

Sweet Corn & Creamy Chicken Empanadas

Prepared pie crust

Sweet Corn Creamy Chicken Filling (*recipe below*)

Egg yolk (beaten w/ spoonful of water to make egg wash)

Cut pie crust into 4 inch rounds. Spoon approx. 1-2 Tbsp. filling onto one side of round. Fold over and crimp with a fork. Brush with Egg Wash. Bake in 400* oven for approx. 15 min until golden.

Sweet Corn Creamy Chicken Quesadillas/Dip

2 boneless skinless chicken breasts, grilled & diced
1-2 Tbsp. olive oil

2 cups frozen whole kernel corn

1 orange bell, pepper,petite diced

1/3 cup onion, petite diced

1/3 cup **My Brother's Original Salsa**

salt/pepper to taste

8 - 8 inch flour tortillas @ room temp.

8 oz. Pepper Jack Cheese, shredded

8 oz. cream cheese

Sour cream & extra **My Brother's Original Salsa**

For Filling: Saute corn, bell pepper, onion in olive oil. Add **My Brother's Original Salsa** and diced chicken.Season with salt/pepper. Stir in Cheeses.

Quesadilla assembly: Spread onto on half of flour tortilla , fold over & gently press. (you can do this the day ahead...just wrap them in plastic wrap and store in refrigerator until ready to cook.)These can be grilled or cooked in heavy skillet. Brown on each side until cheese melts being careful not to burn. Cut into quarters using a pizza cutter.Serve w/sour cream and additional **My Brother's Original Salsa**.

To make dip version: Simply follow recipe omitting flour tortillas. Once cheeses are added, just pour mixture into oven proof dish. If preparing ahead of time,refrigerate mixture and reheat in microwave oven or covered grill. Serve with My Brother's TortillaChips.

HOLIDAY NACHOS

(Fun and delicious for a holiday gathering, your friends and family will love them!)

Monterey Jack or Pepper Jack Cheese, shredded

My Brother's Cranberry Orange Salsa

My Brother's Corn Tortilla Chips

Preheat oven on broiler. On ovenproof dish, layer chips with shredded cheese. Place under broiler and broil just a few minutes until cheese is bubbly. Remove and drizzle with **My Brother's Cranberry Orange Salsa**. Serve immediately.

Breakfast Burrito Casserole

6 flour tortillas (8 inch)

8 oz. Pepper Jack Cheese shredded

1 lb. breakfast sausage

1/2 cup **My Brother's Original Salsa**

2 tsp. minced garlic

6 large eggs beaten

1/2 cup milk

1 tsp. chicken bouillon

salt/pepper to taste

Brown sausage. Season with garlic, salt/pepper. Add **My Brother's Original Salsa**. Grease an 8 x 12 baking dish. Line 3 tortillas overlapping edges into bottom of dish. Top with 1/2 sausage, 1/2 cheese. Repeat layer of tortilla and sausage. Beat eggs with milk, bouillon. Pour on top of sausage/cheese/tortillas layers. Top w/ remaining cheese. Cover w/foil. Bake @ 350* approx. 40 min. Uncover and bak an an additional 5-10 min or until eggs are set. Serve with sour cream and additional salsa. (can be assembled day ahead)

Our Shredded Beef & Pulled Pork make great Sandwiches,Tacos,Burritos, Nachos, Entree over baked potatoes,rice or pasta. Finish w/favorite toppings: Sour

Cream, Cheeses, Tomatoes, Avocado, Chives, & Olives

Pulled Pork Tenderloin-slow cooker

1 1/2 to 2 lb. pork tenderloin

1 cup **My Brother's Salsa Original Recipe**

1/2 cup water

1 small onion, peeled and quartered

salt to taste

Place pork tenderloin in slow cooker with onion. Top with **My Brother's Original Salsa** and water. Cook approx 6-8 hours or until tender. Pull pork with two forks until all is shredded. Season with salt , and stir the pulled pork into pan juices.

SHREDDED BEEF -Slow Cooker

2-3 lb. Chuck Roast

3/4 cup **My Brothers Original Salsa**

1 cup beef stock

1 tsp mince garlic

1small onion, peeled & quartered

salt to taste

Place roast in slow cooker. Add salsa,stock,garlic onion, salt. Cook on low for approx. 6-8 hours. Shred beef with two forks, stir into pan juices.



Holiday
Recipes

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Tomatillo Turkey Chili

(great way to use leftover turkey)

2 cups cooked, diced turkey(or chicken)
1 small onion, diced
2 tsp. minced garlic
2 Tbls. olive oil
1 15 oz. can petite diced tomatoes
1 15 oz. can black beans, rinsed & drained
1 jar **My Brother's Tomatillo Salsa**
3 cups chicken stock
2 tsp. salt
1 tsp. ground cumin
1 Tablespoon chile powder
fresh ground pepper to taste
Serve with/rice/sour cream, fresh cilantro chopped, shredded pepper jack.

Saute onion, garlic in olive oil. Add turkey, diced tomatoes, black beans, **My Brother's Tomatillo Salsa**, chicken stock, salt, chile powder, cumin. Bring to a boil, reduce to simmer. Simmer for 30 min. Season with fresh pepper. Serve over rice. Top with sour cream,cheese, cilantro.

Vegetarian version: eliminate turkey, use vegetable stock, add additional can of black beans

Savory Sweet Potato Soup

4 medium sweet potatoes, (4 cups peeled/diced)
4 cups chicken stock (or vegetable stock)
1/2 cup **My Brother's Original Salsa** (HOT)
1 tsp. sea salt
1 cup sour cream
1 Tbls. flour
freshly ground pepper
My Brother's Corn Tortilla Chips

In medium sauce pan place potatoes, chicken stock, **My Brother's Original Salsa**, sea salt. Over medium heat, cook until potatoes are fork tender but not mushy (about 20 min.) Remove from heat.Whisk the flour into the sour cream and then whisk into the potato mixture. Mash with hand potato masher to desired consistency...if needed, thin w/ additional chicken stock. Return to heat and heat thru. Ladle into bowls and top with freshly ground pepper and crushed Tortilla Chips.

Pomegranate Tomatillo Guacamole

(beautiful presentation for the holidays)

Ingredients: Avocado (roughly chopped), **My Brother's Tomatillo Salsa**, Sea salt to taste, Fresh Cilantro, fresh Pomegranate Seeds

For every avocado use 2-3 Tbls. **My Brother's Tomatillo Salsa**. Gently stir in salsa with the chopped avocado. Season with salt. Fold in fresh pomegranate seeds. Serve w/My Brother's Corn Tortilla Chips

Sour Cream Corn Dip

8 oz. Monterey jack cheese or pepper jack-shred
8 oz. sour cream
8 oz. mayonnaise
salt and pepper to taste
3-4 Tbls. **My Brother's Original Salsa** HOT
3 cups frozen corn.

Mix all ingredients and chill. To serve: Mound corn mixture in flat dish w/sides and pour additional **My Brother's Original Salsa** around it. Serve w/My Brother' Corn Tortilla Chip

Spicy Spinach Dip

2 cups Monterey Jack or Pepper Jack Cheese, shredded
3/4 cup chopped onion
1- 8oz package cream cheese softened
1 – 10oz pkg. chopped spinach, thawed/draind
1/3 cup **My Brother's Salsa Original Recipe**
2 cups tomatoes, seeded and chopped
1 small can water chestnuts, chopped (optional)

Mix all ingredients. Bake @ 400* for 20 minutes. Serve w/My Brother's Tortilla Chips or pita chips.

Black & White Bean Dip

(Creamy, tangy and simple to make!)

1/2 jar **My Brother's Black Bean & Corn Salsa**
1 15 oz. can white bean (Northern) rinsed,drained
1/2 tsp. sea salt
Blend ingredients in food processor until creamy.Refrigerate til ready to serve.
Serve w My Brother's Tortilla chips, or crackers.

Creamy Chicken w/Black Bean & Corn

for SLOW COOKER - a truly effortless meal that will become a family favorite

4 boneless,skinless chicken breast halves
1 jar **My Brother's Black Bean/Corn Salsa**
1 can cream of chicken soup
1 - 16 oz. container of sour cream
1 - 15 oz. can black beans, rinsed & drained

In a slow cooker, place chicken breast, **My Brother's Black Bean/Corn Salsa** and soup. Cook on low 6 hours. Shred chicken with two forks. Stir in sour cream and black beans. Heat through. Serve over pasta, rice, potatoes, chips, lettuce with favorite toppings,or served alone as a hearty dip!

Optional toppings: shredded cheese, diced tomato, sliced avocado, sliced black olives, green onions, **My Brother's Original Salsa**

**Can be used as a filling for enchiladas...just spoon into corn or flour tortillas and top with fiesta cheese. Bake @ 350* until heated thru and cheese is bubbly.*

Tortilla Soup

(great way to use leftover turkey)

1 Tbsp. Olive Oil
1/4 cup onion, chopped
1/2 tsp. garlic, minced
One 14.5 oz. can **petite diced** tomatoes
One fourth cup lime juice
3 cups chicken broth
1/2 cup **My Brother's Original Salsa**
1 ½ cup chicken or turkey, cooked & cubed
2 Tbsp. fresh cilantro, chopped
Toppings: sour cream, shredded Monterey Jack cheese, sliced avocado, **My Brother's Tortilla Chips**

In a large saucepan, sauté onion & garlic in olive oil. Add diced tomatoes, lime juice, chicken broth & **My Brother's Original Salsa**. Bring to a boil and lower heat. Simmer 10 min. Add chicken/ turkey simmer 10 more min. Remove from heat, add cilantro. To serve, divide soup into 4-6 bowls and top with tortilla chips, sour cream, cheese and avocado.