

**Red Cactus**  
BRAND

COUNTRY  
**SWEET**  
Salsa

THE  
**HANDY**  
**SALSA**  
**RECIPE**  
**BOOK**

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**SWEET N' DOWN RIGHT TASTY!**



Duet 8 "From the Cactus to the Cross"



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## Suggested uses for Red Cactus Salsa

1. Makes wonderful breakfast burritos!
2. Top your scrambled eggs or hash browns!
3. Top a baked potato for a healthy low-fat, high carb meal!
4. Simmer lightly browned chicken breast!
5. Add to your chili for a sensational taste!
6. Top your favorite meat for added flavor, especially good on pork or Swiss steak!
7. Spice up your favorite beans!
8. Mix with corn!
9. Great for dipping and mixing with cheese!
10. Makes wonderful spaghetti sauce!
11. Season your meatloaf!
12. Put on hamburgers, hot dogs and all types of sandwiches!
13. Use on enchilada, tamales and tostadas!
14. Spoon it right out of the jar!





## APPETIZER

### Beef Nachos

- 1 lb. ground beef
- 1 pkg. taco seasoning
- 1 lb. pkg. Velveeta Cheese
- 1 jar (16 oz) **Red Cactus Country Sweet Salsa**
- diced green onions
- sour cream
- chips

Crumble and brown ground beef and add taco seasoning. Melt Velveeta cheese with 1/4 c. salsa. Place chips on platter and cover with cheese mixture. Layer with seasoned ground beef, Red Cactus Country Sweet Salsa, sour cream and green onions.

### Black Bean Dip

- 1 can (16oz.) refried black beans
- 1/2 c. plus 2 tbsp. **Red Cactus Country Sweet Salsa**, divided
- 1 1/2 c. Mexican blend shredded cheese, divided
- 1 c. prepared guacamole
- 1 c. diced tomatoes
- 1/2 c. sliced green onions
- 1/2 c. light or regular sour cream
- 1/4 c. chopped fresh cilantro
- tortilla chips

Combine beans, 2 tablespoons salsa and 1/2 c. cheese; mix well. Spread on 12" round serving plate. Drop small spoonfuls of guacamole over beans; top with tomatoes and green onions. Drop small spoonfuls of sour cream and remaining salsa over tomatoes and green onions. Top with remaining cheese; sprinkle with cilantro, Serve with chips. Makes 12 servings.





## Chickaritos

3 c. finely chopped cooked chicken	1/4 tsp. pepper
1 can (4 oz.) green chilies	1/4. ground cumin
1/2 c. finely chopped green onions	1 pkg. (17 1/4 oz.) frozen
1 1/2 c. (6 oz.) shredded Cheddar cheese	puff pastry sheets, divided
1 tsp. garlic salt	<b>Red Cactus Country Sweet</b>
	<b>Salsa</b>

In a bowl, combine chicken, chilies, onions, cheese and seasonings. Mix well; chill until ready to use. Remove half of the pastry from refrigerator at a time. On a lightly floured surface, roll to a 12 X 9" rectangle. Cut into nine small rectangles. Place about 2 tbsp. of filling across the center of each rectangle. Wet edges of pastry with water and roll pastry around filling. Crimp ends with a fork to seal. Repeat with remaining pastry and filling. Place, seam side down, on a lightly greased baking sheet. Bake at 425° for 20-25 minutes or until golden brown. Serve warm with salsa. Makes 18 appetizer.

## Con Queso

1 lb. Velveeta, cubed  
 1 1/2 C. **Red Cactus Country Sweet Salsa**

Spray a glass bowl with nonstick cooking spray. Place Velveeta in bowl. Pour salsa on top. Microwave on high until cheese is melted; about 5 minutes stirring frequently. Serve with veggies or tortilla chips.





## Gooney Cheese Dip

- 2 c. shredded Mozzarella cheese
- 2 c. shredded sharp Cheddar cheese
- 1/2 c. sliced ripe olives
- 1 medium onion, minced
- 1 c. **Red Cactus Country Sweet Salsa**
- 1 1/2 ounces sliced pepperoni
- 2 c. mayonnaise
- raw vegetables

In an ungreased shallow baking dish or pie plate, combine the first five ingredients. Top with pepperoni and olives. Bake at 325° for 25 minutes or until bubbly. Serve with crackers, raw vegetables or tortilla chips. Serves about 36.

## Crab Taco Dip

- 2 (6 oz.) cans lump crabmeat, drained
- 2 green onions, minced
- 1/2 c. diced cucumber
- 1 c. **Red Cactus Country Sweet Salsa**
- 1 medium tomato, chopped
- 2 tbsp. fresh parsley, minced
- 1/4 c. lime juice
- 1/4 c. lemon juice
- Tortilla chips to serve
- 1/4 c. orange juice
- salt & freshly ground pepper
- 1/2 c. diced red onion
- 1/2 c. diced red onion
- 2 (8oz.) pkg. cream cheese, softened
- 1/4 c. mayonnaise
- 1 avocado, peeled, seeded and diced

In a glass bowl, combine crabmeat, green onions, cucumber, red onion, tomato and parsley. In a small bowl, combine juices. Stir into crab mixture. Salt and pepper to taste. Cover and refrigerate at least 6 hours or overnight. Combine cream cheese and mayonnaise, blending well. Spread mixture over the bottom a serving platter. Spread avocado over cream mixture. Spoon salsa over avocado. Drain crab mixture, pressing out as much moisture as possible. Spread mixture over salsa. Serve with tortilla chips.

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## Grilled Chicken Nachos

8 oz. tortilla chips

1 c. **Red Cactus Country Sweet Salsa**

1 can (15 oz.) black beans, drained and rinsed

3 frozen char-broiled mesquite chicken breast patties, thawed, chopped

1 tomato, chopped

2 c. shredded Mexican cheese blend

1/2 c. chopped green onions

1/2 c. sliced black olives

Preheat oven to 400°. Line 9 X 13" baking dish with foil. Spread half of tortilla chips evenly in foil lined pan. In medium bowl, combine salsa and beans; mix well. Spoon half of the mixture over chips; top with half of each of chicken, tomato, cheese, green onions and olives. Repeat layers. Bake at 400° for 12 to 14 minutes or until cheese is melted.

## Guacamole

4 large ripe avocados

1 c. **Red Cactus Country Sweet Salsa**

Peel and pit avocados. Mash the pulp in a bowl and add salsa. Combine until mixture is thick and a little lumpy.





## Quesadillas

4 (8") flour tortillas  
1 c. shredded Monterey Jack cheese  
1 lg. sweet red pepper, cut in strips  
1/4 c. cooked corn kernels, drained  
3 green onions, chopped  
1/4 c. chopped fresh cilantro  
1/2 c. **Red Cactus Country Sweet Salsa**  
sour cream

Preheat the oven to 425°. Top each tortilla with cheese, red pepper, corn, onions, cilantro and salsa, dividing evenly. Fold tortillas in half, moisten and press edges closed. Wrap in foil. Place on baking sheet and bake until cheese melts - about 7-10 minutes. Remove from oven, unwrap and top with sour cream, if desired. Makes 4 servings.

## Red Cactus Sweet Cheese Dip

Melt 16 ounces of Velveeta Cheese with 4 ounces Red Cactus Country Sweet Salsa!

## Sweet Cream Dip

1 (16 oz.) carton sour cream  
1 (16 oz.) jar **Red Cactus Country Sweet Salsa**

Combine both ingredients in a bowl. Chill for a few hours. Serve with your favorite corn, tortilla or potato chips.

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## Tortilla Pinwheels

1 c. (8 oz.) sour cream  
 1 pkg. (8 oz.) cream cheese  
 softened  
 1 can (4 oz.) green chilies, well  
 drained  
 1 can (4 oz.) ripe olives,  
 chopped, well drained

1 c. shredded Cheddar cheese  
 1/2 c. chopped green onion  
 garlic powder to taste  
 seasoned salt to taste  
 5 (10") flour tortillas  
 fresh parsley

### Red Cactus Country Sweet Salsa

Combine sour cream, cream cheese, green chilies, ripe olives, cheddar cheese, green onions, garlic powder, salt; mix thoroughly. Spread evenly over the tortillas; roll up. Cover tightly with plastic wrap, twisting ends; refrigerate for several hours. Unwrap; cut in slices 1/2" to 3/4" thick. Discard ends. Place pinwheels on a serving plate; garnish with parsley. Serve with salsa. Makes 4 dozen.





## BREAKFAST ITEMS

### Breakfast Bake

- |  |                              |
|--|------------------------------|
| 1 to 2 cups diced fully cooked ham         | 3 c. milk                    |
| 2 (6 oz.) pkg. shredded hash browns        | 1 c. Bisquick                |
| 1 c. <b>Red Cactus Country Sweet Salsa</b> | (original or reduced fat)    |
| 1/2 tsp. salt                              | 2 c. shredded Cheddar cheese |
| 4 eggs                                     |                              |

Grease a 13 X 9" baking dish. Mix ham, potatoes, salsa and 1 c. cheese. Spread in baking dish. In a separate bowl, stir milk, Bisquick, salt and eggs until blended. Pour over potato mixture. Sprinkle with remaining 1 c. cheese. Cover and refrigerate at least 4 hours but no longer than 24 hours before baking. Bake at 375°. Uncover and bake 30 to 35 minutes or until light golden brown around edges and cheese is melted. Let stand 10 minutes before serving.

### Breakfast Burrito

- |  |  |
|--|--|
| 1 lb. bulk pork sausage                              | 12 flour tortillas                                     |
| 1/4 c. diced onion                                   | 1/2 c. shredded Cheddar Cheese                         |
| 1/4 c. diced green or red pepper                     | 1 1/2 c. frozen southwestern-style hash brown potatoes |
| 1 (16 oz.) jar <b>Red Cactus Country Sweet Salsa</b> | sour cream   |
| 4 eggs, beaten                                       |  |

Brown sausage in a large skillet. Add the onion and pepper; cook until tender. Drain. Add potatoes, cook for 6-8 minutes. Add eggs, stir. Cook until eggs are set. Prepare tortillas by browning in hot oil in large skillet for 5 seconds on each side, or heat in microwave for 45 to 60 seconds. Divide mixture between 12 tortillas. Sprinkle with cheese. Top with salsa and sour cream.





## Cheese Strata

8 slices bacon	1 c. light cream
1 c. yellow onion, chopped	1/2 c. milk
1 c. <b>Red Cactus Country Sweet Salsa</b>	6 eggs
2 cloves garlic, minced	2 tsp. dijon mustard
1/2 tsp. dried thyme	1/2 tsp. salt
8 slices day-old white bread	1/4 tsp. black pepper
2 c. shredded Cheddar cheese	

Cook bacon until crisp in a skillet. Place on paper towel to drain. When cool, crumble. Discard all but 2 tbsp. of the bacon drippings. Add onion, garlic and thyme and saute, stirring frequently until soft. Remove from heat and stir in salsa and reserved bacon. Grease a 9 X 13" baking dish and line the bottom with 1/2 of the bread. Spoon in 1/2 of the bacon mixture and top with 3/4 c. of the cheese. Layer remaining bread on top, cover with remaining bacon mixture, and top with another 3/4 c. of cheese. In a large bowl, combine cream, milk, eggs, mustard, salt and pepper. Pour over the strata and cover tightly with lightly greased foil. Refrigerate overnight. Remove the strata from the refrigerator 30 minutes before baking. Preheat oven to 350°. Bake, covered with foil for 1 hour. Preheat the broiler, remove foil and sprinkle with remaining 1/2 c. cheese over the strata. Broil 4" from the heat until cheese melts and is tipped with brown - about 2 minutes.





## Fajita Omelette

1 boneless, skinless chicken breast  
1/2 tsp. vegetable oil  
1/2 tsp. lime juice  
1/4 tsp. chili powder  
1/8 tsp. salt  
1/8 tsp. cumin  
dash of garlic powder  
dash of black pepper  
1/2 c. green bell pepper, diced

1/2 c. medium onion, diced  
1/2 c. tomato diced  
2 tsp. butter  
5 large eggs, beaten  
1 c. shredded Cheddar cheese  
1/3 c. **Red Cactus Country Sweet Salsa**  
2 Tbsp. sour cream

Pound the chicken breast between sheets of plastic wrap until about 1/4" thick, then cut the meat into bite-size pieces. Pour the oil into a medium skillet over high heat. Add the meat and saute it for a couple of minutes until it starts to brown. Add the lime juice to the meat. Blend the spices together in a small bowl, then add this mixture to the meat. Mix well until blended in. Add the pepper and onion to the meat and simmer for 5 to 10 minutes over medium heat or until the veggies begin to turn brown. Add the tomato and cook another 2 minutes. In a large skillet over medium heat, add butter to the pan. Then add half of the beaten eggs to the pan. Cook the eggs for a minute or so until the top surface begins to get firm. Be sure the bottom does not get too brown before the top cooks. Sprinkle about 1/4 c. of cheese down the center of the eggs. Spoon a heaping tablespoon of salsa over the cheese. Spoon one-fourth of the meat and vegetables onto the salsa. Fold the edges over the center of the omelette and let cook for another minute, then slide out onto a serving plate. Keep omelette hot in slow oven while you prepare another one. When both omelettes are done, spoon the remaining tablespoons of cheese over the other topping. Add 2 tablespoons of salsa. Then add 1 tablespoon of sour cream to the salsa on the middle of the omelette. Makes 2 servings.





## Huevos Rancheros

1 1/4 c. **Red Cactus Country Sweet Salsa** 6 corn tortillas  
 1/2 lb. pork sausage 6 eggs  
 vegetable oil 1 1/2 c. shredded Cheddar  
 cheese

Cook sausage in skillet over medium heat, stirring occasionally, until no longer pink; drain. Cover and keep warm. In skillet over medium heat, cook tortillas, one at a time, in oil for about 1 minute. Spread each tortilla with 1 tbsp. salsa. Scramble eggs in skillet. Divide equally among tortillas. Place eggs and cooked sausage on top of salsa then top with cheese and additional salsa. Makes 6 servings.

## Salsa Sausage Quiche

3/4 lb. bulk pork sausage 3 eggs  
 1 un-baked pastry shell (9 inches) 1 c. **Red Cactus**  
 2 c. shredded Cheddar cheese, divided **Country Sweet Salsa**

In a skillet over medium heat, cook the sausage until no longer pink; drain. Transfer to the pastry shell. Sprinkle with half of cheese. In a small bowl, lightly beat eggs; stir in salsa. Pour over cheese. Bake at 375° for 30-35 minutes or until a knife inserted near the center comes out clean. Sprinkle with remaining cheese. Bake 5 minutes longer or until the cheese is melted.





## SOUPS, STEWS AND SALADS

### Barley – Lentil Soup

- |  |                           |
|--|---------------------------|
| 5 c. vegetable broth or more, if needed    | 1/2 c. carrot, diced      |
| 1 c. <b>Red Cactus Country Sweet Salsa</b> | 1/2 c. green beans, diced |
| 1 c. onion, diced                          | 1/2 c. pearly barley      |
| 1 c. celery, diced                         | 1 c. zucchini, diced      |
| 1 c. potato, diced                         | 1/2 c. elbow macaroni     |
| 3/4 c. dried lentils                       | salt & pepper to taste    |

In a large soup pot, combine vegetable broth, salsa, onion, celery, potato, lentils, carrots, green beans and barley. Bring to a simmer over moderate heat. Cover, adjust heat to maintain a slow simmer, and cook 30 minutes. Add zucchini and macaroni. Cook, uncovered, until macaroni is done, about 15 minutes. Add additional broth if soup is too thick. Season with salt and pepper. Makes 4 servings.

### Red Cactus Country Sweet Chili

- |                       |   |
|-----------------------|---|
| 1 pound ground beef   | 1 tsp. salt                                 |
| 1 small onion         | 1/4 tsp. pepper                             |
| 6 ounces tomato paste | 1 Tbsp. brown sugar                         |
| 1 1/2 cups of water   | 1 can kidney beans in juice                 |
| 2 tsp. chili powder   | 1 jar <b>Red Cactus Country Sweet Salsa</b> |

Brown 1 pound of ground beef with 1 small onion; drain. Add 6 ounces tomato paste, 1 1/2 cups water, 2 tsp. chili powder, 1 tsp. salt, 1/4 tsp. pepper, and 1 tablespoon brown sugar. 1 can kidney beans in juice, 1 jar of 16 ounce Red Cactus Country Sweet Salsa to meat/onion mixture and bring to a low boil and simmer for 30 minutes and eat.





## Chili

1 1/2 lbs. lean ground beef  
 1 clove garlic, chopped  
 1 onion, chopped  
 salt & pepper  
 1 can (46 oz.) tomato juice

1 jar (16 oz.) **Red Cactus  
 Country Sweet Salsa**  
 1 can (45 oz.) chili beans  
 1 Tbsp. chili powder  
 cheddar cheese

Brown beef with garlic, onion, salt & pepper. In a soup pot, mix the tomato juice, salsa, beans and chili powder. Add beef and simmer 1 to 2 hours. Serve with Cheddar cheese and oyster crackers.

## Chili Con Carne

3 (15 oz.) cans kidney beans, drained  
 2 large onions, chopped  
 2 green peppers, chopped  
 2 lbs. extra lean ground beef or ground  
 turkey  
 2 (16 oz.) cans tomatoes

2 (8 oz.) cans tomato sauce  
 1 jar (16 oz.) **Red Cactus  
 Country Sweet Salsa**  
 1/4 tsp. paprika  
 2 bay leaves, crumbled  
 2 Tbsp. chili powder

Spray a large kettle with non-stick cooking spray and brown the meat. Add remaining ingredients. Cover and simmer for 1 hour.





## Minestrone

8 boneless and skinless chicken breast  
1 Tbsp. olive oil  
1/2 c. chopped onion  
1 tsp. minced garlic  
6 c. chicken broth  
2 c. frozen mixed vegetables  
1 medium zucchini, sliced

1 jar (16 oz.) **Red Cactus Country Sweet Salsa**  
1 can (16 oz.) red kidney beans rinsed and drained  
3/4 c. uncooked long grain rice

Cut chicken into 1" pieces. In a large saucepan, heat oil over medium heat; stir in chicken, onion and garlic. Cook, stirring occasionally, until chicken is lightly browned. Stir in chicken broth, salsa, kidney beans and rice. Reduce heat to low; simmer 15 minutes. Add mixed vegetables; cook 5 minutes. Add zucchini; cook until vegetables and rice are tender and internal juices of chicken run clear. Makes 6 servings.

## Pasta Salad

2 c. uncooked tubular pasta  
1 c. **Red Cactus Country Sweet Salsa**  
1 (15 oz.) can tomato sauce  
1 (15 3/4 oz.) can pinto beans, drained and rinsed

1 c. frozen corn  
1 tsp. chili powder  
1/2 tsp. ground cumin  
1/4 tsp. garlic powder  
1 c. shredded Cheddar cheese

Cook pasta according to package directions. Rinse under cold water. Drain well. Let cool. In a nonstick skillet, combine remaining ingredients, except cheese. Bring to a boil over medium heat, stirring frequently. Set aside and let cool. Once cooled, combine all other ingredients. Sprinkle cheese over top and serve.

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## Salsa Chicken Salad

1/2 c. mayonnaise  
 3 c. chicken, cooked and chopped  
 1/2 c. chopped green onion

1/2 c. shredded Cheddar  
 cheese  
 1/4 c. **Red Cactus Country  
 Sweet Salsa**

Mix mayonnaise and salsa in large bowl. Add cooked chicken, cheese and green onion; mix lightly. Serve on crackers or bread. Makes 6 servings.

## Salsa Tossed Salad

8 c. torn mixed salad greens  
 1 medium tomato, cut into wedges  
 1 c. sliced sweet yellow pepper  
 1/3 c. sliced red onion  
 1/3 c. **Red Cactus Country Sweet Salsa**

1/3 c. salad dressing of your  
 choice ( ranch works well)  
 1/2 c. corn chips, coarsely  
 crushed, optional  
 1/2 c. shredded Cheddar  
 cheese

In a large bowl, toss greens, tomato, yellow pepper and onion. Combine salsa and salad dressing, mix well. Pour over salad and toss to coat. Sprinkle with chips if desired and cheese.





## Shrimp Soup

1 lb. fresh or frozen shrimp  
1 Tbsp. lemon juice  
1/4 tsp. chili powder  
1/4 tsp. ground cumin  
1/8 tsp. pepper  
3 c. water  
2 (3 oz.) pkg. shrimp flavored Ramen noodles  
1 jar (16 oz.) **Red Cactus Country Sweet Salsa**

1 can (15 oz.) black beans, rinsed and drained  
1 (8 3/4 oz.) can whole kernel corn, drained  
1/4 c. snipped fresh cilantro  
1 green onion, thinly sliced  
shredded cheddar cheese  
fresh cilantro

Thaw shrimp, if frozen. Peel and de-vein shrimp. In a medium mixing bowl, combine lemon juice, chili powder, cumin and pepper; add shrimp. Toss to coat. Let shrimp stand for 20 minutes at room temperature, stirring occasionally. Meanwhile, in a large saucepan bring water to boil. Stir in one noodle flavored packet (reserve remaining flavor packet for another use) and the broken noodles. Return to boiling and cook for 1 minute. Add shrimp and cook for 1 to 2 minutes more or until shrimp turn pink. Stir in salsa, beans, corn, snipped cilantro and green onion. Heat through. Top each serving with cheese and garnish with cilantro.

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## Taco Salad

1 lb. ground beef  
 1 envelope taco seasoning  
 1 head lettuce, shredded  
 4 medium tomatoes, diced  
 tortilla chips

1 medium onion, chopped  
 2 c. shredded cheddar cheese  
 1 c. mayonnaise or salad dressing  
**Red Cactus Country Sweet Salsa**

In a skillet, cook beef over medium heat until no longer pink; drain. Stir in half of the taco seasoning. Remove from the heat; stir in shredded lettuce, tomatoes, onion and cheese. In a small bowl, combine mayonnaise, salsa and remaining taco seasoning. Pour over salad and toss to coat. Line a large bowl or platter with leaf lettuce; top with taco salad. Sprinkle with tortilla chips around the edge.

## Taco Soup

1 lb. extra lean ground beef  
 1 medium onion, chopped  
 1 can (16 oz.) tomato sauce  
 2 cans (16 oz. each) tomatoes

2 (16 oz.) cans - pinto or chili  
 beans, undrained  
 1/2 pkg. taco seasoning  
**Red Cactus Country Sweet Salsa**  
 to taste

Brown meat with onion in a stockpot that has been sprayed with non-stick coating. Add remaining ingredients and simmer for 30 minutes.





## SIDE DISHES AND VEGETABLES

### Baked Beans

- |  |                                 |
|--|---------------------------------|
| 1/2 lb. bacon diced, fried and drained       | 1/4 tsp. salt                   |
| 2 large onions, chopped                      | 6 dashes of hot sauce           |
| 2 (16 oz.) cans baked beans                  | 1/2 to 3/4 c. apricot preserves |
| 1 1/2 tsp. dry mustard                       | 1/4 c. brown sugar              |
| 2 Tbsp. prepared mustard                     | 1 Tbsp. white sugar             |
| 1/2 c. <b>Red Cactus Country Sweet Salsa</b> | 1/4 c. honey                    |
| 1/4 c. ketchup                               |                                 |

Combine onions, honey, brown and white sugars. Cook over low heat until onion is tender. Combine remaining ingredients in mixing bowl. Place in refrigerator overnight. Bake in 350 degree oven for 1 1/2 to 2 hours. Serve warm.

### Refried Beans

- |   |  |
|---|--|
| 1 (15 3/4 oz.) can pinto beans, drained | 1 c. <b>Red Cactus Country Sweet Salsa</b> |
|---|--|

Drain beans. Spray pan with non-stick cooking spray. Add beans and mash. Add salsa and heat thoroughly.

The logo for Country Sweet Salsa features the words "COUNTRY SWEET Salsa" in a stylized, bubbly font. The letters are thick and have a slight shadow, giving them a 3D appearance. The word "Salsa" is written in a larger, more decorative font than "COUNTRY SWEET".

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## Red Rice

5 slices bacon  
 1 green pepper, chopped  
 1 c. chicken broth  
 1/2 tsp. salt  
 1 tsp. sugar  
 1 tsp. hot pepper sauce

1 jar (16 oz.) **Red Cactus Country Sweet Salsa**  
 1/2 c. chopped celery  
 3/4 c. onion, chopped  
 2 c. long grain white rice

Cook bacon in large skillet until crisp. Drain on paper towels and crumble when cool. Pour out all but 2 tbsp. fat. Preheat oven to 325°. Saute green pepper, celery and onion in skillet over medium heat for 5 minutes. Stir in rice, reduce heat to low, and cook, stirring for 3 minutes. Add salsa, broth, salt, sugar, hot pepper sauce and 1/2 c. water. Cook over low heat for an additional 5 minutes. Stir in half of the crumbled bacon. Spoon rice into large, lightly oiled casserole. Cover tightly with lid or aluminum foil. Bake for 45 minutes. Top with parsley and the remaining bacon before serving.

## Salsa Green Beans

4 c. fresh or frozen cut green beans  
 2 small onions, chopped  
 1/4 c. butter or margarine  
 3 medium tomatoes, cut into wedges

2 Tbsp. **Red Cactus Country Sweet Salsa**  
 1 garlic clove, minced  
 1/4 to 1/2 tsp. Salt

In a saucepan, cover beans with water; bring to a boil. Cook, uncovered for 8 to 10 minutes or until crisp-tender. Meanwhile, in a skillet, saute onions in butter until tender. Drain beans. Add the tomatoes, salsa, garlic, salt and onions; heat through.





## Spanish Rice

1 c. uncooked long grain rice  
2 Tbsp. vegetable oil  
1 small onion  
1 garlic clove, minced  
1/2 tsp. salt, optional

1 jar (16 oz.) **Red Cactus Country Sweet Salsa**  
1 c. water  
1 c. chicken broth  
1/3 c. frozen peas  
1/3 c. diced cooked carrots

In a large skillet over medium heat, saute rice in hot oil until lightly browned. Add the onion, garlic and salt; cook over low heat until onion is tender. Add Salsa; cook over medium heat about 15 minutes. Add water; cover and simmer until water is absorbed. Stir in broth, peas and carrots; cover and simmer until liquid is absorbed and rice is tender, about 10 minutes.

## Salsa Squash

1 lb. butternut squash, peeled, seeded and cubed  
1/4 c. finely chopped onion  
1 garlic clove, minced  
1 Tbsp. butter or margarine

2/3 c. **Red Cactus Country Sweet Salsa**  
1/2 tsp. salt  
1/2 c. shredded Cheddar cheese, divided

In a saucepan, bring 1" of water to a boil; place squash in a steamer basket over water. Reduce heat; cover and steam for 10-15 minutes or until tender. Meanwhile, in a large saucepan, saute onion and garlic in butter until tender. Stir in salsa, salt and squash cubes. Spoon half of the mixture into a grease 1 quart baking dish. Sprinkle with 1/4 c. of cheese. Top with the remaining squash mixture. Cover and bake at 400° for 15 minutes. Uncover; top with remaining cheese. Bake 4 minutes longer or until cheese is melted.

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## Sweet Corn

8 ears fresh corn, husked and cleaned  
1/2 c. vegetable oil  
1/4 c. cider vinegar  
1 1/2 tsp. lemon juice  
1/4 c. minced fresh parsley  
2 tsp. sugar

1 tsp. salt  
1/2 tsp. dried basil  
1 c. **Red Cactus Country  
Sweet Salsa**

1/2 c. chopped onion  
1/3 c. chopped green pepper  
1/3 c. chopped sweet pepper

In a large saucepan, cook corn in enough boiling water to cover for 5-7 minutes or until tender. Drain, cool and set aside. In a large bowl, mix oil, vinegar, lemon juice, parsley, sugar, salt, and basil. Cut cooled corn off the cob (should measure about 4 cups). Add corn, salsa, onion and peppers to the oil mixture. Mix well. Cover and refrigerate for several hours or overnight. Makes 10 servings.





## MAIN DISHES

### Tasty Lasagna

- 1 pound ground turkey or beef
- 1 onion
- 1 Tbsp. virgin olive oil
- 3 cups **Red Cactus Country Sweet Salsa**
- 2 cups shredded mozzarella cheese
- 1/2 cup grate Parmesan cheese
- 1 package lasagna noodles

Cook 1 lb. ground turkey, 1 onion in Tbsp. virgin olive oil until meat is brown and onions are tender. Stir in 3 cups of Red Cactus Salsa, 1 cup shredded mozzarella cheese, 1/2 cup grated Parmesan cheese. Layer sauce mixture and cooked lasagna noodles, ending with sauce in a 13 X 9" baking pan. Top with 1 cup mozzarella cheese and bake at 400° for 40 minutes or until golden brown.

### Beef or Pork Fajitas

- 1 lb. boneless top sirloin or pork tenderloin
- 3 Tbsp. lime juice
- 1/2 tsp. coriander
- 1/2 tsp. chili powder
- 1 green pepper, sliced
- 1 onion, sliced
- 8 (6") flour tortillas
- Red Cactus Country Sweet Salsa**

Cut meat into 1" strips. Mix lime juice with coriander and chili powder and pour over meat. Set aside for a few minutes or for up to 3 hours. Meanwhile, slice vegetables; add to meat mixture and stir. Spray a skillet with non-stick cooking spray and stir-fry meat and vegetables until done. Warm tortillas in microwave about 45 seconds on high or in a non-stick skillet. Fill each tortilla with meat mixture and top with salsa.





## Beef Tostadas

3 c. all-purpose flour  
 5 tsp. baking powder  
 1 1/4 c. milk  
 1 lb. ground beef  
 2 garlic cloves, minced  
 1 can (4 oz.) chopped green chilies  
 1 envelope taco seasoning

3/4 c. water  
 1 can (16 oz.) refried beans  
 oil for deep-fat frying  
**Red Cactus Country Sweet Salsa**  
 shredded lettuce  
 finely chopped green onions  
 diced tomatoes  
 shredded cheddar cheese

In a large bowl, combine flour and baking powder; add the milk to form a soft dough. Cover and let rest for 1 hour. About 30 minutes before serving, cook beef and garlic in a skillet until meat is no longer pink; drain. Stir in chilies, taco seasoning and water; simmer for 10 minutes. Stir in beans; heat through and keep warm. Divide dough into sixths. On a lightly floured surface, roll each portion into a 7" circle. In a deep-fat fryer, preheat oil to 375°. Fry tostadas in hot oil until golden, turning once; drain on paper towels. Top each with meat mixture, salsa, lettuce, onions, tomatoes and cheese; serve immediately. Makes 6 servings.

**Optional:** you can use flour tortillas to deep fry instead of making your own.





## Cheesy Chicken Enchilada

1 lb. boneless chicken breast halves,  
cut into 1/2" pieces

1 envelope taco seasoning

1 jar (16 oz.) **Red Cactus Country**

### Sweet Salsa

1 can (15 oz.) black beans, rinsed  
and drained

1 can (8 3/4 oz.) whole kernel  
corn, drained

2 c. Mexican blend shredded  
cheese

1 can (15 oz.) mild enchilada  
sauce, divided

8 flour tortillas

2 Tbsp. sliced ripe olives

Prepare chicken with taco seasoning as directed on package of seasoning mix; cool 10 minutes. Stir in salsa, beans, corn, and 1 c. cheese. Spread 1/4 c. enchilada sauce on bottom of 9X13" baking dish. Place 2/3 c. chicken mixture down center of each tortilla; roll up. Place in dish, seam side down on top of sauce. Pour remaining enchilada sauce over tortillas; sprinkle with remaining cheese and sliced ripe olives. Bake at 375° for 20 minutes or until cheese is melted and filling is hot.





## Chicken Enchilada Monterey

3 chicken breasts, boned, skinned, chopped and sauteed	3 Tbsp. olive oil
1 1/2 c. <b>Red Cactus Country Sweet Salsa</b>	1 (12 pack) flour tortillas
1 (4 oz.) can green chilies, chopped	1 large onion, chopped
1/2 pint carton half and half	1 pkg. (16 oz.) monterey jack cheese, shredded

Preheat oven to 350°. Combine chicken, salsa, and green chilies in a bowl. Pour half and half in a separate bowl. Heat oil in fry pan; lightly brown tortillas in oil. Dip tortilla in half and half and fill with chicken mixture. Roll with seam side down. Place in 9X13" pan. Pour remaining half and half over tortillas. Top with onions and cheese. Bake for 25 to 30 minutes.

## Chicken Fajita Casserole

1 pkg. (7.4 oz.) red beans and rice mix	1 can (14 1/2 oz.) diced tomatoes
1 can (4 oz.) sliced ripe olives, drained	1 c. shredded Monterey Jack cheese
4 chicken breasts (whole)	1 c. crushed tortilla chips
2 c. boiling water	1 jar (16 oz.) <b>Red Cactus Country Sweet Salsa</b>
	1 can (4 oz.) chopped green chilies

Place red beans and rice in a 9X13" baking dish (do not include seasoning packet); top with olives and chilies. Place chicken in baking dish. In a medium bowl, combine boiling water, tomatoes and contents of rice seasoning packet. Pour over chicken. Cover and bake at 350° for 45 minutes. Uncover; sprinkle with cheese and tortilla chips. Bake, uncovered, 5 minutes longer or until rice is cooked and internal juices of chicken run clear. Remove from oven, top with salsa and serve.





## Enchilada Casserole

1 lb. ground turkey	3/4 tsp. seasoned salt
1 1/2 c. chopped onions	1/8 tsp. pepper
2 garlic cloves, minced	4 c. water
1 Tbsp. plus 1/3 c. vegetable oil, divided	12 (7") corn tortillas
1/3 c. all-purpose flour	1 1/2 c. shredded cheddar cheese
2 Tbsp. chili powder	1 1/2 c. <b>Red Cactus Country Sweet Salsa</b>

In skillet over medium heat, cook turkey, onions and garlic in 1 tbsp. oil until no longer pink; drain. Sprinkle with flour, chili powder, seasoned salt and pepper. Add water; bring to a boil. Reduce heat; cover and cook 8 to 10 minutes. In another skillet, fry tortillas in remaining oil for about 15 seconds, turning once. Drain well. Cut nine tortillas in half. Place cut edge of one tortilla against long side of dish, overlapping to fit. Place a whole tortilla in center. Spoon 2 cups of meat mixture over tortillas; sprinkle with 1/2 c. cheese. Repeat layers. Top with remaining tortillas and meat sauce. Bake, uncovered, at 375° for 20 minutes. Sprinkle with remaining cheese. Bake 5-10 minutes longer or until cheese is melted. Spread salsa over top of cheese and serve.

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Salsa





## Fish in Salsa

1 lb. fish fillets (snapper, sole)  
 3/4 c. **Red Cactus Country Sweet Salsa**

Arrange fish in a 9X13" pan that has been sprayed with non-stick coating. Follow directions below for microwave or conventional oven.

Conventional Oven: Preheat oven to 450°. Bake, uncovered, 4-6 minutes per 1/2 inch thickness. Drain any liquid. Spoon salsa over fish. Return to oven for 2 minutes to heat salsa.

Microwave Method: Cover with plastic wrap, venting one corner. Cook on high for 4-6 minutes, depending on thickness of fish. Rotate 1/4 turn halfway through cooking. Drain liquid. Spoon salsa over fish. Cook for 1-2 minutes or until salsa is heated.

## Grilled Tuna Steaks

1 tsp. grated lime peel                      4 (4 oz.) tuna steaks  
 1Tbsp. fresh lime juice                    2 c. **Red Cactus Country Sweet Salsa**  
 1 lg. garlic clove, minced

Combine lime peel, lime juice and garlic, mix well. When ready to grill, oil grill rack. Brush tuna steaks with lime and garlic mixture. Place tuna on gas grill over medium heat or charcoal grill 4 to 6" from medium coals. Cook 8 to 12 minutes or until fish flakes easily with fork, turning once. Top each tuna steak with 1/2 c. salsa.





## Marinated Baked Chicken

4 skinless, boneless chicken breasts

1 jar (16 oz.) **Red Cactus Country Sweet Salsa**

Place chicken into a square casserole dish and top with salsa. Bake at 375° until meat is done, about 30 minutes.

## Mexican Tortilla

1 jar (16 oz.) **Red Cactus Country Sweet Salsa**

1/2 c. chopped fresh cilantro

2 Tbsp. lime juice

6 corn tortillas, torn into 1 1/2" pieces

1 can (15 oz.) black beans, rinsed and drained

1 can (8 oz.) whole kernel corn, drained

2 c. shredded Mexican blend cheese

In a small bowl, combine salsa, 1/4 c. cilantro and lime juice, set aside. Arrange 1/4 of the tortillas in the bottom of a greased 8" square baking dish; spoon 1/4 of the salsa mixture over tortillas. Top with 1/4 each of beans, corn and cheese. Repeat layering three more times with remaining tortillas, salsa mixture, corn, beans and cheese. Bake, uncovered, at 375° for 25 minutes or until cheese is melted and sauce is bubbly. Sprinkle with remaining cilantro. Let stand 10 minutes before serving. Makes 4 servings.

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## Hamburger Pie

3 medium potatoes (about 1 lb.)	1 can (14 1/2 oz.) stewed tomatoes
1 1/2 tsp. butter flavored sprinkles	1/2 of a 6 oz. can (1/3 c.) tomato paste
1/8 tsp. salt	1 tsp. dried basil, crushed
2 to 3 Tbsp. skim milk	1 tsp. Worcestershire sauce
12 oz. 90% lean ground beef	1/4 tsp. dried thyme, crushed
1/2 c. chopped onion	1/4 tsp. pepper
1 (9 oz.) pkg. frozen cut green beans	1 c. <b>Red Cactus Country Sweet Salsa</b>
1/4 c. water	

Wash and peel potatoes. Cut potatoes in quarters. In a medium saucepan cook potatoes, covered, in a small amount of boiling water for 20 minutes or till tender. Drain well. Mash with a potato masher or with an electric mixer on low speed. Add butter flavored sprinkles and salt. Gradually beat in enough skim milk to make potatoes light and fluffy. Cover and keep the potatoes warm.

In a large skillet cook meat and onion till meat is brown. Drain off fat. Meanwhile, run cold water over green beans to separate. Stir green beans and water into skillet. Cook, covered, for 5 to 10 minutes or till green beans are tender. Stir in the undrained stewed tomatoes, the tomato paste, basil, Worcestershire sauce, thyme, pepper and salsa. Transfer mixture to a 1 1/2 quart casserole. Drop mashed potato mixture in mounds atop hot meat mixture. If desired, sprinkle potatoes with paprika.

Bake in 375° oven for 20 to 25 minutes or till mixture and potatoes are heated through. Makes 4 servings.





## Salsa Dog

Start with a hot dog in a hot dog bun. Add shredded Mexican style cheese, chili beans (heated)... skip the ketchup and instead scoop a generous helping of **Red Cactus Country Sweet Salsa**. Garnish with chopped Vidalia onions.

## Meatloaf Ole'

3/4 c. crushed tortilla chips	1/4 tsp. ground black pepper
1/2 c. <b>Red Cactus Country Sweet Salsa</b>	1 egg, slightly beaten
1 lb. ground beef	1/4 c. barbecue sauce

Preheat oven to 375°. In a large bowl, combine tortilla chips and salsa; mix well. Add ground beef, pepper and egg; mix well. On ungreased shallow baking pan, shape ground beef mixture into an 8X3X2" loaf. Bake at 375° for 30 minutes. Spoon barbecue sauce over meat loaf; bake an additional 10 to 15 minutes or until meat loaf is no longer pink in center. Let stand 10 minutes before slicing.

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## Mexican Pizza

1/2 lb. ground beef

1 c. **Red Cactus Country Sweet**

**Salsa**

1 1/2 tsp. chili powder

1/2 tsp. cumin

1 c. refried beans

4 (10") flour tortillas

2 c. shredded Co-Jack cheese

To taste:

sliced green peppers

chopped onions (red and/or green)

mushrooms

sliced black olives

sour cream

guacamole

Brown ground beef and drain. Stir in chili powder and cumin. Spread refried beans evenly over each tortilla. Spread 1/4 c. salsa and 1/2 c. meat mixture on each tortilla. Top each with 1/2 c. cheese and desired toppings. Bake in preheated oven 400° for 8-10 minutes or until crisp and lightly browned. Makes 4 servings.





## Pizza Calzones

1 lb. ground beef	3/4 c. water
3/4 c. pizza sauce	3 Tbsp. vegetable oil
1/2 c. <b>Red Cactus Country Sweet Salsa</b>	1 1/3 c. shredded Cheddar cheese
5 c. Bisquick	grated Parmesan cheese

Preheat oven to 450°. Brown ground beef and drain. Stir in pizza sauce and salsa. Set aside. Stir Bisquick, water and oil until dough forms (dough will be dry). Turn dough onto surface generously dusted with Bisquick; knead 5 times. Divide dough in half. Roll or pat each half into 12" circle. Place each dough circle on ungreased cookie sheet. Top half of each circle with Cheddar cheese. Top cheese with beef mixture. Fold other half of each circle over filling. Press edges together with fork to seal. Sprinkle with Parmesan cheese. Bake 15 to 20 minutes or until golden brown. Immediately remove from cookie sheets to wire rack. Cool 5 minutes. Cut each calzone into 5 wedges. Makes 10 servings.





## Red Cactus Cabbage Rolls

8 large cabbage leaves	1 c. cooked rice
1 lb. ground beef	1 egg
1 tsp. salt	1 can (10 1/2 oz.) tomato soup
1/4 tsp. pepper	3/4 c. water
2 Tbsp. chopped onion	1 c. <b>Red Cactus Country Sweet Salsa</b>
1/4 c. chopped green pepper	

Pour boiling water over cabbage leaves and let stand for 5 minutes. Combine meat, salt, pepper, onion, green pepper, rice, egg and 1/2 c. of the salsa to make filling. Roll filling into each leaf and fasten with toothpicks and place in 9X13" baking dish coated with non-stick cooking spray. Mix tomato soup, 1/2 c. salsa and water; double this for an extra saucy coating. Pour over the cabbage rolls. Bake uncovered at 350° until tender, about 45 to 60 minutes. Turn the cabbage rolls several times during baking to keep moist.

## Sloppy Joes

1 lb. lean ground beef or ground turkey	1 c. <b>Red Cactus Country Sweet Salsa</b>
1 c. shredded Cheddar cheese	1 can (10 3/4 oz.) condensed tomato soup, undiluted
6 hamburger buns	

In a large skillet, brown beef; drain. Add soup and salsa. Heat through. Top with cheese and heat until cheese melts. Serve on hamburger buns.





## Sassy Chicken & Peppers

1 tsp. chili powder	1/2 red bell pepper, cut into long, thin strips
1/2 tsp. salt	1/2 yellow or green bell pepper, cut into long, thin strips
1/2 tsp. ground cumin	1/4 c. <b>Red Cactus Country Sweet Salsa</b>
1/8 tsp. red pepper	1 Tbsp. lime juice
2 (4 oz.) boneless, skinless chicken breasts	lime wedges
2 tsp. canola oil	
1 small red onion, sliced	

Combine first four ingredients in a zip lock bag. Toss chicken in seasoning. Heat oil in large nonstick skillet over medium heat. Add onion; cook 3 minutes, stirring occasionally. Add bell pepper strips; cook 3 minutes, stirring occasionally. Push vegetables to edges of skillet; add chicken to skillet. Cook 5 minutes; turn. Stir in salsa and lime juice into vegetables. Continue to cook 4 minutes or until chicken is no longer pink in the center and vegetables are tender. Transfer chicken to serving plates; top with vegetable mixture and garnish with lime wedges, if desired. Makes 2 servings.

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## Shrimp Enchilada

5 Tbsp. olive oil  
 8 flour tortillas (heated in a skillet with a touch of olive oil)  
 2 cloves of garlic, chopped  
 16 large shrimp

3/4 c. Cheddar/Monterey Jack cheese  
 1/2 tsp. Tabasco (optional)  
 2 c. **Red Cactus Country Sweet Salsa**

Heat the olive oil in a skillet with garlic to saute. Pour over uncooked shrimp to marinate for 2 hours. After marinating, cook shrimp in a skillet, add salsa and tabasco; cook until warm. Scoop salsa/ shrimp mixture into pre-heated tortillas, before rolling, add cheese blend. Roll and place in a 9X13" baking dish coated with a non-stick cooking spray. Once all tortillas have been rolled, put a thin layer of salsa over each filled tortilla and bake at 350° until heated through, about 30 to 45 minutes.

## Taco Skillet

1 lb. ground beef  
 1 can (10 3/4 oz.) condensed tomato soup, undiluted  
 1 c. **Red Cactus Country Sweet Salsa**

1/2 c. water  
 8 flour or corn tortillas, cut into 1" pieces  
 1 c. shredded Cheddar cheese

In a large skillet, cook beef until no longer pink; drain. Add soup, salsa, water, tortillas and 1/2 c. cheese. Bring to a boil. Cover and cook over low heat for 5 minutes or until hot. Top with remaining cheese and serve. Makes 4 servings.



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## Sausage Pie

16 small fresh pork sausage links (1 lb.)	1 (10 oz.) pkg. frozen corn
1/2 medium green pepper, chopped	1 c. shredded Cheddar cheese
1/2 medium sweet red pepper, chopped	1 Tbsp. Worcestershire sauce
1 Tbsp. vegetable oil	1 tsp. salt
3 c. cooked long grain rice	2 Tbsp. chopped fresh parsley
2 c. <b>Red Cactus Country Sweet Salsa</b>	1 tsp. dried basil
	1 c. soft bread crumbs
	2 Tbsp. butter or margarine, melted

Place sausages on a rack in a baking pan; bake at 350° for 15 minutes or until lightly browned. Cut into 1" pieces; set aside. In a skillet, saute peppers in oil for 3 minutes. Place in a 3 quart casserole; add the sausages, rice, salsa, corn, cheese, Worcestershire sauce, salt, parsley and basil. Combine bread crumbs and butter; sprinkle on top of casserole. Bake, uncovered, at 350° for 30-40 minutes or until heated through.

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## Spaghetti Sauce

Use your favorite jar of prepared Spaghetti sauce. Add 1/2 jar Red cactus Country Sweet Salsa. Combine and simmer for 15- 30 minutes and serve over your favorite pasta.

## Spaghetti

8 oz. spaghetti	2 cans (8 oz.) tomato sauce
1/2 lb. ground beef	2 Tbsp. grated Parmesan cheese
1 small onion, chopped	1 tsp. sugar
1 jar (16 oz.) <b>Red Cactus</b>	1 tsp. dried basil
<b>Country Sweet Salsa</b>	1/2 tsp. dried oregano
1 garlic clove, minced	

Cook spaghetti according to package directions. Drain and keep warm. In a large skillet over medium heat, cook beef, onion and garlic until beef is browned and onion is tender. Drain. Stir in all remaining ingredients. Bring to a boil. Reduce heat; simmer 25 minutes. Serve sauce over spaghetti.





## Stuffed Green Peppers

2 lg. green peppers	2 tsp. Worcestershire sauce
8 oz. lean ground beef	1/2 tsp. dried basil or oregano, crushed
1/3 c. chopped onion	1/4 tsp. pepper
2 medium tomatoes, peeled and cut into wedges	1/2 c. shredded Cheddar cheese
1/2 c. long grain rice	<b>Red Cactus Country Sweet Salsa</b>
1/2 c. water	to taste

Halve peppers lengthwise and remove stem ends, seeds, and membranes. Immerse peppers into boiling water for 3 minutes. Invert into paper towels to drain well.

In a large skillet, cook meat and onion till meat is brown and onion is tender. Drain off fat. Stir in the tomatoes, uncooked rice, water, Worcestershire sauce, basil or oregano and pepper. Bring to boiling; reduce heat. Cover and simmer for 15 to 18 minutes or till the rice is tender. Stir in half of the cheese. Spoon meat mixture into peppers. Place peppers in an 8X8" baking dish. Spoon any remaining meat mixture into baking dish. Top with salsa.

Bake, uncovered, in a 375° oven about 15 minutes or till heated through. Sprinkle with remaining cheese.

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## Tex-Mex Stuffed Potatoes

- |  |                                     |
|--|-------------------------------------|
| 6 large baking potatoes                    | pepper to taste                     |
| 1/2 lb. ground beef                        | 1 c. sour cream                     |
| 1 medium onion, finely chopped             | 2 Tbsp. finely chopped green onions |
| 1 garlic clove, minced                     | 2 Tbsp. finely chopped tomato       |
| 1 can (16 oz.) refried beans               | corn or tortilla chips              |
| 1 c. <b>Red Cactus Country Sweet Salsa</b> |                                     |

Bake potatoes at 400° for 1 hour or until tender. Meanwhile, in a medium saucepan, brown beef, onion and garlic. Drain; add beans, salsa and pepper. Simmer, stirring occasionally for 40 minutes or until thickened. To serve, cut an "x" in the top of each potato. Fluff potato pulp with a fork and spoon beef mixture over each potato. Top with sour cream, green onions and tomato. Serve with corn or tortilla chips, if desired. Makes 6 servings.

## Swiss Steak

- |                               |  |
|-------------------------------|--|
| 2 lb. round steak, tenderized | 1 c. <b>Red Cactus Country Sweet Salsa</b> |
| 1 can (15 oz.) tomato sauce   |  |
| 1/2 onion, thinly sliced      | 3 Tbsp. cooking oil                        |
| 2 Tbsp. vinegar               | flour                                      |

Tenderize round steak. Roll in flour. Heat oil in electric skillet. Brown floured round steak on both sides. Top with single layer of thin slices of onion. In a separate bowl, combine tomato sauce, vinegar and salsa. Pour on top of steak and onions. Cover and cook over low heat for 15 to 20 minutes.





## Taco Pie

1 lb. ground beef	1 1/2 c. crushed corn chips, divided
1 envelope taco seasoning	1 c. sour cream
1/2 c. water	6 slices American cheese
1/2 c. <b>Red Cactus Country Sweet Salsa</b>	shredded lettuce
	sliced ripe olives
	diced fresh tomatoes

Brown beef in a large skillet; drain. Add taco seasoning, water and salsa; simmer for 5 minutes. Unroll crescent roll dough and place in a 10" pie plate to form crust; press edges together at seams. Sprinkle 1 cup of the corn chips over crust. Spoon meat mixture over chips. Spread sour cream on top. Cover with cheese slices; sprinkle with remaining corn chips. Bake at 375° for 20 minutes or until crust is golden brown. Sprinkle with lettuce, olives and tomatoes. Makes 6-8 servings.

## Pork Loin

1 (3/4 lb.) pork tenderloin	1/2 tsp. ground cumin
2 tsp. olive oil	2 c. Red Cactus Country Sweet Salsa
1/2 tsp. dried oregano	

Place pork in a greased 11x17" baking dish; rub meat with oil. Sprinkle with oregano and cumin. Bake, uncovered, at 400° for 25 minutes or until a meat thermometer reads 160°. Let stand for 10 minutes before slicing. After slicing, top with salsa and serve





## BREADS

### Bruschetta

- |                                 |  |
|---------------------------------|--|
| 1 baguette French bread (8 oz.) | 2 tsp. dried basil                         |
| 4 oz. light cream cheese        | 1 c. <b>Red Cactus Country Sweet Salsa</b> |
| 1/2 c. ricotta cheese           | 1 onion, cut into paper thin wedges        |
| 2 tsp. dried oregano            | 1/2 c. shredded Co-Jack cheese             |

Split bread in half lengthwise. Pull out some bread from center of each half, leaving a 1/2" shell. In a bowl, combine cream cheese, ricotta and herbs; spread mixture on bread halves. Top with salsa and onions; sprinkle with cheese. Bake on a baking sheet at 400° for 30 minutes or until onion is tender and tips are slightly blackened. Slice and serve. Makes 6 to 8 servings.

### Gougere

- |                                  |   |
|----------------------------------|---|
| 1/2 c. butter or margarine       | 1/4 tsp. pepper                               |
| 1 1/4 c. all-purpose flour       | 1 garlic clove, minced                        |
| 4 eggs                           | 2 Tbsp. <b>Red Cactus Country Sweet Salsa</b> |
| 3 c. grated sharp Cheddar cheese | 1/4 c. chopped onion                          |
| 1 c. grated Swiss cheese         | 1/2 tsp. salt                                 |
| 1/8 tsp. cayenne pepper          |   |

Preheat oven to 375°. In a medium saucepan, melt butter over medium heat. Add flour and stir until mixture forms a ball. Remove from heat and continue stirring until mixture cools. Beat in eggs, one at a time, stirring until mixture is slightly glossy and smooth. Stir in remaining ingredients. Pour batter into a greased 10" iron skillet. Bake 40 to 45 minutes or until golden brown. Cut bread into slices and serve.





### Polenta

- 2 c. water
- 3/4 c. yellow cornmeal
- 1/2 tsp. salt
- 1/2 c. **Red Cactus Country Sweet Salsa**
- 1/2 c. shredded Monterey Jack cheese
- 2 Tbsp. shredded Cheddar cheese
- 2 Tbsp. grated Parmesan cheese

Combine water, cornmeal and salt in a large microwave-able bowl. Cover tightly; microwave on high 10-12 minutes, stirring halfway through cooking time. Stir in salsa and Monterey Jack cheese. Cover; let stand 2 minutes. Spread mixture into greased 9" casserole. Cover; refrigerate 2 hours or until firm. Preheat broiler. Turn Polenta out of casserole; cut into 6 wedges. Grease small baking sheet. Place Polenta on baking sheet. Broil 6 inches from heat 5 to 6 minutes per side. Sprinkle with Cheddar and Parmesan cheeses.

### Southwest Salsa Cornbread

- 1 1/4 c. all-purpose flour
- 3/4 c. cornmeal
- 2 tsp. baking powder
- 1/4 tsp. salt
- 1 c. frozen sweet corn
- 3/4 c. skim milk
- 1/2 c. **Red Cactus Country Sweet Salsa**
- 3 Tbsp. oil
- 1 egg
- 1 c. shredded Cheddar cheese

Preheat oven to 400°. Spray 9" square pan with nonstick cooking spray. Lightly spoon flour into measuring cup; level off. In a large bowl, combine flour, cornmeal, baking powder and salt; mix well. Add all remaining ingredients; stir just until well mixed. Spoon batter evenly into spray-coated pan. Bake at 400° for 18-23 minutes or until center is firm to the touch and toothpick inserted in center comes out clean. Cut into squares. Serve warm.





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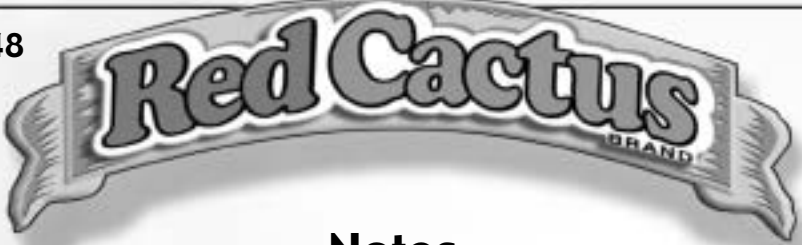


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## Notes

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