



Spice it Right with Watkins

February 2004

It may be cold outside but Watkins can "turn up the heat" inside! We have sauces, spices, seasonings & recipes to tantalize everyone's taste for "hot stuff!" So if you like it spicy, tasty or hot, you'll love these recipes and the Watkins ingredients that make them so SPECIAL!

The best way to enjoy tasting these recipes is at a **Watkins Good Tastings event**. It's as easy as inviting some friends over who would like a fun and interesting evening. We'll be sipping and tasting Watkins gourmet food products and everyone will take home recipes that their whole family will LOVE!

Call me soon to book your event ... before my calendar is full!



Salsa & Cream Cheese Roll-Ups

- 1 pkg (8oz) cream cheese
 - 1/2 c chopped black olives
 - 1 can (4 oz) diced green chiles
 - 2 1/2 TBSP **Watkins Salsa & Sour Cream Snack & Dip Mix**
 - 1/2 tsp **Watkins Garlic Granules**
 - 1/4 tsp **Watkins Onion & Garlic Pepper**
- Watkins Tropical Salsa or Inferno** for dipping

Beat cream cheese until smooth. Add all other ingredients, (except Tropical Salsa or Inferno) mix well and refrigerate for 30 minutes. Spread cream cheese mixture evenly over 6 (10 inch) flour tortillas. Roll up tightly jellyroll fashion. Wrap in plastic and refrigerate at least 3 hours. Slice into 1/2 inch pieces and serve with Watkins Tropical Salsa or Inferno Sauce. *For variation you may use your favorite **Watkins Snack and Dip Mix**.

Spicy Nacho Cheese

- 1/2 c **Watkins Cheese Soup Base**
- 1/2 c milk
- 1 c water
- 1/4 c **Watkins Tropical Salsa**
- 1 tsp **Watkins Salsa & Sour Cream Snack & Dip Seasoning**
- 1 tsp **Watkins Calypso Hot Pepper Sauce**
- 1 tsp **Watkins Inferno Sauce**

Mix all the ingredients together in a sauce pan. Cook on Medium heat until mixture comes to a boil, stirring continuously.

Good with Tortilla or Nacho Chips.

Hot & Spicy Puff

Place a round of Brie or Camembert Cheese on a square of Phyllo or Puff Pastry. Carefully cut a hole in the top rind, leaving the edges intact. Spread a thin layer of **Watkins Tropical Salsa or Watkins Jalapeno or German-style mustard** in the hole. Carefully replace the lid and seal within the pastry. Bake according to pastry directions. Serve with crackers or crisp breads.

Taco/Nacho Seasoning

This recipe can be used to make your own taco/nacho seasoning for ground beef.

- 1 lb ground beef (I use 92% fat free)
- 1 c water
- 1/2 tsp **Watkins Calypso Hot Pepper Sauce**
- 1 c **Watkins Tropical Salsa**
- 1/2 c **Watkins Inferno Sauce**
- 1/4 tsp **Watkins Cumin Seasoning**
- 1/4 tsp **Watkins Chili Powder**
- 1/4 tsp **Watkins Oregano**
- 1/4 tsp **Watkins Garlic Flakes**
- 1/4 tsp **Watkins Paprika**
- 1/2 TBSP **Salsa & Sour Cream Snack & Dip Mix**

Brown 1 lb ground beef. While beef is browning, mix the other ingredients together. When beef is brown, mix in the rest of the ingredients, bring to a boil. Boil down until the mixture thickens. Can be used for tacos or nachos.



Layered Salsa & Sour Cream Dip

It's so DELICIOUS you won't believe it's so EASY to make! Simply follow the directions on the **Watkins Salsa & Sour Cream Dip Mix** making 1 1/2 cups. Spread evenly in shallow bowl/plate. Top with grated cheese, chopped tomatoes, ending with chopped green onions. Serve with nacho chips & watch it quickly disappear!

Quick & Easy "FRESH SALSA"

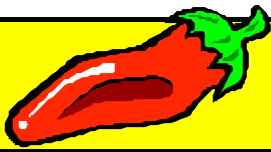
Add 1 teaspoon **Watkins Salsa Seasoning** to every 1 cup of finely chopped fresh tomatoes. Let set for at least a half hour so flavors can fully develop.

Watkins is **expanding in several areas**. Choose from part-time or full-time positions. Call me for more information on how easily you could begin earning money your first week!

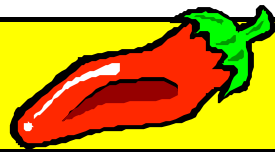
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MORE HOT & TASTY STUFF!



Inferno Delight

- ¼ c mayonnaise
- 1 pkg (8 oz/250 g) cream cheese
- 2 – 4 TBSP **Watkins Inferno Sauce** (to taste)

Blend cream cheese, mayonnaise and Watkins Inferno Sauce (use to your taste). Serve with assorted crackers.

Inferno Chicken Wings

Place chicken wings in baking dish & bake at 425° F for about 25-30 minutes. Then place cooked wings in serving bowl. Drizzle with **Watkins Inferno Sauce** to taste and toss! Serve with Watkins Salsa and Sour Cream Dip Mix (see recipe on bottle).

Veggie Pizza

- 1 **Watkins White or Whole-Wheat Pizza Mix**
- 1 8-oz pkg. cream cheese
- 1 TBSP **Watkins Garlic & Dill Snack & Dip Mix**
- 1 TBSP Mayonnaise
- Watkins Onion & Garlic Pepper**
- Cheddar cheese, grated
- Variety of chopped fresh vegetables (peppers, green onions, zucchini, cucumbers, broccoli, cauliflower, carrots, tomatoes – your choice!)

Prepare and bake pizza mix according to instructions. (You can make in round-pizza shape or rectangular.) Mix together cream cheese, Watkins Garlic & Dill Snack & Dip Mix and mayonnaise. When pizza crust has cooled completely, spread with cream cheese mixture. Arrange mixture of chopped vegetables over cheese layer and press lightly. Sprinkle Watkins Onion and Garlic Pepper to taste and top with grated cheese. Cut & serve. This isn't spicy but it's very tasty!

Bacon & Cheese Swirls

- 4 ounces (half of 250 gr package) cream cheese
- 2 TBSP **Watkins Bacon & Cheese Dip Mix**
- 1 tsp **Watkins Onion Flakes**
- 1 tsp milk
- 1 can (8 oz) refrigerated crescent rolls

Combine cream cheese, Watkins Bacon & Cheese dip mix, onion flakes and milk. Mix well. Separate the dough from the crescent roll package into 4 rectangles and press the perforations together to seal. Spread the cream cheese mixture evenly on dough. Starting on the long side, roll up rectangles and pinch edges to seal. Cut each roll into 8 pieces. Place cut side down on an ungreased baking sheet. Bake at 375° F for 12 minutes or until golden brown.

Herbed Pita Crisps

- 6 TBSP **Watkins Garlic & Parsley Grapeseed Oil**
- 4 pita breads, either white or whole wheat
- 2 tsp **Watkins Thyme**
- 1 1/2 tsp **Watkins Sea Salt**
- 1 tsp **Watkins Black Pepper**

Preheat oven to 350°F. Cut each pita into 5 strips with scissors or serrated knife. Snip end of each strip and separate to make 2 single layer strips. Place pita strips split side up on a baking sheet and brush with Grapeseed oil. Sprinkle evenly with thyme, salt and pepper. Bake until brown, 15 minutes. Cool. Serve at room temperature with or without dips. Makes 40.

Easy Appetizer Quiches

- 1 can (10 oz) refrigerated butter flake dinner roll dough
- 1 c shredded Cheddar cheese
- 1 can (4 ¼ oz) devilled ham
- 2 eggs
- 2-3 TBSP **Watkins Salsa & Sour Cream Snack & Dip Mix**
- 2 tsp **Watkins Onion Flakes**
- 2 tsp **Watkins Parsley**

Separate dough into 12 pieces. Divide each piece into 3 sections and press into 1 ¼" diameter tart or muffin cups, stretching dough slightly to form a shell. Combine remaining ingredients; mix well. Divide ham mixture evenly among shells. Bake 15 min. at 375°F or until golden brown. Serve hot. Makes 36 tarts.

I didn't have potatoes, so I substituted rice.

I didn't have paprika, so I used another spice.

I didn't have tomato sauce, I used tomato paste;

A whole can, not a half can. . .

I don't believe in waste!

A friend gave me the recipe;

she said you couldn't beat it.

There must be something wrong with her

.... I couldn't even eat it!

Author Unknown

At WATKINS WE CARE!

*We know you'll be delighted with these recipes and the Watkins ingredients they call for. However if for some reason, any Watkins Product is unsatisfactory to you, you can count on our **Complete Money-Back Guarantee**. We have been satisfying customers for over 136 years so you can have confidence when shopping with Watkins.*

*Please call me (see other side for phone number) and find out the latest "NEW" products that have just arrived. Better yet, book a date for a **Good Tastings Event** and we can show you and your friends "What's **NEW with WATKINS!**"*