

Fabulous BBQ Paste

1/2 cup Chehalem Ridge Brands Rockin' Raspberry Fruit Salsa
1/2 cup Chehalem Ridge Brands Blues Berry Fruit Salsa
1/2 cup brown sugar
1/4 cup black peppercorns
1/4 cup Hungarian paprika
2 tbsp onion powder
2 tbsp minced garlic
1/2 tsp mustard powder

Mix all dry ingredients in a food processor and blend well. Add the fruit salsas and blend until mixture is fairly smooth and consistent.

Spread this on brisket and baby back ribs, wrap in foil and let sit overnight in the refrigerator. Remove from the refrigerator and let stand to come to room temperature prior to cooking on a smoker. Makes enough to spread on 3 racks of baby back ribs and 2 6 pound briskets.

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Fruit Salsa Steak Marinade

This makes a wonderful marinade for grilling steak. You don't need steak sauce with this marinade.

1/2 cup extra virgin olive oil
1/4 cup balsamic vinegar
1 tsp coarse ground pepper
3/4 cup Chehalem Ridge Brands fruit salsa
1 tbsp chopped garlic
1/2 cup Kerr's peach nectar or you favorite brand

Mix all ingredients together and blend well. Alternatively you can blend them in a blender to get a finer and smoother texture if preferred. Pierce the steaks with a tenderizer or fork. Pour over your steaks in a container for marinating steaks or meats. Agitate every hour to ensure the flavors are evenly distributed. Marinade for 3 - 4 hours or overnight.

Blues Sandwich Spread

1/4 cup cream cheese
1/4 cup Chehalem Ridge Brands Blues Berry Fruit Salsa
1/8 tsp minced garlic
1/8 cup pine nuts

We use non-fat cream cheese but you can use your preferred cream cheese. Mix the cream cheese and Blues Berry Fruit Salsa in a small bowl. Add the minced garlic. Blend well. Dry sauté the pine nuts in a pan until they begin to turn golden brown. Remove from the pan. Let the pine nuts cool. Finely chop the pine nuts. Mix the chopped pine nuts with the cream cheese mixture until well blended.

You can use this as a sandwich spread on smoked turkey with Havarti or Fontina cheese and your favorite sandwich "fixins" on whole grain bread or ciabatta bread.

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Straw-Barb Pork Chop Marinade

4 pork chops - thin or thick cut
3/4 cup Chehalem Ridge Brands Swingin' Strawberry-Rhubarb Fruit Salsa
2 tbsp Worcestershire sauce
1 tsp minced garlic

Mix marinade ingredients together in a container that can hold the pork chops. Place the pork chops in the container with the marinade. Pierce the chops with a sharp fork to allow the marinade to penetrate the chops. Marinade for at least 4 hours, overnight is best. Flip at least once. Grill the pork chops to your taste. Place approximately 1/4 cup to 1/2 cup of the 'Swingin' Strawberry-Rhubarb fruit salsa on the pork chop. You can spread the salsa over the pork chop or dip each bite into the salsa.



When we developed these 100% fruit salsas we had not considered the many possible uses for them. But as we started selling them and using them more frequently the ideas started flowing. We have used them for so many things it's as if they are a food that commands a new category. We've tried to include some recipes here to give you some idea of how many uses they have. This certainly doesn't cover all the possibilities but we believe it at least begins to convey how diverse these 100% fruit salsas are.

Hu-La-La Guacamole

This may be the best guacamole you'll ever eat. There is a hint of tropical in the taste with just a hint of the peppers.

2 Medium avocados
2 tbsp mayonnaise
1 1/2 tsp chopped garlic
1/4 cup diced onion
1/4 cup Hu-La-La Tropical Fruit Salsa (Chehalem Ridge Farms)
1/4 tsp black pepper
1/2 tsp lemon juice

Mash avocados to desired consistency. Mix well with all remaining ingredients. Serve with chips or spread on a grilled hamburger with Canadian bacon, regular bacon or pepper bacon and your favorite condiments. Place a tablespoon of the Hu-La-La on top if desired.

Singin' the Blues Crab Cakes

The Pacific Northwest is blessed with Dungeness Crab. This sweet succulent crab makes wonderful crab cakes. Most restaurants serve crab cakes with a spicy sauce made of wasabi or hot peppers. We decided to try these crab cakes with our Blues Berry Fruit Salsa one night and it was wonderful. We now eat them with Blues Berry Fruit Salsa instead of wasabi based sauces.

1/2 lb Dungeness Crab (or your favorite crab meat)
1 to 2 green onions diced
1 to 2 mini bell peppers diced
1/2 cup mayonnaise (We use Kraft Olive Oil mayo with black pepper)
1 egg
breadcrumbs
olive oil, grape seed oil or avocado oil
butter
Chehalem Ridge Brands Blues Berry Fruit Salsa

Place the crab meat in a bowl. Add the egg and mayonnaise and mix well. Add the green onions and mini peppers and mix well but try to retain the lumpy texture of the crab meat. Add about 1/4 cup bread crumbs and mix well. Add breadcrumbs until the mixture just begins to stick together when formed into a patty. You don't want a lot of bread crumbs as the crab cakes tend to be "doughy". You want the texture of the crab meat and flavor of the crab meat to come through. Place about 2 tbsp of butter and about 2 tbsp of olive oil or other quality oil in the pan. Heat the butter and oil until the butter begins to bubble. Shape the crab cake mixture into the size crab cake you desire and put in the pan. Cook until lightly browned on each side. Remove from pan and place on serving dish. Serve with Chehalem Ridge Brands Blues Berry Fruit Salsa instead of a wasabi based sauce.

You may prefer one of the other flavors of our fruit salsas so please let us know what you think if you try a different one. You can submit comments on the website or on our blog.

Fruit Salsa Cream Cheese Dip

1 8 oz package cream cheese (we use non-fat cream cheese)
1/2 cup Chehalem Ridge Brands Rockin' Raspberry Fruit Salsa
Crackers for dipping

Place the cream cheese on a plate. Pour the Rockin' Raspberry Fruit Salsa over the cream cheese. Use your favorite crackers to dip into the cream cheese with the fruit salsa.

You can use any of our fruit salsas for this recipe. They all taste great over cream cheese.

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Fruit Salsa Garlic Pizza Sauce

1 cup milk (we use 1%)
option: 1/2 cup milk + 1/2 cup Crème Fraiche
2 tbsp. unsalted butter
2 tbsp. all-purpose flour
2 tbsp. roasted garlic or regular garlic minced
1/2 cup to 1 cup Chehalem Ridge Brands fruit salsa

Gently heat milk (or milk and Crème Fraiche) in a small saucepan, just until barely simmering. Remove from heat and keep covered.

In a separate saucepan, melt butter. When the foam subsides, add flour and stir until smooth. Cook for 1 to 2 minutes, stirring. Do not allow flour to color. Gradually add the warm milk, whisking to combine. Cook the mixture, whisking continuously, until the sauce comes to a boil and is thickened. Remove from heat and add the roasted garlic and your desired amount of Chehalem Ridge Brands fruit salsa. Optionally, you can pour the hot mixture into a blender, cover tightly, and process until smooth. Transfer to a bowl and cool slightly, placing a piece of plastic wrap directly on the surface. Spread over pizza dough.

Our First Drink Recipe

6 oz blueberry lemonade
1 1/2 oz vodka
1/2 oz Rock Candy Syrup
1 tsp. Blues Berry Fruit Salsa

Muddle the Blues Berry Fruit Salsa in a glass. Add the lemonade, Rock Candy Syrup and vodka. Stir until blended. Serve over ice.

You can try our fruit salsas in drinks to give them some fruit and pepper flair. Try them with your favorite seafood on the grill. Use them on grilled hamburgers with pepper bacon and cheese. Please try them in different recipes and culinary combinations. We would really appreciate if you would share your recipes by visiting our website and submitting your recipes. We will attribute the recipe to you but please tell us how you'd like your attribution to appear (initials, full name, first name only, etc.).

Thank you for purchasing our 100% fruit salsas. We really hope you and your family enjoy them.

Sherrie & Dancil Strickland
Co-Founders

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Hu-La-La Tropical Vinaigrette

2/3 cup Hu-La-La Tropical Fruit Salsa
1/8 cup lemon juice
1/4 cup organic agave syrup
1/8 cup lime juice
1 tsp Dijon mustard
1/8 cup Pineapple Balsamic Vinegar
1/8 cup Mango Balsamic Vinegar
1/2 cup extra virgin olive oil

Place first five ingredients into a food processor & blend until smooth. Add remaining ingredients (except olive oil) & blend for short time to reasonably smooth texture. Stream olive oil while blender is on low. Chill until ready to serve but serve at room temperature.

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Rockin' Raspberry Vinaigrette

1/2 cup Rockin' Raspberry Fruit Salsa
1/8 cup lemon juice
1/4 cup organic agave syrup
1/8 cup lime juice
1 tsp Dijon mustard
1/4 cup Raspberry Balsamic Vinegar
1/2 cup extra virgin olive oil

Place first five ingredients into a food processor & blend until smooth. Add remaining ingredients (except olive oil) & blend for short time to reasonably smooth texture. Stream olive oil while blender is on low. Chill until ready to serve but serve at room temperature.

Strawberry-Rhubarb Vinaigrette

3/4 cup Swingin' Strawberry-Rhubarb
Fruit Salsa
1/4 cup organic agave syrup
1/8 cup lemon juice
1 tsp Dijon mustard
1/8 cup lime juice
1/4 cup Strawberry Balsamic Vinegar
1/2 cup extra virgin olive oil

Place first five ingredients into a food processor & blend until smooth. Add remaining ingredients (except olive oil) & blend for short time to reasonably smooth texture. Stream olive oil while blender is on low. Chill until ready to serve but serve at room temperature.

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Blues Berry Vinaigrette

3/4 cup Blues Berry Fruit Salsa
1/8 cup lemon juice
1/4 cup organic agave syrup
1/8 cup lime juice
1 tsp Dijon mustard
1/4 cup Blueberry Balsamic Vinegar
1/2 cup extra virgin olive oil

Place first five ingredients into a food processor & blend until smooth. Add remaining ingredients (except olive oil) & blend for short time to reasonably smooth texture. Stream olive oil while blender is on low. Chill until ready to serve but serve at room temperature.



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Fruit Salsa Cheese Log

16 oz cream cheese, softened
1 10 oz pkg sharp cheddar cheese,
shredded
1 tbsp. finely chopped green onion
2 tsp Worcestershire sauce
1 tsp lime juice
dash of ground red pepper
dash of sea salt
Chopped pecans, for garnish
Chopped fresh parsley, for garnish

In a large mixing bowl, beat cream cheese & cheddar cheese with a mixer at medium speed until well blended. Add green onion, Worcestershire sauce, lime juice, red pepper & salt; mix well. Chill for several hours or overnight. Shape the mixture into a log. Garnish with pecans & parsley & optionally more green onion. Serve with crackers.

Bourbon Fruit Salsa Wings

1 tsp sea salt
2 tbsp. smoked paprika
1 tbsp cayenne pepper
2 tbsp garlic powder
2 tbsp onion powder
1 tbsp freshly ground pepper
10 full chicken wings
4 tbsp. butter, melted
1 cup Chehalem Ridge Brands Fruit Salsa
1/3 cup bourbon
1/8 cup balsamic vinegar (flavor of fruit salsa)
1 tsp cayenne pepper
1 tbsp. sea salt
1 tbsp. freshly ground pepper
1/2 tsp garlic chili sauce

In a mixing bowl combine the first 6 ingredients (through the pepper) & toss to mix. Rinse the wings & pat dry. Liberally rub the dry spices & refrigerate at least 6 hours but preferably overnight. Preheat oven to 400 degrees. In a bowl, combine the butter, fruit salsa, bourbon, cayenne, sea salt, freshly ground pepper & garlic chili sauce. Mix well & place in a blender or food processor. Blend by pulsing until mixture begins to become smoother. Split the mixture into 2 equal parts. Toss the wings with marinade from one bowl & arrange on a rimmed baking sheet. Bake for about 30 minutes & turn. Check every 5 minutes or so to ensure they are not getting burned. Remove wings from oven & brush with remaining mixture prior to serving. Serve with celery, carrots, ranch & bleu cheese dressing. NOTE: frying the wings will yield crispier skin if desired.

This recipe should work well with any of our fruit salsas. You can tweak the recipe to reduce or increase the heat or the fruit flavor.

Fruit Salsa Chickpea Dip

19 oz chickpeas, rinsed & drained
2/3 cup Chehalem Ridge Brands Fruit Salsa
1 garlic clove minced
1/8 tsp sea salt
1/4 tsp coarse black pepper

Process all ingredients in a food processor until smooth. Serve with crackers, chips or veggies.

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Fruit Salsa Bacon Artichoke

Pizza

Prepare the pizza sauce per the pizza sauce recipe. Roll the pizza dough onto a pizza pan. (You can use a prepared dough instead of making one.)

1/2 lb bacon
1 small can artichoke hearts
1 cup fresh spinach
1 small can black olives
1 cup shredded fontina cheese
1 cup shredded parmesan cheese
1 tbsp. minced garlic

Cook bacon until almost done. Chop artichoke hearts into small pieces. Spread minced garlic on dough then spread the sauce over the dough. Spread the fontina cheese over the sauce. Spread the artichoke hearts, spinach black olives & bacon over the pizza. Spread the parmesan cheese over the pizza. Heat oven to 425 degrees. Cook the pizza for about 10 minutes & check if done. Cook another 5—10 minutes if needed. Remove, slice & serve.

- You can serve these fruit salsas over cheesecake, ice cream or gelato. It really does taste very good.
- You can mix them with drinks to add some fruit flavor & a little heat.
- Try them straight over a dense dark chocolate dessert such as an almond fudge tort.
- When you make sauces with them you can add a liqueur or balsamic vinegar of the same flavor as the fruit salsa.

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