack Cheese, shredded for topping

1. In a large stock pot add in olive oil and sauté onion over medium-high heat until onion is starting to caramelize. Add garlic and all peppers and sauté for another 2 to 3 minutes till tender.
2. Add all spices and sauté 1 to 2 more minutes. Add Blue Moon Pumpkin Ale or your favorite pumpkin ale a little at a time, deglazing the pan scraping any brown bits into the broth.
3. Pour in chicken stock, Texas Brew Salsa, pumpkin and stir well
4. Add black beans, chicken and sweet potatoes. Bring to a very low simmer for 20 to 30 minutes, checking periodically to make sure soup is not sticking to bottom of the pan.
5. Stir in the cilantro and serve. Garnish with sour cream, or Greek yogurt and cheese.

Substitution Note: If you cannot find pumpkin ale try using a regular Blue Moon or a Bock beer of your choice and add an extra 1/2 cup pumpkin puree.

Texas Brew Pulled Chicken Mini Bite Sandwiches

8 Tbsp. **Texas Brew Honey Roasted Chipotle Salsa, Mild**

4 chicken thighs (skin on, trimmed of all excess fat)

4 oz. chicken stock

1 Tbsp. extra virgin olive oil

1/2 yellow onion, chopped

2 garlic cloves, chopped/pressed

1/2 tsp. ancho chili powder (regular chili powder can be substituted)

1 tsp. kosher salt

12 sweet rolls or any baking rolls (best to use a slightly sweet roll)

Season the chicken with chili powder and salt. Sear in oil, skin side down. Place chicken in shallow covered baking dish. Sauté onions and garlic in same pan making sure to scrape the brown bits left from the chicken. Once brown, add chicken stock and Texas Brew Honey Roasted Chipotle Salsa then bring to a simmer. Pour over chicken, cover and place in a 325^o oven. Bake for 1½ hours or until done.

Remove from oven and let cool. Pull chicken off; discard all skin, fat and bones. Skim fat from cooking liquid and discard. Mix remaining liquid in a blender until smooth. Season the sauce to taste. Spoon over the pulled chicken (be careful to not over sauce the chicken). The idea is to just moisten the meat.

Toast rolls. Slice rolls and layer with pulled chicken. Top with pickled red onions.

Suggestion: A perfect accompaniment would be sliced pickles, pickled jalapenos or pickled red onion.

Pickled Red Onions

1 medium red onion (sliced in thin rings and separated)

12 oz. bottle of red wine vinegar

1 Tbsp. sugar

1 tsp. black pepper

In a stainless steel stock pot bring the vinegar, pepper and sugar to a simmer. Place onions in the pot; push the onions down to cover them with the vinegar. You may think there is not enough liquid, be patient. The "pickling" only takes about 30 seconds. Remove onions from the vinegar and place on a glass plate and let cool to room temperature. Covered, they will last several days in the refrigerator. These are also good on left over Texas Beer Braised Short Ribs which have been pulled apart and put on sandwiches.

Recipe by Daniel Dirmeyer, Executive Sous Chef, Biga On The Banks, San Antonio TX

Not Your Momma's Cole Slaw Dressing

6 Tbsp. **Texas Brew Honey Roasted Chipotle Salsa, Mild**

8 oz. light sour cream (whole sour cream makes a thicker dressing)

8 oz. low fat cream cheese (whole cream cheese makes a thicker dressing)

2 garlic cloves, chopped/pressed

1/2 tsp. onion powder

1/2 tsp. garlic powder

1 tsp. ancho chili powder (regular chili powder can be substituted)

2 Tbsp. fresh lime juice

2 Tbsp. apple cider vinegar

3 Tbsp. cilantro, chopped

2 tsp. kosher salt

Blend all ingredients well, except Texas Brew Honey Roasted Chipotle Salsa, in a food processor. Once blended, add salsa and blend just enough to disperse throughout the dressing. Refrigerate overnight. Yields approximately 2 & 1/2 cups of dressing.

Note: Always mix slaw and dressing 10 to 15 minutes prior to serving. Do not pre-mix the day before.

Slaw

1 small head of Napa cabbage grated (1& 1/4 lbs. Cole slaw mix can be substituted, just add chopped green onions)

1/4 head purple cabbage, grated

2 carrots, grated or finely julienned

1 cup green onions, finely chopped

2 Tbsp. fresh lime juice

1 tsp. kosher salt

Mix slaw ingredients and add as much dressing to the above slaw recipe as you wish 10 to 15 minutes prior to serving. Yields approximately 1 & 1/4 lbs. of slaw mix depending on size of Napa cabbage. Salt to taste.

Suggestion: A wonderful base for grilled chicken salad. Put on spring mix, spinach leaves or add diced grilled chicken, parmesan cheese, dried cranberries and sliced almonds. Serve it on fish tacos or with grilled shrimp brushed with Texas Brew Honey Roasted Chipotle Salsa or simply serve on tortilla chips or crackers. For cheese lovers try it on crackers with parmesan, feta or blue cheese.

Recipe by Daniel Dirmeyer, Executive Sous Chef, Biga On The Banks, San Antonio TX

Texas Brew Green Chile Stew

- 1 jar **Texas Brew Fire Roasted Poblano Verde Salsa**
- 2 lb. pork stew meat (I cut up boneless pork ribs)
- 2 cups chicken stock (more if you like but you might have to add more spices depending on taste)
- 4 medium to large size gold Yukon potatoes, peeled and cut into 1 inch cubes
- 1 large onion, diced
- 1/2 to 1 jalapeno, diced finely (I added two roasted poblano peppers, skin on, diced)
- 3 cloves garlic, minced
- 2 tsp. chile powder
- 1 tsp. cumin
- 1/2 tsp. salt
- 1/2 cup fresh cilantro, chopped finely (more if you like)

1. In a small sauté pan with a bit of oil, sauté the onions and jalapeno until soft. Add garlic, chile powder, and cumin, and sauté for one more minute.
2. Pour the sautéed veggies into the slow cooker with the pork, salsa, chicken stock, potatoes, salt, and cilantro.
3. Set on low for 6-8 hours, or until meat is very tender and easily is cut with a spoon. Or set slow cooker too high for approximately 4-5 hours.

Recipe by Juanita's Cocina using Texas Brew Fire Roasted Poblano Verde

Texas Brew Quick Poblano Cornbread

- 1 cup **Texas Brew Fire Roasted Poblano Salsa**
- 2 boxes Jiffy cornbread mix
- 2 eggs
- 2/3 cup milk

1. Mix all ingredients in a bowl
2. Spoon the mixture into greased 10" Iron skillet slathered with vegetable shorting (Crisco) or in a 9x9 pan
3. Bake in a 400° degree oven until golden brown on top and cooked through for 20-25 minutes.

Texas Brew Twice Baked Potato Casserole

- 1 1/2 cup **Texas Brew Fire Roasted Poblano** (can use whole jar if you want...)
- 5 lbs. Russet or gold potatoes, baked; about 12 cups
- 16 oz. bacon, fried crisp and crumbled, divided (or use real bacon bits fried till crisp)
- 1 cup sour cream
- 1/2 cup milk
- 1/2 cup grated Parmesan cheese
- 16 oz. sharp cheddar cheese, grated & divided
- 1-1/2 tsp. Kosher or sea salt
- 1/4 tsp. black pepper, optional
- 2 roasted Poblano peppers, chopped with charred skin (or green chilies, chopped, drained) or 1/2 cup fine chopped green onions (I prefer poblano peppers)

Potatoes:

Preheat oven to 400 degrees. Clean potatoes and poke each potato with a fork or sharp knife. Place on rack in oven and bake for 50-60 minutes, no oil, no foil, until soft when squeezed. Remove and cool completely or refrigerate for assembling casserole later.

Casserole Assembly:

1. Preheat oven to 375 degrees. Leaving skin on, chop baked, cooled potatoes into 3/4" to 1" pieces or cubes; place in a large bowl.
2. In another small bowl add: salsa, sour cream, milk, 1/2 crumbled bacon, Parmesan cheese, 1/2 shredded cheddar cheese, salt, roasted Poblano Peppers. Stir or whisk till well mixed.
3. Pour over potatoes and toss until mixed. Transfer mixture to an oiled or sprayed 9x13 clear (helps to know when potatoes are brown) baking dish.

Tip: Stop here if you want to make ahead. You may cover and refrigerate up to one day in advance. For crisper potatoes use a larger pan and spread thinner or stir midway through the baking time. For crisper potatoes, you may bake in a shallow cookie dish or in thinner layers in two dishes.

4. Bake uncovered for 30-35 minutes and then sprinkle rest of shredded cheese and crumbled bacon.
5. Continue to bake uncovered for 10 to 15 minutes, until lightly browned on top, and edges and bottom are visibly well browned
6. Remove from oven and sprinkle 1/2 cup chopped green onions on top. Let rest 10 minutes and serve warm

Suggestions: For breakfast, try a scoop on a warmed tortilla with or without some scrambled eggs, topped with more salsa or form into small patties and fry like a potato cake and serve with fried or scrambled eggs.

Texas Brew Poblano, Cheddar & Bacon Biscuits

Makes 4 Large Biscuits

- 1/3 cup **Texas Brew Fire Roasted Poblano**, pureed or not
 - 1- 1/2 cups buttermilk baking mix (I use Pioneer, but Bisquick will work)
 - 1/2 cup medium cheddar cheese, grated
 - 1 Tbsp. roasted Hatch green chilies, minced (or roasted poblano peppers)
 - 1/4 cup cooked bacon, crumbled (reserve the bacon fat)
 - 1/2 Tbsp. bacon fat
 - Pinch of cracked black pepper
 - 1/3 cup milk
1. Pre-heat oven to 450F and line a baking sheet with parchment paper; set aside.
 2. In a mixing bowl, combine the baking mix, grated cheese, green chilies, bacon, pepper & salt; stir to combine.
 3. Mix milk and salsa and gradually stir blending just until the dry ingredients are incorporated; do not over mix.
 4. Using an ice cream scoop that has been lightly oiled, scoop biscuit mix onto the parchment paper.
 5. Place a pat of butter on top of each biscuit, then bake for 15-18 minutes (depending on the size of your biscuits) or until they turn a pale golden brown.
 6. Remove from the oven and allow them to cool before slicing to prevent them from falling apart.
 7. Top each biscuit with a smear of butter, bacon or sausage (your choice), and a soft fried egg or two. Slather the entire biscuit in Texas Brew Salsa (I used the poblano) and dig in.

This recipe makes two very large biscuits or 4 small. Enjoy!

Texas Brew Pulled Pork And Baked Potato Soup

Makes a 6 to 7 quarts

- 1 jar (16 oz.) of **Texas Brew Honey Roasted Chipotle Salsa**
 - 1 cup water plus 3 cups water
 - 3 to 4 lb. HEB Pork Fajitas, cut in smaller chunks
 - 1 30 oz. jar Napolitos (cactus), drained, rinsed and drained again, rough chop
 - 2 cans diced or roasted tomatoes, drained
 - 4 to 5 large baking potatoes, baked, peeled, large chop (I leave the skin on my potatoes)
 - 1 large onion, large chop
 - 5 Poblano peppers, roasted (grill or oven), skin preserved, large chop
 - 4 cloves garlic, pressed and sautéed
 - 1 cup chopped fresh cilantro (optional)
 - 1 tsp. Kosher or sea salt
 - 1 Tbsp. fajita seasoning
 - Fajita and olive oil for sautéing vegetables
1. Simmer pork fajitas in 1 jar (16 oz.) of Texas Brew Salsa and 1 cup water in a 6 quart slow cooker on high until tender enough to pull apart with a fork; about 2 1/2 hours. Remove as much fat and skin as possible. Pull meat apart with fork. Add 3 more cups of water to make a nice soup stock.
 2. Sauté onions and garlic with sprinkled fajita seasoning in olive oil until caramelized. Add to pork soup stock.
 3. Sauté roasted and chopped poblano peppers sprinkled with fajita seasoning in olive oil for 2 minutes. Add to pork soup stock.
 4. Sauté chopped Napolitos sprinkled with fajita seasoning in olive oil for 2 minutes. Add to pork soup stock.
 5. Sauté diced or roasted tomatoes sprinkled with fajita seasoning in olive oil for 2 minutes. Add to pork soup stock.
 6. Sauté baked potatoes sprinkled with fajita seasoning in olive oil until crispy. Scrap all crispies long with potatoes into the soup stock.
 7. Add 1 Tbsp. of fajita season and simmer for about 30 minutes till flavors blend. Add chopped cilantro. Let wilt and serve with hot buttered bread or cornbread. Salt to taste.

Texas Brew Fruited Chipotle Honey & Agave Sauce

3 to 4 Tbsp. **Texas Brew Hot Iron Habanero Salsa**

4 Tbsp. **Texas Brew Honey Roasted Chipotle, Any Heat**

8 Tbsp. Blackberry, Raspberry, Strawberry, Blueberry, Mango, Pineapple, or Peach

More Fruit Jam or Preserves; fine chop, bits and pieces

1 1/2 to 2 cups of fruit (of whatever jelly you are using)

1 tsp. roasted garlic, minced

3/4 to 1 cup water, to your desired consistency, more if necessary

1 to 2 Tbsp. agave, optional

2 to 4 Tbsp. Tequila, optional

1. In a food processor, pulse garlic, Hot Iron Habanero & Honey Roasted Chipotle Salsa, water, tequila, agave and jelly to a somewhat nice smooth consistency. Add chopped fruit and pulse lightly; just enough to blend and still have bits and pieces of fruit. Though Black berries or raspberries have more seeds do not puree longer.
2. Ladle sauce into a heavy sauce pan. Bring to a low simmer over medium heat. Reduce heat and let simmer for approximately 5 minutes.

Serving Suggestions: Remove from heat and serve hot over appropriate meat for each type of fruit such as seafood, pork or beef, ice cream, yogurt. Let cool to room temperature or chill completely and serve over cream cheese. Use the mango or pineapple sauce as a grilling or basting sauce to plank salmon. Trying making three sauces for a banana split; simply amazing.

Note: Sauce will thicken when cold. Warm in a microwave or on low heat in a thick sauce pan. Keep warm in slow-cooker to use as a dipping sauce. Add more liquid if necessary.

Texas Brew Peach/Apple Cinnamon Pulled Pork

1 jar (16 Oz.) **Texas Brew Honey Roasted Peach Salsa**

1 Pork Butt (boneless or bone-in) or 2 lbs. unseasoned precooked smoked pulled pork

1 can of soda of choice (or 2 depending on the size of the butt)

1 large bottle of your favorite original (non-sweet) barbecue sauce

Place pork butt and soda in a large crock pot.

1. Cook 4-6 hours on high and then pour out all of the liquid (soda and fat).
2. Remove bone if present and with a fork shred pork inside the crock pot. The meat should easily pull apart and shred.
3. Replace liquid with 1 jar (16 oz.) of **Texas Brew Honey Roasted Peach or Apple Cinnamon Salsa** and barbecue sauce. Replace lid, and cook an additional 1-2 hours.

Excellent tailgating recipe. Serve on Hawaiian rolls, Kaiser Rolls or sliders. Top nachos, baked potatoes or use to make quesadillas.

Alternatives: You may simmer 3 lbs. of pre-seasoned pork fajitas in a jar of Honey Roasted Peach Salsa until tender. Shred and add 1 large bottle of Texas Style BBQ/Non-Sweet BBQ Sauce. Try same recipe with to make a wonderful pulled chicken.

Salsa Burgers w/Creamy Avocado Dressing & Charred Corn Salad

Ingredients For the Creamy Avocado Dressing

1/2 cup **Texas Brew Honey Roasted Chipotle, Medium**

1/2 cup mayo

1 Tbs. lime juice

1 large avocado, pitted and removed from skin

1/4 cup grape seed oil

Salt and pepper, to taste

Ingredients For the Charred Corn Salad

1/2 cup Texas Brew Fire Roasted Poblano Salsa

1 Poblano pepper, roasted, seeds and top removed, chopped with skin on

4 slices bacon, fried and crumbled

1 16 oz. package of frozen corn

1 clove garlic, finely minced

2 green onions, sliced

1/2 cup fresh cilantro, finely chopped

2 Tbs. grated Parmesan cheese

1 Tbs. lime juice

3 Tbs. Creamy Avocado Dressing

Ingredients For the Salsa Burgers

1/4 cup **Texas Brew Fire Roasted Poblano Verde Salsa**

2 lbs. ground beef or 1 1/2 lbs. half ground beef and 1/2 lb. ground pork

3 slices of dry bread, crumbled into very small pieces

1 egg

Salt and pepper, to taste

1 large onion, sliced into thick slices

Grape seed oil

Sliced Havarti or mild white cheddar cheese

Hamburger Buns

For the Creamy Avocado Dressing

1. Place the salsa, mayo, lime juice, avocado, and grape seed oil into a food processor. Blend until smooth.
2. Taste and season with salt and pepper, as needed. Refrigerate for 30 minutes before serving.

For the Charred Corn Salad

*****To roast the Poblano:** Chop Poblano into small pieces or remove stem and seeds, cut in pieces, roast, chop keeping skin or place whole pepper underneath the broiler in the oven and char it on all sides. If you prefer no skin: once charred, place peppers in a bowl with a lid, or in a Ziploc bag, and allow to steam for 15 minutes. Once steamed, remove skin, stem, and seeds. I prefer using the skin.

1. In a large skillet, fry bacon until crisp. Remove to a paper towel-lined plate to drain. Crumble as soon as it is cool enough to handle
2. Leave bacon drippings in the skillet and heat the skillet over medium heat. Spread corn (still frozen) in an even layer across the bottom of the skillet.
3. Leave the corn, without stirring, for at least 4-5 minutes, allowing it to brown and char on one side. Stir, and again leave to char. Repeat process until corn is almost entirely until nicely golden-brown. (Will take a total of 10-12 minutes)
4. Add the garlic and cook 1 more minute. Add chopped Poblano and salsa and cook for another minute. Remove from heat.
5. Add green onions, cilantro, Parmesan, lime juice, crumbled bacon, and **Creamy Avocado Dressing** to taste. Stir well and set aside for service.

Pasta Salad Option: Mix charred corn salad with a 10 oz. box cooked bow tie pasta or your favorite small pasta and some extra dressing. Add small pieces grilled chicken, drained and rinsed black beans, (optional).

For the Salsa Burgers

Preheat grill.

1. In a large bowl, combine ground beef, salsa, bread, and egg, and mix well with your hands. Allow to sit for 15 minutes before dividing beef mixture into 6-8 patties (6 for large burgers, 8 for smaller burgers). Season both sides of burgers with salt and pepper.
2. Brush both sides of the onion slices with grape seed oil, and season with salt and pepper.
3. Grill burgers and onion slices at the same time, until both are cooked to desired doneness.
4. 1 minute before burgers are done grilling, add a slice of cheese to the top of each burger, allowing it to melt over the burger.

Serve burger on a bun topped with Creamy Avocado Dressing, Charred Corn Salad, and a grilled onion slices.