

FAMILY FAVORITES

FREE RECIPES YOUR WHOLE FAMILY WILL DEVOUR



VERONICA WESTLAKE

We love you, La Casita Family!

That's why we wanted to give you a slice of our home as a Tex-Mex thank you for your patronage of our salsa and chip products. We birthed this company because of family.

It all began in a kitchen in San Benito, Texas where Veronica's grandmother (abuela) Emilia Salinas, was known for her great cooking and expertise in canning fresh produce. Veronica created La Casita Hot Sauce in her own kitchen, following her family's commitment to cooking with the freshest available produce. La Casita Hot Sauce inspires memories of homemade meals, laughter, and love, and its unique recipe is a family tradition we give to you.

In an effort to further enhance your La Casita Hot Sauce experience, we've developed several family-friendly recipes for you to incorporate in nightly meals, celebrations, and sporting events throughout the year.

May you cook well, celebrate family, and enjoy our hot sauce this year!

Joyfully,

Todd and Veronica Westlake
Lacasitahotsauce.com



BREAKFAST

Amazing Breakfast Tacos

2 links of Michael Kiolbassa Chorizo - This is the only chorizo that I have found in a local grocery store that doesn't cook down to a pan full of grease. It's wonderful!

3 eggs, scrambled

6 Flour Tortillas

Remove chorizo meat from the casing and cook in a pan. Fry until thoroughly cooked, but don't drain the oil unless you think its too much oil in the pan. The meat shouldn't be cooked as links, but should be pressed apart as they sausage is ground up prior to being put in the casing. Once the meat is cooked, add the eggs and cook until they are thoroughly done.

Set aside to cool.

Cook the flour tortillas on a griddle to heat. The tortillas should cook until they have a nice toasty finish, but definitely not burned.

After the tortillas are cooked, add the chorizo and eggs, about 2-3 tablespoons to the tortilla and roll. Set aside the filled tortilla seam down to cool. Serve these breakfast tacos with La Casita Hot Sauce and enjoy!

BREAKFAST

Mexican Strata

This is actually better if you make it the night before. Because you use day-old white bread, this is a thrifty entertainer's dream!

1/2 loaf day-old Italian or French bread, crusts removed, torn into pieces
2 7-ounce cans chopped mild green chilies
1 medium tomato, cut into 1/2 inch cubes
1/2 cup green onions, chopped
1 Tbs. Taco seasoning
1/2 tsp. salt
pepper to taste
1/4 cup La Casita Hot Sauce (medium)
6 large eggs
1 1/2 cups milk
2 cups grated cheddar or jack cheese

Spray a 9x13 pan with cooking spray and arrange torn bread over bottom until no pan is showing. In large bowl, combine chilies, tomato, onions, seasonings, Tabasco, eggs and milk until mixed through. Add 1 1/2 cup of cheese. Pour over bread. Top with remaining 1/2 cup cheese and refrigerate overnight. Preheat oven to 350. Bake for one hour, until eggs are completely done. Serves 8.

APPETIZERS

Shrimp Cocktail

6 to 8 cooked a large shrimp
one cup of La Casita hot sauce
4 green onions
half of a lime squeezed
half teaspoon salt
half teaspoon pepper
half an avocado
two pieces of crunchy bacon chopped

Cook bacon until crunchy and set aside. In a mixing bowl add the hot sauce, 4 chopped green onions, lime juice, salt and pepper to taste, and avocado. Mix well. Add the shrimp and crunchy bacon. Serve with La Casita Tortilla Chips



APPETIZERS

Spicy Pimento Cheese Dip

This is one of my favorites that I love to make and keep on hand because it is just wonderful!! It's spicy, creamy, and spreads so smooth that it's great on La Casita Tortilla Chips, warm soft bread, toast, or your favorite gluten-free sprouted crackers.

1 cup shredded cheddar
4 oz. jar pimentos
1/4 cup chopped red onions
1 tsp. garlic powder
1/2 to 1 cup mayo - depending on your preference for super creamy or not so creamy
1/4 cup La Casita Hot Sauce

Remember, the dairy will bring down the heat of the salsa.

Recipe Option Add some bacon bits for a yummy smoky flavor profile!

Also: I shred my own cheese because I don't want the prepackaged version with anticaking agents and preservatives.

So, gather, shred, mix, chill for 2-3 hours, and serve! I garnished with some fresh parsley. It's that EASY! And YOU deserve an amazing pimento cheese spread because you are totally awesome!

APPETIZERS

Bacon Cheddar Sour Cream Dip

This recipe is party ready, and it's yummy on potato skins or as a dip for your La Casita Tortilla chips.

2 cups sour cream
1/3 cup bacon bits
1 cup shredded cheddar cheese
1/3 cup chopped green onions
1/3 cup La Casita Hot Sauce

The great thing about this recipe is how easy it is to make! All you have to do is gather ingredients in no particular order, mix, chill for a couple of hours before serving, then dig in! The rest is about sitting back and saying thank you when your guests tell you how awesome your dip is!

APPETIZERS

Guacamole, La Casita Style

Fresh guacamole anybody? This is super easy and good for you!

3 avocados
2-3 tablespoons fresh lime juice - to your taste
1/4 cup La Casita Hot Sauce
1/2 tsp garlic salt
Several grinds of black pepper
1 heaping tbsp fresh chopped cilantro

Smash and blend. It's that easy and yummy!

APPETIZERS

La Casita 7 Layer Dip

This family favorite will delight your party guests!

- 1 can refried beans mixed with $\frac{1}{4}$ cup La Casita Hot Sauce
- 1 recipe guacamole (above)
- 1 cup sour cream
- 1 $\frac{1}{2}$ cups shredded Monterrey Jack Cheese
- $\frac{3}{4}$ cup diced fresh tomatoes
- 1 small can black olives
- $\frac{1}{2}$ cup chopped green onions

I add La Casita Hot Sauce to the beans so they would spread like bean dip. Use a thin spatula to spread each layer. Guacamole won't turn brown so long as the air pockets are pressed out. Serve with La Casita Tortilla Chips!

APPETIZERS

La Casita Chile con Carne Queso Dip

This is by far the easiest way to amp up your Frito™ Chile Pie recipe with La Casita Hot Sauce™.

- 1 Can chili (No Beans)
- 1 cup shredded Colby cheese
- 1 cup shredded Monterrey Jack Cheese
- 1/2 cup La Casita Hot Sauce™

Garnish with green onions or sour cream

Directions: Warm up chili in a saucepan. Add La Casita Hot Sauce™ and then add in the cheese. Stir until cheese has melted to consistency desired. Serve over Fritos™ or as a dip with La Casita Tortilla Chips.

Cooking Tip: I am shredding my own cheese. Why? Most bags of shredded cheese won't melt as smoothly because they are packaged with anti-caking agents and other additives to prevent molding. I want the dip to be creamy smooth, so I shredded my own cheese with a food processor.

APPETIZERS

Homemade Tortilla Chips

On those days you're out of La Casita Tortilla Chips and you happen to have some corn tortillas, try this very easy recipe!

20 yellow corn tortillas
¼ cup peanut oil
Salt

This is the easiest, but one of the most rewarding appetizers. People love fresh chips! In stacks of five, cut tortillas into eighths until all tortillas are cut. (160 total triangles). Throw them on a cookie sheet, toss with oil, then salt to your taste. Bake in 400 degree oven for 15-20 minutes, stirring three times to make sure every one gets cooked. Serve with La Casita Hot Sauce.

APPETIZERS

Cilantro Ranch Dipping Sauce & Dressing

Great for taco salads or serving with tacos instead of sour cream.

1 cup mayonnaise
1 cup sour cream
1 tsp Himalayan salt
1 tsp fresh ground pepper
½ tsp. garlic powder
1/2 lime juice
1 cup buttermilk
3/4 cup chopped cilantro
1/4 cup La Casita Hot sauce - I used
Abuela's Mild

*Combine ingredients in a blender.
Makes 2 cups of amazing dressing.*



FAMILY DINNERS

Crispy Beef Tacos

1 pound lean ground beef
8 to 10 corn tortillas
vegetable oil
1/2 head of shredded lettuce
1 tomato diced
2 avocados
Monterey Jack cheese
lime wedges
La Casita Hot Sauce
Salt and Pepper
2 tsp. ground cumin



Brown and cook the ground beef. Drain excess fat. Add salt and pepper to taste. Add 2 teaspoons of ground cumin. Add 3 tablespoons of La Casita hot sauce. Set aside.

In a shallow skillet, add 1-inch deep vegetable oil. Heat oil so that shells can be fried. Heat oil to a medium to high temperature and add a corn tortilla. Flip the tortilla quickly as it softens and then fold in half to create the taco shell. Cook both sides of the shell until they are crispy and gold. Remove the cooked shell and let it drain excess oil on a paper towel. Once the shells are cool, fill them with meat, lettuce, tomato, avocado wedges, and garnish with Monterey Jack cheese and lime wedges. Sour cream optional.

FAMILY DINNERS

La Casita Charro Beans

1 lb dry pinto beans
3 tsp. sea salt
1 medium yellow onion, chopped
2 vine ripe tomatoes, chopped and seeded
3/4 cup chopped cilantro/leafy portion, no stems
3 large cloves of fresh minced garlic
1/2 pound bacon chopped
1 Tbs. ground cumin
Salt & Pepper to taste
1 jalapeno seeded and chopped
1/2 - 1 cup La Casita Hot Sauce - depends on flavor profile that is trying to be created



Pre soak washed beans over night. Boil beans in 2 quarts water. Add the salt while beans boil.

When beans are cooked: Cook bacon and add onion and garlic until onion is cooked. Add tomato to bacon, onion, and garlic to soften and cook. Add bacon mixture to pot of beans. Don't drain bacon fat. Add cumin. Add seeded jalapeno and cilantro. Add La Casita Hot Sauce. Allow ingredients to cook together for another hour to allow flavors to come together.

FAMILY DINNERS

Tortilla Soup

1 Tbs. Olive Oil
1 yellow onion, chopped finely
3 cloves garlic, pressed
1 small can green chilies
1 can black beans, drained
1 can Golden Hominy
6 cups chicken stock
1/2 Rotisserie Chicken - dark/white meat
1 Tbs. Chili Powder
1 Tbs Ground Cumin
salt and pepper to taste
1/2 cup La Casita Hot sauce added to chicken stock
1 tsp. Himalayan salt
2 cups shredded jack cheese
Sour cream, for serving

Sauté onions and garlic in olive oil in a large soup pot over medium heat until onions are translucent. Add beans, hominy, chicken stock, chicken, La Casita Hot Sauce, and seasonings. Stir through on high heat until soup boils. Reduce to low. Add salt and pepper to taste. Simmer one hour.

To serve: Ladle soup into bowls. Top with a dollop of sour cream, a wedge of lime, and a handful of jack cheese. Serve with La Casita Tortilla Chips. Makes eight servings.

FAMILY DINNERS

Chicken Taquitos

Cook 8-10 chicken tenders cooked and shredded

1/4-1/2 cup of La Casita Hot Sauce

1 Tbs. ground cumin

Salt and pepper to taste

10-12 corn tortillas - choose ones that are thicker cuts and not too thinly sliced.

Vegetable Oil

(TIME SAVER: add frozen chicken breast to a slow cooker with cumin and salsa with 1/4 cup of water. Cook on low heat for 6-8 hours.)

Shred chicken so that it's finely pulled apart. Add the salt and pepper and any additional salsa if you need more spice or flavor. In the microwave, heat up tortillas so that they are soft and pliable. Add 2-3 tablespoons of the shredded chicken to a tortilla and roll. Set it aside seam down. Repeat until all of the chicken is gone.

In a frying pan, add enough vegetable oil so that the oil is at least 1" deep. Bring oil to medium high on your stove. You want to fry and not scorch the tortillas. Cook the taquito seam down first for 60-90 seconds. The goal is to cook the tortilla closed. Cook on all sides so that the tortilla becomes golden brown.

*Set aside the taquitos so they drain any existing oil and to cool.
Serve with La Casita Hot Sauce, La Casita guacamole, and sour cream.*

FAMILY DINNERS

Beef & Bean Taquitos

1 ½ cup leftover beef brisket, or chuck roast, shredded
1 can refried beans
1 Tbs. dried cumin
¼ cup La Casita Hot Sauce
1 small can green mild chilies
1 cup grated cheddar cheese
½ cup chopped onion
24 corn tortillas + 2 cups peanut oil

Combine meat, beans, cumin, salsa, chilies, cheese, and onion in food processor until it has the consistency of peanut butter, about one minute. Heat oil in deep frying pan to medium high heat. One by one, drop corn tortillas into oil and remove quickly. (This makes them easier to handle and roll.) Stack on paper towel-laden plate. When cool, press the tortillas down, squeezing extra oil back into frying pan, remembering to turn off the heat.

Spread a heaping tablespoon of bean mixture over the middle half of corn tortilla. Roll up and place seam side down on cookie sheet until all taquitos are rolled. Heat oil to medium high again. Place eight rolled tortillas, seam side down in hot oil. With tongs, turn taquitos over after 2-3 minutes, making sure they have browned. When both sides are finished, place on cookie sheet in a warm oven (325 degrees) and cook next two batches.

FAMILY DINNERS

Barbecue Taco Salad

The magic of this salad is the dressing, and it's oh so easy to make and terribly yummy.

In a large salad bowl layer the following:

- 10 cups mixed greens
- 1 can black beans
- 1 can kidney beans
- 1 cup of cooked yellow corn (cooled)
- 1 ½ cup shredded cheddar cheese
- 1 cup chopped tomatoes
- ½ cup chopped bell peppers
- 2 cups crushed La Casita Tortilla Chips

Dressing:

- 1 cup cilantro ranch dressing (see recipe in appetizers)
- 1 cup barbecue sauce

Combine in a lidded jar and shake until ready. Before serving, toss the salad with the dressing. Even people who don't like salad love this salad.

FAMILY DINNERS

Black Bean Pumpkin Soup

This soup can get thick if left on the stove too long. Before serving, thin soup with water to desired consistency.

1 can black beans, drained
1 jar La Casita Hot Sauce
1 large yellow onion, chopped finely
5 cloves garlic, pressed
3 Tbs. ground cumin
¼ cup butter
5 cups beef broth
1 large can pumpkin puree (Be sure you don't buy "Pumpkin Pie Filling," or you'll have a very sweet soup!)
½ cup white wine
1 cup diced ham
1 Tbs. balsamic vinegar
1 Tbs. red wine vinegar

In a blender or food processor, puree beans and hot sauce. In large soup pot, sauté onions, garlic and cumin in butter until onions are translucent and just starting to turn brown. Stir in bean mixture, broth, pumpkin and wine. Simmer ½ hour over very low heat. Before serving, add ham and vinegars and stir through to heat. Add water if broth is getting to feel too much like pea soup. Pour soup into bowls. Garnish each serving with a dollop of sour cream and freshly minced parsley.

FAMILY DINNERS

Marinated Flank Steak

I find the simplest things taste the best. This easy marinade works well for all red meat, particularly steaks and kabobs.

1-2 pound flank steak
1 Tbs. Montreal steak seasoning*
3 Tbs. soy sauce
¼ cup La Casita Hot Sauce
¼ cup red wine

Place flank steak and marinade in zippered plastic bag. Marinate all day. Heat grill to medium high. Cook 5-8 minutes per side until middle is pink, not red. Slice vertically at a 45-degree angle very thinly. An electric knife slices a flank very nicely. Serve with roasted potatoes and a tossed green salad.

**You can find Montreal steak seasoning at most grocery stores in the spice aisle. This spice is the best thing you can find to season a steak.*

Note: If you would like to make kabobs, be sure to marinate the cubed red meat separately from the veggies. I like to marinate zucchini, yellow squash, red peppers and red onions in any store bought Italian dressing. Alternate meat and vegetables on a metal or soaked wooden skewer and place on the grill immediately. These take very little time to cook, so have your turning tongs and your serving platter handy.

FAMILY DINNERS

The Biggest Beef Burritos

2 cups Jasmine rice + 4 cups water. *Bring rice and water to a boil over high heat. Reduce to low, cover, and let simmer twenty minutes. Remove from heat.*

1 can black beans + 1 Tbs. taco seasoning + ½ cup La Casita Hot Sauce.
In small saucepan over low heat, combine beans, seasoning, chilies and salsa. Keep warm until burritos are ready to assemble

½ to 1 pound leftover steak, cut in thin strips + cumin, salt and pepper to desired taste + 1 tsp. olive oil. *In a non-stick frying pan, sauté the leftover steak strips in olive oil and seasoning until just heated.*

10, 12-inch flour tortillas + Scant tablespoon peanut oil. *On a non-stick frying pan or grill, heat tortillas in peanut oil until just barely browned.*

1 cup grated pepper jack cheese
1 cup grated cheddar cheese
Sour cream and La Casita Hot Sauce
Cilantro Ranch dressing (See recipe in appetizers)

To assemble, place all ingredients in cozy bowls along a sideboard (rice, beans, steak, cheeses, sour cream, salsa, and ranch dressing.) Starting with a healthy helping of rice, add beans, meat, cheese, sour cream and salsa. Fold ends in and roll, creating a pocketed burrito. Serves 5 hungry souls.

FAMILY DINNERS

Fish Tacos

4-6 Tilapia fillets thawed.

*Coat both sides of fish with olive oil and Garlic Salt and Cracked Black Pepper.
Bake fish according the package directions.*

On a griddle, heat and lightly toast 6 corn tortillas.

Fill tortillas with fish, fresh spring mix salad blend (or shredded cabbage) and generously pour Cilantro ranch (See recipe in appetizers) over the top of the tacos.

Garnish with lime and avocado wedges.



DESSERT

Mexican Coffee Brownies

Who couldn't resist coffee, cinnamon and chocolate morphed together in a brownie? The brownies have no leavening other than eggs, so they're decadent and rich.

3/4 cup cocoa powder (the baking kind, no sweetening)
1/2 cup old coffee or espresso
1 tsp. cinnamon
3/4 cup butter (yep! so fattening!)

Microwave the above in a glass measuring cup for 30 second intervals (stir between) until butter is melted. Pour into a mixing bowl. Add:

1 1/2 cups sugar
3 eggs
1 tsp. vanilla
1 cup all purpose flour
1 cup chopped nuts (optional)

Spread into a greased 9 x 13 pan. Bake for 30-35 minutes at 350 degrees.

DESSERT

Mexican Truffles

2 cups semi-sweet chocolate chips
1/4 cup heavy whipping cream
2 Tbs. salted butter
1 tsp. cinnamon
1/2 cup powdered sugar
1 Tbs. vanilla extract
(For added kick: 1 tsp. hot sauce!)
Bakers cocoa powder

Place all ingredients in a microwave proof bowl. Place bowl in microwave on high for thirty seconds. Take it out and stir thoroughly. Place it back in for thirty additional seconds. Stir.

Do this until mixture is completely melted through. Cool mixture in refrigerator until it is relatively hard. With a teaspoon, scoop out a ball. Roll it in your hands until it is perfectly round. When you have rolled all the balls (about thirty), roll them in bakers cocoa powder (non-sweetened). Keep refrigerated. Serve in little paper or foil cups with hot coffee and ice cream.

PRAISE

Stacie Rios Biles: I come from Dallas' Tex-Mex Royal Family (Mia's, Mi Cocina, Mr. Mesero and Manny's Uptown were all started and owned by my family.) My father is Manny himself and I LOVE LOVE La Casita Hot Sauce! In fact, I am almost out of the two jars I bought this past Saturday. Just LOVE IT!

Carla Dunlap: Whoa but this stuff is addictive!! Definitely see you at Rockwall Farmers market next week!

Karen Koops: Hello! We met you this weekend and what a delightful legacy you are carrying forward. Your salsa is so super good that it is just about gone and I wish I had purchased a couple of quarts! You will be receiving an online order soon!

Lynn Ballard Seamount Sonnel: This is the best hot sauce I have ever had. Rivals anything from some of the best Mexican restaurants.

Brooke Dickey: I just tried this at The Back Patio in Royce City! Absolutely the best hot sauce I have ever had! They sell it here so come buy some!

Brandy Stanley: My husband and I are in love with your caliente hot sauce!!! So delicious! I am gonna have to get some more very soon!

LeaAnne Moore: Freshest salsa ever! Many of my friends are now hooked also. I have not bought store bought since knowing about this!! It's the best!. Love the Mild and Medium.

Tracy Ward Marquardt: My 11 year old doesn't care to eat any other salsa than LaCasita! I have to buy jars just for him! Good stuff and even better people!!

Paige Brison: I remember back when this was just a frequently requested dish at potluck events...everyone loved it, and everyone requested it...every time. Since then, I've watched it grow through an intense labor of love process into a favorite on a much larger scale for many more to enjoy. La Casita Hot Sauce is worth a try. It'll become your favorite, and you'll be requesting it every time, too.

Lisa Jobson Pogue: We gave La Casita Hot Sauce as Christmas gifts and everyone LOVED it! What a great flavor!

Lynda Matthews: Never considered myself a "salsa snob" in the past...BUT only LaCasita graces our table now! So fresh!! We love it!!