

Texas Brew Sauces and Fire Roasted Kale Salsa  
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Gluten Free, Low Sodium, No Artificial Ingredients

- Wild Blueberry Bourbon Sauce
- Strawberry Chipotle Sauce
- Cider Brandy Sauce
- Stone Fruit Hatch Chutney Sauce
- Fire Roasted Kale Salsa
- Coming Soon – True Blue Love – A Berry Confit (cone-fee)

Brenda Craig, President  
[Brenda@texasbrewproducts.com](mailto:Brenda@texasbrewproducts.com)

Texas Brew Products  
PO Box 17628

San Antonio TX 78217

[www.texasbrewsalsa.com](http://www.texasbrewsalsa.com)

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# COOKIN' WITH



 **TEXAS BREW** 

Great Recipes Using Texas Brew Sauces

**Cooking with Texas Brew**, Great Recipes Using Texas Brew Sauces  
by Texas Brew Products.

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Editor: Brenda Craig

Designer: Duane Craig

Cover Illustrator: Tim Williams, [www.twillustration.com](http://www.twillustration.com)

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## **Texas Brew Sauces and Fire Roasted Kale Salsa** **Available Only at [HEB Cooking Connection Stores](#)**

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## **Wild Blueberry Garden Salad**

- 1/3 cup **Texas Brew Wild Blueberry Bourbon Sauce**
- 2 Tbsp. Avocado Oil
- 1 Granny Smith apple, sliced and seeded
- 1/4 cup walnuts, chopped
- 1 Pkg. **Organics Baby Red & Romaine Salad Mix**
- 1/3 cup Gorgonzola Crumbles

1. In a large bowl combine Avocado Oil and TB **Wild Blueberry Bourbon Sauce**.  
Whisk well!
2. Add all ingredients except Gorgonzola cheese; toss well.
3. Add Gorgonzola cheese and toss lightly.
4. Serve Chilled and ENJOY!

Westpointe Village New Braunfels HEB, Cooking Connections Recipe

## **Texas Brew Cider Brandy Pumpkin Hummus**

- 1 (15 oz.) can chickpeas, rinsed and drained
- 3 garlic cloves, minces
- 1/4 cup lemon juice
- 4 Tbsp. **Texas Brew Cider Brandy Sauce**
- 4 tablespoons 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
- Roasted Pepitas (pumpkin seeds), optional

1. Add chickpeas, garlic, lemon juice, sauce, 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.  
Season with salt and pepper, to taste.
4. Serve with pita chips, crackers, your favorite chip or veggies. Top with roasted  
pepitas (pumpkin seeds).

## Texas Brew Wild Blueberry Bourbon “Wet” Rub

1/2 cup **Texas Wild Blueberry Bourbon Sauce**  
1/2 cup chopped white onion  
1/4 tsp. minced garlic  
dash of salt

1. Mix all the ingredients in a bottle with a lid. Shake well.
2. With rib eye steak on the grill, brush the mixture on generously.
3. After turning the steak, brush generously.
4. Cook to taste.
5. Drizzle with **TB Blueberry Sauce** over finished steak and serve.

**Suggestions:** Serve with wild rice and grilled carrots.

## Texas Brew Savory Rib-eye Tart

1 cup ground rib-eye steak or 85/15 ground beef  
**Texas Brew Strawberry Chipotle Sauce**  
2 **HEB** readymade pie dough  
4 oz. of **HEB Goat Cheese with Honey**  
1 tsp. minced garlic  
1 tsp. ground black pepper  
Pinch of salt

1. Start by combining salt, pepper, garlic and ground beef or rib-eye steak in a bowl. Mix well; let it sit while you prepare the dough cups.
2. Lay out your dough using a glass with a 3 inch mouth, cut out circles. Place the circles in a mini muffin tray, pushing them in slightly to create a bowl. Measure out 1 tsp. (or the amount in the scoop of a small melon baller) of rib-eye or ground beef, roll it in a ball loosely, place in the middle of each cup.
3. Slice the goat cheese with honey into small squares or triangles, approximately 1 tsp. each. Place the goat cheese in each cup on top of the rib-eye. Drip 1 tea spoon of the **Strawberry Chipotle Sauce**, per cup. Bake at 350° for 25 minutes. Great Holiday finger food!

Recipe by HEB customer Nicholas Barron III

## Texas Brew Creamy “Melt In Your Mouth” Salmon

1 1/2 lbs. salmon  
8 oz. whipped cream cheese  
1/2 cup **Texas Brew Stone Fruit Hatch Chutney** Sauce (more to taste)  
3 tsp. **Adam's Reserve House All-Purpose Rub**  
**Optional Garnish: Henning's Hatch Cheese** from **HEB's** Cheese Shop

1. Preheat oven to 400 degrees. Rinse the salmon, and lay it skin side down on a baking sheet topped with aluminum foil.
2. Stir together the whipped cream cheese, **TB Hatch Chutney Sauce & AR House Rub**.
3. Press mixture firmly on the salmon, then bake in the oven for ten minutes or until the internal temperature reaches 140.
4. Wiggle spatula under salmon and remove salmon to a serving plate - the skin will stick to the foil.
5. Garnish as desired with Hatch Cheese

Blanco/1604 Cooking Connections, Chef Belinda Strawberry

## Chipotle Turkey Burger

1 lb. ground turkey  
1 Tbsp. **Adams Reserve Cowboy Campfire Rub**  
1/2 cup mayo  
1/2 small red onion, minced  
1/2 cup **Texas Brew Sauce of choice, Cider Brandy, Blueberry Bourbon or Strawberry Chipotle**  
1/2 cup butter  
**Preheat Grill**

1. In a bowl combine turkey, mayo, onion and **AR Campfire Rub**.
2. Mix well and form patties of desired size.
3. Melt butter and **Texas Brew Sauce** together.
4. Spray grill & place patties on grill; turning every 2 minutes basting patties with sauce/butter mix after each turn until at an internal temperature of 165 degrees.
5. Remove from grill and baste one last time.
6. Let rest for 5 minutes. Server & Enjoy

Recipe by Chef Michael at Westpointe Village Cooking Connections

## Strawberry Chipotle Salad

1 jar **Texas Brew Strawberry Chipotle Sauce**  
1 lb. fresh strawberries, sliced  
1 large cucumber, peeled, seeded, and chopped  
1 pint grape tomatoes, cut in half  
2 avocados, cut and diced  
1/4 bunch cilantro, chopped

1. In a bowl combine 1/4 **Texas Brew Strawberry Chipotle** and all the fruit
2. Lift and fold gently to mix
3. Serve chilled and enjoy

## Blueberry Bourbon Buffalo Burger

1/4 jar **Texas Brew Wild Blueberry Bourbon Sauce**  
1 lb. ground bison  
1 cup Pico d Gallo  
1 Tbsp. Grape Seed Oil  
1 Tbsp. **Adam Reserves Just Right Burger Seasoning**  
Preheat oven to 400 degrees

Combine 1/4 cup of TB Wild Blueberry Bourbon Sauce, bison and Just Right Burger Seasoning and Pico d Gallo in a medium bowl; mix well. Shaper burgers and sear on medium high heat for 1 1/2 minutes per side, place in oven for 4-5 minutes. Remove and plate.

Make a roux from 1 Tbsp. flour and two Tbsp. butter, cook one minute. Add ½ cup beef broth, stir well and bring to a simmer. Add 1/4 cup **TB Wild Blueberry Sauce** and cook 3-5 minutes to reduce sauce consistency. Top buffalo burgers with sauce, serve & enjoy.

Above Recipes by Westpointe Village New Braunfels HEB, Cooking Connections Recipe

## Aloha Cider Slaw

1 bag coleslaw mix  
1/2 cup fresh chopped cilantro  
Juice of 1/2 lime  
1/4 cup **Texas Brew Cider Brandy Sauce**  
1/2 cup chopped green onions  
1/2 cup golden delicious apple, chopped  
1 tsp. **Adams Reserve Spicy Aloha Rub**

**For The Dressing:** In a small bowl combine **Texas Brew Cider Brandy Sauce**, and the juice of 1/2 lime and AR Spicy Aloha Rub. Set aside. In a larger bowl, combine the rest of the ingredients. Add the dressing and mix well

Alon HEB Cooking Connections Recipe

## Grilled Cider Brandy Pork Cutlets

**HEB** Texas Rib-eye Steaks, 4 to 6 steaks (pork steaks)  
**Texas Brew Cider Brandy Sauce**, to taste

Place Texas rib-eye steaks in a plastic bag thoroughly coated with Texas Brew Cider Brandy Sauce and let marinate 1 to 3 hours.

Remove steaks from plastic bag and reserve marinade. Place approximately 4 inches from the flame of a preheated 375° to 400° gas or charcoal grill. Grill 5 to 7 minutes each side depending on thickness till center is firm to the touch and with 150° as a desired internal temperature. Brush with reserve marinade throughout to taste.

Remove from grill and brush with Cider Brandy Sauce (not the reserve marinade) and serve as is or with **Apple Brandy Vinaigrette Caramelized Apple Topping on pg. 5**

## The Triple B Burger

1/4 jar **Texas Brew Wild Blueberry Bourbon Sauce**  
1 lb. ground beef  
2 oz. blue cheese crumbles, or to taste  
4 strips cooked bacon, chopped  
1/2 Tbsp. **Adams Reserve Cuban Rub**

Combine all the ingredients together in a medium large bowl. Mix well. Form into 4 quarter lb. patties. Place on grill and cook on each size 3-5 minutes or until desired doneness. Remove and place on bun. Top with extra **TB Wild Blueberry Bourbon Sauce** if desired and any other of your favorite burger toppings. Serve and Enjoy!

Westpointe Village HEB Cooking Connections Recipe

## Bourbon Spiced Blueberry Dump Cake

1 1/4 cup **Wild Blueberry Bourbon Sauce**  
3 cups fresh blueberries  
1 yellow cake mix  
1 cup chopped pecans  
1 stick of butter

Put **Wild Blueberry Bourbon Sauce** on bottom of an 11x7 pan. Dump blueberries on top of sauce. Dump cake mix on top of blueberries and spread evenly. Melt stick of butter and pour all over cake mix. Bake cake bakes at 350 for about 55 minutes. About half an hour before it is done, put the pecans on top and continue baking. Serve warm or cold. If pecans are on duration of baking they tend to burn.

## Cider Brandy Sauce Caramelized Apple Topping

2 golden delicious apples, braeburn apples peeled, cored chopped or sliced  
2 T. fresh lime juice  
1 T. **HEB** no salt sweet cream butter  
2 T. **HEB** brown sugar  
1 tsp. **HEB** white sugar  
1/4 cup **Texas Brew Cider Brandy Sauce**

Prepare apples in advance. Peel, core and chop into 1 inch chunks or slice in 1/2 inch wedges. Place in a bowl with 2 cups of cold water and 2 T. fresh lime juice for 10 minutes to prevent the apples from turning brown.

In a medium 10" skillet melt butter over a medium flame. Meanwhile, drain apples well to prevent the butter burning. Pat dry if necessary. When butter is melted place apples/pears in the skillet. Sprinkle the two sugars over the apples. Let simmer until edges start to turn brown. Do not overcook. Add the **Texas Brew Cider Brandy Sauce** and let simmer till combined. Serve warm over **Cider Brandy Pork Cutlets**

## Texas Brew Savory Sandwich Dressing

1/2 cup **HEB** Mayonnaise  
2 T. **Texas Brew Cider Brandy Sauce**

Mix all ingredients in a small bowl with a fork or whisk. Serve as a sandwich dressing for **Texas Brew Savory Carnitas Sliders** or on your favorite Chicken, turkey or roast beef sandwich, pita pocket, wrap or sub.

## Texas Brew Cider Brandy Coleslaw

2 cups red cabbage, shredded or cut into fine long strips  
2 cups Napa cabbage, cut into fine long strips  
2 carrots grated (about 1 cup)  
3 green onions, fine chopped with greens  
1/2 cup fresh cilantro, large chop  
1 golden delicious apple; peeled, cored, and sliced into thin stick, optional  
**Cider Brandy Creamy Vinaigrette Dressing** (see below)

Shred or cut the cabbage; red and Napa, grate the carrots, chop the onion and cilantro. Add all to a large mixing bowl. Whisk the dressing and drizzle over the salad and toss well, using enough dressing to make sure the salad is well coated. Serve chilled or as a topper for **Texas Brew Savory Carnitas Sliders** or **Texas Brew Savory Roasted Turkey Sandwiches**

## Cider Brandy Creamy Vinaigrette Dressing

**Texas Brew Cider Brandy Sauce** whisked together with Apple Cider Vinegar to taste.

## Apple Brandy Glazed Chicken with Apples & Cranberries

1 cup **Texas Brew Cider Brandy Sauce**, can double for more glaze to serve over rice  
1 cup apple jelly, can double for more glaze to serve over rice  
6 to 8 **HEB Fully Cooked Crispy Chicken Strips**, or equivalent amount of breaded/naked nuggets  
3 apples, cored, peeled & cut in to 1/2-inch wedges, peeling is optional

Place a large deep skillet or sauce pan on medium heat and add Apple Brandy Sauce and apple jelly. Stir as sauce heats to dissolve the apple jelly.

Place chicken tenders in the sauce. Place apples on top of the chicken. Sprinkle with dried cranberries. Cover and reduce heat to a very low simmer for 20 minutes; turning chicken half way through, or until chicken is well warmed through and through.

Serve the chicken topped with apples and any remaining glaze in the skillet. \*Note: Double the apple jelly and Apple Brandy Sauce if you would like a lot of extra glaze.

**Serve:** With **HEB Steamable Whole Grain Brown Rice** and/or your favorite **HEB Steamable Vegetables**.

**Options:** Make with fresh chicken tenders well coated in **HEB Frying Flour**. Brown chicken 5 to 7 minutes on each side in a light vegetable or olive oil. Remove from pan. Make sauce. Add chicken, apple and cranberries. Simmer 25 to 30 minutes till chicken is no longer pink inside.

## Wild Sockeye with Strawberry Chipotle Butter

Prep Time: 15 minutes

1/4 cup **Texas Brew Strawberry Chipotle Sauce**  
1/2 stick unsalted butter  
2 green onions  
4 4 to 6 oz. wild sockeye fillets  
1 Tbsp. **Ottavio Grapeseed Oil**  
**Adams Reserve Jalacorneo Rub**, to taste  
**Preheat Grill**

Melt butter in kettle, whisk in **TB Strawberry Chipotle Sauce** and green onions; set aside. Season Sockeye with **Jalacorneo Rub** to taste and rub with oil. Place on grill, flesh side down. Cook 3 to 5 minutes. Flip and base with strawberry butter. Cook an additional 3-5 minutes. Baste again and flip. Let cook approx. 30 seconds to glaze. Remove from grill. Serve and enjoy!

## Fried Apple-Cranberry Sopapilla Cheesecake

### Cheesecake

- 2 packages of **HEB Crescent Rolls**
- 16 oz. **HEB Cream Cheese**
- 1 cup sugar
- 1 tsp. vanilla

### Fried Apples & Cranberry Filling

- 1 cup **Texas Brew Cider Brandy Sauce**
- 1 cup Apple Jelly
- 3 Golden Delicious Apples or your favorite apple, cored, peeled and sliced into small chunks or 1/2 inch wedges

### Topping

- 1/2 cup **HEB Sweet Cream No Salt Butter**, melted
- 3/4 cup sugar
- 1 T. cinnamon

1. Preheat oven to 350 degrees and lightly grease a 9x13 lightly spray with **HEB Baking With Flour No- Stick Cooking Spray**.
2. Simmer sauce and apple jelly in a sauce pan until jelly dissolves and then add the apples and cranberries. Simmer until apples are tender. Set aside to cool.
3. 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.
4. Spread the cream cheese on the first layer of crescent dough.
5. Spread the fried apples and cranberries over the cream cheese
6. Place the second package of crescent dough over the top of the fillings piece by piece 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 you bake this recipe.
9. Allow the Sopapilla cheesecake to cool completely before cutting for serving. Can be served room temperature or chilled.

## Wild Blueberry Sopapilla Cheesecake

### Cheesecake

- 2 packages of **HEB Crescent Rolls**
- 16 oz. **HEB Cream Cheese**
- 1 cup sugar
- 1 tsp. vanilla

### Blueberry Filling

- 2 cups blueberries, fresh or frozen (if frozen thaw and drain well )
- 1/2 cup **Texas Brew Wild Blueberry Bourbon Sauce**
- 2 T. Sugar

### Topping

- 1/2 cup **HEB Sweet Cream No Salt Butter**, melted
- 3/4 cup sugar
- 1 T. cinnamon

1. Preheat oven to 350 degrees and lightly grease a 9x13 lightly spray with **HEB Baking with Flour No- Stick Cooking Spray**.
2. Simmer blueberries, blueberry sauce and sugar in a small kettle over medium heat. Continue to simmer stirring occasionally until mixture thickens. Set aside to cool.
3. 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.
4. Spread the cream cheese on the first layer of crescent dough.
5. Spread the blueberry sauce over the cream cheese
6. Place the second package of crescent dough over the top of the fillings piece by piece 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 you bake this recipe...
9. Allow the Sopapilla cheesecake to cool completely before cutting for serving. Can be served room temperature or chilled.

## Wild Blueberry Slaw

- 1 pkg. **HEB Cole Slaw Cabbage**
- 1 pkg. **HEB Snow Peas**
- 1/2 red bell pepper, sliced thin
- 1/2 cup walnut pieces
- 1/2 cup **Texas Brew Wild Blueberry Bourbon Sauce**
- 2 Tbsp. Apple Cider Vinegar or Rice wine vinegar
- 1/4 cup **Ottavio Private Reserves Olive Oil**
- 1 Tbsp. honey

In a bowl, combine **TB Wild Blueberry Bourbon Sauce**, olive oil, honey and vinegar. Set aside. In another medium bowl combine Cole slaw cabbage, snow peas, walnuts and red bell pepper together. Add vinaigrette to slaw and toss. Serve and ENJOY!!

Westpointe Village HEB, New Braunfels Cooking Connections Recipe

## Cowboy Cider Brandy Ribs

- 1 slab baby back pork ribs or St. Louis Style Ribs
- 1 Tbsp. **Adams Reserve House Rub**
- 1 jar **Texas Brew Cider Brandy Sauce**
- Preheat oven to 350 degrees

1. Completely cover ribs with **AR House Rub**. Place in a foiled sheet pa. Cook for 20 minutes at 350 degrees.
2. Turn oven down to 225. Pour 1/2 bottle **Texas Brew Cider Brandy Sauce** on ribs. Tightly cover ribs with foil. Cook for 2 hours 45 minutes or until you can pull the bone away from the meat with no resistance.
3. When cooked, remove from oven and open foil. Baste the ribs with **Texas Brew Cider Brandy Sauce** and return to oven for 15 minutes at 400 degrees.
4. Remove from oven and let rest 15 minutes. Serve with a little extra sauce.

Alon HEB Cooking Connections Recipe, Chef John O'Larnic

## Texas Brew Sausage

- (Serves 4)
- 1 pkg. **HEB Texas Heritage Sausage** (Original or Beef)
- 1 bottle of **Texas Brew Strawberry Chipotle, Wild Blueberry Bourbon or Cider Brandy Sauce**
- 1 whole seedless bell pepper
- 1 white onion

Marinate **Texas Heritage Sausage** in your favorite **Texas Brew Sauce** and cook on the grill. Or glaze while cooking when short of time. Sauté bell pepper and onion in a skillet with Ottavio Olive Oil. Serve with or over your grilled sausage or try serving grilled sausage on a hot tortilla topped with peppers, onion and a bit more Texas Brew Sauce

Blanco/1603 Cooking Connections, Chef Belinda

## Wild Blueberry Chevre Stuffed Dates wrapped in Prosciutto

- 12 Mejohl Dates
- 2 oz. Chevre (soft goat cheese)
- 2 tsp. **Texas Brew Wild Blueberry Bourbon Sauce**
- 4-6 slices Prosciutto, thinly sliced

In a small bowl, cream the Chevre cheese and **TB Wild Blueberry Bourbon Sauce** until smooth.

Cut each piece of prosciutto lengthwise into 3-4 pieces.

Gently cut a slit along the length of the date, about half way through it, being careful not to cut it in half completely. Pinch gently at both ends to “open” the date to expose the pit and carefully extract the pit with a paring knife or fingers.

Stuff a small amount of the cheese mixture into the open slot of the date and wrap the date with a strip of prosciutto. Can be made ahead and refrigerated in an airtight container for up 1 day in advance. Can be served cold or at room temperature.

## Strawberry Tortellini & Sausage Pasta Salad

- 1 lb. **HEB** Cheese Tortellini (freezer section), cooked according to package directions
- 2 **HEB Natural Smoked Sausage**, grilled until warmed through and thinly sliced
- 1/2 pt. **HEB Champagne Sweet Tomatoes**, cut in half
- 2 handfuls **HEB Baby Spinach**
- 3 thin slices of red onion, chopped into large pieces
- 1/2 cup **Texas Brew Strawberry Chipotle Sauce**
- 3 T.. Canola oil
- 3 T... apple cider vinegar

1. Mix **TB Strawberry Chipotle Sauce**, 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.
3. Pour over vinaigrette, toss everything together, and serve while warm or chill and serve cold.

**Suggestion:** Substitute **Strawberry Chipotle Poppy Seed Vinaigrette** for your dressing. (In this cookbook)

Recipe Courtney Miller, HEB Customer

## Spring Salad with Strawberry Chipotle Poppy Seed Vinaigrette

### For the Salad

1 bag (12 -16 oz.) **HEB Field Greens**  
1 pint Strawberries, hulled and sliced  
6 oz. Chevre (soft goat cheese)  
1/4 finely chopped fresh herbs  
1 cup Roasted (see below) or Candied (store bought) Pecans

### For the Vinaigrette

1 T. poppy seeds  
1/2 cup **Texas Brew Strawberry Chipotle Sauce**  
1/2 cup champagne vinegar  
1/4 cup avocado oil (or grape seed)

First make the vinaigrette by whisking all ingredients together until well incorporated. Set aside.

Next, roast the pecans by spreading them onto a sheet and place in a 350 degree oven, stirring once to ensure the nuts are an even golden brown color. OR use your favorite store bought candied pecans.

Using a 1 teaspoon scoop, measure out Chevre into small mounds. Pinch in half for small side salads and leave whole for larger dinner salads. Roll cheese into a ball in palm of hand and toss with chopped herbs to coat. Place herbed cheese balls onto plate, cover and refrigerate until firm. Can be made ahead and refrigerated for several days

To assemble the salad, place the salad greens in a large mixing bowl. Add enough of the vinaigrette (about half) to make the greens “wet” when tossed, but not “drenched”. Arrange greens on individual plates. Lay the strawberries, pecans, and cheese balls on top. Drizzle additional vinaigrette over the top and serve. Serves 4-8 depending on size of salads.

Recipe by Chef Courtney Miller Pawloski [TexasBrewSalsa.com](http://TexasBrewSalsa.com)

## Apple Cider Brandy Chicken with Brown Rice

1 package **fully cooked** sliced chicken breast  
1 jar **Texas Brew Cider Brandy Sauce**  
1-2 Granny Smith Apples, cubed or sized  
Brown Rice

Thaw chicken and heat in a heavy skillet with apples and **TB Cider Brandy Sauce** until steaming hot. Cook Rice according to package directions. Serve chicken over rice.

Bulverde HEB Cooking Connections Recipe, [www.chefemil.com](http://www.chefemil.com)

## Aloha Pine-Apple Ribs

1 jar **Texas Brew Cider Brandy Sauce**  
1 slab pork ribs  
1/2 cup apple cider  
1/4 cup **Adams Reserve Spicy Aloha Rub**  
Preheat oven to 425 degrees

Season ribs with **AR Spicy Aloha Rub**. Place ribs in oven approximately 20 minutes. Remove. Pour apple juice and 1/2 jar of **TB Cider Brandy Sauce**. Reduce oven temp to 250 degrees. Tent ribs with foil and place back in oven for approximately 2 1/2 to 3 hours or until ribs fall off the bone. Remove foil tent and baste ribs with Cider Brandy Sauce. Cook additional 10 minutes uncovered to glaze in the oven or place on grill. Remove, cut and ENJOY!!

Happy Grilling from Westpointe Village HEB Cooking Connections in New Braunfels

## Stone Fruit Stuffed Pork Chops or Chicken Breast

4 double thick pork chops or chicken breast  
1 bottle **Texas Brew Stone Fruit Hatch Chutney Sauce**  
8 oz. HEB cream cheese, softened  
1/2 tsp. each: cinnamon, ginger, nutmeg and garlic powder; combined  
1/2 cup chicken broth  
2-3 Tbsp. Grapeseed

Preheat oven to 400 degrees

Cut a pocket in the pork chops or chicken breast by inserting a knife in on corner and moving back and forth

Combine 1/2 jar of the **Texas Brew Stone Fruit Hatch Chutney Sauce** with the softened cream cheese. Place in a pastry tube.

Rube chops or breast with seasoning blend and then take the tip of the pastry tube in the hole/pocket and squeeze to stuff. Do not overfill and handle gently. Place on wax paper and chill for 30 minutes.

In a large skillet with a cover, sear chops or breast for 2 minutes on each side and remove from pan.

Stir in the remaining **TB Stone Fruit Sauce**, 1/2 cup chicken broth, stirring well to loosen any bits on the bottom of the pan

Place chops or breast back in the pan. Cover & place in oven for 20 minutes or until cooked through.

Remove from pan and plate. Reduce sauce and pour over chops or breast

Excellent served with wild rice and mushroom pilaf

Recipe by Chef Michael @ Westpointe Village HEB Cooking Connection



## Cider Brandy Sauce Savory Meatballs

1 lb. **HEB** Precooked Meatballs, Homestyle  
1 jar **Texas Brew Cider Brandy Sauce**  
1/2 cup apple jelly  
1 cup **HEB** dried cranberries or Craisins  
1+ golden delicious apple; cored and chopped (skin on)

On low heat in a large kettle loosely mix **Texas Brew Cider Brandy Sauce** and apple jelly with a fork or whisk. Add **HEB** dried cranberries or Craisins and chopped apples and mix. Add **HEB** precooked meatballs and adjust to medium heat. Bring meatballs to a very low simmer for 15 to 20 minutes. Serve warm as an appetizer or over **HEB** Instant or Steamable Whole Grain Brown Rice

## Blueberry Bourbon Pork Ribeyes

4 **HEB** South Texas Pork Ribeye Chops  
2 Tbsp. **Ottavio Cold Pressed Olive Oil**  
1 cup **Texas Brew Wild Blueberry Bourbon Sauce**  
1 Tbsp. **Adams Reserve All-Purpose House Rub**  
1 cup fresh blueberries

Season pork with **AR All-Purpose**

Pour **Ottavio Cold Pressed Olive Oil** in pan and heat until oil “shimmers”.

Sear pork in pan, on ONE side, about 2 to 3 minutes

Pour 1/4 cup **Texas Brew Wild Blueberry Bourbon Sauce** over the top of each chop. Sprinkle blueberries on top of each chop.

Cover and place in a 325 preheated oven for 15 to 20 minutes

Remove from oven and let rest for 5 minutes. Serve and ENJOY!

Cedar Park HEB Cooking Connections Recipe

## Texas Brew Savory Roasted Turkey Sandwiches

**HEB** hamburger buns sandwich rounds, bread, pita pockets or sliders

**Texas Brew Savory Sandwich Dressing**, to taste

**HEB Shaved Roasted Turkey Breast**

**Texas Brew Cider Brandy Coleslaw**

Dress your choice of bread with **Texas Brew Savory Sandwich Dressing**. Top with roasted turkey and **Texas Brew Cider Brandy Coleslaw**.

## Buffalo Chip Salmon Burgers with Strawberry Chipotle Mayo

1 lb. **HEB** Fresh Ground Salmon  
1 cup crushed **HEB Buffalo Blue Cheese Chips**  
1 Tbsp. **Adam Reserves Umami Bomb Seasoning**  
2 Tbsp. slivered green onion  
1/3 cup **HEB** Mayonnaise  
3/4 cup Panko Bread Crumbs

## Strawberry Chipotle Mayo

1/2 cup HEB Mayonnaise  
1/4 cup **Texas Brew Strawberry Chipotle Sauce**

1. In a small bowl combine **Texas Brew Strawberry Chipotle Sauce** and 1/2 cup of mayonnaise. Chill.
2. Season salmon with **AR Umami Bomb Seasoning**. Add remaining ingredients and knead with gloved hands until well mixed.
3. Form into patties and grill to internal temperature of 165 degrees and serve topped with Strawberry Chipotle Mayonnaise

## Cider Brandy Waldorf Salad

1/3 cup **Texas Brew Cider Brandy Sauce**  
1 cup **HEB** Mayonnaise  
2 Granny Smith apples, diced  
4 ribs celery, chopped  
1-2 tsp. **Adams Reserve House Rub**  
1.2 cup Gorgonzola Cheese crumbles

1. In a large bowl combine 1/4 cup **TB Cider Brandy Sauce**, **HEB** Mayonnaise and **AR House Rub**. Whisk well!
2. Add remaining ingredients other than cheese; toss well.
3. Add cheese and toss well again
4. Serve Chilled and ENJOY!

## Strawberry Chipotle Brisket Sliders

**HEB** pre-cooked sliced brisket  
1/2 cup **Texas Brew Strawberry Chipotle Sauce**  
**HEB Mini Kaiser Rolls** (bakery item)  
**HEB Mild Cheddar Cheese Slices**

Heat brisket in the microwave according to package direction. Meanwhile, heat a small skillet over medium heat with the Strawberry Habanero Sauce. Once brisket is cooked, remove it from the package and add it to the skillet with the sauce. Turn brisket over and coat it in the sauce.

Place brisket slices on mini Kaiser Rolls that have been sliced in half. Top with 1 slice of cheese and serve.

## Strawberry Cucumber Salad

1/4 cup Texas Brew Strawberry Chipotle Sauce  
2 cucumbers – peeled, seeded and sliced  
1 pint cherry tomatoes – halved  
1/2 purple onion – thinly sliced  
1 bunch cilantro – chopped  
2 yellow bell peppers – thinly sliced  
1/4 tsp. Adams Reserve Mediterranean Gold Rub  
1 cup feta cheese crumbles

Combine all ingredients in a large bowl and toss together. Refrigerate for at least 30 minutes prior to serving.

Lincoln Heights Cooking Connections Recipe

## Texas Brew "Slap Me Silly" Dipping Sauce

1 cup **Texas Brew Cider Brandy Sauce**  
1/3 cup Dijon mustard or to taste  
1/4 cup honey or to taste  
1 T. hot horseradish sauce, or to taste

Wisk 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.

## Very Berry Salsa

1/4 cup **Texas Brew Strawberry Chipotle or Wild Blueberry Bourbon**  
1/2 cup strawberries, chopped  
1/2 cup blueberries, chopped or not  
1/2 cup raspberries  
1/2 cup sweet onion, chopped  
1 jalapeno, seeded and finely chopped or minced

Place all prepared fruits and veggies in a bowl. Add Texas Brew Sauce of choice Stir to combine. Chill for 30 minutes before serving

Cedar Park HEB Cooking Connections Recipe

## Grilled Romaine Salad with Apple Brandy Vinaigrette

1 cup **Texas Brew Cider Brandy Sauce**  
1/3 cup **Ottavio Private Reserve Olive Oil**, plus 2 Tbsp.  
1/4 cup apple juice  
1 Tbsp. honey  
2 heads romaine lettuce, cut in half keeping core intact  
1/2 cup feta cheese, (optional)  
Adams Reserves Spicy Aloha Rub to taste  
Preheat grill to high heat

In a bowl, combine Texas Brew Cider Brandy Sauce, 1/3 cup olive oil, honey and apple juice. Set Aside. Drizzle both sides of lettuce with remaining olive oil and season with AR Aloha Rub. Place on grill for 30 seconds to 1 minute on each side. Remove and roughly chop. Toss with vinaigrette4 and cheese. Serve & ENJOY11

Westpointe Village New Braunfels HEB, Cooking Connections Recipe

## Texas Brew Savory Carnitas Sliders or Tacos

2 lbs. **HEB** Carnitas  
1 cup **Texas Brew Cider Brandy Sauce**  
Sliders, **HEB** hamburger buns, **HEB** sandwich rounds or **HEB** crispy taco shells

Remove Carnitas from package and pull apart in smaller pieces and place in a medium size sauce pan or deep skillet over medium heat. Add **Texas Brew Cider Brandy Sauce**. Heat thoroughly, pulling Carnitas apart with a fork as they heat. Serve as taco filler, pulled pork sandwiches or sliders topped with **Apple Brandy Slaw** and **Texas Brew Cider Savory Sandwich Dressing**.

## Texas Brew Savory Sandwich Dressing

1/2 cup **HEB** Mayonnaise  
2 T. **Texas Brew Cider Brandy Sauce** or to taste

Mix all ingredients in a small bowl with a fork or whisk. Serve as a sandwich dressing for **Texas Brew Savory Carnitas Sliders** or on your favorite Chicken, turkey or roast beef sandwich, pita pocket, wrap or sub.

## Warm Spinach Salad with Cider Brandy Vinaigrette

6 oz. HEB Baby Spinach  
Cherry or grape tomatoes, halved, to taste  
Crimini mushrooms, stems removed and sliced, to taste  
2 hard-boiled eggs, chilled or at room temperature, sliced with yolk  
Roasted Pecans, to taste  
Dried Cranberries, to taste  
Crumbled Bacon, to taste  
**Texas Brew Apple Brandy Vinaigrette, Heated**, see recipe below  
Gorgonzola or Blue Cheese, crumbled

Layer the sliced mushrooms, tomatoes, pecans, cranberries, bacon and cheese. Drizzle warm Texas Brew Creamy Cider Brandy Vinaigrette over the top and serve immediately.

## Texas Brew Creamy Cider Brandy Vinaigrette

Whisk together Texas Brew Cider Brandy Sauce and Apple Cider Vinegar to taste.

## Copper River Salmon w/Strawberry Balsamic Glaze

2 Copper River Salmon portions  
2-3 Tbsp. **Adam's Jalacorneo Rub**  
2-3 Tbsp. **Advocare Extra Virgin Avocado Oil**  
1/3 cup **Texas Brew Strawberry Chipotle Sauce**  
2 Tbsp. Balsamic Vinegar  
1/2 tsp. Dijon Mustard

1. Season Salmon with Adam's Rub
2. In a non-stick pan cook salmon in Avocado oil over medium heat 2-3 minutes per side or until slightly pink.
3. Whisk together last three ingredients and brush on salmon.

## Southwest Sweet Potato Salad

1/4 cup mayonnaise  
1/4 cup sour cream or 1/2 cup nonfat Greek yogurt  
1/2 cup **Texas Brew Stone Fruit Hatch Chutney Sauce**  
2 pounds sweet potatoes, baked, cooled & peeled cut into 1"+ chunks  
1 bunch green onions (white and green parts) cut into 1" diagonal pieces  
1 large red bell pepper cut into thin 1" to 2" strips; julienned  
1 bunch cilantro, whole leaves only

1. Mix mayonnaise/sour cream OR Greek Yogurt with Chutney Sauce and refrigerate until thick, at least 1 hour.
2. In the meantime, microwave sweet potatoes with the skins on approximately 7-9 minutes until cooked, but not too soft **or** bake with skins on for approx. 30 minutes at 350.
3. Place cooked sweet potatoes in the refrigerator until chilled, at least 1 hour. Peel skin off sweet potatoes starting at an end with a small paring knife to remove tips and then skins should slip off easily.
4. Gently toss sweet potatoes, cut bell pepper, and onion with the sauce. Fold in cilantro before serving

## Stone Fruit Hatch Chutney Sauce Dressing

1/4 cup mayonnaise  
1/4 cup sour cream or 1/2 cup Greek yogurt  
1/2 cup **Texas Brew Stone Fruit Hatch Chutney Sauce**

Mix mayonnaise/sour cream OR Greek Yogurt with Chutney Sauce and refrigerate until thick, at least 1 hour

## Southwest Hatch Chile Pasta Salad

1 lb. frozen or fresh cheese tortellini; cooked & set aside  
2 links HEB Hatch Green Chile Sausages, grilled till warmed through and thinly sliced  
1 red bell pepper, or use a mixture of small sweet peppers, diced or julienned  
3 thin slices red onion, chopped into large pieces  
2 cups cherry tomatoes, halved  
2 handfuls fresh baby spinach  
1 large Hass avocado or 2 small avocados, , diced or sliced thin wedges  
1 Hatch chile seeds & veins removed, small dice (optional)

Add all salad ingredients to a large bowl except for the sauce, cilantro, chips & avocado. Gently toss till combined. Gently toss with **Stone Fruit Hatch Chutney Sauce Dressing** to taste. Fold in cilantro before serving. Top with crumbled tortilla chips and avocado.

## Wild Blueberry Roasted Brussel Sprout Salad

1 lb. Brussels sprouts  
1 Tbsp. Italian Parsley, finely chopped  
3 green onions, sliced  
4 strips cooked bacon, chopped  
2 oz. blue cheese crumbles  
1/2 cup **Texas Brew Wild Blueberry Bourbon Sauce**  
2 Tbsp. Apple Cider Vinegar or Rice Wine Vinegar  
1/4 cup **Ottavio Private Reserves Olive Oil** plus 2 Tbsp.  
1 Tbsp. honey  
Adams Reserves House Rub, to taste

Preheat oven to 500 degrees

In a bowl, combine **TB Wild Blueberry Bourbon Sauce**, 1/4 cup olive oil, honey and vinegar; set aside. Toss Brussels sprouts, green onion, 2 Tbsp. olive oil, Italian parsley, and house rub and house rub to taste. Roast in oven approx. 15-20 minutes or until tender. Remove from oven and toss with bacon, blue cheese and Blueberry vinaigrette. Serve and enjoy!

## Wild Sockeye with Strawberry Chipotle Butter

1/4 cup **Texas Brew Strawberry Chipotle Sauce**  
1/2 stick unsalted butter  
2 green onions  
4 4-6 oz. wild sockeye fillets  
1 Tbsp. **Ottavio Grapeseed Oil**  
**Adams Reserve Jalacorneo Rub**, to taste  
**Preheat Grill**

Melt butter in kettle, whisk in **TB Strawberry Chipotle Sauce** and green onions; set aside. Season Sockeye with Jalacorneo Rub to taste and rub with oil. Place on grill, flesh side down. Cook 3 to 5 minutes. Flip and base with strawberry butter. Cook an additional 3-5 minutes. Baste again and flip. Let cook approx. 30 seconds to glaze. Remove from grill. Serve and enjoy!

Westpointe Village New Braunfels HEB, Cooking Connections Recipe

## Southwest Stone Fruit Sweet Potatoes

3-4 sweet potatoes, peeled and cut in large dice  
3/4 cup **Texas Brew Stone Fruit Hatch Chutney Sauce**  
1/4 cup **Rustico Extra Virgin Olive Oil**

1. Preheat oven to 400 degrees
2. In a large bowl combine all ingredients and toss well
3. Place potatoes on an aluminum foil lined baking sheet
4. Pour any remaining sauce over the potatoes
5. Place in oven and cook for 45 minutes to an hour until potatoes are tender

Recipe by Chef Michael @ Westpointe Village HEB Cooking Connection

## Salmon Polpette with Strawberry Chipotle Cream

1 lb. **HEB Fresh Ground Salmon**  
1/2 lb. cooked **HEB Vermicelli** Cooled and cut into 3" pieces  
1 Tbsp. **Adam Reserve Umami Bomb Seasoning**  
2 Tbsp. slivered onion  
1/2 red bell pepper, minced and rinsed  
3/4 cup Panko Bread Crumbs  
3 Tbsp. basil chiffonade  
1 Bottle HEB canola Oil

## Strawberry Chipotle Cream Sauce

2 Tbsp. butter  
1/2 cup heavy cream  
1/4 cup **Texas Brew Strawberry Chipotle Sauce**

1. Season Salmon with rub. Combine all ingredients except oil in a large bowl; form into 1 1/2 inch balls.
2. Heat oil over med heat until it reaches 345 degrees. Cook 3 or 4 balls until they float and are lightly browned. Drain on paper towels and keep warm
3. In a skillet, melt butter with **TB. Strawberry Chipotle Sauce** for 2 minutes. Add cream and simmer till thickened.
4. Plate and pour sauce around the Polpette Salmon Balls

Westpointe Village New Braunfels HEB, Cooking Connections Recipe

## Blueberry Bourbon Steaks

**Adam's All Purpose House Rub** (to taste)  
Steak of your choice  
**Texas Brew Wild Blueberry Bourbon Sauce**  
Blue Cheese Crumbles

Season steaks with AR All Purpose Rub and grill to desired doneness. Brush with **TB Wild Blueberry Bourbon Sauce** and crumbled blue cheese. Allow steak to rest for 10 minutes.

Lincoln Heights Cooking Connection Recipe

## Stone Fruit Hatch Chutney Sauce Over Brie

Bake or grill Brie till soft in the center. Serve topped with warm **Texas Brew Stone Fruit Hatch Chutney Sauce**.