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Chef's Recipes

For



Latin

Flavor Concentrates

(Gluten Free)



About the Recipes

We hope you enjoy these recipes.
Most have been chef-developed for restaurants.
Remember, they are only a guide.

MAKE THEM YOUR OWN !!

If there's an ingredient you dislike, **replace it**.

If there's one you really like, **add more**.
Substitute any ingredients with similar ingredients you have on hand.

Cutting down on fat? **Substitute** a "fat-free" cooking spray for butter or oil, "Fat-Free" Half & Half, (Land O' Lakes) for regular, Evaporated Skim Milk for heavy cream, skim milk for whole milk etc.

Soften Bases in **water instead of oil** before rubbing on meats, poultry or fish to season.

Replace mayonnaise or sour cream in dips, sandwiches or pastas with "Fat-Free" varieties, then **add great flavor** with Bases.

Some recipes call for Minor's Sauce/Soup Thickener or "Dry Roux®". **Substitute** any of the following:
a) Classic roux in equal amounts of butter and flour
b) Cornstarch or arrowroot and water

HAPPY COOKING !!
Heidi & David

ROASTED BEET AND MANGO SALAD (serves 10)

1	qt	Beet, peeled
1/4	cup	Minor's® Red Chile Adobo Flavor Concentrate
1/2	cup	Minor's® Honey Citrus Pepper RTU Sauce
1	cup	Mandarin oranges, canned, diced
3/4	cup	Feta cheese, diced
1/4	cup	Hazelnuts, toasted

Rub beets with Red Chile Adobo Flavor Concentrate and wrap with aluminum foil. Roast in a 350°F convection oven for 45 minutes or until the beets are fork tender. Refrigerate. Once beets have cooled, cut them into a medium dice. Toss with Honey Citrus Pepper Sauce and reserve. Top beets with feta, hazelnuts and oranges and serve.

PORK POZOLE (serves 10)

8	cups	Water
2	cups	Hominy, canned, white, drained, rinsed
1/2	lb	Pork pulled or Carnitas, precooked
1/2	cup	Onions, small dice
3/8	cup	Minor's® Red Chile Adobo Flavor Concentrate S
3 1/2	tbsp	Minor's® Chicken Base

In a soup pot, combine the water, hominy, pork, onions, Red Chile Adobo Flavor Concentrate and Chicken Base. Bring to a simmer. Simmer over medium heat for 20-30 minutes.

Chef's tip: Garnish with shredded cabbage, tortilla chips, onions, scallions, oregano, lime, avocado, jalapeno, and cilantro. This recipe can also be made with MINOR'S® Pork Base.

ADOBO POTATO HASH (serves 4)

2	tbsp	Olive oil
2	cups	Potato russet, diced
1/2	cup	Onion small dice
1/2	cup	Green Bell Peppers small dice
1	tsp	Minor's® Red Chile Adobo Flavor Concentrate
3	tsp	Cilantro, chopped

Preheat a heavy bottomed sauté pan over high heat and add 1 Tbsp of olive oil. Add diced potatoes (thoroughly dry any excess moisture off the potato before placing them in the oil) and sauté until golden brown on all sides. Once potatoes have been browned, add the onions and peppers. Sauté the peppers and onions with the potatoes until they are lightly caramelized. Whisk together the Red Chile Adobo Flavor Concentrate and 1 Tbsp of olive oil in a large mixing bowl. Add the hash and cilantro to the bowl, and toss with the adobo mixture. Toss until the hash is evenly coated.

ROASTED BUTTERNUT SQUASH BAKE (serves 13)

2-1/2	qts	Butternut squash, peeled, sliced 1/2 inch thick
1/4	cup	Vegetable oil
2 1/4	cup	Minor's® Red Chile Adobo Flavor Concentrate
2	cups	Goats cheese, soft crumbled
1/4	cup	Pumpkin seeds

Combine sliced squash, oil, and Red Chile Adobo Flavor Concentrate. Layer evenly in a baking dish. Cover dish with foil. Bake in a 350°F convection oven for 45 minutes or until the squash is fork tender. Place a similar or slightly smaller baking dish on top of the squash. Use a 2 lb. weight to press the squash overnight in the refrigerator. Once the squashed has been pressed for 12 hours, slice into portions. Top with goat cheese and pumpkin seeds and bake in a 350°F convection oven for 12 to 14 minutes or until the center of squash has reached 150°F and the cheese is melted and slightly browned.

ADOBO BRAISED PORK CASSEROLE (serves 10)

¼	cup	Minor's® Red Chile Adobo Flavor Concentrate
1	tbsp	Minor's® Roasted Garlic Flavor Concentrate
2 ½	lbs	Pork shoulder meat, bone in
1	cups	Orange juice, unsweetened
¼	cup	Cider vinegar
1	tbsp	Minor's® Pork Base .
1 ½	qts	Water
1	qts	Onions, thinly sliced
2	cups	Hominy, canned, white

Mix Red Chile Adobo and Roasted Garlic Flavor Concentrates into a paste and rub on to pork shoulder. Place in a large braising pan with a tight lid. Add orange juice, vinegar and Pork Base to pot. Add enough water to bring level up to half way on the meat. Add sliced onions. Place in a 350°F oven, and braise for 3-4 hours or until pork shreds easily with a fork. Remove shoulder from liquid and set aside to cool. Skim fat off top of braising liquid and reduce to desired consistency. Add hominy. Shred pork and place in a new casserole dish, cover with the reduced liquid. *Chef's tip: Garnish with queso fresco, fresh cilantro and avocado.*

STUFFED SWEET POTATO WITH ADOBO CHILI CON CARNE

(serves 10)

2	tbsp	Vegetable oil
2	cups	Beef, ground
1	cup	White onions, sweet, diced
1	cup	Beer, Lager
1/2	cup	Green Bell Peppers, diced
2	tbsp	Minor's® Red Chile Adobo Flavor Concentrate
1	tbsp	Minor's® Beef Base
3/4	cup	Kidney beans, canned
10	each	Sweet potatoes, fully cooked, hot
1/4	cup	Cheddar cheese, shredded
1	each	Scallion washed, sliced on bias

In a large pot, brown the meat over high heat in the vegetable oil (about 10 minutes). Add the onions and continue to cook until translucent. Add the beer, peppers, Red Chile Adobo Flavor Concentrate, Beef Base and beans. Turn down the heat and simmer for 30-40 minutes. Slit the cooked sweet potatoes and top with the warm chili. Garnish with the cheese and/or scallions.

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Chef's Secrets for Delicious Results

- A) For **MORE FLAVOR LESS SALT**; replace salt with 2 times amount of Base. (e.g. omit 1 tsp. salt; replace with 2 tsp. Base.) Bases are highly concentrated; **USE LEVEL MEASURES**.
- B) Replace bouillon cube(s) in any recipe with ½ tsp. Base for more natural flavor & less salt.
- C) Blend Base into any recipe easily by dispersing in any liquid called for in the recipe; i. e., water, milk, eggs, mayonnaise ...
- D) To enhance soup stock: Add 1 Tbsp. Base per quart of water. For full flavored stock or broth: see directions on container.
- E) Rice, grains, beans, vegetables: Add 1 tsp. Base to every 1½ cups boiling water used in cooking.
- F) For cooked rice, beans, grains or vegetables: Add ½ tsp. per cup as a seasoning or as a finishing touch to flavor. Dissolve in small amount of water first, stir or toss.
- G) Marinades made easy: Add Base to olive oil, red wine vinegar, garlic & black pepper; marinate 1 hour. Use 1 tsp. Base per ¼ cup water or vegetable oil.
- H) Fully seasoned rubs: Add 1 Tbsp. Base & choice of herbs to ½ cup oil. Rub on skin & meat before grilling, broiling or sautéing to replace salt.
- I) A flavorful baste: Combine 1 tsp. Base with ¼ cup oil for each lb. of meat. Baste throughout cooking process.
- J) Breading: 1) Rub meat with softened (in water or oil) Base at 2 tsp. per lb. of meat. Then dust with combination of flour, bread crumbs and seasonings. 2) Mix Base into breading mixture with electric mixer and coat.
- K) Sandwiches, dips & appetizers: Blend 1 tsp. Base per cup of mayonnaise or 1 tsp. per 8 oz. sour cream or cream cheese.
- L) Pasta Sauce: Add 1 tsp. per cup for enhanced flavor.
- M) Compound butters: Blend 1 tsp. per ½ cup softened, unsalted butter. Add herbs of choice.
- N) Poaching: Add 1 Tbsp. Base per qt. of water with an acid (wine, lemon juice or vinegar) to retain meat juices. Do not allow liquid to boil when poaching. Boiling toughens meat.
- O) Roasting: Season with Base & oil. Cook at high temp. for short time, then lower temp for longer time. This allows meat to caramelize outside for flavor, while remaining tender & juicy inside.
- P) Ground meats: Add base to ground meat before grilling or baking at 2 tsp. per pound.
- Q) Potatoes: Mashed/ Twice Baked: 1½ to 2 tsp. Chicken Base per lb.
- R) Bread & Rolls: Omit salt. Add 1 Tbsp. Base per every 4 cups flour.
- S) Stuffing: Disperse ½ tsp. Base (in liquid) per cup of stuffing. Be sure stuffing is cool before stuffing meat. Never stuff raw meat until ready to cook.
- T) Pizza crust: Dilute Chicken/Garlic Base in olive oil, add Parmesan cheese & herbs of choice and brush on prior to baking.
- U) Replace salt in scrambled eggs, egg whites or egg substitute, omelets or quiche with ¼ tsp. any flavor Base per egg. (dissolve Base in 1 tsp. warm water before adding)

CARNE ADOVADA PAPPARDELLE PASTA (serves 10)

2	tbsp	Vegetable oil
3	tbsp	All purpose flour
2-1/2	cups	Water
4	tbsp	Minor's® Red Chile Adobo Flavor Concentrate
2-1/2	tsp	Minor's® Chicken Base
1	tsp	Oregano, dried
1/2	tsp	Cumin, ground
2	lbs	Pork, stew meat, boneless
2-1/2	qts	Pasta, pappardelle, cooked, drained
2	cups	Peas, green, fresh, blanched, hot

Heat oil in saucepan. Add flour and cook and stir for 10 minutes, creating a brown roux. Add water, Red Chile Adobo Flavor Concentrate, Chicken Base, oregano and cumin. Cook on low for 5 minutes. Cool sauce. Place pork meat in chilled sauce and marinate under refrigeration 12 to 24 hours. Place marinated meat in ovenproof pan, and bake for 4 hours at 325°F or until completely tender. Top cooked pasta with pork stew and green peas.

SWEET ADOBO WING SAUCE (serves 6)

1/2	cup	Minor's® Red Chile Adobo Flavor Concentrate
1/2	cup	White rice vinegar
1/2	cup	Vegetable oil
1	tbsp	Barbecue sauce
4	tsp	Maple Syrup or honey

In a mixing bowl, whisk together the Red Chile Adobo Flavor Concentrate and the vinegar. Slowly stream the oil into the flavor concentrate/vinegar mixture while whisking vigorously. Once oil has been emulsified into the vinegar, thoroughly whisk in the BBQ sauce and maple syrup.

MOLE WING SAUCE (serves 6)

1/2	cup	Minor's® Red Chile Adobo Flavor Concentrate Gluten Free
1/2	cup	White rice vinegar
1/2	cup	Vegetable oil
2	tsp	Peanut butter
2	tsp	Cocoa powder
4	tsp	Honey

In a mixing bowl, whisk together the Red Chile Adobo Flavor Concentrate and the vinegar. Slowly stream the oil into the flavor concentrate/vinegar mixture while whisking vigorously. Once oil has been emulsified into the vinegar, thoroughly whisk in the peanut butter, cocoa powder and honey.

ADOBO, SHRIMP & FRESH MOZZARELLA FLATBREAD (serves 4)

1	each	Flatbread or 10" wheat tortilla
1	tbsp	Minor's® Red Chile Adobo Flavor Concentrate
1/2	cup	Provolone cheese, shredded
6	each	Tomato Roma, thin sliced
4	each	Shrimp, frozen, 16-20 size, raw
1	tsp	Oregano, fresh, chopped
1/4	cup	Mozzarella cheese, fresh, diced

Brush the flatbread with the Red Chile Adobo Flavor Concentrate. Top with provolone cheese, tomato slices, shrimp, and oregano and mozzarella cheese. Bake in 350°F convection oven for 8-12 minutes.

TANGY ADOBO WING SAUCE (serves 6)

1/2	cup	Minor's® Red Chile Adobo Flavor Concentrate
1/2	cup	Cider vinegar
1/2	cup	Vegetable oil
3	tbsp	Ketchup

In a mixing bowl, whisk together the Red Chile Adobo Flavor Concentrate and the vinegar. Slowly stream the oil into the flavor concentrate/vinegar mixture while whisking vigorously. Once oil has been emulsified into the vinegar, thoroughly whisk in ketchup.

SMOKEY BBQ ADOBO WING SAUCE (serves 6)

1/2	cup	Minor's® Red Chile Adobo Flavor Concentrate
1/2	cup	Vinegar, balsamic
1/2	cup	Vegetable oil
3	tbsp	Ketchup
1/4	tsp	Liquid smoke

In a mixing bowl, whisk together the Red Chile Adobo Flavor Concentrate and the vinegar. Slowly stream the oil into the flavor concentrate/vinegar mixture while whisking vigorously. Once oil has been emulsified into the vinegar, thoroughly whisk in the ketchup and liquid smoke.

ADOBO POTATO SALAD (serves 20)

2-1/2	cups	Bacon	diced
1-1/2	cups	Onions	small dice
2	qts	Potato	cooked, diced
2/3	cup	Mayonnaise	
1/4	cup	Dijon mustard	
2	tbsp	Minor's® Red Chile Adobo Flavor Concentrate	
1/2	cup	Scallions	

In a large skillet, fry bacon until golden brown and crisp. Do not drain fat. Add onions; sauté until tender. Add potatoes to bacon mixture. Heat until potatoes start to brown. In a small bowl, combine mayonnaise, mustard and Red Chile Adobo Flavor Concentrate; mix well. Add mayonnaise mixture to the potato mixture. Toss to coat. Add scallions, stir until wilted. Serve warm.

BLACK BEAN RELISH (serves 10)

2	cups	Corn, roasted
1	cup	Red onion, medium diced
2	cups	Black beans, cooked
4	tbsp	Cilantro chopped
2	tbsp	Minor's® Fire Roasted Jalapeno Flavor Concentrate
1	tbsp	Red wine vinegar
1	tbsp	Olive oil
1/2	cup	Scallion cut on an angle

In a mixing bowl, combine the beans, corn, onions, cilantro and mix thoroughly. In a second mixing bowl, thoroughly combine the Fire Roasted Jalapeno Flavor Concentrate, vinegar and oil. Add the jalapeno/oil/vinegar mixture to the black bean and corn mix. Mix thoroughly. Fold in scallions and refrigerate until service.

MANGOSPACHO (serves 8)

2	large	Mango, ripe
2	each	Green Apple, peeled, seeded
2	each	Celery stalk
1/2	each	Cucumber, peeled, seeded
2	tsp	Ginger root, fresh, peeled, chopped
3	cups	Orange juice, unsweetened
2	tsp	Minor's® Fire Roasted Jalapeno Flavor Concentrate
1/2	tsp	Kosher Salt
1/4	tsp	Cumin, ground

Dice and reserve a 1/4 cup each of mango, apple, celery, and cucumber. Cut remaining fruit and vegetables into large dice. Add large diced fruit, vegetables, ginger, orange juice, Fire Roasted Jalapeno Flavor Concentrate, salt and cumin to a high power blender. Purée until a smooth consistency is achieved. A touch of water or additional orange juice may be added if necessary to adjust the consistency. Garnish with reserved diced fruit and vegetables and serve chilled.

SWEET & TANGY WING SAUCE WITH JALAPENO (serves 6)

1/2	cup	Minor's Fire Roasted Jalapeno Flavor Concentrate or Minor's Fire Roasted Poblano Flavor Concentrate
1/2	cup	Cider vinegar
1/2	cup	Vegetable oil
4	tsp	Dijon mustard
4	tsp	Maple Syrup

In a mixing bowl, whisk together the Fire Roasted Jalapeno Flavor Concentrate and the vinegar. Slowly stream the oil into the flavor concentrate/vinegar mixture while whisking vigorously. Once oil has been emulsified into the vinegar, thoroughly whisk in the mustard and maple syrup.

JALAPENO SLAW (serves 4)

1/3	cup	Salad Dressing, coleslaw dressing (see recipe below)
2	tsp	Minor's® Fire Roasted Jalapeno Flavor Concentrate
1	tbsp	Lemon juice, fresh
3 c	ups	White Cabbage, shredded, slaw mix

In a medium bowl, mix the slaw dressing, Fire Roasted Jalapeno Flavor Concentrate and lemon juice. Add the slaw mix and toss well.

Chef's tip: Great alone or as a topping on a crab cake sandwich, West Virginia style hot dog or on a BBQ pork sandwich.

COLE SLAW DRESSING Yield 3 cups)

2	Cups	Mayonnaise
¾	Cup	Sour Cream
2	Tbsps	White Vinegar
1	Tbsp	MINOR'S Chicken Base
½	Tbsp	Ground Mustard
½	Tsp each	Sugar and Fresh Ground White Pepper

Combine ingredients well with whisk. Chill. Use ½ cup per 12 ozs. of salad. Yield 3 cups

HONEY MUSTARD WING SAUCE (serves 6)

1/2	cup	Minor's Fire Roasted Poblano Flavor Concentrate or Minor's Fire Roasted Jalapeno Flavor Concentrate
1/2	cup	White rice vinegar
1/2	cup	Vegetable oil
4	tsp	Dijon mustard
4	tsp	Honey

In a mixing bowl, whisk together the Fire Roasted Jalapeno Flavor Concentrate and the vinegar. Slowly stream the oil into the flavor concentrate/vinegar mixture while whisking vigorously. Once oil has been emulsified into the vinegar, thoroughly whisk in the mustard and honey.

BLOODY MARY WING SAUCE (serves 6)

1/2	cup	Minor's Fire Roasted Jalapeno Flavor Concentrate or Minor's Fire Roasted Poblano Flavor Concentrate
1/2	cup	Pickle Juice
1/2	cup	Vegetable oil
1/8	cup	Tomato paste
1	tsp	Celery seed
		Cayenne pepper (to taste)

In a mixing bowl, whisk together the Fire Roasted Jalapeno Flavor Concentrate and the pickle juice. Slowly stream the oil into the flavor concentrate/pickle juice mixture while whisking vigorously. Once oil has been emulsified into the mixture, thoroughly whisk in the tomato paste and celery seed. For a spicier flavor, add cayenne pepper sauce to taste.

ROASTED POBLANO AND CORN SKILLET CAKE (serves 16)

2	cups	Cornmeal
1 ½	cups	All purpose flour
1/2	cup	Sugar
1-1/2	tsp	Salt
1	tsp	Baking powder
1	tsp	Baking soda
1/4	tsp	Black pepper, ground
1	cup	Milk
3	each	Eggs, large
¼	cup	Sour cream
3	tbsp	Minor's® Fire Roasted Poblano Flavor Concentrate
3	tsp	Oregano, fresh minced
1	cup	Corn cob, frozen or fresh
2	tbsp	Butter

Whisk cornmeal, flour, sugar, salt, baking powder, baking soda, and black pepper in large bowl to blend. Whisk milk, eggs and sour cream in medium bowl to blend. Add Fire Roasted Poblano Flavor Concentrate, oregano and corn; mix. Add egg mixture to dry ingredients and fold in with rubber spatula. Do not over mix. Melt butter in two 10-inch-diameter ovenproof skillets with 2-inch-high sides over medium heat, swirling to coat bottom and sides of skillets. Remove from heat. Spread batter evenly in skillets. Bake in 350°F pre-heated oven until corn bread is golden brown around edges and tester inserted into center comes out clean, approximately 30 minutes. Cool bread 15 minutes in skillet. Cut bread into wedges and serve warm from skillet.

POBLANO CREMA

1 ½	cups	Sour cream
1/2	cup	Mayonnaise
2	tbsp	Minor's® Fire Roasted Poblano Flavor Concentrate or Minor's Fire Roasted Jalapeno Flavor Concentrate or Minor's Red Chile Adobo Flavor Concentrate
2	tbsp	Lime juice, fresh

In a mixing bowl, combine the sour cream, mayonnaise, Fire Roasted Poblano Flavor Concentrate and lime juice. Season to taste and reserve. Serve as a sandwich spread.

SOUTHWESTERN CORN CHOWDER (serves 9)

1/4	cup	Butter, unsalted
1 1/2	cups	Corn, roasted, kernels removed
3/4	cups	White onions, diced small
1/2	cup	Celery, ribs, diced small
5/8	cups	All purpose flour
4	cups	Water
1/4	cup	Heavy whipping cream
1/8	cup	Minor's® Fire Roasted Poblano Flavor Concentrate
1	tbsp	Minor's® Chicken Base
1/2	tbsp	Minor's® Roasted Garlic Flavor Concentrate

In a soup pot, combine butter, corn, onion and celery. Sauté over medium high heat for 5 minutes. Add flour and reduce heat and cook for 3-5 minutes to a blond color. Whisk water, cream, Fire Roasted Poblano Flavor Concentrate, Chicken Base and Roasted Garlic Flavor Concentrate. Continue whisking until the roux is fully dissolved. Simmer for 20 minutes or until the soup thickens. Season to taste. Garnish and serve.

SOUTHWEST BENEDICT WITH GREEN CHILE HOLLANDAISE

(serves 8)

1	cups	Minor's® Hollandaise Sauce
1/8	cup	Minor's® Fire Roasted Poblano Flavor Concentrate
16	each	Eggs
8	each	English Muffin, split, toasted
1	lbs	Chorizo sausage, raw grilled, hot

Whisk together Hollandaise and Fire Roasted Poblano Flavor Concentrate. Reserve. Bring a heavy bottomed pot of water to a boil; reduce to a simmer. Crack eggs into individual ramekins, and add one at a time to the simmering water. Poach for 7-9 minutes or until desired doneness is reached. While the eggs are cooking, arrange the grilled chorizo on the English muffins. Remove the poached eggs from the pot with a slotted spoon. Be sure to remove any excess moisture. Place egg on top of the chorizo. Top with green chile hollandaise.

SOUTHERN CREAMY CALIFORNIA CORN (serves 11)

2 tsp	Butter
3 tsp	All purpose flour
5 cups	Corn roasted, divided
2 cups	Milk, whole
3 tbsp	Minor's® Fire Roasted Jalapeno Flavor Concentrate
1 tbsp	Minor's® Chicken Base
1 1/2tbsp	Parmesan cheese, shredded
2 tbsp	Cheddar cheese shredded
1 tbsp	Sour cream
2 tbsp	Cilantro chopped, divided

In a medium sauce pot over medium high heat, melt butter. Add flour and cook roux until it is blonde. Add 2 cups of corn and the milk to the pot. Bring to a simmer for 3-5 minutes or until the liquid has thickened from the roux. Purée the strained milk and corn mixture. Add Fire Roasted Jalapeno Flavor Concentrate, Chicken Base, both cheeses and sour cream. Whisk until well incorporated. Add remaining corn and half the cilantro. Garnish the top with remaining cilantro.

GREEN CHILE MANGO WING SAUCE (serves 6)

1/2	cup	Minor's Fire Roasted Jalapeno Flavor Concentrate or Minor's Fire Roasted Poblano Flavor Concentrate
1/2	cup	Lime juice, fresh
1/2	cup	Vegetable oil
1/2	cup	Mango, ripe, purée

In a mixing bowl, whisk together the Fire Roasted Jalapeno Flavor Concentrate and the lime juice. Slowly stream the oil into the flavor concentrate/lime mixture while whisking vigorously. Once oil has been emulsified into the mixture, thoroughly whisk in the mango purée.

GREEN CHILE BLUE CHEESE WING SAUCE (serves 6)

1/2	cup	Minor's Fire Roasted Jalapeno Flavor Concentrate or Minor's Fire Roasted Poblano Flavor Concentrate
1/2	cup	Cider vinegar
1/2	cup	Vegetable oil
1	tbsp	Mayonnaise
1/4	cup	Blue cheese, crumbled
1	tsp	Worcestershire sauce

In a mixing bowl, whisk together the Fire Roasted Jalapeno Flavor Concentrate and the vinegar. Slowly stream the oil into the flavor concentrate/vinegar mixture while whisking vigorously. Once oil has been emulsified into the vinegar, thoroughly whisk in the mayonnaise, blue cheese and Worcestershire Sauce.

FIRE ROASTED POBLANO CILANTRO BISCUITS (serves 12)

2-1/2	cups	All purpose flour
2	tbsp	Sugar
1	tbsp	Baking powder
1/2	tsp	Salt
3	tbsp	Butter, softened
2	each	Eggs
4	tbsp	Minor's® Fire Roasted Poblano Flavor
2	tbsp	Cilantro

Combine flour, sugar, baking powder and salt in a mixing bowl. Cut in butter with pastry blender until mixture resembles coarse crumbs. Stir in eggs, Fire Roasted Poblano Flavor Concentrate and cilantro. Combine just until mixture holds together. Knead dough 10 times on well-floured surface. Pat dough to 3/4 inch thickness. Cut into 3 inch diameter biscuits. Place on greased baking sheets. Place in preheated 400°F convection oven, and bake for 20 to 25 minutes. Cool on baking sheets for 5 minutes. Remove to wire rack to completely cool.

RUSTIC FLATBREAD WITH ROASTED POBLANO (serves 4)

1	each	Flatbread
2	tbsp	Minor's® Fire Roasted Poblano Flavor Concentrate
1/2	cup	Artichoke hearts cut in half
1/4	cup	Shallot, thinly sliced
1/4	cup	Red bell peppers roasted, thinly sliced
1	tbsp	Black olives, pitted, canned, drained, roughly chopped
3/4	cup	Goats cheese, hard
1	cup	Baby Arugula
2	tbsp	Olive oil
3	tsp	Parmesan cheese

Use a spatula to spread a thin layer of Fire Roasted Poblano Flavor Concentrate onto the flatbread. Arrange the artichoke, shallots, bell peppers, olives, and goat cheese on the flatbread. Do not overcrowd the flatbread. All the ingredients should form one layer on the crust. Bake in 400°F convection oven for 10-12 minutes or until flatbread is crisp and golden. Tear baby arugula by hand and sprinkle over top of flatbreads. Drizzle with olive oil and Parmesan cheese to finish.

MANGO POBLANO SAUCE (serves 8)

1 1/2	cups	Mango, ripe, puréed
1/4	cup	Water
2	tbsp	Minor's® Fire Roasted Poblano Flavor Concentrate
1 1/2	tbsp	Mustard bold and spicy, Gulden's
1	tbsp	Vegetable oil

Mix together the mango, water, Fire Roasted Poblano Flavor Concentrate, mustard and oil. Let it marinade (refrigerated) for a least one hour for flavors to come together. Serve as a protein sauce or dipping sauce.

SOUTHWEST CHICKEN ALFREDO (serves 2)

1	tbsp	Olive oil
1/4	cup	Red onions, diced
1/4	cup	Red bell peppers diced
5/8	cup	Minor's Alfredo Sauce Concentrate prepared
2	tsp	Minor's Fire Roasted Poblano Flavor Concentrate or
		Minor's Fire Roasted Jalapeno Flavor Concentrate or
		Minor's Red Chili With Adobo Flavor Concentrate
1	each	Chicken breast fillet, without skin
1	tsp	Cajun spice
1	tbsp	Olive oil
2	cups	Linguine, cooked, hot
3	tsp	Chives, fresh chopped

Add oil to a sauté pan over medium high heat. Sauté onions and peppers until soft and lightly caramelized, approximately 3-4 minutes. Add Alfredo Sauce to the sautéed peppers and onions. Whisk the Fire Roasted Poblano Flavor Concentrate into the sauce mixture. Coat chicken breast with Cajun seasoning. Add 1 Tbsp olive oil to preheated sauté pan on high heat. Sauté chicken breast until fully cooked to 165°F. Remove from pan and rest chicken for 1-2 minutes. Add hot pasta to the Poblano alfredo sauce and toss until thoroughly coated. Place the sauced pasta into a serving bowl and top with sliced spicy chicken breast and chives.

GREEN CHILE MAHI MAHI AND SPICY SOFRITO (serves 5)

2	lbs	Mahi mahi, dorado, fish
1/3	cup	Minor's® Fire Roasted Poblano Flavor Concentrate
2.5	tsp	Olive oil
2	tbsp	Olive oil
2	cups	Onions, diced
1	cup	Celery, diced
3/4	cup	Red bell peppers diced
2	tbsp	Garlic, minced, wet
1/3	cup	Minor's® Fire Roasted Poblano Flavor Concentrate
1	cup	Black beans, cooked
1	cup	Corn, roasted

Dry off fish completely. Preheat grill to high heat. Lightly oil the grill. Place mahi mahi filet on the grill and sear both sides. Combine the oil and Fire Roasted Poblano Flavor Concentrate. Take the seared mahi mahi from the grill, and coat the top of the fish with the mixture. Bake in a 350°F convection oven until fully cooked, approximately 7-9 minutes. In a sauté pan over medium high heat, add 1 oz olive oil. Add onions and sweat down. Add celery, bell peppers and garlic; sweat down for 3 minutes. Add Fire Roasted Poblano Flavor Concentrate, black beans and corn; sweat down for 3 minutes, stirring frequently. Season to taste. Set aside and keep warm.