



Good as From Scratch Baked Beans

Looking for a perfect side dish for your casual backyard cookout or family supper? Look no further. This one's a winner – and so easy, using canned beans and Texas on the Plate Southwest Sunset Chipotle Chile Ketchup flavored with spicy chipotle chiles.

2 cans (15 ounces each) pork and beans
½ cup Texas on the Plate Southwest Sunset Chipotle Chile Ketchup
¼ cup light brown sugar
1 small onion, chopped
1 medium bell pepper, chopped

Preheat oven to 350 degrees. Combine all ingredients in a 3-quart casserole dish, stirring to blend well. Bake in preheated oven for 30 to 45 minutes, or until bubbly and slightly thickened. Serve hot.

Serves 4 to 6



Thin-Fried Onion Rings

I created these crispy and addictive little fried onion rings many years ago when I was looking for a crisp and frizzy side dish as a flavor garnish for steaks. Adding the Texas on the Plate Southwest Sunset Chipotle Chile Ketchup put them right over the top as an all-time favorite with friends. It is very important that the onions are sliced really thin, about 1/16-inch thick. The best way to accomplish this is by using an adjustable mandoline slicer, or one of the plastic varieties available now at gourmet shops, especially the Japanese version, called a Benriner. Try these when you're looking for a different and tasty fun side dish. They fry up into a big, frizzy pile and are really great with grilled steaks.

Texas on the Plate Southwest Sunset Chipotle Chile Ketchup
2 medium yellow onions
4 cups all-purpose flour, seasoned with 1 tablespoon each: black pepper, salt, red (cayenne) pepper, garlic powder, paprika and ground cumin
Canola oil for deep-frying, heated to 350 degrees
Kosher salt

Fill a plastic bottle with squeeze top with the Texas on the Plate Southwest Sunset Chipotle Chile Ketchup. Set aside while preparing the onions. Peel the onions and cut off the stem and root ends. Slice them into paper-thin slices, then separate the slices into rings. Toss the rings in small batches in the seasoned flour, coating all pieces well. Place each batch of seasoned rings in a large wire strainer and shake off all excess flour. Fry the onions in batches in the preheated oil, taking care not to crowd the oil. Fry until golden brown, about 3 minutes. Drain each batch on a wire rack set over a baking sheet, repeating until all onion rings are fried. Season as desired with kosher salt and top with a squiggle of Texas on the Plate Southwest Sunset Chipotle Chile Ketchup from the squeeze bottle. Serve immediately.

Serves 6 to 8



Fried Shrimp with Texas on the Plate Southwest Sunset Chipotle Chile Ketchup

This fried shrimp dish is the perfect food for a big crowd. Just set up the deep fryer and fry away. The shrimp can be breaded up to five hours ahead of time, placed in single layers, separated by parchment paper on baking sheets, then refrigerated until you're ready to fry them. You'll never want fried shrimp again without Texas on the Plate Southwest Sunset Chipotle Chile Ketchup!

2½ pounds large (16-20 count) shrimp, peeled, deveined and butterflied, with tail section left intact
3 cups Japanese-style (panko) breadcrumbs
2 cups yellow cornmeal
3 tablespoons all-purpose seafood or Cajun seasoning
4 cups all-purpose flour seasoned with 2 teaspoons each salt and black pepper
3 eggs beaten into 4 cups whole milk
Canola oil for deep-frying, heated to 350 degrees
Texas on the Plate Southwest Sunset Chipotle Chile Ketchup

Pat the shrimp dry using absorbent paper towels. Combine the breadcrumbs, cornmeal, and seafood or Cajun seasoning in a shallow baking dish; blend well. Dredge the shrimp first in the seasoned flour mixture, shaking off all excess flour. Next dip them into the egg wash, coating well. Finally press them into the breadcrumb mixture, coating well. Shake off all excess breading. Fry the shrimp in the preheated oil in small batches, taking care not to crowd the fry basket. Fry until golden brown, about 4 minutes per batch. Drain on a wire rack set over a baking sheet. Serve the shrimp hot with a nice big bowl of Texas on the Plate Southwest Sunset Chipotle Chile Ketchup for dipping.

Serves 4 to 6



Better 'n Mom's Meatloaf

Everybody loves meatloaf. It's one of those comfort foods that makes you remember supper at your mom's table. Try this beef and pork version. We've turned up the volume on the flavor with Texas on the Plate Southwest Sunset Chipotle Chile Ketchup. We bet mom'll love it too!

1 pound lean ground beef
1 pound lean ground pork
1 small onion, finely chopped
1 green bell pepper, finely chopped
3 ounces button mushrooms, finely chopped, optional
5 applewood smoked bacon slices, fried until crisp, drained well, and crumbled
2 eggs, beaten
4 slices whole wheat bread, torn into small bits
½ cup Texas on the Plate Southwest Sunset Chipotle Chile Ketchup
2 teaspoons granulated garlic
Salt to taste
1 teaspoon ground black pepper
Additional Texas on the Plate Chipotle (Descriptor) Chile Ketchup for glazing

Preheat oven to 350 degrees. Spray a Pyrex loaf pan or 9 x 13-inch baking dish with non-stick canola oil spray; set aside. In a large bowl combine all ingredients except additional Chipotle Chile Ketchup. Blend well with a large wooden spoon, or your well-scrubbed hands. Be sure to blend and distribute all ingredients well. Shape into a loaf and place in prepared pan. Spoon desired amount of Texas on the Plate Southwest Sunset Chipotle Chile Ketchup over the entire loaf and bake in preheated oven for 45 minutes to an hour, or until juices run clear when the loaf is pierced with a small knife. Remove from oven and allow the loaf to rest for about 8 minutes before slicing. Serve hot.

Serves 4 to 6