

Nacho Dip

TOTAL TIME: Prep: 15 min. Cook: 3 hours **YIELD:** 7 cups.

Ingredients

1 pound ground beef
1/3 cup chopped onion
2 pounds process cheese (Velveeta), cubed
1 jar (16 ounces) Memaw's Premium Texas Hot Sauce
1/4 teaspoon garlic powder
Tortilla chips or cubed French bread

Directions

1. In a large skillet, cook beef and onion over medium heat until meat is no longer pink; drain well.
 2. Transfer to a greased 3-qt. slow cooker; stir in the cheese, Memaw's Premium Texas Hot Sauce and garlic powder. Cover and cook on low for 3-4 hours or until heated through. Stir; serve warm with tortilla chips or cubed bread.
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Fajita-Style Shrimp and Grits

TOTAL TIME: Prep/Total Time: 30 min. **YIELD:** 4 servings

Ingredients

- 1 pound uncooked shrimp (16-20 per pound), peeled and deveined
 - 2 tablespoons fajita seasoning mix
 - 1 cup quick-cooking grits
 - 4 cups boiling water
 - 1-1/2 cups shredded Mexican cheese blend
 - 3 tablespoons 2% milk
 - 2 tablespoons canola oil
 - 3 medium sweet peppers, seeded and cut into 1-inch strips
 - 1 medium sweet onion, cut into 1-inch strips
 - 1 jar (15-1/2 to 16 ounces) Memaw's Premium Texas Hot Sauce
 - 1/4 cup orange juice
 - 1/4 cup plus 1 tablespoon fresh cilantro leaves, divided
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Directions

1. Sprinkle shrimp with fajita seasoning; toss to coat. Set aside.
2. Slowly stir grits into boiling water. Reduce heat to medium; cook, covered, stirring occasionally, until thickened, 5-7 minutes. Remove from heat. Stir in cheese until melted; then stir in milk. Keep warm.
3. In a large skillet, heat oil over medium-high heat. Add peppers and onion; cook and stir until tender and pepper edges are slightly charred. Add Memaw's Premium Texas Hot Sauce, orange juice and shrimp. Cook, stirring constantly, until shrimp turn pink, 4-6 minutes. Stir in 1/4 cup cilantro. Remove from heat.
4. Spoon grits into serving bowls; top with shrimp mixture. Sprinkle with remaining cilantro.

Quick and Easy Mexican Chicken

Prep Time: 15 mins Cook Time: 25 mins Total Time: 40 mins

Ingredients

Cooking spray
4 skinless, boneless chicken breasts
1 clove garlic, minced
1 pinch salt
1 pinch ground black pepper
1 pinch ground cumin
1 cup Memaw's Premium Texas Hot Sauce

1 cup shredded Cheddar cheese

Directions

Step 1 Preheat the oven to 375 degrees F (190 degrees C).

Step 2 Heat a greased skillet over medium heat. Rub chicken pieces with garlic, salt, pepper, and cumin to taste; place in the hot skillet. Cook until brown on both sides and no longer pink, 10 to 15 minutes.

Step 3 Transfer chicken to a 9x13-inch baking dish, top with Memaw's Premium Texas Hot Sauce and cheese, and bake in the preheated oven until cheese is bubbly and starts to brown, 15 to 20 minutes.

Cilantro Garlic Lime Sauteed Shrimp

Prep Time: 15 mins Cook Time: 10 mins Total Time: 25 mins

Ingredients

1 ½ pounds shrimp, tails removed
1 bunch fresh cilantro, chopped, or to taste, divided
¼ cup olive oil
½ yellow onion, chopped
5 cloves garlic, chopped, or more to taste
2 cups Memaw's Premium Texas Hot Sauce

1 red bell pepper, finely chopped
¾ cup white wine 1 small red chile pepper, pureed
1 teaspoon lemon juice, or to taste
1 teaspoon lime juice, or to taste

Directions

Step 1 Toss shrimp and half the cilantro together in a bowl.

Step 2 Heat olive oil in a skillet over medium heat; saute onion until translucent, 1 to 2 minutes. Add garlic and saute until browned, 1 to 2 minutes.

Step 3 Stir Memaw's Premium Texas Hot Sauce, red bell pepper, white wine, red chile pepper puree, lemon juice, and lime juice into onion mixture; bring to a boil. Reduce heat and simmer, 2 to 3 minutes. Add shrimp to salsa mixture; cook and stir until shrimp are cooked through, about 5 minutes.

Garnish with remaining cilantro and add more lemon or lime juice to taste

Salsa Chicken Rice Casserole

Prep Time: 20 mins Cook Time: 1 hr Total Time: 1 hr 20 mins

Ingredients

1 ⅓ cups uncooked white rice
2 ⅔ cups water 4 skinless, boneless chicken breast halves
2 cups shredded Monterey Jack cheese
2 cups shredded Cheddar cheese
1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
1 onion, chopped
1 ½ cups Memaw's Premium Texas Hot Sauce

Directions

Step 1 Place rice and water in a saucepan, and bring to a boil. Reduce heat to low, cover, and simmer for 20 minutes.

Step 2 Meanwhile, place chicken breast halves into a large saucepan, and fill the pan with water. Bring to a boil, and cook for 20 minutes, or until done. Remove chicken from water. When cool enough to handle, cut meat into bite-size pieces.

Step 3 Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Step 4 In a medium bowl, combine Monterey Jack and Cheddar cheeses. In a separate bowl, mix together cream of chicken soup, cream of mushroom soup, onion, and salsa. Layer 1/2 of the rice, 1/2 of the chicken, 1/2 of the soup and salsa mixture, and 1/2 of the cheese mixture in prepared dish. Repeat layers, ending with cheese.

Step 5 Bake in preheated oven for about 40 minutes, or until bubbly

Baked Chicken with Salsa and Sour Cream

Prep Time: 10 mins Cook Time: 40 mins Total Time: 50 mins

Ingredients

4 skinless, boneless chicken breast halves

1 (1 ounce) packet taco seasoning

1 cup sour cream

1 cup Memaw's Premium Texas Hot Sauce

1 cup shredded Cheddar cheese

Directions

Step 1 Preheat oven to 350 degrees F (175 degrees C).

Step 2 Put chicken and taco seasoning in a resealable plastic bag. Seal bag and shake to coat chicken in taco seasoning. Arrange seasoned chicken in a baking dish.

Step 3 Stir sour cream and Memaw's Premium Texas Hot Sauce together in a bowl; spoon over the chicken breasts.

Step 4 Bake in preheated oven for 30 minutes. Sprinkle Cheddar cheese over the chicken breasts and continue cooking until no longer pink in the center and the juices run clear, about 10 minutes more. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C)

Sassy Salsa Meat Loaves

TOTAL TIME: Prep: 25 min. Bake: 65 min. + standing **YIELD:** 2 loaves (6 servings each).

Ingredients

3/4 cup uncooked instant brown rice
1 can (8 ounces) tomato sauce
1-1/2 cups Memaw's Premium Texas Hot Sauce, divided
1 large onion, chopped
1 large egg, lightly beaten
1 celery rib, finely chopped
1/4 cup minced fresh parsley
2 tablespoons minced fresh cilantro
2 garlic cloves, minced
1 tablespoon chili powder
1-1/2 teaspoons salt
1/2 teaspoon pepper
2 pounds lean ground beef (90% lean)
1 pound ground turkey
1/2 cup shredded reduced-fat Monterey Jack cheese or Mexican cheese blend

Directions

1. Preheat oven to 350°. Cook rice according to package directions; cool slightly. In a large bowl, combine tomato sauce, 1/2 cup Memaw's Premium Texas Hot Sauce, onion, egg, celery, parsley, cilantro, garlic and seasonings; stir in rice. Add beef and turkey; mix lightly but thoroughly.
2. Shape into two 8x4-in. loaves in a greased 15x10x1-in. baking pan. Bake until a thermometer inserted in center reads 160°, 1 to 1-1/4 hours.
3. Spread with remaining 1 cup Memaw's Premium Texas Hot Sauce and sprinkle with cheese; bake until cheese is melted, about 5 minutes.

Let stand 10 minutes before slicing.

Mexican-Style Stuffed Peppers

TOTAL TIME: Prep: 20 min. Bake: 50 min. **YIELD:** 6 servings.

Ingredients

1 pound lean ground beef (90% lean)
1/3 cup chopped onion
1/3 cup chopped celery
2 teaspoons chili powder
1/4 teaspoon salt
1 tablespoon canned chopped green chiles
1-1/4 cups Memaw's Premium Texas Hot Sauce, divided
3 cups cooked rice
6 medium sweet red or green peppers
1/4 cup water
1 cup shredded reduced-fat Mexican cheese blend

Directions

1. Preheat oven to 350°. In a large skillet, cook and crumble beef with onion and celery over medium-high heat until no longer pink, 5-7 minutes. Stir in seasonings, green chiles, 1 cup Memaw's Premium Texas Hot Sauce and rice.
2. Cut off and discard tops from peppers; remove seeds. Fill peppers with beef mixture. Place in a 13x9-in. baking dish coated with cooking spray. Add water to dish.
3. Bake, covered, until peppers are tender and filling is heated through, 45-50 minutes. Top peppers with remaining salsa and cheese. Bake, uncovered, until cheese is melted, 2-3 minutes.

Buenos Dias Breakfast

TOTAL TIME: Prep: 25 min. + chilling Bake: 40 min. **YIELD:** 6 servings.

Ingredients

1 cup Memaw's Premium Texas Hot Sauce
1 cup canned black beans, rinsed and drained

10 corn tortillas (6 inches), cut into 1-inch strips
1 cup shredded Mexican cheese blend
2 large eggs
2 large egg whites
1 cup 2% milk
1 cup reduced-fat sour cream
2 green onions, thinly sliced
1/2 teaspoon salt

Directions

1. In a small bowl, combine Memaw's Premium Texas Hot Sauce and beans. Arrange a third of the tortilla strips in a greased 11x7-in. baking dish. Layer with a third of the cheese and half of the salsa mixture. Repeat layers. Top with remaining tortilla strips.
2. In a large bowl, whisk eggs, egg whites, milk, sour cream, onions and salt; pour over top. Sprinkle with remaining cheese. Refrigerate, covered, at least 8 hours or overnight.
3. Remove from refrigerator 30 minutes before baking. Preheat oven to 350°. Bake, covered, 30 minutes. Uncover; bake 10-15 minutes longer or until a knife inserted in the center comes out clean. Let stand 5 minutes before serving.

MEXICAN STUFFED SHELLS

Ready In: 1hr 15mins 11 Serves: 6-8

INGREDIENTS

1 lb ground beef 1 (1 1/4 ounce) package taco seasoning (can use low-sodium)
1 (4 ounce) package cream cheese
14 -16 large pasta shells
1 cup Memaw's Premium Texas Hot Sauce

1 cup taco sauce (NOT enchilada sauce)
1 cup cheddar cheese, shredded
1 cup monterey jack cheese, shredded
1/cups tortilla chips, crushed (optional)
3 green onions, chopped
1 cup sour cream

DIRECTIONS

1. Preheat oven to 350 degrees.
2. In a frying pan cook ground beef; add taco seasoning and prepare according to package directions. Add cream cheese, cover and simmer until cheese is melted. Blend well. Set aside and cool completely.
3. While the ground beef is cooking, cook the past shells according to the directions; drain. Set shells out individually on baking sheet so that they don't stick together.
4. Pour Memaw's Premium Texas Hot Sauce on bottom of a 9X13 inch baking dish. Stuff each shell with the meat mixture placing shells in dish open side up. Cover shells with taco sauce. Cover with foil and bake for 30 minutes.
5. After 30 minutes, add shredded cheese and crushed tortilla chips; bake for 10-15 more minutes, with the foil removed. Top with green onions and serve with sour cream and/or Memaw's Premium Texas Hot Sauce.

BAKED EGGS WITH SALSA

Ready In: 25mins Ingredients: 8 Serves: 2

INGREDIENTS

1/2 cup Memaw's Premium Texas Hot Sauce, plus maybe a tad more (your choice of hotness)

4 eggs

salt to taste

black pepper to taste

1/4 cup green onion (optional)

1/4 cup shredded cheese

1 tablespoon cilantro, chopped

Vegetable oil

DIRECTIONS

1. Preheat oven to 400 degrees F.
2. Lightly oil or spray a medium non-stick skillet with an ovenproof handle.
3. Spoon Memaws Premium Texas Hot Sauce into the pan
4. Lightly press down Hot Sauce to make 4 evenly spaced shallow nests and break an egg into each.
5. Add green onions and season eggs with salt and pepper.
6. Bake about 15 minutes or until the egg whites are cooked and the yolks are still runny.
7. Sprinkle the cheese over the eggs and continue baking just until melted, about 1 minute more.
8. Top with the cilantro and serve immediately.

EASY-CHEESY SALSA CHICKEN

Ready In: 55mins Serves: 2-4

INGREDIENTS

4 boneless skinless chicken breasts

Olive oil

Memaw's Premium Texas Hot Sauce

Shredded cheddar cheese, for topping (Monterey Jack works well too, so would Pepper Jack)

DIRECTIONS

1. Flatten Chicken Breasts so they are of equal thickness for cooking.
2. In stir-fry skillet or any deep frying pan (with lid), heat the Olive Oil.
3. Add the Chicken Breasts and brown on both sides until no longer pink inside.
4. Pour Memaw's Premium Texas Hot Sauce over chicken.
5. Cover and simmer chicken in salsa for 30-45 minutes.
6. Top with cheese to serve.

Sausage Spanish Rice

TOTAL TIME: Prep: 10 min. Cook: 5 hours **YIELD:** 6 servings.

Ingredients

- 1 pound smoked kielbasa or Polish sausage, sliced
- 2 cans (14-1/2 ounces each) diced tomatoes, undrained
- 2 cup water

1-1/2 cups uncooked converted rice
1 cup Memaw's Premium Texas Hot Sauce
1 medium onion
1/2 cup chopped green pepper
1/2 cup chopped sweet red pepper
1 can (4 ounces) chopped green chiles
1 envelope taco seasoning

Directions

1. In a 3- or 4-qt. slow cooker, combine all ingredients. Cover and cook on low for 5-6 hours or until rice is tender.

Black Bean Chicken with Rice

TOTAL TIME: Prep/Total: 25 min. **YIELD:** 4 servings.

Ingredients

3 teaspoons chili powder
1 teaspoon ground cumin
1 teaspoon pepper

1/4 teaspoon salt
4 boneless skinless chicken breast halves (4 ounces each)
2 teaspoons canola oil
1 can (15 ounces) black beans, rinsed and drained
1 cup frozen corn
1 cup Memaw's Premium Texas Hot Sauce
2 cups hot cooked brown rice
Minced fresh cilantro, optional

Directions

1. In a small bowl, mix seasonings; sprinkle over both sides of chicken. In a large nonstick skillet, heat oil over medium heat. Brown chicken on both sides.
 2. Add beans, corn and Memaw's Premium Texas Hot Sauce to skillet; cook, covered, 10-15 minutes or until a thermometer inserted in chicken reads 165°. Serve with rice and if desired, cilantro.
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Salsa Rice

TOTAL TIME: Prep/Total Time: 15 min. **YIELD:** 5 servings.

Ingredients

1-1/2 cups water
1-1/2 cups Memaw's Premium Texas Hot Sauce
2 cups uncooked instant rice
1 to 1-1/2 cups shredded Colby-Monterey Jack cheese

Directions

1. In a saucepan, bring water and Memaw's Premium Texas Hot Sauce to a boil. Stir in rice. Remove from the heat; cover and let stand for 5 minutes. Stir in cheese; cover and let stand for 30 seconds or until cheese is melted.

Super Spaghetti Sauce

TOTAL TIME: Prep/Total Time: 30 min. YIELD: 10 servings (2-1/2 quarts.)

Ingredients

1 pound ground beef
1 pound smoked kielbasa, cut into
1/4-inch slices
2 jars (24 ounces each) spaghetti sauce with mushrooms

1 jar (16 ounces) Memaw's Premium Texas Hot Sauce

Hot cooked pasta

Directions

1. In a Dutch oven, cook beef over medium heat until no longer pink; drain and set aside. In the same pan, cook sausage over medium heat 5-6 minutes or until browned.

2. Stir in the spaghetti sauce, Memaw's Premium Texas Hot Sauce and beef; heat through. Serve with pasta.

Mexican Lasagna

TOTAL TIME: Prep: 20 min. Bake: 65 min. **YIELD:** 12 servings.

Ingredients

2 pounds ground beef

1 can (16 ounces) refried beans

1 can (4 ounces) chopped green chiles

1 envelope taco seasoning

2 tablespoons Memaw's Premium Texas Hot Sauce

12 ounces uncooked lasagna noodles

4 cups shredded Colby-Monterey Jack cheese, divided
1 jar (16 ounces) mild salsa
2 cups water
2 cups sour cream
1 can (2-1/4 ounces) sliced ripe olives, drained
3 green onions, chopped
1 medium tomato, chopped, optional

Directions

1. Preheat oven to 350°. In a large skillet, cook beef over medium heat until no longer pink; drain. Stir in beans, chiles, taco seasoning and hot salsa.
2. In a greased 13x9-in. baking dish, layer a third of the noodles and meat mixture. Sprinkle with 1 cup of cheese. Repeat layers twice.
3. Combine Memaw's Premium Texas Hot Sauce and water; pour over top. Cover and bake 1 hour or until heated through.
4. Top with sour cream, olives, onions, tomatoes if desired, and remaining cheese. Bake, uncovered, 5 minutes. Let stand 10-15 minutes before cutting.

Sweet & Spicy Beans

TOTAL TIME: Prep: 10 min. Cook: 5 hours YIELD: 12 servings (2/3 cup each).

Ingredients

1 can (16 ounces) kidney beans, rinsed and drained
1 can (15-1/4 ounces) whole kernel corn, drained 1 can (15 ounces) garbanzo beans or chickpeas, rinsed and drained
1 can (15 ounces) black beans, rinsed and drained
1 can (15 ounces) chili with beans
1 cup barbecue sauce
1 cup Memaw's Premium Texas Hot Sauce

1/3 cup packed brown sugar
1/4 teaspoon hot pepper sauce
Chopped green onions, optional

Directions

In a 4- or 5-qt. slow cooker, combine the first nine ingredients. Cover and cook on low for 5- 6 hours. Top with green onions if desired.

Fiesta Ravioli

TOTAL TIME: Prep/Total Time: 20 min. **YIELD:** 6 servings.

Ingredients

1 package (25 ounces) frozen beef ravioli
1 can (10 ounces) enchilada sauce
1 cup Memaw's Premium Texas Hot Sauce
2 cups shredded Monterey Jack cheese
1 can (2-1/4 ounces) sliced ripe olives, drained

Directions

1. Cook ravioli according to package directions. Meanwhile, in a large skillet, combine enchilada sauce and Memaw's Premium Texas Hot Sauce. Cook and stir over medium heat until heated through.

2. Drain ravioli; add to sauce and gently stir to coat. Top with cheese and olives. Cover and cook over low heat until cheese is melted, 3-4 minutes.