

Crab cakes con salsa Casera medium
(Corn Crab Cakes topped with Casera Salsa)

1 lb crab meat
1 red pepper, cut small diced
1 poblano pepper, cut small diced
1 cup roasted fresh corn
1 shallot, minced
5 garlic cloves, minced
1 cup butter, melted
1 cup breadcrumbs
¼ cup cilantro, chopped
2 Tbsp mayonnaise
1 tsp cumin
Salt and pepper

Salsa Verde

1 (16 oz.) jar of HERDEZ® Salsa Casera medium
½ cup chicken broth

To prepare the Salsa Verde:

1. Place the HERDEZ® Salsa Casera in a small saucepan with the chicken broth. Bring to simmer.

To prepare the crab cakes:

2. In a medium metal bowl combined the peppers, corn, shallot, cumin, garlic, breadcrumbs, butter, cilantro, mayonnaise, and crabmeat. Season with salt and pepper to taste.
3. Heat a large, nonstick skillet over medium-low-heat. Spoon 2 tablespoons of crabmeat into a tart rings. Cook until the bottoms are browned, 1 to 3 minutes. Then flip them to cook the second side, about 2 minutes.

Yield: 4 Servings

Sopa de Elote
(Sweet corn soup)

3 cups of sweet fresh corn
½ small onion, cut into sliced
1 Tbsp BUFALO® Chipotle Hot Sauce
2 Tbsp olive oil
2 cups chicken broth
1 tsp cumin
Salt and pepper to taste

Directions

1. In a medium skillet, sauté the onion with olive oil for 3 to 5 minutes, or until translucent.
2. Add the corn, BUFALO® Chipotle Hot Sauce, cumin and chicken broth. Bring to boil and simmer for 15 to 20 minutes.
3. Place the corn mixture in the blender and puree until smooth. Strain through a fine-mesh sieve and season to taste with salt and pepper.

Yield: 4 Servings

**Ensalada Mexicana
(Mexican Salad)**

Vinaigrette:

1 HERDEZ® Mango, diced
1 garlic clove
1 tsp cherry vinegar
1 Tbsp BUFALO® Chipotle Hot Sauce
¼ cup olive oil
Salt and pepper to taste

½ lb (3 cups) of mixed greens lettuce, chopped
½ red onion cut into fine slice
½ jicama cut into fine sticks
1 HERDEZ® Mango cut into fine slices

For the Vinaigrette:

1. Place the HERDEZ® Mango, garlic, cherry vinegar, BUFALO® Chipotle Hot Sauce, and olive oil in a blender, puree for 30 seconds.

Assembly:

2. Toss the lettuce, HERDEZ® Mango, onion, jicama, and prepared vinaigrette.
3. Place a high mound of salad in the center of each plate. Top with pepper.

Yield: 4 Servings