



## HHF News December 2007

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**Recipes:** Check out four fabulous seasonal recipes at the end of this newsletter: Hot Pepper Jelly Fried Potatoes in a Fried Cheese Shell, Burnin Cajun Salmon (Cajun Salmon with Herbed Butter), Venison Steak with Juniper Berry & Red Chile Sauce and Venison Chili.

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### Events

**Knife Sharpening ~- Thursday, December 13, 2007, 3:00-6:00 p.m.** Heather's Heat & Flavor, Legacy Village, Lyndhurst 216.291.3450 Expert knife sharpener and instructor, Steve Botorff, joins us every second Thursday of the month to provide knife-sharpening services. Bring your favorite straight-edge, serrated knives and scissors to our store to be sharpened while you wait! Fee varies by the size of the blade, starting at \$2 for a paring knife and \$5 for a chef knife.

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### We Have Lots of Fun New Items for the Holidays!

**Holiday Gifts ~-** Stop in the store to check out our fabulous new selection of spice bottles and racks, perfect for the modern kitchen! We great gifts for anyone, from chileheads to gourmets, and everyone in-between. Give a gift that keeps giving: Whet their tastebuds with a sauce or spice gift, and add in a Gift Certificate so they can pick out something else, too.

**Krakatoa Hot Sauce ~-** Made from the one of the FIERIEST pepper, the only additive is a touch of vinegar. The bright red-orange color warns of the fire contained within. A devout chilehead would welcome it as a finishing sauce for his favorite dish, but be warned - it can cause an eruption of flavor and fire to rival the obliteration of Krakatoa, the Indonesian island, in 1883!

**Chili Dogs: Ember Hot Sauce ~-** This smoked Jalapeño sauce will delight any barbeque fan. Subtly smokey with a bit of a bite, this sauce is made from all natural ingredients. EMBER will create a fine glow on chicken, beef or pork - and it's great on ribs! Adds Great flavor to your favorite pasta sauce. 2 TIME GRAND CHAMPION of the CAJUN HOT SAUCE FESTIVAL in New Iberia, Louisiana.

**Chili Dogs: Sparky Hot Sauce ~-** A combination of the fiery Cayenne chile and tasty fresh garlic. It starts with a rich flavor and sparks your taste buds with a burst of heat! Especially good as a table sauce, SPARKY can howl in your favorite recipe as well. You've gotta love the cute dalmatian on the label.

**Fatalii Fire Hot Sauce ~-** Fatalii Fire uses the rare Fatalii chile, found only in central South Africa where it is known to the locals as "the devil's tongue". It's tasty, unique, and pure fatalii. Oh ya, and it's very, very hot! Remember, I warned you.

**Wanza's Wicked Hot Sauce ~-** A Temptress with a MAJOR attitude! Over 2 millions scoville unit oleoresin of capsaicin blended with Red Savina habaneros makes this one of the hottest sauces on the market. Wanza hides her fire behind a complex personality that makes her irresistible!

**CaBoom! Salsa Verde (Mild, Hot, Really Hot) ~-** Roasted Green Chiles and Tomatillos are the base for the great salsa. It's available in Mild, made with just a few jalapenos; Hot, which has a bunch; and con Habanero, boosting the heat to a fiery roar. Sure to please the palate of all ranges of salsa lovers. Use it as a dip or heat it up and use as a sauce for chicken, pork or fish.

**Fire Dust ~-** A fiery seasoning for those who can never have it Hot Enough! Great for anyone who likes HOT & Flavorful dishes. A delicious blend of Black Pepper, Garlic, Chile Caribe, Habanero Peppers & Dried Vegetables. Take it everywhere, a Bland-Aid for food! All Natural, No Salt No MSG.

**Fire Salt ~-** A perfect table partner to Fire Dust! This blend of Salt, Red Savina Habaneros, and Spices will make you forget where you left that plain old salt shaker! All Natural, No MSG.

**Ashes ~-** A combination of Fire Salt and Fire Dust. All that Flavor with Fire in one container! Use it as a table seasoning or to season your foods when cooking. This unbelievably tasty mix is just right to carry everywhere you go. All Natural, No MSG.

**Chophouse Steak Seasoning ~-** CaJohns's spicy twist on a popular blend for red meats, Montreal Steak Seasoning. You'll love the difference!

**Herb and Garlic Sprinkles** ~~ A tasty Blend of Garlic, Onion, Salt, Paprika, Orange Zest, Green Bell Pepper and a few secret spices makes this the perfect seasoning for poultry, pork, fish and other seafood. CaJohn's most popular!

**Cowgirl Chocolates are Back!** ~~ These premium chocolates need cool weather to survive, so we only carry them at this time of year. You'll love these spicy sweet treats: caramel sauce, hot chocolate, chocolate bars and caramels!

**Visit our store online** [www.heatandflavor.com](http://www.heatandflavor.com). If you have any trouble with the Web site, please let us know (e-mail [service@heatandflavor.com](mailto:service@heatandflavor.com) or call one of our stores). Buy logo shirts and other fun stuff at [www.cafepress.com/heatandflavor](http://www.cafepress.com/heatandflavor).

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## Winter Recipes

### Hot Pepper Jelly Fried Potatoes in a Fried Cheese Shell

Yield: 4 to 6 servings ~~ Heat Scale: Mild

- 2 big potatoes (Yukon Gold are best)
- 2 tablespoons Lollypop Tree Pepper Jelly
- 2 tablespoons wine Chardonnay
- Salt, pepper
- 1 tablespoon of our Salad herbs
- Olive oil
- Shredded cheddar cheese

Peel and slice the potatoes gratin-style. Put olive oil in a pan on medium high heat and add the potatoes and seasonings. Brown the sliced potatoes. When the potatoes are done, mix Pepper Jelly and wine together and add to the pan and glaze on the potatoes. This should take about 3 minutes.

To make the fried cheese shell, heat a small non-stick pan on medium high. Add enough shredded cheddar just to cover the bottom of the pan. When the cheese moves freely in the pan, flip it over to cook the other side (lightly brown on both sides). On a cutting board, turn a small bowl upside down. Place the melted cheese on top of the bowl, and pat down with several layers of paper towels (this cheese is really hot!). Remove the paper towel and wait a few moments for the cheese to cool. Remove from the bowl and turn upright. You can make individual bowls, shaped in a muffin tin.

Fill your crisp Fried Cheese Shell with your Hot Pepper Jelly Potatoes for the perfect presentation.

### Burnin Cajun Salmon (Cajun Salmon with Herbed Butter)

Yield: 4 servings ~~ Heat Scale: Medium

Everyone loves salmon. It is such a flavorful fish, especially with all the great herbs and spices included here. Give this recipe a try and it will be Mardi Gras in your mouth!

- 4 salmon fillets
- 2 Tablespoons of Ashes

Chile Herb Butter:

- 8 ounces (2 sticks) unsalted butter, softened at room temperature
- 2 fresh green jalapeño chiles, stemmed, seeded, very finely minced
- 4 sprigs cilantro, leaves only, finely chopped
- 2 sprigs parsley, leaves only, finely chopped
- CaJohn's Verde salsa, for serving

Preheat the grill to medium high. Prepare the fillets by rinsing and making sure that all of the bones have been removed and that no skin is left on the edges. Pat the filets dry and reserve.

Place Ashes in a shallow dish or plate.

Prepare the chile-herb butter by combining the butter, chiles, and herbs in small bowl and blending with a wooden spoon until smooth and well mixed. Place the butter on a piece of wax paper or plastic wrap, rolling the butter up in a tube shape. Refrigerate briefly while the filets are grilling.

Lightly oil each filet with canola oil then roll the filet in the spice blend until uniformly covered. Place the filets in a medium hot skillet until browned on each side and cooked through 3-5 minutes per side.

Unroll the tube of butter and allow to soften briefly. Cut the butter crosswise into ½-inch thick rounds. Serve the filets hot from the grill topped with the chile-herb butter and CaJohn's Verde salsa.

### Venison Steak with Juniper Berry and Red Chile Sauce

Yield: 6 servings ~ Heat Scale: Medium

#### The Sauce

- 1 tablespoon dried juniper berries
- 3 cups unsweetened dark grape juice
- 2 bay leaves
- 1 ½ teaspoons dried thyme
- ½ cup dried shallots, rehydrated
- 2 cups beef stock (we use Kitchen Basics)

#### The Steaks

- 6 venison steaks, 8 to 10 ounces each
- Olive oil
- Salt and Pepper to taste
- 4 whole dried chiles de arbol, seeds and stems removed, crushed (or use a more mild new mexico (diced))

To make the sauce, wrap the juniper berries in a clean kitchen towel and crush them using a mallet. Remove them from the towel and place them in a saucepan with the grape juice or wine, bay leaves, thyme and shallots. Simmer over medium heat for 20 to 25 minutes, until the liquid has been reduced to 1 cup.

Add the stock, bring to a boil, then decrease the heat to medium and cook for another 15 minutes until the sauce has been reduced to 1 ½ cups. Strain the sauce through a fine sieve and keep it warm.

Brush the steaks on both sides with the olive oil and sprinkle with salt and pepper. Place the steaks on the grill and grill for 3 minutes, until they have charred marks. Rotate the steaks a half turn and grill for another 3 minutes. Flip the steaks over and grill for another 5 minutes until done as desired.

Ladle the sauce onto each plate, top with the steaks, pattern-side up, and sprinkle the crushed chiles over them.

### Venison Chili

Yield: 8 to 10 servings ~ Heat Scale: Medium-Hot

Venison is quite lean yet very flavorful. It makes a wonderful chili that doesn't have a fatty flavor. The slow cooking chiles and seasonings remove any wild taste the meat might have. It freezes beautifully, so double the recipe and freeze a batch for another evening meal. Substitute elk, if you wish.

- ¼ cup olive oil
- 1 ½ pounds coarsely ground venison
- 1 cup coarsely chopped onions
- 1 tablespoon finely minced garlic
- ½ cup cooked, coarsely chopped bacon
- 3 Tablespoons Red's All Meat Rub
- 1 12-ounce can dark beer
- 1 12-ounce can tomato paste
- 1 28 oz can drained petite diced tomatoes
- 1 16-ounce can pinto or black beans, drained and rinsed
- In a large pot, heat the olive oil and brown the venison. Add the onions, garlic, and cooked bacon. Stir in the peppers, chili powder, cumin, oregano and salt.

Add the beer, tomato paste, and stir in the drained beans and tomatoes. Bring the mixture to a boil, stirring to prevent burning and to combine flavors. Reduce the heat to a low simmer and simmer the mixture for 20 to 30 minutes.