



## **APPETIZER/SIDE DISH RECIPES**

### Chorizo Chow-Chow con Queso

6 oz. chorizo sausage, crumbled  
15-oz. can queso blanco (white cheese) sauce (available in Mexican aisle in grocery stores)  
1 c. Herbert's Hot or Original Chow-Chow (we like it hot!)

In medium saucepan on medium heat, cook sausage about 10 minutes. Reduce heat to medium low, and add cheese and chow-chow, gently folding them in until evenly distributed. Turn off heat and spoon mixture into serving dish.

### Side Meatballs with Savory Chow-Chow Glaze

1 lb. ground beef (equal parts ground beef, pork, and veal work well, too)  
1 c. Herbert's Original Chow-Chow  
2 eggs  
1 c. plain bread crumbs  
¼ c. shredded Parmesan cheese  
1 tsp. salt  
½ tsp. black pepper  
½ c. water

Preheat oven to 375 degrees. Combine beef, chow-chow, eggs, bread crumbs, cheese, salt, and pepper and mix lightly. Add water and mix until all ingredients are well combined. Form into 1" balls and place in a deep baking dish. Place dish in oven for 30 minutes. Add Savory glaze (find recipe in sauces section) and serve.

### Potato Salad

3 lbs. boiled redskin potatoes  
1 c. mayonnaise  
¼ c. buttermilk  
2 T. Herbert's Gourmet Hot Dog Mustard  
½ c. diced celery  
½ c. Herbert's Original Chow-Chow, drained  
¼ c. diced red onion  
salt and pepper to taste

Combine ingredients, adding salt and pepper as needed.

## J.M.'s Chow-Chow Cornbread

1 1/2 c. cornmeal  
1/2 c. all-purpose or whole wheat flour  
2 tsp. baking powder  
1/2 tsp. salt  
1/2 tsp. baking soda  
1/2 c. Herbert's Original Chow-Chow, drained  
1 1/2 c. milk  
2 eggs  
1/2 c. shredded cheddar cheese (optional)

Heat oven to 450 F. Mix all ingredients together. Pour into greased 8" square baking dish. Top with cheddar cheese if desired. Bake until golden brown, about 30 minutes. Serve warm.  
Serves 9 to 12 (as a side dish).

## Deviled Eggs

6 large boiled and peeled eggs  
1/4 c. mayonnaise  
1/4 c. Herbert's Original or Hot Chow-Chow, drained  
salt and pepper to taste  
paprika to garnish

Cut eggs in half lengthwise and place yolks in a medium bowl. In that bowl, add mayonnaise and chow-chow, and mix until smooth. Add salt and pepper to taste. If more heat is desired, add a few drops of your favorite hot sauce. Place mixture back in eggs and garnish with paprika.

## Chow-Chow Pizza

1 thin 12" pre-made pizza crust shell  
1 c. Herbert's Original Chow-Chow, drained  
1/4 c. cubed cooked chicken breast  
1/4 c. andouille sausage, sliced  
2 oz. crisp bacon, crumbled  
1/4 c. shredded fontina cheese  
1/4 c. shredded mozzarella

Preheat oven to 425 degrees. Spread crust evenly with chow-chow, then layer meats and combined cheeses on top. Place in oven and bake for 14-16 minutes, until cheese turns slightly gold.