

CRY OUT RECIPES

Cry Out Potato Salad

(Serves 6)

- 5 medium size Klondike potatoes
- 3 large AA eggs
- $\frac{3}{4}$ cup mayo
- $\frac{1}{4}$ cup chopped sweet onion
- $\frac{1}{4}$ cup chopped celery hearts
- 1 pound bacon cubed
- 1 tablespoon Cry Out Chili Sauce to taste
- salt and pepper to taste

Instructions

1. Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool, and chop.
2. In a separate pot, bring salted water to a boil. Add eggs and cook for approximately 5-7 minutes. Drain, cool, shell and chop.
3. Place bacon and onion in a large, deep skillet. Cook over medium heat until bacon is evenly brown. Drain excess grease from skillet.
4. Combine the ingredients, mix thoroughly, chill and serve.

CRY OUT RECIPES

Cry Out Asparagus and Leek Soup

(Serves 6-8)

- 4 tablespoons butter
- 2 large leeks halved lengthwise, washed well and chopped
- 3 pound asparagus, cut into 1/2 inch pieces
- 2 teaspoon chopped garlic
- 2 cans (14 1/2 ounces) reduced-sodium chicken broth
- 3/4 cup heavy cream
- Cry Out Chili Sauce to taste
- salt and pepper to taste
- Sour Cream to top

Instructions

Melt butter in a large pot over medium-high heat. Add leek and sauté for 5 minutes. Add asparagus and cook 3 minute more. Add garlic and sauté for 30 more seconds. Add broth to pot and bring to a boil. Lower heat cover, and simmer 10-15 minutes, until asparagus is tender. Mix in cream, salt, and pepper. Blend soup with a wand mixer until smooth. Serve.

The soup is also a nice choice on a warm summer's day when served chilled.

CRY OUT RECIPES

Cry Out Chili Sauce Lemon Pepper Shrimp Scampi

(Serves 4; ½ cup Orzo mixture and approximately 7-8 shrimp)

- 1 tablespoon Cry Out Chili Sauce
- 1 ½ pounds peeled and deveined jumbo shrimp
- 1 cup uncooked orzo
- 2 tablespoons chopped fresh parsley
- 1 cup frozen peas
- ½ teaspoon salt
- 5 teaspoons butter; divided (4:1)
- 2 teaspoons minced fresh garlic
- 2 tablespoons fresh lemon juice

Instructions

1. Cook Orzo according to package directions; approximately 8-9 minutes
2. Warm frozen peas through in microwave or sauce pan; set aside
3. While Orzo cooks, melt 4 tablespoons butter in a large nonstick skillet over medium-high heat. Add shrimp to pan along with Cry Out Chili Paste; sauté 2 minutes or until shrimp are almost done.
4. Add cooked Orzo, peas, parsley, garlic, lemon juice, and salt to pan and cook for an additional 2 minutes.
5. Plate and serve immediately

CRY OUT RECIPES

Cry Out Caribbean-Style Soup

(Serves 6-8)

- 1 tablespoon Cry Out Surf Sauce
- ½ pound smoked sausage or kielbasa ½-inch cubes
- 8 cups low sodium chicken broth
- 2 boneless pork chops cut into ½-inch cubes
- 1 medium sized sweet onion chopped
- 1 tablespoon vegetable oil
- 3 garlic cloves chopped
- 2 cups baby spinach leaves
- 2 medium sweet potatoes; peeled and chopped into 1 inch cubes

Instructions

1. In an 8 qt., saucepan heat oil over medium-high heat. Sweat the onion then add the garlic, pork, and sausage and cook through, approximately 5-7 minutes.
2. Add chicken broth, seasoning and sweet potatoes; bring to boil. Reduce heat to low. Cover and cook for 10 minutes.
3. Stir in spinach. Cook for 5 minutes or until such time that, the potatoes are cooked/tender to the tooth.

CRY OUT RECIPES

Cry Out Spicy Meatloaf

- 1 ½ pounds ground chuck
- ¾ pound fresh pork hot sausage
- 3 ounces thick-cut smoked bacon, diced
- 2 cups finely chopped onion
- 1 cup finely chopped celery
- ¼ cup finely chopped bell pepper
- 3 tablespoons minced garlic
- 1 teaspoon chopped fresh thyme
- ¼ cup chopped green onions
- 2 tablespoons minced parsley
- 1 tablespoon Cry Out Chili Sauce
- 1 teaspoon salt
- 2 teaspoons freshly ground black pepper
- ¾ cup coarse dry breadcrumbs, preferably homemade
- 2 eggs, beaten
- ¾ cup heavy cream

Instructions

1. Cook the bacon in a large skillet over medium high heat until very crisp and the fat has rendered, 8 to 10 minutes. Add the onion, celery, and bell pepper, and cook, stirring frequently, until the vegetables are very soft and lightly caramelized, about 10 minutes. (Don't cut this short, it is important that the veggies are very, very soft.) Add the garlic, thyme, salt, and 1 teaspoon of the black pepper, and cook for 2 minutes. Add the green onions and parsley, stir to combine, and transfer to a plate to cool.
2. Preheat the oven to 375 degrees F.
3. In a large bowl, using your hands, gently crumble the ground beef and pork sausage into small pieces. Add the cooled vegetable mixture, Cry Out Chili Sauce, and the breadcrumbs to the meat. In a separate bowl, combine the eggs and heavy cream and pour over the meat. Working very gently and taking care not to overwork the meat, fold ingredients together until thoroughly blended. Place the meat mixture into a small, low-sided baking dish or 1 ½ quart low- sided oval gratin dish and shape into a wide loaf shape.
4. Transfer meatloaf to the oven and bake, uncovered, until a meat thermometer inserted into the center registers 160 degrees F, about 1 hour. Remove from the oven and allow to cool briefly before slicing to serve. Spoon off any accumulated fat drippings before serving if desired.

CRY OUT RECIPES

North African Chicken Soup

(Serves 6; ½ cup Orzo served with soup)

- 8 skinless, boneless chicken thighs, cut up
- 2 tablespoons canola oil
- 4 cups chicken broth
- 3 cloves garlic, minced
- 2 tablespoons honey
- 2 tablespoons cumin
- ½ teaspoon cinnamon
- 2 teaspoons Cry Out Chili Sauce
- 1 can diced tomatoes (14.5 oz.), undrained
- 1 large green pepper, diced
- 1 medium onion, chopped
- ½ cup golden raisins
- 1 cup uncooked Orzo

Instructions

1. Warm the canola oil over medium high heat in a 6 quart pot. Add chicken and lightly brown 4-5 minutes.
2. Add chicken broth, Cry Out Chili Sauce, garlic, honey, cumin, cinnamon, tomatoes, green pepper, onion, and raisins.
3. Cover and cook on low for 1 hour or until cooked through.
4. Prior to serving cook the Orzo according to package directions; approximately 8-9 minutes.