



Hacienda Maize Southwestern Bean Salad

- 1/2 lb fresh green beans, sliced to 1" pieces
- 1 can pinto beans + 1 can black beans, rinsed and drained
- 2 Tbsp Extra Virgin Olive Oil
- 3 green onions, sliced diagonally
- 1 large garlic clove, finely chopped
- 1 jalapeño, seeded and chopped (optional)
- 1 c Cotija cheese (can substitute feta)
- 1/4 c chopped cilantro
- 1/3 c lime juice
- 1/3 c Hacienda Maize Fire-Roasted Chile Jammin' Jelly™



Blanch 1" cut green beans in salted water and cool in ice water. Mix with rinsed pintos and black beans. Drizzle with olive oil, mix in green onions, jalapeño, garlic and cheese. Separately mix lime juice and Jammin' Jelly. Add to salad. Chill 1+ hrs. Before serving add cilantro and salt to taste; toss.

Credit: Simply Recipes

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Mickey's Jammin' Blue Cheese Dressing

- 5 Tbsp Blue Cheese, crumbled
- 1 Tbsp Fruit vinegar
- 1 Tbsp Red Wine vinegar
- 2 Tbsp Extra Virgin Olive Oil
- 2 Tbsp Hacienda Maize Fire-Roasted Chile Jammin' Jelly™
- 1 Tbsp horseradish mustard
- 1 tsp natural seasoned salt



Add blue cheese after thoroughly mixing other ingredients.

Top/toss with your favorite salad combination.

Great with grilled meats!

Wine Pairings: Skyleaf Riesling, Beaujalon Granache, Hangtime Pinot

Beer Pairings: Avery Joe's Pilsener, Oskar Blues Dale's Pale Ale

Credit: Mickey Smith, the Wine Jester

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Hacienda Maize Kaleidoscope Slaw

Salad:

- 16 oz shredded purple cabbage (about 8 scant cups)
- 1 can (11oz) mandarin oranges, reserving juice
- 1/2 cup pine nuts or rough-chopped almonds
- 8 oz shredded carrots
- 1 package frozen edamame, thawed
- 1-2 handfuls of dried cranberries
- 1/2 cup chopped green onions



Dressing:

- 4 Tbsp Hacienda Maize Fire-Roasted Chile Jammin' Jelly™
- 1/2 cup Extra Virgin Olive Oil
- 4 Tbsp sherry Vinegar
- 1 Tbsp reserved mandarin orange juice
- 1 cube or 1 Tbsp chicken bouillon granules
- Salt and pepper to taste
- 1 tsp garlic powder

Mix salad ingredients.

Separately mix/whisk dressing, then combine with salad. Chill 1+ hours.

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Hacienda Maize Mojito Salad

Salad:

- 1/2 c red onion, quartered and thinly sliced
- 1 lime, juiced
- 1 jicama, medium, cut into matchsticks
- 1 english cucumber, cut into 1/4" slices
- 1/2 seedless watermelon, cut into 1" cubes
- 1 lb strawberries, hulled and halved
- 1/2 c mint, chopped



Dressing:

- 1/2 c lime juice (approx. 2 1/2 limes)
- 1/2 c Extra Virgin Olive Oil
- 1/2 c Hacienda Maize Fire-Roasted Chile Jammin' Jelly™
- 1 1/2 tsp sea salt
- 3 Tbsp light rum (optional)

Soak onion in juice of 1 lime 2 hours. Drain. Combine salad ingredients. Whisk dressing. Combine. Chill 1+ hours.

Credit: Sarah Werner, DDS, Denver

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