

BENITO'S RECIPES

Benito's goes extremely well with soup, chili, stew, chops, chicken, steaks, tempeh, tofu, fish, shellfish, and roasted root vegetables. Benito's can be especially addictive on eggs, Mexican food and barbecued meats. Some of our more unique applications include a shake or two of Benito's on your favorite sushi roll, in nice homemade corn chowder, casserole or butternut bisque.

Here are a few of our recipes that will engage your palate.

CHIPOTLE INFUSED MAPLE SYRUP GLAZED SALMON



Ingredients:

- two cloves of garlic finely chopped
- one teaspoon olive oil
- one teaspoon butter
- 4 – 4 oz. salmon steaks
- 8 tablespoons of Benito's Chipotle Infused Maple Syrup

1. Heat oil in medium saucepan on medium heat until ready for saute'
2. Add butter and garlic
3. Saute' garlic in butter and oil for thirty seconds to one minute or until garlic is golden to light brown in appearance
4. Place salmon steaks in pan and sear for four minutes on either side
5. Cover steaks with syrup before flipping (use one tblspn for each steak- half a tblspn on each side.

- The syrup should caramelize and form a nice glaze on the top and bottom of each salmon steak
- 6. After salmon is perfectly cooked, pour another tablespoon of the chipotle syrup on the top of each salmon steak.

MASHED SWEET POTATOES WITH HABANERO INFUSED MAPLE SYRUP



- 8 medium sweet potatoes

- 4 tablespoons melted butter
- 1/2 teaspoons salt
- 2/3 cup milk or half-and-half
- 2 and 1/2 ounces of Benito's Habanero Infused Maple Syrup

Boil sweet potatoes for 20 to 25 minutes, until tender. Drain and peel. Mash well with the butter, salt, and milk. Beat until light and fluffy. Stir in 3 and a half ounces of habanero infused maple syrup. Serves 6 to 8.

OLD BRICKTUCKY STYLE PULLED PORK



Ingredients:

- 1- 7 pound pork butt (pork shoulder)**
- 3 large white onions**
- 1 to 2 liters ginger ale**
- 2-5 oz. bottles of Old Bricktucky Cayenne Mild Sauce**
- Whole wheat sandwich buns**

- Chop onions long ways into spears and cover bottom of crock pot or oven pan (if using a bbq grill)**
- apply a thin coating of sauce to top of pork butt**
- pour in ginger ale so that the pork butt is halfway submerged in it**
- cook low and slow (280 degrees) for 7 hours it should pull apart very easily (in crockpot or grill)**

- drain liquid and use forks to pull the pork apart, mixing cooked pork thoroughly with onions
 - pour in the remaining two bottles of O.B.C.
 - Cook at 350 degrees for one and a half hours.
 - let cool for about ten to fifteen minutes (this is quite hard once the smell hits you, you may want to dig right in...)
- MERAVIGLIOSA!!!**

Benito's Hot Sauce and Asparagus Quinoa

by [Essex Community Farmers Market](#) (Chef Courtney Contos) on Tuesday, May 18, 2010 at 12:57pm



INGREDIENTS:

- 1/2 cup/4 oz unsalted butter, room temperature
- 2 teaspoon Dijon mustard
- 2 ounces of Benito's Original Naranja
- 2 teaspoons fresh lemon juice
- 1/4 teaspoon fine grain sea salt
- 1 lb asparagus cut into 1 inch segments
- 4 cups cooked quinoa*
- 1/3 cup pine nuts toasted
- 1/4 cup creme fraiche (optional) or sour cream

Hot Sauce Butter: In a food processor or with a hand blender whip butter until it is light and airy. Add mustard, Benito's Original Naranja, lemon juice and salt.

Steam asparagus till tender crisp.

Take the 4 cups of hot cooked quinoa and toss with 3 tbs of hot sauce butter. Use leftover butter to serve on the side. Stir in asparagus, pine nuts and dollop with creme fraiche. Serve with more Benito's Original Naranja on the side.

Serves 4 to 6.

To cook quinoa: Combine 2 cups of well rinsed dried quinoa with 3 cups of water, add 1/2 tsp of salt if you chose, in a medium sauce pan. Bring to boil, cover and reduce heat and simmer for 25 to 30 minutes until you can see the quinoa curilques.

APPLE CIDER SOAKED MAPLE CHIPOTLE RIBS



INGREDIENTS:

1 rack of Pork spare ribs

1 1/2 gallon of apple cider

1 jar of Benito's Vermont Maple Chipotle Dry rub

Soak one large rack of pork spare ribs in a large bowl filled with 1/2 gallon of apple cider overnight. Make sure ribs are submerged as much as possible.

Place ribs on oven pan the following morning

Evenly spread 1/2 of a jar of Benito's Maple Chipotle Rib rub over the rack of ribs

Preheat oven to 250 degrees

Cook for 5-6 hours (spread the other half of the

jar over the ribs approximately 20 minutes before you take the ribs out)

Let cool and...Enjoy! Absolutely succulent!!!

DOC'S Bricktucky Crown Roast



Preheat oven to 350 degrees F.

- 1 (6 to 10-pound) crown roast of pork (5 pound roast is about 10 to 12 chops, serving 6)
- 2 bottles Old Bricktucky Cayenne Mild Sauce
- 2 tablespoons olive oil

- 2 tablespoons minced garlic
- Salt and freshly ground black pepper
- 4 tablespoons chopped sage
- 2 tablespoons chopped thyme
- 1 1/4 cups dry white wine

Place the roast on a rack in a shallow roasting pan. Rub all over with the olive oil, bricktucky sauce and the garlic and season generously with salt and pepper. Sprinkle with fresh herbs and bake for 1 1/2 to 2 hours, basting frequently with wine, until a meat thermometer reads 150 degrees to 160 degrees F. (20 to 22 minutes per pound).

The Bricktucky Cayenne was the ultimate compliment

to this Crown roast. It accentuated the flavor in every individual morsel in a pleasantly indescribable fashion.



Fresh Pintado (Marinated and Grilled)

4 fresh Pintado fillets (frozen will not have the right consistency)
2 ounces of Benito's Original Naranja
charcoal
grill



Pintado is a flaky white fish that really soaks up the flavor of marinades like a wet sponge. This time around I bathed a few fillets in Naranja (Orange habanero hot sauce).



This fish cooked through in about six minutes with only a dozen or so smoldering coals in the grill. It was great! Nice and flaky. If only I could catch these guys in Lake Champlain!





Smoky Maple Sesame Tofu

By Benito

Ingredients:

1 cup sesame seeds, 1 package firm tofu, 2 cloves garlic

1/2 Cup Benito's Vermont Maple Chipotle Dry Rub

2 eggs

1 tbspn extra virgin olive oil

1/4 cup skim milk

1. Open and drain tofu. Cut tofu into 1" cubes.
2. In a small bowl whisk eggs for 30 seconds. Add skim milk and continue to whisk for 1 minute.
3. Dip the tofu chunks into the egg and milk mixture and then dip them into a small bowl containing the sesame seeds and the maple chipotle rub.
4. Roll the tofu chunks around so that they are thoroughly covered in the maple chipotle seed mixture.
5. Slice garlic into thin slices and sautee in olive oil for one minute on medium/high heat. Add the tofu.

6. Stir fry tofu for 3 -4 minutes on low/medium



heat

- The seed/maple chipotle mixture really produces a nice sweet smoky flavored crunchy coating!
MAGNIFICO! – Ol' Benito

Citrus Grilled Smoky Mahi-Mahi Steaks

by Benito

Ingredients:

2 1/2 pound to 1 pound Mahi-Mahi Steaks

1/8 cup black or tri-color peppercorns

1/4 cup Benito's dried chipotle pepper flakes

1/4 cup garlic salt

1 /4 bottle of JOE'S # 1 JALAPA

16oz. of fresh organic salad greens.

1. Rub down two 1/2 pound Mahi-Mahi (Dolphin fish) steaks with a dry mixture that is 1/3
Chipotle pepper

flakes, 1/3 Fresh ground tri-color or black peppercorns and 1/3 garlic salt.

2. Grill the steaks for about 10 to 15 minutes using a charcoal or gas grill with cedar or mesquite
chips

(charcoal works better)

3. Immediately transport the Mahi-Mahi steaks off the grill and place atop a bed of fresh organic greens.

4. After a slathering of Joe's #1 Jalapa, you are ready to indulge!

The citrus flavor of Joe's #1 Jalapa presents a pleasant contrast to the smokiness of the chipotle flakes and cedar/mesquite flavor.



Tropical Scallop Burrito

by Benito

Ingredients:

1 lb of fresh or frozen sea or bay scallops

whole wheat tortillas

1 bottle of BENITO'S MANGO HABANERO

16 oz. fresh salad greens

1. Saute´ the scallops (sea or bay) in 1/2 tbsp extra virgin olive and 1 tbsp Benito's Mango Habanero in a small pan for about three minutes.
2. Add one tbsp Benito's Mango Habanero
3. Press whole wheat tortilla flat on large round pan or large skillet over medium heat.
4. Mix with fresh assorted greens and serve while tortilla is still warm and soft.



A quite satisfying yet light summer time meal!

Chris' Naranja Infused Scrambled Eggs or Sunny Side Up.

I love it and eat this every morning!

By Chris Azzari

Ingredients:

2-3 eggs

1/2 tsp extra virgin olive oil

1 bottle of BENITO'S ORIGINAL NARANJA

1. Combine one 1/2 tsp extra virgin olive oil with one 1/2 tsp of Benito's Naranja in a medium-sized skillet.
2. Stir to spread.
3. Crack two eggs into the pan.
4. Stir until scrambled.
5. Enjoy with or without an extra hint of Naranja.



Dinner Bell Del's Late Night Pierogies

by Del Longendyck

Ingredients:

1 package of homemade or frozen pierogies

1 bottle of OLD BRICKTUCKY CAYENNE

3 cups vegetable oil.

1. Get a hold of some fresh homemade or frozen pierogies
2. Fry them up in a medium sized frying pan in about two inches of vegetable oil. Try to avoid creating a hot oil splash when dunking them in. It's a good idea to gently submerge the pierogies, rather than plopping them into the hot oil one after another. Seems like common sense, however a simple reminder never hurts.
3. After they are done (4 to 6 minutes), soak up the oil on a plate of layered paper towels.
4. Let the pierogies cool for about three minutes to avoid a molten-lava-like tongue scalding experience.
5. Drench the pierogies in some Old Bricktucky Cayenne and you are ready to rock!!!



Benito's Brick Oven Style Sweet Pie (Pizza)

Ingredients:

Good Quality Pizza Dough

1tsp Olive oil

1bag shredded mozzarella cheese

4 oz. fresh mozzarella cheese

1 bottle BENITO'S MANGO HABANERO

1 lb Yellow or red tomatoes (vine or plum tomatoes)

small bag of flour

1 tbsp semolina

1. Obtain some good quality pizza dough. It's always best to go to a good quality pizzeria for this, but if you are stuck anywhere outside of North Jersey where the best pizza in the world is made, you will just have to settle for store bought. By the way folks PAPA JOHN'S is **NOT** good quality!

2. Preheat oven to 475 degrees for 30 minutes (with a round or rectangular pizza stone inside, you don't have to be a foodie or an epicurean to make this pizza, but you will need some sort of a pizza stone).

3. Use a rolling pin to flatten and mold the dough to your desired shape and thickness. Use a bit of olive oil and flour to help make the dough easier to work with.

4. Get some shredded mozzarella as well as some fresh mozzarella cheese ready. You will also need some yellow or red tomatoes for the base sauce (vine tomatoes work the best, but any type will do).

5. Cook, mash and stew the tomatoes using a small sauce pan. This may take a while. Tomatoes should be saucy, but not too runny like a liquid.

6. Take the hot pizza stone out of the oven. Sprinkle the stone with semolina in a circular motion (this prevents the dough from sticking to the stone).

7. Lay your perfectly shaped pizza dough on the stone. Quickly, (using a ladel) spread the homemade yellow tomato sauce over the dough. Hold the ladel like a pencil, not like a hammer. Sprinkle the shredded mozzarella cheese evenly across the top.

8. Strategically place your fresh mozzarella slices on the pizza and add a lot of Benito's Mango Habanero to the top of the raw pizza.

9. Put the pie back in the oven for five minutes.

10. Take it out and rotate the pizza 180 degrees and let it cook for another five minutes.

11. Take out the pizza and let it cool for another five minutes before serving.



3 AM Zone Dog Quesadillas



Ingredients :

Whole Wheat Tortillas

Jalapeno or Habanero Jack Cheese (1/4 to 1/3 of a brick will do)

Benito's Mango Habanero or Naranja

1/4 bag of Shredded Monteray Jack Cheese

Cooking Spray

Fresh Jalapeno Peppers (Diced, 2 per quesadilla)

1. Spray bottom of a medium sized pan with cooking spray.
2. Put in one 8" to 10" whole wheat tortilla.
3. Spread cheese, I like to cut the pepper jack into small chunks and put them in their along with some shredded cheese.



4. Throw in diced jalapenos and a generous slathering of Benito's Mango or Benito's Original



Naranja and you are golden.

5. Fold over and finish, (approximately 3 minutes on medium while flipping periodically with a spatula).