



COOKIN' WITH



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"More Than a Salsa"



Great Recipes Using Texas Brew Salsa



Cooking with Texas Brew, Great Recipes Using Texas Brew Salsa
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
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Texas Brew 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
½ tsp. onion powder
½ 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 ½ 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 (1¼ lbs. Cole slaw mix can be substituted, just add chopped green onions)
¼ 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 1¼ 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.

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
½ yellow onion, chopped
2 garlic cloves, chopped/pressed
½ 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° 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.

Texas Brew Spicy Cheddar Meat-TA-balls

¾ cup *Texas Brew Honey Roasted Chipotle Salsa*, Mild
1 lb. frozen or homemade meatballs
¾ cup water
¾ cup condensed aged cheddar cheese sauce or aged cheddar cheese spread

Cook meatballs in half *Texas Brew Honey Roasted Chipotle Salsa* and water. Should be ¾ covered. Simmer till done. Transfer meatballs to a Crockpot. Add cheddar nacho sauce or cheddar cheese spread to the remaining liquid. Simmer on low until cheese is melted while stirring gently. Add to Crockpot. Simmer approximately 30 minutes or until gravy is at desired thickness. You may add more water or salsa when gravy needs to be thinned. Serve hot 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.

Note: Excellent recipe to make the day before. You can add more *Texas Brew Honey Roasted Chipotle Salsa* if you desire a richer, browner gravy. Using *Texas Brew Honey Roasted Chipotle Salsa, Mild* for this recipe makes for nice mellow flavor sure to please everyone. One 16 oz. jar of *Texas Brew Honey Roasted Chipotle Salsa* will do approx. 4 lbs. of meat balls. If doing large quantities, the larger and flatter the pan the better. Electric skillets and roasters work well. You can always transfer to a Crockpot if desired. If making large batches, just follow the ½ water to ½ salsa rule. 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.

Pica De Gallo

4 tomatoes
½ medium red onion, finely chopped
3 jalapeno peppers, finely chopped
½ tsp. garlic, finely chopped
½ tsp. cumin
1 cup cilantro, chopped
½ tsp. black pepper (optional)
1 Tbsp. fresh lime juice

Combine all ingredients in a medium bowl.

Let stand one hour for best flavor before serving.

Texas Brew Chipotle Queso

2 cups *Texas Brew Honey Roasted Chipotle Salsa*, Mild
1 piece bacon, chopped (crisp if desired)
2 cups chicken stock
½ cup flour + 2 Tbsp.
½ cup whole butter
1 cup milk
½ cup heavy cream or Half & Half
10 oz extra sharp white cheddar, grated
1 small onion, finely diced
1 Tbsp. cumin
1 tsp. red pepper flakes
1 – 2 bay leaves
1 fresh lemon
Kosher salt
Black pepper

Heat chopped bacon with butter on low in a heavy saucepan. Add onion and sauté. Add spices and stir until well dispersed. Sprinkle in flour while whisking briskly until paste forms. Whisk in heated chicken stock until lump free.

After the stock, whisk in the milk and cream until smooth. Allow to thicken slightly and come to a simmer. Make sure to whisk constantly. While continuing to simmer, fold in grated cheese in ½ cup increments. Make sure each addition of cheese is melted smooth before adding more.

Add *Texas Brew Honey Roasted Chipotle Salsa*, lemon juice and whisk until well blended. Season with salt and pepper to taste.

Suggestion: Serve on nacho chips with jalapenos. Drizzle on grilled shrimp, shrimp tostadas or hot roast beef sandwiches topped with melted pepper jack or provolone cheese. Use as a base for soups. Serve over sautéed fish, chicken fajitas or simply use as a hot yummy dip. It can be refrigerated and used the next day. Serve as a wonderfully rich Queso soup.

Texas Brew Shrimp Tostadas

1 cup *Texas Brew Honey Roasted Chipotle Salsa*, Mild
Tostadas (5 inch work best, alternative: fresh corn tortillas fried in oil)
2 lbs. grilled Texas shrimp (26-30 count, you be the judge)
1 batch *Texas Brew Not Your Momma's Cole Slaw*"
1 batch *Texas Brew Cream Sauce or Chipotle Queso*
Avocado chopped or sliced in wedges
Cilantro or Pico de Gallo for garnish
1 tsp. butter or olive oil (more if needed)
Lime wedges

Makes 6 to 10 tostadas.

Prepare one batch of *Texas Brew Not Your Momma's Cole Slaw* the day before. Do not mix dressing into slaw until 10 to 15 minutes prior to assembling your Tostadas.

Mix slaw and dressing about 10 to 15 minutes prior to assembling and refrigerate.

Prepare one batch of *Texas Brew Queso* keep warm until ready to assemble tostada Sautee shrimp (previously marinated for an hour in *Texas Brew Honey Roasted Chipotle Salsa*) in butter or olive oil on medium-high heat until done, 1 minute each side. (Alternative: grill the shrimp on preheated grill misted with cooking oil 1-2 minutes each side. Brush with more *Texas Brew Honey Roasted Chipotle Salsa* before turning).

Layer tostada with ample amounts of previously mixed *Texas Brew Not Your Momma's Cole Slaw*.

Place desired amount of shrimp on top of slaw (3 to 4, more if using smaller shrimp).

Sprinkle with chopped avocado or layer with avocado wedges.

Drizzle with desired amount of *Texas Brew Cream Sauce* (Can drizzle with a sauce made with *Texas Brew Honey Roasted Chipotle Salsa* mixed with a good melted cheddar cheese spread, or an aged cheddar nacho sauce or your favorite Queso for an equally tasty topping).

Drizzle with more *Texas Brew Honey Roasted Chipotle Salsa* (optional).

Garnish with cilantro or Pico de Gallo. Spritz some lime juice on each tostada. Enjoy!

Shrimp Baby Appetizers: Prepare and layer above ingredients on large round tortilla chips using one shrimp per chip and serve as a delightful appetizer.

Texas Brew Chicken Tortilla Soup

1 cup *Texas Brew Honey Roasted Chipotle Salsa*, Mild
4 quarts of water
4 large skinned split chicken breast or an equal amount of chicken tenders.
24 oz. tomatoes, diced (canned or fresh, excellent if using fresh to roast them the grill first)
10 oz. can tomatoes and green chilies
8 oz. can tomato sauce
1 large onion, chopped (excellent if sautéed until caramelized before adding to stock)
8 to 10 chicken bouillon cubes
3 Tbsp. cumin
1 bunch cilantro, rinsed, patted dry, fine chopped stems and all
1 Tbsp. fajita seasoning
¾ cup white rice (optional)

In a large stew pot add water, chicken, tomatoes and green chilies (mild, regular or hot), tomato sauce, diced tomatoes, chopped onion, bouillon cubes, cumin, fajita seasoning, and *Texas Brew Honey Roasted Chipotle Salsa*. Bring to a boil and simmer till chicken is tender. Turn off heat and remove chicken to cool.

When chicken has cooled, cut up or tear into strips and add back into your stew pot. Add rice. Bring to a simmer and cook until rice is tender, approx. 20 minutes.

Assess if you need to add extra water (soup stock should not be thick). If more water is necessary add extra *Texas Brew Honey Roasted Chipotle Salsa*, cumin, fajita seasoning or bullion to taste and simmer approx. 5 more minutes.

Turn off heat and add chopped cilantro. The flavor of the cilantro is best when added last and left to wilt in the warm soup. Remove from heat and serve. Follow serving instructions below.

Suggestion: Serve soup hot with shredded cheese and tortilla chips. Dip or add chips to soup. Optional cheeses are: mild cheddar, Colby-Jack, or Mexican four cheeses packs which is an excellent option for a more authentic taste.

Texas Brew Pulled Pork & Baked Potato Soup

Prepare In Advance

- 1 cup *Texas Brew Honey Roasted Chipotle Salsa*, Mild
- 2 to 4 lbs. pork roast
- 2 to 3 large baking potatoes

Bake potatoes. Cool and store in plastic baggie in refrigerator overnight. Trim excess fat from pork roast. Slow cook in a large crock pot filled with water and 1 cup of *Texas Brew Honey Roasted Chipotle Salsa*. Cook roast until tender and falling apart. Remove pork roast from crock pot and put aside to cool. Pull pork into strips. Refrigerate soup stock and pulled pork in separate sealed containers overnight or until you are ready to make soup.

Prepare Soup

All sautéed items can be cooked in advance. Each item should be lightly sprinkled with fajita seasoning and sautéed in 1 tsp. of olive oil one at a time before being added to soup stock (except for the tomatoes which have their own juice). Dice potatoes before sautéing.

- 1 cup *Texas Brew Honey Roasted Chipotle Salsa*, Mild
- 1 Tbsp. fajita seasoning
- 1 tsp. kosher salt
- 1 cup of chopped fresh cilantro (optional)
- 1 cup of sautéed until caramelized chopped onions
- 1 to 2 cups of blackened chopped poblano peppers (remove stems, slice into flat pieces and grill or broil until dark. Do not remove darkened skin as it flavors the soup)
- 2 cups diced and sautéed tomatoes. Roma or vine ripe tomatoes are best (in a pinch, substitute canned diced tomatoes. Drain well before sautéing)
- 2 to 3 cups large diced sautéed baked potatoes with skin
- 1 cup of rinsed, drained, finely chopped and sautéed nopalitos (cactus) use fresh or canned – if using canned, drain, rinse and drain again in order to remove excess vinegar. Press as much water out as you can before sautéing. Sauté until lightly browned
- 4 cloves of garlic pressed and sautéed

Remove the congealed fat from the top of the refrigerated soup stock. Pour stock into a kettle or crock pot. Add 1 Tbsp. of fajita seasoning, 1 tsp. salt and 1 cup of *Texas Brew Honey Roasted Chipotle Salsa*.

Add previously diced and sautéed vegetables. Remove pulled pork from refrigerator. Add 4 to 6 cups of pulled pork to soup stock. Bring soup to a simmer for 10 to 30 minutes. Add chopped cilantro and serve. Wonderful served with warm buttered tortillas or cornbread.

Texas Brew Poblano Chicken Delight

- 2 Tbsp. *Texas Brew Honey Roasted Chipotle Salsa*, Mild
- 8 boneless, skinless, thawed bagged pre-frozen breast halves
- 6 to 8 poblano peppers
- 8 cups mushrooms, thinly sliced (add exotic mushrooms such as porcini or shiitake if possible)
- 1 - 16 ounce bag Mexican blend or mozzarella shredded cheese
- 1 cup sour cream
- 3 Tbsp. extra virgin olive oil
- 1 cup onion, finely chopped
- Fajita seasoning

Prepare Chicken

Grill chicken breasts with your favorite mesquite or fajita seasoning until almost done. Put aside in a 13×9 baking dish. Do not overcook or chicken will be dry after baking.

Poblano Cream Topping

Remove stems/seeds from peppers and slice into large flat strips. Broil or grill until outer skin is blackened (do not remove blackened skin). Remove from heat; cool, cut into bite size strips and put aside.

Heat oil in a heavy skillet. Add onions. Sprinkle with fajita seasoning and sauté until soft and caramelized. Add mushrooms and cook until soft. Add grilled peppers and stir well. Remove mixture from heat and let cool for 2 minutes. Add sour cream gradually, stirring constantly.

Prepare For Baking

Spoon a generous covering of the poblano cream topping on each grilled chicken breast. Spread 2 Tbsp. of *Texas Brew Honey Roasted Chipotle Salsa* on top of the poblano mixture. Cover each breast with a thick layer of shredded cheese. Place in a 375° oven for approx. 10 minutes or until done. Remove from oven.

Serve with guacamole, sour cream, cilantro, tortillas, Spanish rice, beans and more *Texas Brew Honey Roasted Chipotle Salsa* to taste.

Note: The poblano pepper cream topping is excellent served on nachos, alone as a snack on tortillas or on chicken or beef fajitas.

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)
½ tsp. paprika (smoked paprika is best)
½ tsp. Mexican oregano
½ 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 Cheesy Meatloaf & Cream Sauce

1 cup *Texas Brew Honey Roasted Chipotle Salsa*, Mild
1½ lbs. ground beef (leaner is better)
½ cup onion, finely chopped
1 large egg, beaten
1 cup quick oats or dry bread crumbs (I use oats)
4 havarti cheese slices (cheese of your choice such as pepper jack, Monterey jack, co-jack)
6 to 8 half slices of fried and blotted bacon (excellent way to portion slices, optional)
Texas Brew Cream Sauce (optional)

Pre heat oven to 350°. Combine all ingredients except bacon in a large bowl and mix well.

Place mixture in an ungreased loaf pan or shape into a loaf in an ungreased baking pan. Bake uncovered for 1 hour or until no pink remains at the center of the meatloaf. If using a meat thermometer, the internal temp of the meatloaf should be 160° for optimum safety. Remove from pan and put on oven-proof plate. Layer overlapping cheese slices on top of meatloaf. Place back in warm oven until cheese melts.

Remove from oven and drizzle liberally with *Texas Brew Cream Sauce*. Lay bacon slices (or crumble bacon and sprinkle) on top of melted cheese and serve with mashed potatoes or rice of your choice, grilled asparagus or frozen green beans seasoned with a no salt seasoning and stir fried in olive oil. Fresh sliced tomatoes make a fine accompaniment.

Suggestions:

Hamburgers - Reduce oats or bread crumbs to ½ cup. Shape mixture into hamburgers. Grill until done. Drizzle with the *Texas Brew Cream Sauce*. Add your favorite cheese and melt. Serve on a grilled bun with your favorite condiments. Add sautéed onions, mushrooms, or bacon for a bit of extra oomph!

Meatballs - Reduce oats or bread crumbs to ½ cup. Shape into meatballs and brown in a flat skillet. Add half salsa and water to cover. Cook till done. Transfer meatballs to a Crockpot. Add cheddar nacho sauce or a good aged cheddar cheese spread to taste to the remaining liquid. Simmer on low till cheese is melted while stirring gently. When cheese has melted add to meatballs. Simmer approximately 30 minutes or until gravy is at desired thickness. You may add more water or *Texas Brew Honey Roasted Chipotle Salsa* when gravy needs to be thinned.

Texas Brew Beef & Pork Chipotle Chili With Beans

1 cup *Texas Brew Honey Roasted Chipotle Salsa*, Mild
¼ cup extra-virgin olive oil
2 lbs. ground beef (leaner is better)
1 lb. ground pork
1 cup chopped onion
3 garlic cloves (chopped/pressed)
2 Tbsp. pure ground chili powder
½ - 1 tsp. chipotle powder (more if you like it spicy)
2 Tbsp. ground cumin
1 tsp. dried oregano
1 tsp. paprika
1 - 28 oz. can crushed tomatoes
2 cups good quality beef broth
1 cup dark beer
3 Tbsp. tomato paste
Salt and pepper to taste
3 Tbsp. masa harina (Mexican-style cornmeal or stone ground corn meal)
1 - 15 oz. can or red kidney beans (optional or can substitute with chili beans or pinto beans)

Garnishes: Tomato Salsa, sour cream, shredded cheddar or Jack cheese, chopped sweet onion, sliced avocado, chopped fresh cilantro, or corn chips.

Heat a large, heavy skillet over medium-high heat. Add half of the 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 olive oil. Add onion, garlic, chipotle and chili 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 the *Texas Brew Honey Roasted Chipotle Salsa*, tomatoes, beef broth, beer, and tomato paste. Bring mixture to a simmer, cover; reduce heat to low. Cook until very fragrant and thick, about 2 to 3 hours, stirring often.

Put the masa harina in a small mixing bowl. With a ladle, scoop up about ½ 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 along with the beans. Continue to cook, stirring frequently, until the chili's liquid has thickened and beans are heated through, about 10 minutes. Meanwhile, arrange the garnishes in separate bowls on the table. Season to taste with salt and pepper. Ladle into individual serving bowls. Garnish according to taste.

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

Texas Beer Braised Short Ribs

2 cups *Texas Brew Honey Roasted Chipotle Salsa*, Mild
2½ - 3 lbs. beef short ribs (I have all so used braised chicken breast or pork ribs)
¼ cup – ½ cup oil
¼ cup butter
4 pieces celery, large dice
2 large carrots, med. dice
4 garlic cloves, halved
½ 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 300⁰ - 350⁰ 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

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.

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.

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

Texas Brew Smoked Beef Brisket

- 1 - 5 lb. brisket
- 1 recipe rib rub
- 1 recipe Brew Crew Mop (double if you want plenty)

Brisket Rub

- 1 Tbsp. ground cumin
- 1 Tbsp. chili powder
- 1 Tbsp. kosher salt
- 1 Tbsp. freshly ground pepper
- 1 Tbsp. oregano
- 2 tsp. garlic powder

Brew Crew Mop

- 1 cup *Texas Brew Honey Roasted Chipotle Salsa*, Mild
- 1 cup ketchup
- ½ cup bourbon (optional)
- ¼ cup apple cider vinegar
- 1 Tbsp. hot pepper sauce

Combine rub and mop recipes ingredients separately and store for future use. Be sure and store mop recipe in the refrigerator.

1. Mix ingredients for rub together. Coat brisket on all sides, while patting firmly into the meat. Wrap well and refrigerate overnight. Remove from refrigerator and bring to room temperature.
2. Prepare smoker.
3. Brush brisket with mop and cook 3 hours at 250°.
4. Brush again with mop and cook another 3 hours or until internal temperature reaches 190°
5. Slice thin and serve with additional mop on the side.

Serve with *Texas Brew Red Slaw*, baked beans, potato salad or your favorite side dish.

Note: This recipe can be prepared in the oven. Just add 2 tablespoons of liquid smoke to the mop.

Texas Brew Fried Spanish Rice

- 1 cup *Texas Brew Honey Roasted Chipotle Salsa*, Mild
- 2 cups white rice (I use parboiled)
- 2½ cups water
- 1 - 14 to 16 oz. can of petite diced tomatoes
- 4 chicken bouillon cubes
- ¼ cup water
- 1 small onion, chopped
- 1 Tbsp. ground cumin
- 1 cup chopped fresh cilantro
- 1 Tbsp. olive oil

1. Heat ¼ cup of water in a kettle big enough to cook rice. Add bouillon cubes and let dissolve. Keep water warm.
2. Chop cilantro and onions. Set aside.
3. In a large pitcher, mix 2½ cups very hot water, diced tomatoes and *Texas Brew Honey Roasted Chipotle Salsa*. Set aside. You can mix in a kettle and keep good and warm.
4. In a large skillet, heat olive oil. Add rice, onions and cumin. Stir, turning rice until a large portion of the rice becomes a toasty brown. Do not overcook until dark brown.
5. Turn up heat under the bouillon and water until it simmers. Add browned rice. Pour in hot tomato, water and salsa liquid.
6. Sprinkle cilantro on top. Bring to a boil. Cover and simmer for approximately 20 minutes or until all liquid has absorbed. Turn off heat. Let rest for about 10 minutes. Serve.

Note: Simmering a whole jalapeno or Serrano pepper in the rice will add a bit more spice. You can also add finely chopped fresh tomatoes on top long with the cilantro.

Serve with *Texas Brew Fajitas*, *Shrimp* and *Crab Stuffed Poblano Peppers*, *Pork Carnitas*, or your favorite Mexican meal.

Texas Brew Pork Carnitas

½ cup *Texas Brew Honey Roasted Chipotle Salsa*, Mild
3½ to 4 lbs. pork butt, cut into large chunks (1 inch)
2 cloves garlic, minced
¼ cup red wine
2 cups fresh orange juice
1½ tsp. kosher or sea salt
½ cup of chopped fresh cilantro
1 bay leaf
1 cup milk
¼ cup coke

1. Cut pork into large chunks (remove some of the fat) and place in a large frying pan or stock pot. Add the garlic, wine, orange juice, salt, *Texas Brew Honey Roasted Chipotle Salsa*, cilantro and bay leaf. Add water if needed to cover most of the pork.
2. Stir ingredients and place on high heat. Bring to a boil then reduce heat to low, partially cover and simmer for 2 to 2½ hours or till pork becomes very tender and easy to break apart. Keep a watch on the liquid making sure it doesn't boil completely away. Add more water if needed.
3. Once pork is tender and falling apart, add milk and continue to simmer for about 20 minutes or until the liquid cooks down to half.
4. Add coke. Bring to a boil. Lower heat to simmer Cook an additional 15 minutes.
5. Remove bay leaf and spoon pork into a roasting pan. Shred the pork with a couple forks and spread meat out in a thin layer. Set sauce aside and keep warm.
6. Bake shredded pork at 425° for 15 to 20 minutes until meat browns and becomes crispy.
7. Pour sauce back over the Carnitas or use as a gravy.

Serve in warm corn or flour tortillas with your favorite garnish such as more *Texas Brew Honey Roasted Chipotle Salsa*, Pico De Gallo, guacamole, all topped with fresh cilantro and a spritz of fresh lime.

Texas Brew Chipotle Bacon Burger

¼cup + 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
½ 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. While 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.

Over The Top Option: Take *Texas Brew Chipotle Burger* over the top and make it Bacon Hamburger Fatty Melt Style, with Kraft's Deli Deluxe Slices...with or without bacon...your choice!!

Texas Brew Bacon Macaroni & Cheese

½ cup *Texas Brew Honey Roasted Chipotle Salsa*, Medium
3 slices of bacon
12 ounces of large elbow macaroni
1 small onion chopped
1 clove of minced garlic
1½ cups grated Velveeta cheese
1½ cups grated havarti cheese
2 Tbsp. butter
3 Tbsp. all purpose flour
1½ cups milk

1. Preheat oven to 350°. Cook bacon until crispy. Drain and crumble.
2. In a large pot cook pasta to al dente (firm but not hard) and drain.
3. In a medium skillet sauté onion and garlic in a small amount of vegetable oil. Remove from heat, add bacon and set aside.
4. In a medium saucepan melt butter over low heat. Add flour and stir for 2 minutes.
5. Gradually add milk and stir until thickened. Add half of each of the cheeses and stir until melted. Put together the pasta, sautéed vegetables, cheese sauce and salsa.
6. Pour into casserole dish and top with remaining cheeses.
7. Bake for 15 to 20 minutes until cheese on top is melted

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

Texas Brew Honey Roasted Pineapple Dip

1 cup Texas Brew Honey Roasted Pineapple Salsa
8 oz. cream cheese, softened

1. Cube cream cheese and place in food processor until softened
2. Add 2 Tbsp. of the salsa and blend until smooth.
3. Add rest of the salsa and pulse your processor. Pulsing keeps your dip chunky or scoop blended portion into a bowl and fold in rest of the pineapple salsa. This make a very chunky dip.
4. Put in a sealed bowl and refrigerate until well chilled.
5. Serve as a appetizer with crackers chips or fruit.

Recipe by Brenda Craig, TexasBrewRecipes.com

Texas Brew Chicken Enchiladas with Creamy Salsa Sauce

¾ cup *Texas Brew Honey Roasted Chipotle Salsa*, Medium or Hot
3 Tbsp. butter
3 Tbsp. all-purpose flour
1½ cups chicken broth
1 cup sour cream
Salt and pepper to taste
8 large corn tortillas
8 to 12 oz. of pre-cooked chicken fajita meat, shredded or cubed
4 oz. can green chilies, drained
16 oz. Mexican cheese blend, I prefer all white blend
Black olives, sliced (optional garnish)
Green onions, chopped (optional garnish)
Cilantro, chopped (optional garnish)
Pico de Gallo (optional garnish)

Pre-heat oven to 350°

Chicken

Thaw pre-cooked fajita meat. Sauté in a sauce pan with 2 Tbsp. of salsa to soften. This makes it easier to shred.

Sauce

Melt butter in a medium sauce pan. Add flour and stir until bubbly. Add broth, salt and pepper taste. Stir until mixture boils and thickens, about 2 minutes. Stir in the ¾ cup of *Texas Brew Honey Roasted Chipotle Salsa*. Remove from heat and slowly stir in the sour cream. Mix well.

Assembly

Cover bottom of a 9x13 baking dish with 1/3 of the sauce. Lay a tortilla on a flat surface and add about 2 Tbsp. of chicken, 1 Tbsp. sauce, 1 tsp. of green chilies and 2 Tbsp. of cheese.

Roll up and place seam side down in the baking dish on top of the sauce. Repeat with the remaining tortillas. Pour remaining sauce all over, and sprinkle with remaining cheese. Cover and bake for 30 minutes. Uncover and bake until bubbly, additional 10 minutes. Let stand for 10 minutes before serving. Garnish with the olives, cilantro, green onions and/or Pico de Gallo.

Serve with *Texas Brew Refried Beans* and *Texas Brew Fried Spanish Rice*. Top each serving with extra salsa.

Recipe adapted from *The Big Book of Potluck* by Maryana Vollstedt

Texas Brew Slaw Dogs

(Hot Dogs Topped with 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
- 1 cup chopped red cabbage for color

Sauce

- ½ cup *Texas Brew Honey Roasted Chipotle Salsa*, Mild
- ¼ cup ketchup
- 1 cup apple cider vinegar
- 4 tsp. fresh ground pepper
- ½ 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 Texas Brew Slaw Dogs.

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

Texas Brew Peach Pulled Pork

- 1 jar (16 Oz.) Texas Brew Honey Roasted Peach Salsa
- 1 Pork Butt (boneless or bone-in)
- 1 can of soda of choice (or 2 depending on the size of the butt)
- 1 large bottle of your favorite original (less sweet) barbecue sauce

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

Serve on Hawaiian rolls, Kaiser rolls. Top nachos or inside quesadillas.

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

Texas Brew 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 (Phillips Is Best)
- 1/3 cup mayonnaise
- 2 tsp. old bay seasoning
- 1 Tbsp. Dijon mustard
- 1 Tbsp. chopped fresh parsley
- 1 egg white
- ½ 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 ¼ to ½ 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
- ½ cup chopped red pepper
- ¼ cup chopped celery
- ¼ cup chopped green onions
- ¾ 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 Tablespoon. of Cajun seasoning. Excellent as a chip dip.

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

Texas Brew Corn Pudding

¾ cup *Texas Brew Honey Roasted Chipotle Salsa*, Medium or Hot
2 Tbsp. olive oil
2 cups of fresh, frozen, or canned corn (fresh or frozen is best)
1 tsp. sea salt
6 slices of bacon, chopped
½ cup diced red onion
½ cup diced green bell pepper
½ cup diced red bell pepper
2 cups heavy cream
1 cup milk
4 eggs
½ tsp. nutmeg
½ cup parmesan cheese
½ cup corn meal
4 Tbsp. Panko bread crumbs

1. Preheat oven to 375°.
2. Butter sides and bottoms of an 8x8x2 casserole dish.
3. Sprinkle bread crumbs and coat sides and bottom of dish.

Note: If using fresh corn, slice corn from cobs and scrape cobs with knife over a large bowl to release milk.

1. Heat olive oil in a large heavy skillet over medium high heat.
2. Add corn and salt. Sauté for 3 minutes.
3. Add bacon and continue sauté until bacon is crisp.
4. Add bell peppers and onions and cook until just tender.
5. Remove from heat.

In a large bowl combine cream, milk, *Texas Brew Honey Roasted Chipotle Salsa*, eggs and remaining seasonings until frothy. Add parmesan cheese and mix well. Pour into casserole and bake for one hour.

Texas Brew Fajitas

1 skirt steak (about 2 ½ lbs)

Marinade

1 cup *Texas Brew Honey Roasted Chipotle Salsa*, Mild
2 tsp. mesquite smoke seasoning
2 tsp. fajita seasoning

1. Trim steak of excess fat and membrane.
2. Prepare marinade by mixing salsa, mesquite seasoning and fajita seasoning.
3. Marinade steak for 3 to 4 hours or overnight, longer is better.
4. Grill over high heat to desired doneness.
5. Slice thinly across the grain and serve on flour tortillas with guacamole and a bowl of *Texas Brew Honey Roasted Chipotle Salsa*.

Note: You may sauté onion, bell pepper or poblano pepper in some olive oil with a bit of fajita seasoning to use as a garnish. Pico De Gallo, sour cream and fresh chopped cilantro are excellent toppings as well.

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

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

½ cup *Texas Brew Honey Roasted Chipotle Salsa*, Mild
¼ cup ketchup
1 cup apple cider vinegar
4 tsp. fresh ground pepper
½ 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 Crazy Chicken

4 boneless, skinless chicken breast

Marinade

¾ cup *Texas Brew Honey Roasted Chipotle Salsa*, Mild

Juice of 1 lemon

Juice of 1 orange

2 Tbsp. apple cider vinegar or white vinegar

1 tsp. Worcestershire sauce

2 tsp. sugar

2 tsp. garlic powder

2 Tbsp. vegetable oil (I use olive)

Tabasco sauce to taste

Mix all marinade ingredients together in a small bowl. Place chicken in a baking dish and cover with marinade. Let marinade 4 to 24 hours, the longer the better. Grill over indirect medium heat for about 10 minutes on each side or until internal temperature is 165° or juices run clear. Serve with tortillas and *Texas Brew Honey Roasted Chipotle Salsa*.

Additional Serving Options: Shred chicken after grilling. Mix with extra marinade. Add a ½ cup of drained and chopped green chilies. Mix well. Use as a stuffing for enchiladas, flautas, taquitos, or as a topping on tostadas.

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

Texas Brew Chipotle & Bacon Cream Sauce

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

3 Slices of bacon, small chop

¼ cup of diced onion

1 cup cream or half & half

1 Tbsp. butter

Salt and pepper to taste

1. Render chopped bacon until crisp. Drain.
2. Add butter and onion. Cook till onion is tender.
3. Add cream.
4. Add *Texas Brew Honey Roasted Chipotle Salsa*. Stir in gently. Simmer until sauce slightly thickens.
5. Salt and Pepper to taste.
6. Serve over your favorite cut of beef, pork or even stuffed mushrooms.

Note: Try adding a handful of diced mushrooms and sauté until tender after sautéing onions.

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

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

½ 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, Austin Label Company, www.austinlabel.com

Texas Brew Napa Cabbage Slaw

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

3 cups shredded Napa Cabbage

1 cup shredded Bok Choy

1 cup shredded red cabbage

½ cup shredded carrots

½ cup diced red bell pepper

¼ 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, www.texasbrewsalsa.com

Texas Brew Chipotle Chocolate Bundt Cake (with Cherry Chipotle Chocolate Icing Glaze)

4 Tbsp. *Texas Brew Honey Roasted Chipotle Salsa*, Mild, pureed
1 box devil's food chocolate cake mix
1 package, 4 – serving size chocolate instant pudding and pie filling
¼ to ½ tsp. chipotle chili powder (optional)
4 large eggs
1 cup water
½ cup oil

Preheat oven to 350⁰ for metal or glass pans, 325⁰ for dark or coated pans. Grease each pan with shortening or oil spray. Flour lightly.

Blend dry cake mix, pudding, pureed salsa, chipotle chili powder, eggs, water and oil in a large bowl low speed for 1 minute and at medium speed for 2 minutes. Pour into a Bundt cake pan and bake 45 minutes or until a toothpick comes out clear. Cool in pan 25 minutes. Invert onto a heat resistant plate or cake platter.

Cover cake with a thick coat of icing glaze. Garnish with chocolate flakes. Cut and serve cake slices topped with a scoop of vanilla bean ice cream, whipped cream and cherries. Heat a spoon or two of icing glaze and drizzle.

Cherry Chipotle Chocolate Icing Glaze

1- 16 oz. readymade whipped chocolate icing
OR – 1 dry icing mix, substitute cherry juice for water
1 to 3 Tbsp. chipotles in adobo sauce, peppers only, seeded & pureed, not blended
6 cherries, pureed (canned cherries packed in water, not syrup)
2 Tbsp. cherry juice (add more or less cherry juice to create your desired consistency)
*Adding peppers, cherries and juice makes a thick glaze and not a stiff icing

Remove stems and seeds from chipotles in adobo sauce. Puree chipotles and cherries. Fold cherry juice, pureed chipotles and cherries into icing. You can make your own homemade or use a dry mix if you prefer. If using a dry mix, you can substitute cherry juice for water. Makes a thick glaze you can drizzle over your cake. You may refrigerate icing to thicken if needed.

Fire & Ice Chipotle Lava Cupcakes

Fill cupcake tin 1/3 full with cake batter; add a drop of icing or a piece of chocolate espresso candy bar. Fill cupcake ¾ full with more batter. Bake 15 minutes or till edges of cupcakes are firm to touch. Do not over bake. Cool for 5 minutes. Place baking sheet on top of cupcakes and invert. Use a spatula to pick up and invert cupcakes onto desert plates. Cut open. Fill with a scoop of ice cream. Top with whipped cream and drizzle with heated icing or your favorite chocolate sauce. Add a cherry or two.

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

Texas Brew Sweet & Spicy Three Bean Soup

½ cup *Texas Brew Honey Roasted Chipotle Salsa*, Mild or Medium
1 can black beans (drained)
1 can pinto beans (drained)
1 can ranch style beans (drained)
1 can diced fire roasted tomatoes with garlic (drained)
1 tsp. cumin
1 tsp. chili powder
1 cup yellow onion diced
½ cup tortilla chips crushed
3 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 Chipotle 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.

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

Texas Brew Shrimp Stuffed Avocado With Cilantro Mayo

Serves 4

1 cup + 2 tablespoons, divided of *Texas Brew Honey Roasted Chipotle Salsa*, Mild
½ lb. shrimp (any size), peeled and cooked
½ cup mayonnaise
1 Tbsp. heavy cream
Juice of ½ lime
¼ 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 ½ 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.

Texas Brew Taco-Stuffed Upside Down Cornbread

½ cup *Texas Brew Honey Roasted Chipotle Salsa*, Mild
1lb. ground beef
1 cup water
1 - 4 ounce can whole green chilies
1 large plum tomato, cut into 7 round slices
2 - 8½ ounce packages cornbread mix
1 - 15 ounce can cream-style corn
1 cup water
2 large eggs
2 cups shredded cheddar cheese

Garnish: *Texas Brew Honey Roasted Chipotle Salsa* and sour cream

1. Preheat oven to 425°F. Heavily grease 11-inch oven-proof, non-stick skillet.
2. Brown beef; drain. Stir in water and *Texas Brew Honey Roasted Chipotle Salsa*; bring to a boil. Reduce heat to low, stirring occasionally, for 5 to 6 minutes or until mixture is thickened.
3. Spread chilies apart and slice each chili lengthwise in half. Place chilies rib side up in starburst pattern in prepared skillet. Place tomato slices in circle between each chili tip; place one tomato slice in center of pan.
4. Combine cornbread mix, corn, water and eggs in large bowl; stir well. Spread half of batter on top of chilies and tomatoes; top with ground beef and cheese. Spread remaining batter over cheese.
5. Bake for 35 to 40 minutes or until wooden pick inserted in cornbread comes out clean. Immediately invert skillet onto serving platter. Garnish as desired.

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

Texas Brew Refried Beans

½ cup *Texas Brew Honey Roasted Chipotle Salsa* (any style to taste)
2 cans refried beans
4 slices bacon (fried crispy and crumbled)

Add refried beans to sauce pan and fold in Texas Brew Salsa. Once beans are heated, fold in the bacon. Remove from heat. Serve with sour cream and Texas Brew Salsa on the side.

Texas Brew Bacon Wrapped Stuffed Meatloaf

¼ cup *Texas Brew Honey Roasted Salsa*, Mild
1 lb. lean ground beef
¾ cup bread crumbs
1 large egg
⅛ tsp. pepper
1 lb. center cut bacon

Filling

1 - 10 oz. package frozen chopped spinach, defrosted, well drained
½ cup shredded mozzarella cheese
3 tsp. parmesan cheese
¼ 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 ¾" 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*.

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

Texas Brew Honey Roasted Chipotle Salsa Risotto

1 cup *Texas Brew Honey Roasted Chipotle Salsa*, Mild
2 cups chicken broth
2 cups water
2 Tbsp. butter
¼ cups Arborio rice (risotto)
1 cup parmesan cheese, shredded
2 chicken breast (roasted or grilled) sliced

1. Melt the butter in a medium sauce. Add risotto and sauté until rice starts to brown.
2. While waiting on the rice to brown combine the chicken broth, water, and salsa in a sauce pan (or in a microwavable container) on medium high heat and bring to a boil (or heat in the microwave).
3. Add the liquid, one ladle at a time, to the rice, stirring after each addition until the liquid is absorbed by the rice.
4. Keep the liquid mixture at a simmer (or by periodically reheating in the microwave).
5. When all of the liquid is absorbed, the risotto should be soft with a small “chew” to the center.
6. Take the saucepan off the heat and stir in the Parmesan. Serve risotto on a deep plate or in shallow bowl. Lay chicken slices over the risotto and serve immediately.

Recipe by Courtney Pawloski, Practical Pantry Cooking

Texas Brew Salsa Mexican Caesar Salad

For the Salad:

Romaine lettuce
Tortilla chips or strips
Fresh parmesan cheese shavings

For the Dressing:

½ cup *Texas Brew Honey Roasted Chipotle Salsa*, Mild
½ cup mayonnaise
¼ cup fresh lime juice
1 Tbsp. Dijon mustard
1 tsp anchovy paste
½ cup cilantro leaves
¼ 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 Composed Salad with Texas Brew Salsa Creamy Avocado Dressing

For the salad create a mixture of:

Assortment of chilled blanched or steamed veggies such as:
Asparagus, green beans, zucchini, yellow squash, baby potatoes.

Assortment of chilled fresh cut veggies such as:
Cucumbers, tomatoes, Jamaica, mushrooms, avocado, fennel.

Assortment of chilled fruit such as:
Halved strawberries, sliced mangos, whole black berries, raspberries, grapes, quartered apples,
peaches, pears, plums, segmented oranges, tangerines, grapefruit.

Assortment of chilled meat/protein such as:
Sliced chicken breast, pork loin, ham, roast beef, salmon, lump crab meat, shrimp, or quartered
hard boiled eggs.

Arranged on a bed of lettuce or spinach.

For the Dressing:

½ cup *Texas Brew Honey Roasted Chipotle Salsa*, Mild
½ cup mayonnaise
1 Tbsp. fresh lime juice
1 extra large or 2 small avocados, removed from shell
¼ cup olive oil

Put the dressing ingredients in a blender or food processor and blend until smooth. Refrigerate
for at least 30 minutes before serving. Arrange your choice of the veggies, fruit, and/or meat
on a bed of lettuce. Pour dressing over arrangement and serve immediately.

Recipe by Courtney Pawloski, Practical Pantry Cooking

Texas Brew 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
to1 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.

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

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
1½ 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 Cowboy Caviar

1 jar/16 oz. *Texas Brew Honey Roasted Chipotle Salsa* Mild or Medium
2 - 15 oz cans black-eyed peas or black beans, rinsed
1 - 17 oz can whole kernel corn, drained
1 large avocado, diced
½ red onion, chopped
¼ cup fresh cilantro, chopped
Salt and pepper to taste
Tortilla chips

Directions

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

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

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 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 ½ slice of bacon. Secure with toothpick.
6. Put in oven for 15 to 20 minutes or until bacon is well browned (or grill).
7. Remove from oven, remove toothpicks and serve.

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

Texas Brew Chilled Pineapple Shrimp

1 jar *Texas Brew Honey Roasted Pineapple Salsa* (well chilled)
1 lb. medium shrimp (peeled and deveined)
3 Tbsp. real butter

1. Melt butter in large skillet over medium heat.
2. Add shrimp and sauté until opaque.
3. Drain excess butter and put shrimp in bowl with ½ cup chilled pineapple salsa.
4. Move bowl to freezer for 5 minutes.
5. Remove from freezer and serve with remaining salsa.

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

Texas Brew Savory Cheese Cake

1-jar *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 ½ of the batter into the pan.
6. Spoon ½ 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 tablespoon or two of salsa. Pat dry and cube. If using grilled chicken or precooked fajita meat, sauté in salsa to soften, pat dry, cube and add to recipe.

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
¾ cup water
½ 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
½ cup can black beans (rinsed & drained)
¼ 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°.

Blend together Cheese Filling ingredients: beat the egg and mix in Ricotta Cheese, 2 oz. of the Texas Brew Salsa, ¼ cup shredded cheese blend, and 1/3 cup grated parmesan cheese together in a medium bowl then set aside.

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, ¼ cup olives and cook over medium heat for 5 minutes stir well, also set aside.

Place the crispy Chalupas, taco shells, corn tortillas or chips in the bottom of a 9x13 inch casserole dish as the first layer.

Cover evenly with ½ of the meat sauce. Spread the cheese filling mixture over the evenly distributed meat sauce. Sprinkle ½ 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).

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.

Texas Brew Peach Gelato/Ice Cream

2 Tbsp. (drained) *Texas Brew Peach Salsa*
1 cup heavy cream
1 cup milk (non fat, 2% or whole)
1 cup sugar
4 oz. frozen peaches

1. Add all ingredients to a blender and puree until smooth.
2. **OR** you can add frozen peaches after other ingredients have been pureed and pulse lightly to make small chunks.
3. Pour into Gelato machine or ice cream maker and freeze according to directions. Serve with cinnamon chips.

Recipe by Courtney Pawloski, Practical Pantry Cooking

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)
½ 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.

Recipe by Courtney Pawloski, Practical Pantry Cooking

Texas Brew Pineapple Salsa Vinaigrette

4 tablespoons Texas Brew Pineapple Salsa
Juice of 1 lime
1 teaspoon honey
¾ teaspoon kosher salt
¼ teaspoon 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 Chipotle Brownies

1 Box of any Decadent or Fudgy Brownie Mix,
Texas Brew Honey Roasted Chipotle Salsa pureed, preferably slow kick medium heat
½ to ¾ tsp Chipotle Chili Powder (I use ¾ tsp.)

Make brownies according to instructions substituting water for pureed Texas Brew Salsa + 1 Tbsp. and adding ½ to ¾ teaspoon 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.

Recipe by Brenda Craig, TexasBrewRecipes.com

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)
½ tsp. chicken bouillon
3 Tbsp. chopped onions
2 Tbsp. garlic, finely chopped
½ tsp. cumin
2 Tbsp. fresh chopped cilantro
¼ cup sliced black olives
¼ cup Julian cut sliced red, green, orange peppers
3 Tbsp. chopped colored peppers
2 Tbsp. sliced ripe olives
¼ 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 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)
½ 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 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 Chilled Pineapple Shrimp Salad

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
Lime wedges

1. Melt butter in large skillet over medium heat.
2. Add 2 Tbsp. of the pineapple salsa, bring to a sizzle.
3. Add shrimp and sauté until opaque.
4. Drain excess liquid and put shrimp in bowl with ½ cup of the chilled pineapple salsa.
5. Move bowl to freezer for 5 minutes.
6. Remove from freezer and serve over a bed of Spring Mix.
7. Top with more Texas Brew Honey Roasted Pineapple Salsa to taste.
8. Spritz with lime and enjoy this light summer salad. Or serve as an appetizer.

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

Texas Brew Bacon & Parmesan Cheese Roasted Corn

Texas Brew Honey Roasted Chipotle Salsa, Medium
3 Ears of fresh corn on the cob in the shuck
9 slices of bacon
Parmesan cheese, grated
Toothpicks soaked in water (cut in half)
Wooden skewers soaked in water

1. Pull back the husk exposing the corn, not removing the husk. Remove the silks. Put the husk back up around the corn and soak in water for 30 minutes. Preheat grill to medium heat.
2. Remove corn from water and pat dry. Place on grill and allow to steam for about 10 to 15 minutes, turning ever few minutes.
3. Remove from grill and allow to cool enough to husks.
4. Turn grill on low.
5. While corn cools in a wide mouth bowl mix up a thick but spreadable paste of salsa and shredded cheese.
6. On a large flat cookie sheet stretch out a piece of bacon and spread with a generous layer of salsa/cheese mixture on the bacon strip. (a process you will repeat for each piece of corn.
7. Remove shucks/silks from corn and break in to small cobs.
8. Place corn on one end of the bacon and roll up and overlap enough to allow for shrinkage when cooking. Cut off excess bacon or if you want to take the time cooking you can continue to wrap the whole ear. Keep in mind this will be take more time to cook and will require much more attention while cooking. Secure with a toothpick that has been soaked in water.
9. After wrapping all corn pieces, push a water soaked half skewer into each cob and place on grill. Turn frequently until the bacon is cooked and somewhat crisp.
10. Serve warm as an appetizer or with your favorite burger.

Tip: If using a gas grill you may put apple or cherry wood in a smoker box and place the corn cob side down on the grill, omitting the skewers. The smoke helps the bacon cook. Keep an eye out for flare ups.

Recipe by Brenda Craig, TexasBrewRecipes.com

Texas Brew Apricot Stuffed Pork Chops

3 Tbsp. Mild Texas Brew Salsa
Texas Brew Pineapple Salsa (for glazing)
6 loin pork chops, 1 inch cut
½ cup chopped onion
½ cup chopped celery
1 Tbsp. butter
½ cup soft bread crumbs
1/3 cup golden or dark raisins
1 Tbsp. brown sugar
½ tsp. ground ginger
¼ 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.

Texas Brew Chicken Stuffed Poblano Pepper Appetizer

1 cup Texas Brew Honey Roasted Chipotle Salsa, (Mild Or Your Heat Preference)
½ cup water
1½ lb. pre-cooked chicken fajita meat (grill your own chicken tenders with fajita seasoning)
6 Full & Plump Poblano Peppers, halved and seeded (see tip below, preserve ring tops)
1 15 oz. can of small diced tomatoes or fire roasted tomatoes which you may dice smaller
¾ cup Red or sweet onion
2/3 cup coarsely chopped fresh cilantro
1 cup shredded mozzarella cheese (can substitute Mexican Blend Cheese)
1 cup shredded sharp cheddar cheese or Co Jack
Olive Oil

Roasting Peppers

Option One: Preheat oven to 425 degrees. Half and seed poblano peppers. Place skin side up, onto a large foil-lined baking sheet. Roast for 20 minutes or until slightly charred.. Reduce oven temperature to 350 degrees.

Option Two: Preheat gas grill. Half and seed poblano peppers. Place skin side down on grill until slightly charred. Preheat oven to 350 degrees.

Note: If you like to remove the skin, remove peppers from oven and fold up foil around peppers and let stand 10 to 15 minutes. Unwrap and remove skin.

1. Prepare roasted poblano. Place on a foil lined pan and fine chop poblano roasted ring tops
2. Fine chop or shred fajita chicken.
3. In a large skillet sauté chicken, chopped onions, chopped poblano rings in olive oil until onions are translucent.
4. Add diced/roasted tomatoes, cilantro, salsa, water and gently simmer until liquid is completely reduced.
5. Stir in mozzarella or Mexican style cheese.
6. Spoon chicken stuffing onto pepper halves, dividing evenly. Don't be afraid to pile it on.
7. Top with shredded cheddar or Co Jack cheese.
8. Bake in 350 degree pre-heated oven for 15 minutes or until cheese is good and melted.
9. If desired, top with any of the suggested garnishes and serve hot.

Garnishes: Chopped green onion, black olives, sour cream, guacamole, cilantro sprig

Note: Chile peppers contain volatile oils that can burn your skin or eyes. Avoid direct contact with chilies as much as possible. It is best to use plastic gloves when handling chile peppers and wash hands afterwards.

Texas Brew Chicken & Roasted Poblano Taco Stuffing

1 cup Texas Brew Honey Roasted Chipotle Salsa, (Mild Or Your Heat Preference)
½ cup water
1½ lb. pre-cooked chicken fajita meat (grill your own chicken tenders with fajita seasoning)
3 Full & Plump Poblano Peppers, halved, seeded, roasted & chopped
1 15 oz. can fire roasted tomatoes
¾ cup red or sweet onion
2/3 cup coarsely chopped fresh cilantro
1 cup shredded mozzarella cheese (can substitute Mexican Blend Cheese)
Shredded Co-Jack or Sharp Cheddar Cheese
Olive Oil
Corn Tortillas

Roasting Peppers

Option One: Preheat oven to 425 degrees. Half and seed poblano peppers. Place skin side up, onto a large foil-lined baking sheet. Roast for 20 minutes or until slightly charred.. Reduce oven temperature to 350 degrees.

Option Two: Preheat gas grill. Half and seed poblano peppers. Place skin side down on grill until slightly charred. Preheat oven to 350 degrees.

Note: If you like to remove the skin, remove peppers from oven and fold up foil around peppers and let stand 10 to 15 minutes. Unwrap and remove skin.

1. Prepare roasted poblano. Chop.
2. In a large skillet sauté chopped chicken, chopped onions, chopped roasted poblano peppers in olive until onions are translucent.
3. Add diced roasted tomatoes, cilantro, salsa, water and gently simmer until liquid is completely reduced.
4. Stir in mozzarella or Mexican style cheese.
5. Spoon onto grilled or warmed corn tortillas.
6. Top with desired amount of shredded cheddar or Co Jack cheese.
7. If desired, top with any of the suggested garnishes and serve warm.

Garnishes: Chopped green onion, black olives, sour cream, guacamole, cilantro sprigs

Suggestions: After you have added the Mexican blend cheese, spoon hot mixture onto a grilled corn tortilla. Sprinkle liberally with your cheese of choice. Cover with another hot grilled corn tortilla quesadilla style. Press slightly with a spatula in a warm skillet to make sure the cheese melts. Serve whole or slice in fourths and serve as appetizers.

Note: Chile peppers contain volatile oils that can burn your skin or eyes. Avoid direct contact with chilies as much as possible. It is best to use plastic gloves when handling chile peppers and wash hands afterwards.

Recipe by Brenda Craig, TexasBrewRecipes.com

Texas Brew Peaches, Ice-Cream & Bunuelo Treat

Texas Brew Honey Roasted Peach Salsa to taste

Your favorite vanilla ice-cream

Cinnamon bunuelo chips/bunuelo bowls & bits and pieces or make your own

Cool Whip

1. Scoop ice cream into a bowl over large crumbled cinnamon *bunuelo chips*.
2. Top with Texas Brew Honey Roasted Chipotle Salsa, Cool Whip and sprinkle or two of finely crumbled bunuelo chips.

Tip: If available in your area sever in Cinnamon Bunuelo Bowls or add a bit of the tropics and make this recipe with Texas Brew Honey Roasted You can find these in San Antonio by calling the Bunuelo Pastry Factory in San Antonio by calling 210.735.3737.

Cinnamon Bunuelo Chips

Texas Brew Honey Roasted Peach Salsa to taste

4 Tbsp. butter

2 Tbsp. sugar (more if needed)

¼ tsp. cinnamon (more if needed)

6 (6 inch) flour tortillas

1. Heat the oven to 450°. Melt the butter in a large baking sheet in the oven, about 2 minutes. Place the tortillas in the baking pan. Overlapping is ok. Turn each once to coat both sides with butter.
2. Stir together sugar and cinnamon. Sprinkle the mixture evenly over the tortillas. Bake the tortillas until golden and puffy in spots, about 5 to 7 minutes. Serve them warm vanilla ice-cream and *Texas Brew Honey Roasted Peach Salsa*.
3. Place a large broken piece of the bunuelo in the bottom of a dessert bowl topped with two scoops of vanilla ice cream.
4. Cover with Texas Brew Honey Roasted Peach Salsa to taste. Sprinkle liberally with crumbled bunuelo pieces. Top with whipped cream. Garnish with some of the salsa gravy, more smaller bunuelo pieces. Insert a piece of the bunuelo in the top of the whipped cream.

Recipe by Brenda Craig, TexasBrewRecipes.com

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)
- ¼ cup fresh cilantro leaves, roughly chopped
- ¼ cup bacon bits (Optional)

Roasted Pineapple Vinaigrette

- 4 tablespoons *Texas Brew Pineapple Salsa*
- Juice of 1 lime
- 1 teaspoon honey
- 1 teaspoon kosher salt
- ¼ teaspoon 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 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 Hush Puppies

- Texas Brew Honey Roasted Chipotle Salsa, Hot*
- 1 package of hush puppy mix of choice or your own personal recipe

Directions

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 Napolitos & Beef

Serves 2 to 4

1 cup *Texas Brew Salsa* (any heat)

1 lb. beef stew or beef fajita meat, the smaller the pieces the better

2 Tbsp. vegetable oil

³/₄ cup water for fajitas, 1 cup water for stew

1 small onion, sliced

8 cactus leaves cut ¹/₄" thick, ¹/₈ lb. cactus pieces, or well rinsed, drained and chopped canned cactus

3 poblano peppers or 6 hatch peppers, roasted and chopped

8 slices bacon, diced, fried and crumbled

1. Brown stew/fajita meat in vegetable oil.
2. Add water and salsa reduce to low heat and simmer covered until meat is tender and liquids have reduced to make a gravy; about 1 hour. Adjust time if using precooked fajita meat.
3. While meat is simmering, render bacon. Remove from pan; set aside. Crumble when cool.
4. Sauté cactus, onion and roasted peppers in bacon fat over medium low heat until cactus is tender but not mushy. Drain fat and add to meat and gravy.
5. Simmer for 10 minutes and serve as a stew for 2 or as a taco stuffing for 4.

Garnishes: crumbled bacon, diced tomatoes, chopped avocado, chopped cilantro, fresh lime juice and sour cream.

Suggestion: Garnish tacos with a mixture of diced tomatoes, chopped cilantro, a squeeze or two of fresh lime juice and sea salt to taste. For a little more heat, add chopped Serrano peppers to the mix. Top with crumbled bacon bits.

Tip: To speed things up, use precooked fajita meat or grill your fajita meat in advance. Cut in small strips. Follow rest of recipe, adjusting simmering time as needed.

Texas Brew Salsa Fiesta Lasagna

2 cups (16oz., 1 jar) *Texas Brew Honey Roasted Chipotle Salsa* (Medium)

1 pound lean ground beef

3 links Italian Sausage (casings removed. approximately 1lb.)

¹/₂ lb. chorizo sausage,

1 medium onion, chopped

2 (4.5 ounce) cans mushrooms drained (I used portabella), or 1lb. fresh mushrooms, thin sliced

1 (24 ounce) jar spaghetti sauce (I used Primavera)

1 (16oz.) container cottage cheese, small curd

1 (16 oz., pint)) part-skim ricotta cheese

¹/₄ cup grated Parmesan cheese

2 eggs

12 uncooked lasagna noodles (if boiling noodles first, adjust your cooking time to about 30 minutes or if using oven ready follow package instructions for baking time)

5 cups (16 ounces + 1 cup) shredded mozzarella cheese

1. Preheat oven 350° F.
2. In a large skillet or Dutch oven cook and stir ground beef, Italian sausage and chorizo, until brown. Add mushrooms and onions; sauté until onions are transparent.
3. Mix together pasta sauce and *Texas Brew Honey Roasted Chipotle Salsa*. Pour mixture into meat. Simmer 5 minutes.
4. In a medium size bowl, combine cottage cheese, ricotta cheese, grated Parmesan cheese, and eggs.
5. Spread ¹/₂ cups of the meat sauce evenly in the bottom of a 13x9x2 inch pan.
6. Place 3 pieces of uncooked pasta length wise on top of the meat sauce being careful not to overlap especially if using oven ready noodles. Room around the sides is acceptable as the noodles will expand.
7. Layer ¹/₄ cheese mixture, 1 cup shredded mozzarella cheese, ¹/₄ remaining meat mixture. Continue layering until all ingredients are used ending with meat sauce on top, reserving 1cup mozzarella.
8. Cover pan with aluminum foil. and bake for about 60 minutes or until noodles are tender over a cookie sheet placed on the rack below lasagna to catch any drippings.
9. Uncover, and top with reserved cup of mozzarella cheese. Bake for an additional 10 minutes or until cheese melts.
10. Remove from oven, and let stand 10 to 15 minutes before serving.

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 Hot & Creamy Chicken Dip

½ cup + 2 Tbsp. *Texas Brew Honey Roasted Chipotle Salsa*, 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 ½ to 3 hours; until all cream cheese has melted, bubbly hot.
5. Serve hot with chips or over baked potatoes. Excellent tailgating recipe.

Options

1. 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.

2. Enchilada, Taquito Or Faluta Stuffing: Cook mixture in slow cooker on low for 1 ½ hours. Stuff and follow your recipe.

3. Mexican Mushroom Appetizers: Cut recipe in half. Cook mixture in a slow cooker for 1½ hours. Mix 2 Tbsp. olive oil, 2 Tbsp. melted butter and 1 Tbsp. of Texas Brew Honey Roasted Chipotle Salsa, Hot. Spread on the bottom of bottom of a baking dish. Place in a 350 degree oven until mixture sizzles. While baking dish is heating, remove stems from mushrooms and stuff liberally hot chicken mixture. Place mushrooms in baking dish and sprinkle with a generous portion of Mexican Blend Cheese. Bake approximately 15 minutes or until cheese melts. Brush each cheesy top lightly with a ½ and ½ mixture of melted butter and salsa. Serve hot.

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

Texas Brew Meatball Gumbo

Serves 6 to 8 Main Course Servings

Broth

½ cup *Texas Brew Honey Roasted Chipotle Salsa*, Hot
2 Tbsp. Olive Oil
1¾ cups red onions, chopped
2 garlic cloves, minced
2 small bay leaves
2-32 oz. containers of beef broth (If using ground chicken/turkey, use chicken broth, I used half beef and half chicken for a wonderful flavor)
2 cans of diced fire roasted tomatoes
Okra, ½ slices, frozen or fresh (optional)
½ cup fresh cilantro, heavy chop

Meatballs

4 Tbsp. *Texas Brew Honey Roasted Chipotle Salsa*, Hot
1 pound lean ground beef, turkey or chicken
¼ pound bulk pork sausage (can substitute with ground pork)
8 tablespoons yellow cornmeal(or Masa Harina for a more south of the border taste)
2 garlic cloves, minced
1 cup red onions, finely chopped
¼cup whole milk
1 large egg
½ teaspoon salt
½ teaspoon ground black pepper
½ teaspoon ground cumin
Olive oil to sauté meatballs (optional)
2-15 oz. cans of black beans, drained
½ cup white rice (may cook rice in advance, especially brown rice)

Preparation

Broth

1. Heat oil in heavy large pot or Dutch oven over medium-high heat. Add 1 3/4 cups onions, sliced okra, 2 garlic cloves and bay leaves and sauté till onions & okra are tender; about 5 minutes.
2. Add broth, roasted tomatoes with juice, Texas Brew Salsa and ½ cup cilantro.
3. Bring broth to a boil. Cover and simmer 10 to 15 minutes.

Texas Brew Black Bean Stuffed Potato Skins

½ cup + 4 Tbsp. *Texas Brew Honey Roasted Chipotle Salsa*, Medium or Hot
12 small to medium potatoes, baked and halved.
1 lb. ground chuck, browned and crumbled (omit for vegetarian stuffed skins)
2 Tbsp olive oil, divided
2 garlic cloves, minced
1 cup roasted poblano peppers, chopped (can substitute with red peppers or green chilies)
¾ cup onion, chopped
1 cup corn, roasted, frozen or canned (optional)
15 ounces black beans (in a hurry, use refried black beans mixed with 1/2 cup water)
1½ tsp. divided ground cumin
½tsp. chipotle chili powder (can substitute with chili powder)
1 chipotle chile in adobo (optional)
1 cup shredded Co-Jack, Cheddar or Mexican Blend Cheese
Salt, pepper and garlic salt to taste

1. Preheat oven to 400°F. Cut baked potatoes in half and scoop out the meat, leaving some potato on the skins.
2. Coat plastic bag with the olive oil, salt, pepper and garlic salt. Add potato skins and toss until coated with oil and spices. Or, try tossing the potatoes in the oil, remove, turn skin side up and sprinkle with spices.
3. Place potato skins on baking pan and bake just long enough to crisp a little; about 5 to 8 minutes. Remove from oven: set aside. Tip; heat the pan first and then put the skins on to crisp.
4. Meanwhile, brown ground chuck, 1 tsp. cumin, ½ tsp chili powder and 4 Tbsp. Texas Brew Honey Roasted Chipotle Salsa. Drain, set aside and reserve fat.
5. Sauté garlic, roasted poblano peppers, corn and onions in reserved fat until onions are translucent; set aside.
6. Meanwhile, puree salsa, beans, cumin and chipotle pepper in a food processor or blender until smooth.
7. Remove skins from oven and fill ½ full with bean mixture. Top with 2 Tbsp ground chuck mixture, pressing lightly into the beans. Top ground chuck with equal parts vegetable mixture and a healthy portion of shredded cheese.
8. Bake for 15-20 minutes till bubbly and slightly browned.
9. Remove from oven and serve hot with your choice of garnishes such as: guacamole, chopped avocado, Pica De Gallo, sour cream, chopped cilantro and of course more Texas Brew Salsa.

Quick Tip: No time to puree. Omit the chipotle peppers. Mix 1 can of refried black beans in with water in a small sauté pan over medium heat until you reach a somewhat pureed consistency. Stir in Texas Brew Salsa, cumin and ground Chuck mixture. Fill peppers ¾ full. Top with vegetable mixture and cheese. Follow all other recipe instructions as directed. For vegetarian use potato meat instead of beef or eliminate beef all together and use more beans.

Recipe by Brenda Craig, TexasBrewRecipes.com

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 as 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.

Meat Balls

1. Meanwhile, combine meats, cornmeal, whole milk, egg, Texas Brew Salsa, salt, pepper, cumin, 1 cup onions, 2 minced garlic cloves and 1/2 cup finely chopped cilantro in medium bowl. Mix well by hand.
2. Shape meat mixture by tablespoonfuls into small 1" balls. Brown meatballs in a nonstick pan coated with olive oil on medium heat on under the broiler (optional).
3. Transfer browned or raw meatballs to soup broth. Add black beans, uncooked or cooked rice.
4. Bring to a boil and then reduce heat until rice and meatballs are tender, stirring occasionally; approximately 15 to 20 minutes depending on whether you used uncooked rice and did not brown the meatballs.
5. Season to taste with salt and pepper. Ladle soup into bowls and serve with a side of lime, tortilla chips, shredded cheese and avocado slices.

Tips: Freezer friendly and excellent prepared the day before. In advance, cook rice separately in some beef/chicken broth. This helps the rice to not soak up too much of the broth.

Quick Tip: If available in your area, use Pioneer Southwest Meatloaf Mix to make your meatballs. Substitute water with pureed *Texas Brew Honey Roasted Chipotle Salsa*, Medium or Hot.

Texas Brew Crab & Shrimp Stuffed Poblano Peppers

4 to 6 medium roasted poblano peppers

What to buy: Look for poblano peppers that are all about the same size; cooking time and portions will be more consistent. Poblano peppers with curved stems have been purported to be hotter as they have been on the vine longer. The straighter the stem, the milder the pepper. You be the judge.

Using Less Poblanos: You can use less peppers (3 to 4) if you want a lot of stuffing in each. I prefer to use more peppers in order to get more poblano pepper taste.

Before Roasting Peppers: slice a T shaped slit in the poblano big enough to reach in and carefully pull or cut seeds out and big enough to stuff after roasting.

Note: If you have trouble with using the above method to slice and stuff peppers, you may also cut the top off in order to stuff the peppers.

Roast the peppers by rubbing lightly with olive oil and broiling them in the oven or on the grill, turning as the peppers become charred. If you don't want peppers charred, blanch in boiling water for 15 to 20 seconds until pliable enough to stuff. If you prefer to remove the skin you may place in a Ziploc bag and seal. After 5 minutes skins should peel away easily. Make sure peppers have cooled enough before trying to stuff. Charred Skin makes for more flavors.

Stuffing

¼ cup *Texas Brew Honey Roasted Chipotle Salsa*, Mild

8 oz. claw crabmeat

8 oz. chopped cooked shrimp

3 pieces of thin sliced bacon (optional)

½ cup sour cream

½ cup cream cheese

¼ cup seasoned bread crumbs

¼ cup chopped roasted red peppers

Parmesan cheese, fresh grated

1. Preheat oven to 375°.
2. Coat baking pan with cooking spray. I use olive oil spray.
3. Combine crabmeat, shrimp, cream cheese, sour cream, bread crumbs, red pepper and *Texas Brew Honey Roasted Chipotle Salsa*. Using your hands, slowly blend all ingredients together like you would a meatloaf.
4. Carefully spoon stuffing mixture into peppers in equal amounts. You can use less peppers if you want a lot of stuffing in each. More peppers, less stuffing equals more pepper taste.
5. Wrap each pepper with one strip of thin sliced bacon. (Optional, may use toothpicks to close the slit in the pepper.) I fry the bacon until light brown but still soft and then secure

the peppers with the bacon and a toothpick. Sometimes just baking the bacon with the peppers does not allow enough time for the bacon to brown and it looks white and pasty.

6. Top with fresh grated Parmesan cheese.
7. Bake covered at 375° for 20 minutes.
8. Uncover and bake for an additional 15 minutes.

Serve with *Texas Brew Fried Spanish Rice*, Mexican Charro Beans, Borracho Beans or refried beans and corn or flour tortillas. Garnish with more *Texas Brew Honey Roasted Chipotle Salsa*, fresh Pico de Gallo, cilantro or *Texas Brew Hot Cream Sauce*.

Suggestions: After removing from the oven you may lightly cover with your favorite cheese and melt.

Stuffed Mushrooms: Just add a few cut up mushroom stems sautéed in butter and a little Parmesan cheese to the stuffing mix. Brush mushroom caps with melted butter. Stuff and bake at 350° in a pan greased with a healthy portion melted butter and minced garlic for about 15 to 20 minutes or until mushroom caps are tender. Remove when mushroom caps are tender and drizzle with *Texas Brew Hot Cream Sauce* for a divine appetizer.

Note: If you are only going to use this crab/shrimp stuffing for mushrooms, you should cut the recipe in half or more. It really makes a lot!