



2022 Anything But Chili (ABC) CASI Terlingua Championship Sponsored by Bolner's Fiesta Spices

ABC – Sweet Category

1st Place Sweet- Brandy Rather

Pretzel Rolo Pecan Cookies

Arrange pretzels on a baking sheet

Place a Rolo candy on each pretzel

Bake until the chocolate softens

Press a pecan half into each candy Cool

Pecans 4 ½ cups

2 egg whites

1 ½ tsp salt

1 ½ tsp Fiesta brand cayenne pepper

¾ cup sugar

2 heaping Tablespoons of Terlingua chili Mix

6 Tablespoons butter

2nd Place Sweet- Sandra Quintanilla

Terlingua Maple Pecan Bites

2 cups flour

1 tsp baking power

1 tsp Fiesta Brand Cinnamon

¼ tsp Baking Soda

¼ Tsp Salt

1 TB Terlingua Chili Mix

2/3 cup unsalted butter

2 cups packed brown sugar

2 large eggs

1 tsp vanilla extract

1 C ground pecan pieces

2 C pecan halves

Maple Glaze

2 TB maple syrup

1 C sifted powder sugar

Preheat Oven 325F Grease 9X13 pan

In a large bowl whisk flour, baking powder, cinnamon, baking soda, Chili mix, salt

In a sauce pan, melt butter, brown sugar and let stand 10 minutes.

Whisk together eggs and butter and add to flour mixture; Fold in Pecan pieces

Scoop into prepared pan and top with pecan halves

Bake 20-25 mins After cooling drizzle with maple glaze

3rd Place – Kelly Walker

Pecan Praline Crunch Snack Mix

8 C Chex Cereal
2 C Pecan Halves
½ C brown sugar, packed
½ C Light corn syrup
½ C salted butter
1 tsp vanilla extract
½ tsp baking soda
2 TB HEB Terlingua Chili Mix

Preheat oven 250F

In large bowl combine cereal and pecans

In large saucepan combine , brown sugar, corn syrup, butter; bring to boil stirring occasionally

Remove from heat and stir in vanilla, baking soda, and HEB Chili Mix. Pour over cereal mix and toss to coat evenly

Pour cereal mixture in a roasting pan and bake for 1 hr, stirring every 15 minutes. Pour onto wax paper to cool.

4th Place Kristi Knight

Mexican Hot Chocolate Sugar Cookies

2 T Sugar
1 tsp Fiesta Brand Ground Cinnamon
¾ tsp HEB Terlingua Chili Mix
½ cup red hot candy
1 roll refrigerated cookie dough
1 C mini semi sweet chocolate chips

Preheat oven 350F

In small bowl combine, sugar, cinnamon, and HEB chili mix

In Lg bowl, break up cookie dough, kneed in red hot candy and mini chocolates chips until mixed

Shape dough into balls and roll in sugar mixture and place on pan

Bake 10-14 minutes

Cool 12 minutes

5th Place Pat Krenek

ABC German Chocolate Cake

1 box German Chocolate Cake mix
1T HEB Terlingua Chili mix
2 containers of coconut Pecan Icing
Add ingredients as shown on cake box and Chili mix and 1 container or icing
Bake as directed
Let cool and top with 2nd container or icing

ABC – Savory Category

1st Place- Cherry Powell

Tex- Mex Dirty Rice- Cajun Style

12oz box Zatarains Dirty Rice Mix

1 can Fiesta Nacho Cheese Soup

2 cups beef broth

2 TBS Zydeco chop chop

3 TB – HEB Terlingua Chili Mix

Dash Cajun power garlic sauce

Cook per box instructions substituting water for broth and cheese soup

Brown meats and drain, add to rice mixture and cook until liquid is absorbed and rice is tender

2nd Place- Brandon Marshall

Pig Poppers

2 cans crescent rolls

1 HEB Terlingua Chili Mix

24 lil smokies

1 package of Cream cheese

1 package of shredded cheese

2 eggs

1 Tsp Brown Sugar

8 Jalapenos

Bring Cream Cheese to room temp and add 2 tsp HEB chili Mix and blend

Seed jalapenos and cut to size of a lil smokie

Add cream cheese to jalapeno

Place Jalapeno on crescent roll and add shredded cheese; place lil smokie on top of cheese and roll for a full turn covering completely.

Beat 2 eggs with 1 tsp of brown sugar; baste to cover all dough; sprinkle with HEB Chili Mix

Bake 400F for 18 minutes or until brown

3rd Place -Greg Lindsey

Garlic Aioli & Buffalo Shrimp

1 bottle Aioli garlic sauce

1 bottle Buffalo Sauce

12 Large Shrimp

1 C Flour

½ package HEB Terlingua Chili Mix

1 C milk

Mix dry ingredients in bowl, dip shrimp in milk then dry mix and Fry

Once cooked drizzle with both sauces

4th Place- Kathryn Cavender
HEB Terlingua Mix Relish

½ C Olive oil
½ cup Jalapeno Relish
1/3 cup Sugar
1/3 C White wine vinegar
½ pack HEB Terlingua Chili Mix
1# Roma Tomatoes
1 can Black eyed peas
1 can Black Beans
1 Can Corn
½ cup green bell pepper
Whisk all ingredients together and let sit overnight

5th Place- LouAnn Christensen
Stuffed Jalapeno Peppers

Cut Jalapeno Peppers in half and clean
Mix HEB Terlingua Chili Mix with Cream Cheese and stuff peppers
Wrap with Bacon and grill until done