

## 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



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### 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.