

Pulled Pork Tenderloin

Great slow cooker recipe
(Serves 6)

1 ½ to 2 lb. pork tenderloin
¾ - 1 cup **My Brother's Original Salsa**
1/3 cup water
1 small onion peeled and quartered
Sea 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 shredded meat into the pan juices. Make sandwiches, slider,wraps, tacos, burritos or nachos. Finish off with all your favorite toppings.

Barbecue & Grilling Sauce

(great w/ pulled pork)

1 jar **My Brother's Original Salsa** (pureed)
1/2 cup Worcestershire sauce
1/2 cup honey
1 small onion peeled

Mix ingredients in small saucepan, bring to a boil, reduce to simmer, simmer 30 min. Remove onion. Use as a barbecue or grilling sauce.

Smoked Sausage Kebabs

(Serves 4)

1 lb. smoked sausage link
1 lg. red onion
1 orange or yellow bell pepper
1 poblano pepper
Fresh pineapple chunks
wooden skewers (soaked in water)

Marinade/Basting Sauce:

1/2 cup **My Brother's Original Salsa**
1/4 cup honey
1/4 cup soy sauce

Cut sausage link, onion, peppers into bite size chunks. Place in zip top bag. In blender combine **My Brother's Original Salsa**, honey and soy sauce. Blend until smooth. Divide in 1/2 reserving 1/2 for basting. Pour 1/2 mixture into bag & marinate in refrigerator at least 1 hour or over night. Skewer sausage, peppers, onion, pineapple. Place on hot

SLOW COOKER ROAST BEEF IDEAS

Tailgate Tacos

Very yummy slow cooker recipe! (serves 6-8)

2 1/2 -3 lb. boneless chuck roast
2 Tbls. olive oil
salt/pepper to taste
1 tsp. minced garlic
1 cup **My Brother's Original Salsa**
1 cup beef stock
1 lg. onion, peeled & quartered

Season beef with salt and pepper. Sear beef in oil & garlic in lg. skillet using high heat. Brown on all sides. Transfer to slow cooker. Add salsa, beef stock, onion. Cook until beef is fork tender. 6-7 hours on low.

Pot Roast - Style Beef Wraps

(serves 6-8)

2 1/2 -3 lb. boneless chuck roast
2 Tbls. olive oil
salt/pepper to taste
1 tsp. minced garlic
1 cup **My Brother's Original Salsa**
1 cup beef stock
1 lg. onion, peeled & quartered
4-5 small yukon gold or red potatoes
flour tortillas
sour cream
My Brother's Original Salsa
leaf lettuce

Season beef with salt and pepper. Sear beef in oil & garlic in lg. skillet using high heat. Brown on all sides. Transfer to slow cooker. Add **My Brother's Original Salsa** beef stock, onion.

Scrub potatoes (don't peel) Add to slow cooker. Cook on low about 6 hrs. until beef is fork tender. Remove beef and potatoes from slow cooker. Shred beef and dice potatoes. (You can do this while it's warm...or chill and then prepare) Assemble wraps using lettuce, shredded beef, diced potatoes. Roll and slice in half.* Serve w/ sour cream and additional **My Brother's Original Salsa**

***Note:**After assembling wraps, they store very well wrapped individually in plastic wrap and stored in refrigerator. They are just as delicious served cold or hot which makes them perfect for tailgate event

Southwest Barbecue Chicken Salad

(grill & baste chicken w/ Barbecue Sauce)
Serves 4

2 cups barbecue chicken, cooked, diced
1 cup **My Brother's Black Bean Corn Salsa**,
drained
1 avocado, diced (ripe, but firm)
1/4 cup Barbecue Sauce
1/4cup Ranch Salad Dressing
Lettuce
Salt/Pepper to taste
My Brother's Corn Tortilla Chips

Mix first 5 ingredients. Chill.

To Serve: Toss with torn lettuce.

Season w/S&P Garnish with crushed **My Brother's Corn Tortilla Chips**

Sweet Corn Creamy Chicken Quesadilla/Dip

2 boneless skinless chicken breasts, cooke/diced
1-2 Tbls. olive oil
2 cups frozen whole kernel corn
1 orange bell pepper,petite diced
1/3 cup onion petite diced
4-6 Tbls. **My Brother's Original Salsa**
salt/pepper to taste
8 - 8 inch flour tortillas @ room temp.
8 oz. Pepper Jack Cheese shredded
1 small tub of Cream Cheese spread
Sour cream & additional **MyBrother'sOrig.Salsa**

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

To Make Quesadilla: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. Just brown on each side til cheese melts.Cut into quarters.Serve w/sour cream and **My Brother's Original Salsa**.

To Make Dip: Simply follow recipe omitting flour tortillas. Once cheeses are added, pour mixture into oven proof dish. If preparing ahead of time ,refrigerate mixture & reheat in microwave or oven. Serve with **My Brother's Corn Tortilla Chips**

Roasted Potato Salad with Tomatillo Salsa Dressing

Easy to prepare, Chunky potato salad with tangy finish! Serve warm, chilled, or at room temp. Serves 6

1 1/2 lbs. red new potatoes
2-3 tbsp. olive oil
1 tsp. minced garlic
Sea Salt, freshly ground pepper
1/2 cup **My Brother's Tomatillo Salsa**

Preheat oven to 450* Scrub potatoes (do not peel). Dice into 1/2 - 3/4 inch chunks. Place into large bowl. Drizzle with olive oil & add minced garlic. Season with sea salt and pepper. Spread onto cookie sheet and roast for approx. 20-min or until fork tender. Don't over cook. Cool to room temp. Place into large bowl and toss with **My Brother's Tomatillo Salsa**. Taste and adjust salt/pepper if needed.

Pasta Salad

1 cup pasta uncooked(fusili or rotini)
1 - 4oz. can ripe black olives drained
1 jar **My Brother's Black Bean & Corn Salsa**, drained
4 oz. Havarti, Mont. Jack or Pepper Jack, cubed
1-2 Tbls. olive oil
1 Tbls. fresh cilantro chopped
optional: diced avocado, cherry tomatoes, halved salt & pepper to taste

Cook pasta according to directions (al dente). Drain and gently toss with black olives, **My Brother's Black Bean & Corn Salsa**, cheese cubes, olive oil, chopped cilantro. Add avocado and cherry tomato if you like. Season with s/p. Chill until ready to serve.

Western Beans

(a delicious side w/ pulled pork)

Serves 6

2 15 oz. cans pinto beans rinsed, drained
1/2 jar of **My Brother's Fire Roasted Salsa**
Olive Oil
1 small onion diced
1 tsp. minced garlic
Chicken stock
Salt to taste

Saute onion and garlic in olive oil.
Add beans, **My Brother's Fire Roasted Salsa**
cover with chicken stock. Simmer over low heat for at least 1 hour. Season with salt.
Feel free to mash up part of the beans for a

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.

Bacon & Fire Roasted Tomato Guacamole

(Incredibly delicious.....a favorite with the guys!)

Ripe avocados
Sliced bacon cooked crisp and crumbled*
My Brother's Fire Roasted Tomato Salsa HOT
Sea salt to taste
My Brother's Tortilla Chip

For every avocado use 1 slice of bacon, 2-3 Tbls **My Brother's Fire Roasted Tomato Salsa** (we like to use HOT in this recipe) Peel and roughly dice the avocado. Gently mix in **My Brother's Fire Roasted Tomato Salsa HOT** and crumbled bacon Season with salt. Serve with **My Brother's Tortilla chips**.

**If you don't want to cook bacon, it's also good w/Hormel Real Bacon Pieces. Use 1 Tbls. per avocado.*

Tomatillo Guacamole

A tasty guacamole made easy by using My Brother's Tomatillo Salsa.....delicious every time you make it!

Avocado (roughly chopped)
My Brother's Tomatillo Salsa
Sea Salt to taste
Fresh Cilantro (chopped)

For every avocado use 2-3 Tbls. **My Brother's Tomatillo Salsa**. Roughly chop avocado. Gently stir in **My Brother's Tomatillo Salsa**. Season with Sea Salt to taste. Garnish with freshly chopped cilantro.

Sour Cream Corn Dip

8 oz. Monterey jack cheese or pepper jack, shred
8 oz. sour cream
8 oz. mayonnaise (Hellmann's)
salt and pepper to taste
3 Tbls. **My Brother's Original Salsa**
3 cups frozen corn.
Mix all ingredients and chill. Serve w/ additional **My**



TAILGATE/GA
ME DAY
RECIPES

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