

MEXICAN-INSPIRED CRAB CAKE WITH CHIPOTLE HEINZ® KETCHUP SAUCE

Developed by Chef Spike Mendelsohn



INGREDIENTS: SERVES 8

Crab Cake

9 ounces lump crab meat
½ cup crackers, crushed
1 egg, beaten
2 scallions, finely chopped
2 tablespoons red bell pepper, finely chopped
1 tablespoon mayonnaise
2 tablespoons cilantro, finely chopped
Juice from half a lime
Salt and pepper to taste

Sauce

¼ cup mayonnaise
¼ cup Heinz Ketchup
1 teaspoon chipotle chilies in adobo sauce, minced
1 teaspoon lime juice from remaining half

MEXICAN-INSPIRED CRAB CAKE WITH CHIPOTLE HEINZ® KETCHUP SAUCE

Fresh cilantro and lime juice give crab cakes an unexpected Mexican flavor



PREPARATION

For the Crab Cakes:

- Preheat oven to 400 degrees.
- Combine the crushed crackers, eggs, scallions, pepper, mayonnaise, cilantro and lime juice in a large bowl. Mix well, add salt and pepper to taste.
- Fold in crab meat. Do not over mix – the crab should remain in large chunks.
- Shape crab mixture into patties.
- Place crab cake patties on a greased baking sheet and bake for 8-10 minutes on each side.

For the Sauce:

- Combine the mayonnaise, Heinz Ketchup, lime juice and chipotle pepper in a food processor or blender. Puree until smooth.
- Drizzle sauce over crab cakes and serve.

EGGPLANT/KALE CHIPS AND HEINZ® BALSAMIC KETCHUP SALSA

Developed by Chef Spike Mendelsohn



INGREDIENTS: SERVES 4

Eggplant Chips

4 eggplants, thinly sliced into rounds
½ cup extra virgin olive oil
Salt and pepper to taste

Kale Chips

1 bunch kale, washed and dried
2 teaspoon extra virgin olive oil
Salt and pepper to taste

Heinz Balsamic Ketchup Salsa

1 cup red onion, diced
1 cup tomato, diced
1 cup Heinz Tomato Ketchup Blended with Balsamic Vinegar
½ cup cilantro, chopped
Salt and pepper to taste
3 tablespoons extra virgin olive oil
2 tablespoons freshly squeezed lime juice
1 jalapeno, finely diced

EGGPLANT/KALE CHIPS AND HEINZ® BALSAMIC KETCHUP SALSA

This new take on chips and salsa makes the perfect savory and slightly sweet snack



PREPARATION

For the Eggplant:

- Preheat oven to 325 degrees F. (for both)
- Slice the eggplants into 1/3 inch thick rounds. Sprinkle with salt lay onto a parchment lined baking sheet for an hour
- Blot off the salt and water with a paper towel, and place back onto parchment paper.
- Brush the eggplant rounds with olive oil, salt and pepper. Bake for 25-30 minutes.

For the Kale Chips:

- Remove the tough, woody stem. Chop the kale into bite sized portions. Toss with a mixture of oil, salt and pepper.
- Bake for 12 minutes. The edges should brown, but do not burn.

For the Salsa:

- Combine all ingredients in a medium bowl. Mix well until all ingredients are incorporated.
- Season with salt and pepper as needed.
- Serve with eggplant and kale chips

SEARED TUNA WITH HEINZ® BALSAMIC KETCHUP VINAIGRETTE

Developed by Chef Spike Mendelsohn



INGREDIENTS: SERVES 6-8

Tuna

*¼ cup Heinz Tomato Ketchup Blended with Balsamic Vinegar
1 cup orange juice
1 clove garlic, crushed
2 cups red and black peppercorns, crushed
2 pounds tuna*

Vinaigrette

*1 red onion, diced
¾ cup Heinz Tomato Ketchup Blended with Balsamic Vinegar
3 tablespoons orange juice
2 tablespoons extra virgin olive oil
Fresh herbs to garnish*

SEARED TUNA WITH HEINZ® BALSAMIC KETCHUP VINAIGRETTE

Impress your dinner guests with the fresh and bright taste this elegant appetizer



PREPARATION

For the Tuna:

- Slice tuna into appetizer sized portions, any quality tuna will work
- Whisk together Heinz Ketchup Blended with Balsamic Vinegar, orange juice and garlic.
- Pour the ketchup mixture over tuna in a shallow bowl or pan. Refrigerate and marinate the tuna for 30 minutes.
- Remove tuna from the marinade and roll in the crushed peppercorns.
- Heat a sauté pan over high heat. Once the pan is very hot, sear the tuna for 2 minutes on both sides. The tuna should be rare in the center.
- Chill the tuna for several minutes before slicing. Serve on a rice cracker.

For the Vinaigrette:

- Simmer orange juice in a small saucepan over medium heat until reduced to a syrup-like consistency.
- Whisk together reduced orange juice, Heinz Tomato Ketchup Blended with Balsamic Vinegar, red onion and olive oil. Pour the vinaigrette over sliced tuna and garnish with fresh herbs.

FALL HARVEST TURKEY BURGER WITH HEINZ® BALSAMIC KETCHUP SAUCE

Developed by Chef Spike Mendelsohn



INGREDIENTS: SERVES 6

Turkey Burgers

1 tablespoon butter
1 cup celery, diced
1 cup scallions, diced
2 green apples, peeled, cored and diced
½ cup canned chipotle chilies in adobo
½ tablespoon adobo sauce reserved from can
1 cup mango chutney
2 pounds ground lean turkey
¼ cup grated lemon zest
1 teaspoon sea salt

1 teaspoon freshly ground black pepper
6 slices Swiss cheese
6 leaves of iceberg lettuce
6 slices of red tomato
6 sliced multigrain potato buns
2 tablespoons canola oil
2 cups Spanish onion, thinly sliced

Balsamic Ketchup Sauce

1 quart Heinz Tomato Ketchup blended with Balsamic Vinegar
1/2 cup balsamic vinegar
1 tablespoon hoisin sauce
2 tablespoons molasses

FALL HARVEST TURKEY BURGER WITH HEINZ® BALSAMIC KETCHUP SAUCE

Summer barbecues don't have to end thanks to these autumn-inspired turkey burgers



PREPARATION

For the Turkey Burgers:

- Melt the butter in a skillet over medium heat.
- Add the celery, scallions, and apples. Cook, stirring occasionally, for 15-20 minutes. Remove the apple mixture from heat and set aside.
- Add the chipotle, ½ tablespoon of adobo sauce, and the mango chutney to a blender. Puree until smooth. Transfer to a large bowl.
- Add the apple mixture to the chipotles and stir until well combined.
- Add the ground turkey, lemon zest, sea salt, and pepper to the bowl. Mix gently until all ingredients are incorporated evenly.
- Roll 6 5-inch turkey balls and form each into a patty, cover and refrigerate until firm.
- Heat a large skillet over medium-high heat and coat the bottom of the pan with oil.
- Reduce heat to medium and add patties to skillet. Season with salt and pepper and cook for 3 minutes. Flip, and cook on the other side for 1 minute.
- Place one slice of cheese on each patty and cook for 2 more minutes. Cover with lid for 30 seconds to melt the cheese.

FALL HARVEST TURKEY BURGER WITH HEINZ® BALSAMIC KETCHUP SAUCE (continued)

Developed by Chef Spike Mendelsohn



INGREDIENTS: SERVES 6

For the Caramelized Onions:

- Heat the canola oil in a large nonstick skillet over medium heat.
- Add the onions and turn with a spatula so all the onions are evenly coated in oil.
- Continue to cook, stirring the onions every 8 minutes until the slices have turned a rich brown color, about 25 minutes.

For Heinz® Ketchup Barbecue Sauce:

- Whisk together Heinz Tomato Ketchup Blended with Balsamic Vinegar, balsamic vinegar, Hoisin sauce and molasses.
- Spread on your Fall Harvest Turkey Burgers, or serve with grilled chicken or vegetables.

For Burger Assembly:

- Place each patty on toasted bun, top with sauce, caramelized onions, lettuce, and tomato.

SECRET INGREDIENT APPLE CARAMEL PIE

Developed by Chef Spike Mendelsohn



INGREDIENTS: SERVES 8

Pie Filling

8 cups apples, peeled and thinly sliced
1 tablespoon freshly squeezed lemon juice
 $\frac{1}{3}$ cup Heinz Ketchup Blended with Balsamic Vinegar
12 caramels, chopped
1 teaspoon cinnamon
 $\frac{1}{2}$ teaspoon nutmeg
 $\frac{1}{2}$ teaspoon cardamom
 $\frac{1}{4}$ teaspoon cloves
 $\frac{1}{4}$ cup granulated sugar
 $\frac{1}{4}$ cup brown sugar
2 $\frac{1}{2}$ tablespoons flour

Crumble Top

1 cup flour
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{2}$ cup butter

Crust

1 unbaked pie crust

SECRET INGREDIENT APPLE CARAMEL PIE

This spin on a classic recipe is sure to keep your guests guessing



PREPARATION

For the Crumble:

- Combine the flour and brown sugar.
- Incorporate the butter slowly into flour and sugar mixture.
- Mix with a pastry blender until crumbly.

For the Pie Filling:

- Preheat oven to 425 degrees.
- Mix together all of the pie filling ingredients in a large bowl.
- Pour the pie filling into the pie crust.
- Add the crumble topping to the pie.
- Cover with aluminum foil and bake for 40 minutes. Remove foil and bake 7 minutes more.
- Cool before serving.