

STONEWALL KITCHEN

AWARD WINNING RECIPES

The Macy's Food division team was challenged to develop mouth-watering Summer recipes using Stonewall Kitchen's Maple Chipotle Grille Sauce. These are the winning recipes.



BRAD SAYLOR'S MAPLE CHIPOTLE GLAZED PORK CHOPS

[Brad is Macy's Regional Executive Chef, Chicago]

2 Boneless center cut pork chop, 5 ounces each, 1 1/2" thick
1/4 cup Stonewall Kitchen Maple Chipotle Grille Sauce
4 ounces Sweet Potato Mash
3 ounces Mango Pineapple Salsa
1/2 ounces Fried Sweet Potato Strings

DIRECTIONS:

1. Marinate pork chop in Maple Chipotle Grille Sauce for at least 1 hour, but no more than 48 hours.
2. Prepare Maple Chipotle Sweet Potato Mash, Mango Pineapple Salsa, and Fried Sweet Potato Strings following accompanying recipes.
3. Remove chops from marinade and place on grill. Cook "cross hatch" marks into chops and turn.
4. Upon turning, brush each chop with one ounce of Maple Chipotle Grille Sauce. Grill for approximately 5 minutes each side.
5. Place mashed sweet potatoes on plate. Lean chops against potatoes and top with fried sweet potatoes. Place salsa partially on chops and flowing onto plate.

Maple Chipotle Sweet Potato Mash 1 1/2 ounce Stonewall Kitchen Maple Chipotle Grille Sauce
1 pound Sweet Potatoes
1/2 ounce Salted Butter, melted
1 teaspoon Kosher salt
1 teaspoon Black Pepper

DIRECTIONS:

Boil potatoes until fork tender, drain and mash. Add butter, sauce, salt and pepper and mix well

Mango Pineapple Salsa

1 cup Mangos cubed
1/4 cup Red Bell Pepper Diced
1/2 cup Fresh Pineapple cubed

1/4 cup Red Onion diced
1 tablespoon Mint, chiffonade
1/4 teaspoon Kosher Salt

DIRECTIONS:

Mix all ingredients and serve chilled

Fried Sweet Potato Strings

1/2 lb Sweet Potatoes peeled & julienned

1/2 ounce Olive Oil
1/4 tsp Kosher Salt
1/4 tsp Black Pepper

DIRECTIONS:

Deep fry strings at 350 degrees for 1 minute until crispy. Drain and season with salt and pepper.



HOLLY QUINLAN'S MAPLE CHIPOTLE POTATO SALAD

[Holly is a Culinary Professional at Macy's Mayfair Mall]

Maple Chipotle Potato Salad

8 medium Red Potatoes, cooked (until fork tender, season water liberally with salt), cooled and cubed
3 Scallions - diced
3/4 cup Celery - small diced
1 tablespoon Parsley - chopped
1 cup Maple Chipotle Mayonnaise (see recipe)
8 slices crisp Bacon (crumbled - reserve 1 tablespoon for garnish)
6 hard-boiled Eggs - diced
Salt and Pepper to taste
*Garnish with Bacon pieces and Parsley

Maple Chipotle Mayonnaise

1 cup mayonnaise
1/4 cup Stonewall Kitchen Maple Chipotle Grille Sauce
1/2 teaspoon ground mustard seed
1/4 teaspoon cayenne pepper
1/3 teaspoon onion powder

DIRECTIONS:

Combine ingredients and chill

Serves 4 - 6



PATRICIA STAHL'S COWBOY BEANS

[Pat is a Project Manager for Macy's Food Division]

1 cup frozen corn (roasted tastes best in this recipe)
1 can Great Northern Beans (drained and rinsed)
1 can Pinto beans (drained and rinsed)
1 fire-roasted jalapeno, chopped (some seeds removed, but not all)
2 small or 1 medium fire-roasted red pepper, chopped
1/2 medium red onion, medium dice
3/4 - 1 cup Stonewall Kitchen Maple Chipotle Grille Sauce
1/2 teaspoon cumin
Salt and pepper to taste
3 strips of thick-sliced pepper bacon (fried and chopped)
3 good dashes of green Tabasco sauce to taste

DIRECTIONS:

1. Take 1 jalapeno and two small or 1 medium red pepper and roast them over a gas flame on the stove, or in the broiler, until well-charred. Set aside.
2. Combine all ingredients and pour into a greased baking dish. Cover with foil and bake at 325 degrees for 30 minutes. Uncover and continue cooking for an additional 30-35 minutes until hot and bubbly. Add a little water if it appears too dry

Serves 6 - 8

