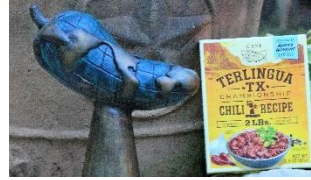


2024 CASI Terlingua

Anything But Chili (ABC) Winners



1ST Place – Sweet Division

Julie Henderson – Mansfield, TX

Terlingua Truffles

- 1.5 lb - bittersweet chocolate, finely chopped
- $\frac{3}{4}$ cup - heavy cream
- $\frac{1}{2}$ tsp - cayenne pepper
- $\frac{1}{2}$ tsp - cinnamon
- 1 tbl - HEB's CASI Terlingua Chili Mix

1. Chop 12 oz chocolate and put in glass bowl, set aside
2. In medium saucepan, scald the cream; tiny bubbles on edges of pan; do not boil
3. Pour over chocolate and let sit 4 minutes.
4. Then stir in cayenne, cinnamon, and CASI chili mix. Blend well and sit aside.
5. Let mixture come to room temperature.
6. Then cover "ganache" with plastic wrap and put in refrigerator for at least 6 hours.
7. Heat remaining chocolate in double boiler until melted.
8. Remove "ganache" from frig and roll into $\frac{1}{2}$ oz balls.
9. Carefully drip balls in melted chocolate and place on lined baking sheet.
10. When partially set, sprinkle with more CASI chili mix.
11. Then place in refrigerator to firm up and store.

1st Place – Savory Division

Brandon Marshall – Lewisville, TX

Pig Poppers

- 2 cans – crescent roll sheets
- 1 box - HEB CASI Terlingua Chili Mix
- 24 ea - Lil Smokees – Beef
- 2 pks - cream cheese
- 1 pk - shredded cheddar cheese
- 2 ea - eggs
- 1 tbl - brown sugar
- 8 ea - jalapenos – deseed and cut to size of lil smokees

(Cont – 1st Place Savory)

1. Bring cream cheese to room temperature. Add 2 Tbl HEB chili mix and blend.

2. Add cream cheese to jalapenos
3. Add cheddar cheese to jalapenos
4. Add Lil Smokees to jalapenos
5. Place jalapeno in crescent roll and roll up
6. Beat eggs and brown sugar. Top crescent roll with egg wash.
7. Sprinkle more HEB chili mix on top of egg wash.
8. Bake at 375 degrees for 10-13 minutes.