



Carne Guisada with Texas on the Plate Vaqueros' Choice Pasilla de Oaxaca Chile Sauce

Carne Guisada is one of the most traditional Mexican stews. It's an easy, one pot meal. Just spoon it over white rice. This version, prepared with our Texas on the Plate Vaqueros' Choice Pasilla de Oaxaca Chile Sauce, is truly a masterpiece with a depth of flavor and a little kick of spice that will impress everyone seated at your table.

¼ cup lard or trans fat-free vegetable shortening
1¾ pound beef tenderloin tips, cut into 1-inch cubes
Sea salt or kosher salt and freshly ground black pepper to taste
1 onion, chopped
1 medium green bell pepper, chopped
3 large garlic cloves
1 15-ounce can diced tomatoes and their juice
1 cup beef broth
12 ounces Texas on the Plate Vaqueros' Choice
Pasilla de Oaxaca Chile Sauce
1 tablespoon minced cilantro
Cooked white rice
Flour tortillas, warmed

Melt the lard or vegetable shortening in a heavy-bottomed 5-quart Dutch oven over medium-high heat. When the fat is hot, add the beef tenderloin cubes and quickly sear to brown on all sides. Reduce heat to medium and add the onion, bell pepper and garlic. Sauté until onions are wilted and transparent, about 5 minutes. Add the tomatoes and their juice, beef broth, and Texas on the Plate Vaqueros' Choice Pasilla de Oaxaca Sauce. Stir to blend well, cover pan and reduce heat to low-medium. Cook for about one hour, or until the meat is fork tender and a nice, rich gravy has formed. Stir occasionally to prevent sticking. If the gravy becomes too thick, add additional beef broth. Serve over white rice with flour tortillas.

Serves 4



Grilled Salmon with Pasilla de Oaxaca Chile Aioli

We concocted this recipe quite by accident when one day we were in need of a quick sauce with which to nap some grilled salmon. It was a hit, so we'd like to share it with other fans of our Texas on the Plate Vaqueros' Choice Pasilla de Oaxaca Chile Sauce.

1 cup Mayonesa (lime-flavored mayonnaise)
⅓ cup Texas on the Plate Vaqueros' Choice
Pasilla de Oaxaca Chile Sauce
Juice of one-half lime
1 tablespoon minced cilantro
14 ounces wild-caught salmon fillets, skinned
Olive oil
Sea salt or kosher salt and freshly ground black pepper

Combine the mayonesa, Texas on the Plate Vaqueros' Choice Pasilla de Oaxaca Chile Sauce, lime juice, and cilantro in a small bowl; whisk to blend well. Refrigerate until ready to serve.

Heat a gas char grill to medium-high heat. Brush the salmon on both sides with olive oil and season with salt and freshly ground black pepper. Grill the salmon, turning once, for about 3 minutes per side. It should still be slightly under-done in the center. (The salmon will continue to cook after it is removed from the grill.)

To serve, place a portion of the salmon on each serving plate and spoon some of the chilled sauce across the center of each portion. Serve hot. Variation: This dish is also good as a buffet dish, in which case you would leave the salmon fillets whole. Serve them at room temperature on a platter, topped with the chilled sauce.

Serves 4



Grilled Medallions of Venison Backstrap with Texas on the Plate Bodacious Red Soppin' Sauce and Vaqueros' Choice Pasilla De Oaxaca Chile Sauce

Even if you think you don't like venison, this venison will change your mind! It's a meal to make you Texas-proud – with a little help from two great Texas on the Plate sauces!

1 large whole venison backstrap, trimmed of all silverskin
1½ cups Texas on the Plate Bodacious Red Soppin' Sauce
Freshly ground black pepper
2 cups Texas on the Plate Vaqueros' Choice Pasilla de Oaxaca Chile Sauce
Minced cilantro as garnish

Preheat a gas grill to medium heat, or build a hardwood charcoal fire in a barbecue pit. Let the fire burn down to the point where the coals are glowing red, covered by a layer of white ash. Baste the backstrap liberally with the Texas on the Plate Bodacious Red Soppin' Sauce, then season heavily with freshly ground black pepper. Grill the meat to medium-rare, or until an instant-read thermometer inserted in the thickest part of the meat registers about 130 degrees. Turn often to form a seared crust, basting often with the soppin' sauce. Transfer the backstrap to a cutting board and cover loosely with aluminum foil. Allow the meat to rest for 10 minutes.

While the meat is resting, heat the Texas on the Plate Vaqueros' Choice Pasilla de Oaxaca Sauce. To serve, slice the meat into round medallions about ½-inch thick. Serve drizzled with the pasilla sauce. Garnish with minced cilantro.

Serves 6



Texas Chile-Cheese Grits

Everybody in Texas knows that grits aren't just for breakfast! We like to spice 'em up and serve 'em with dinner too. This recipe is especially good as a side dish with steak.

6 cups soft-cooked grits
2 cups (8 ounces) shredded Colby cheese
2 tablespoons minced cilantro
½ cup finely chopped pickled jalapeño slices
⅓ cup Texas on the Plate Vaqueros' Choice Pasilla de Oaxaca Chile Sauce

Preheat oven to 350 degrees. Combine all ingredients in a large bowl, stirring to blend well. Turn mixture out into a buttered 9 x 13-inch baking dish. Bake in preheated oven for about 35-40 minutes, or until bubbly and lightly browned on top. Serve hot.

Serves 6 to 8



Grilled Pork Tenderloin with Texas on the Plate Vaqueros' Choice Pasilla de Oaxaca Chile Sauce

You'll think you've died and gone to meet your maker when you taste the incredible combination of the dandy sauce and melt-in-your-mouth pork tenderloin. Serve with some good potato salad, or a bit of coleslaw, and you have a gem of a meal in very little time.

2 pork tenderloins, about 1 pound each, trimmed of silverskin
5 large garlic cloves, peeled and sliced into thin slices
Kosher salt
Texas on the Plate Vaqueros' Choice Pasilla de Oaxaca Chile Sauce

Heat a gas grill to medium hot. Place the trimmed tenderloins on a cutting board. Using a small sharp knife, make 1-inch deep slits all over the tenderloins. Insert a slice of garlic in each slit. Season the tenderloins to taste with kosher salt. Place the tenderloins in a non-aluminum pan and pour some of the Texas on the Plate Vaqueros' Choice Pasilla de Oaxaca Chile Sauce over them, turning to coat all sides well. Cover with plastic wrap and set aside at room temperature for 20 minutes.

Grill the tenderloins to medium doneness, or until an instant-read thermometer inserted in the thickest part of the meat registers 145 degrees, about 20 minutes. Turn often and baste with sauce remaining in the pan. Set meat aside to rest, covered loosely with foil, for 10 minutes. Slice the meat diagonally into ½-inch thick slices. Serve with additional warmed sauce if desired.

Serves 4 to 6



Grilled Pineapple Pork Chops

Prepare a really delicious meal in a hurry – all on the grill. While the chops are grilling, prepare some grilled veggies and you've got yourself a Texas-size feast in a flash.

6 bone-in-center cut pork loin chops, each about 1-inch thick
Kosher salt and freshly ground black pepper
Texas on the Plate Vaqueros' Choice Pasilla de Oaxaca Chile Sauce
6 fresh pineapple slices
Olive oil

Preheat gas grill to medium hot. Season pork chops to taste with salt and freshly ground black pepper. Brush the pineapple slices on both sides with olive oil and season with a liberal grinding of black pepper. Place chops on grill and grill, turning three or four times, for about 15 minutes, or until an instant-read thermometer inserted halfway into the chops registers 145 degrees. Baste often with the Texas on the Plate Vaqueros' Choice Pasilla de Oaxaca Chile Sauce. Grill the pineapple slices until they are browned on both sides. To serve, place a chop on each serving plate and top with additional sauce. Place a pineapple slice on each chop and serve hot.

Serves 6