

*Point Blank Pepper Company Presents*



**“ELEVATED” RECIPES**

## **Ghost Pepper in Cocktails? Jalapenos for Dessert? Absolutely!**

Point Blank Pepper Company's Sauces and Rings are a versatile and delicious way to 'elevate' all your favorite foods. All our products can be used anywhere you want a little more flavor – be it mild or spicy.

Every recipe in this booklet can be made mild by using Table Sauce or Smoke Rings or hotter by using Table Sauce Version 2.0 or Hallow Rings. And PITH'D Off can be used on anything you want hotter – it's all up to you and your taste buds.

“Elevate” your taste buds and unleash your culinary creativity with Point Blank Pepper Company's products.

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# COCKTAILS

## Point Blank Pepper Company Spicy Margarita

3 Tbsp tequila blanco  
1 Tbsp triple sec  
1 Tbsp Table Sauce Version 2.0  
1 Tbsp freshly squeezed lime juice  
Kosher salt

Put first four ingredients and ice in cocktail shaker. Shake until well blended. Pour into glass rimmed with kosher salt. Garnish with Smoke or Hallow Rings.

*HINT – rub Table Sauce on rim then salt for added flavor.*



## **Point Blank Company Bloody Mary**

1 (46-oz.) container plain vegetable juice (such as V8 Original)

1/3 cup drained Smoke Rings or Hallow Rings

1/2 cup roughly chopped scallion tops

1/4 cup drained cocktail onions

1 tsp lemon zest plus 1/4 cup fresh juice (from 1 large lemon)

1/4 cup fresh lime juice (from 2 limes)

2 Tbsp Old Bay seasoning

2 tsps Table Sauce (Mild or Hot)

2 tsps prepared horseradish

2 tsps Worcestershire sauce

1 tsp celery salt

Vodka

Lemon and Lime Wedges

Garnishes

Process all ingredients except Vodka and garnishes in a blender until smooth. Refrigerate in an airtight container for up to 4 days.

Fill a 16 ounce glass with ice, squeeze a lime wedge and lemon wedge into the glass and add vodka. Top with Bloody Mary Mix and stir to combine. Garnish with any and everything.

### *Suggested Garnishes:*

*Smoke Rings or Hallow Rings*

*Pickled Okra pod*

*Bamboo pick threaded with olives and cocktail onions*

*Candied Bacon strip*

## **Pineapple Jalapeno Whiskey Sour**

2 ounces whiskey  
1 ½ ounces pineapple juice  
1 ounce lemon juice  
1 ounce Table Sauce or Table Sauce 2.0  
2-4 slices fresh jalapeño or Smoke/Hallow Rings  
pineapple wedge and leaf for garnish

Pour the whiskey, pineapple juice, lemon juice, Table Sauce, and 2-4 jalapeño slices (depending on your heat preference) in a cocktail shaker filled with ice. Cover and shake vigorously for 20-30 seconds.

Strain into a glass over ice.

Garnish with a pineapple wedge, pineapple, leaf, and a jalapeño slice! Serve immediately.

## **Whiskey Hot and Sour**

2 oz. bourbon  
1 oz. fresh lemon juice  
½ oz. Table Sauce 2.0  
1 tsp. egg white

Pour the bourbon, lemon juice, Table Sauce and egg white into a cocktail shaker and shake well so the egg white can emulsify. Add crushed ice and continue shaking to chill.

Strain into a cocktail glass and garnish with a slice of orange.

## **“Elevated” Texas Ranch Water**

3 ounces Blanco Tequila (about 2 shots)

1 ½ ounces fresh lime juice

1 tsp (or more) Table Sauce version 2.0

Topo Chico – chilled

Fresh lime wedge for garnish

Fill highball glass with ice

Add tequila, lime juice and Table Sauce

Top with Topo Chico. Add fresh lime wedge to rim of glass.

*HINT – the ratio is two parts tequila to one part lime juice if you need to make more or less*

*Topo Chico is the preferred sparkling water but if you cannot find that, any other quality sparkling water will do.*

## **“Elevated” Mint Julep**

3 mint leaves

1 Tbsp Table Sauce or Table Sauce Version 2.0

Crushed Ice

3 Tbsp bourbon

2 Tbsp Club Soda

Place mint leaves and table Sauce in a chilled 8 ounce glass (pewter cup is preferred). Muddle the leaves to release flavors. Pack glass with crushed ice, pour bourbon over ice and top with club soda.



## **“Elevated” Mojitarita Cocktail**

*When you can't decide between a Mojito or a Margarita – “Elevate” both!*

1 cup fresh mint leaves -plus more for garnish  
½ cup freshly squeezed lime juice  
1-2 Tbsp Table Sauce or Table Sauce Version 2.0  
8 ounces silver tequila  
Cold soda water or sparkling water  
1 lime sliced into thin wheels

Tear mint leaves into pieces and put in 24-ounce cocktail shaker with lime juice, Table Sauce and Tequila. Add crushed ice and shake well. Strain over ice into lowball glasses and top off with soda water. Garnish with mint leave and lime slices

## **Vodka Cherry Limeade**

½ cup (4 ounces) vodka  
2 cups Sprite from 2 liter bottle – chilled  
¼ cup maraschino cherry juice (from 1 10 ounce jar cherries)  
2 Tbsp fresh lime juice (1 lime)  
1 Tbsp Table Sauce or Table Sauce Version 2.0  
Lime Wheels and Maraschino Cherries

Stir together vodka, Sprite, cherry juice, lime juice and Table Sauce in a small pitcher. Serve over ice and garnish with cherries and lime wheels

## **Point Blank Pepper Company Martini**

¼ cup sugar for rimming glasses  
¼ cup roughly chopped parsley  
4 oz fresh squeezed lemon juice  
2 oz freshly squeezed lime juice  
4 oz Vodka  
2 oz Table Sauce or Table Sauce Version 2.0  
Sliced Jalapenos or Smoke/Hallow Rings

Run lime wedge around rims of martini glasses. Place glasses upside down on a plate with sugar to coat rims. Add parsley, lemon juice and lime juice to a cocktail shaker. Muddle. Add ice and pour in vodka and Table Sauce. Shake well.

Pour martini into two prepared glasses. Garnish with sliced jalapenos or Smoke/Hallow rings.

*HINT – For added heat, mix PITH'D Off into the sugar*

## **Mint Lime Gimlet**

2 fresh mint leaves  
5 TBSP gin  
1 TPSP fresh lime juice  
1 TBSP Table Sauce

Mix together and garnish with lime wedge and fresh mint

## **Spicy Paloma**

2 oz tequila

3 oz grapefruit juice

1 oz lime juice

1 oz Table Sauce or Table Sauce Version 2.0

Soda water

Chili salt (for rimming)

Grapefruit slice (for garnish)

Rim a highball glass with chili salt. Fill the glass with ice.

In a shaker, combine tequila, grapefruit juice, lime juice, and Table Sauce with ice.

Shake well and strain into the prepared glass filled with ice.

Top with soda water. Garnish with a grapefruit slice.

## **“Elevated” Rum Punch**

2 oz dark rum

1 oz orange juice

1 oz pineapple juice

1 oz lemon juice

1 oz Table Sauce Version 2.0

Grenadine

Orange slice and cherry (for garnish)

In a shaker, combine rum, orange juice, pineapple juice, lemon juice, and Table Sauce with ice. Shake well and strain into a glass filled with ice.

Drizzle a small amount of grenadine on top.

Garnish with an orange slice and cherry.

## **“Elevated” Berry Sangria:**

4 oz red wine

1 oz orange juice

1 oz lemon juice

1 oz Table Sauce

Mixed berries (such as strawberries, raspberries, and blueberries)

Club soda

Mint sprig (for garnish)

Instructions:

In a glass, muddle mixed berries with orange juice, lemon juice, and Table Sauce.

Fill the glass with ice.

Add red wine and stir gently to combine.

Top with club soda.

Garnish with a mint sprig.

## **Cran-Spice Martini**

2 oz Vodka

1 oz 100% cranberry juice

.75 oz Table Sauce or Table Sauce Version 2.0

Combine all ingredients in a shaker filled with ice. Shake, strain into a martini glass and garnish with skewered cranberries.

*HINT – make sugared cranberries using Table Sauce and use as garnish.*

## **Shaken Eggnog Cocktail**

¼ c heavy cream

2 milk

1 ½ oz brandy, bourbon, or dark rum

1 ½ Tbsp Table Sauce or Table Sauce Version 2.0

1 egg, beaten

½ tsp vanilla extract

pumpkin pie spice (optional garnish) to taste

Place cream, milk, brandy, simple syrup, egg, vanilla, and ice in cocktail shaker. Shake until well blended. Pour into 2 glasses rimmed with pumpkin pie spice, if desired. Dust with additional pumpkin pie spice.

# **APPETIZERS**

## Holiday Cranberry Dip with Smoke Rings

12 ounces fresh cranberries  
4-5 green onions, chopped  
¼ cup chopped fresh cilantro  
2 Tbsp Smoke Rings or Hallow Rings,  
finely diced  
1 cup sugar, more or less to taste  
½ tsp ground cumin  
2 Tbsp fresh lemon or lime juice  
¼ tsp salt  
2 (8-ounces each) packages cream cheese, softened  
Crackers, for serving



Pulse the cranberries in a food processor or blender until coarsely chopped. Add the green onions, cilantro, jalapeno, sugar, cumin, lemon juice and salt and pulse until the ingredients are well combined and finely chopped. Transfer the mixture to a covered container and refrigerate for 4 hours (or up to overnight) so the flavors have time to meld and develop.

When ready to serve, spread the cream cheese in an even layer on a serving plate or 9-inch pie dish. Top with the cranberry-jalapeno mixture.

Refrigerate for up to an hour before serving. Serve with crackers.

*HINT – can also be used in place of Cranberry Sauce.*

## Point Blank Pepper Company Cowboy Caviar

1 can Ro-Tel Tomatoes – Mexican (drain 1/3 of the liquid)  
1 (15-oz.) can black beans, drained and rinsed  
1 can Shoe peg white corn  
1 green bell peppers, chopped.  
3-4 tomatoes chopped.  
1 small red onion, finely chopped  
2-3 TBSP Point Blank Pepper Company Smoke Rings (or  
Hallow Rings)  
1 can black olives – chopped or sliced  
¼ cup thinly sliced scallions (green and white parts only)  
(about 2 scallions)  
½ bottle Italian Dressing  
Tortilla chips

Combine Ro-Tel Tomatoes, black beans, corn, bell pepper,  
Smoke Rings, onion, olives and scallions in a large bowl.  
Pour dressing over bean mixture and toss to combine.  
Refrigerate 4 hours before serving. Serve with tortilla  
chips.





## Baked Jalapeno Cheese Dip

2 cups shredded extra sharp cheddar cheese

1 cups shredded Pepper Jack cheese

6 oz cream cheese softened

2/4 cup roasted red peppers, chopped

3 TBSP Smoke Rings or Hallow Rings

½ cup mayonnaise

½ cup chopped fresh cilantro

3 green onions finely chopped

1 tsp Worcestershire Sauce

¼ crushed red pepper

Salt and pepper to taste

Preheat oven to 325 degrees

Stir together all ingredients

Lightly grease a 2 qt baking dish or cast iron skillet

Spread cheese mixture in prepared dish

Bake 20-25 minutes until thoroughly heated and bubbly

Serve with corn or tortilla chips



## **“Elevated” Hummus**

1 can (15 ounces) chickpeas, drained and rinsed  
3 Tbsp tahini  
3 Tbsp lemon juice  
2 Tbsp olive oil  
2 Tbsp water  
2 cloves garlic, minced  
2-3 Tbsp Smoke Rings or Hallow Rings, drained and chopped  
½ teaspoon cumin  
½ teaspoon salt (adjust to taste)  
Instructions:

In a food processor, combine the chickpeas, tahini, lemon juice, olive oil, water, garlic, Rings, cumin, and salt. Process the mixture until smooth and creamy. If needed, add more water or olive oil for desired consistency. Taste and adjust the seasoning, adding more salt or lemon juice if desired. Transfer to a serving bowl and garnish with additional Rings. Serve with pita bread, crackers, or vegetable sticks.

## **Candied Bacon**

1 package thick cut bacon – cut in half  
Table Sauce Version 2.0 – or Mild Table Sauce  
1 cup (or less) Brown Sugar  
Black or Red Pepper – to taste

Preheat Oven to 375 degrees. .

Drizzle Table Sauce on each piece of bacon and let sit in a 9x13 casserole dish in the refrigerator for up 30-45 minutes. Remove bacon and sprinkle each piece with generously with brown sugar. Pat the sugar onto each side of the bacon and let rest at room temperature for 15-20 minutes. Bake on a wire rack sprayed with nonstick cooking spray for about 25 minutes or until desired doneness. Let cool. When completely cooled and dry, the bacon can be stored in an airtight container for up to 5 days in the refrigerator.

Serve as in salads, wraps or sandwiches, as a sweet potato topping or anywhere you'd use chopped cooked bacon.

*HINT – Cutting the bacon pieces in half will cook them more evenly. For added heat and flavor, chop up Smoke Rings or Hallow Rings and add to brown sugar mixture.*

## **“Elevated” Bruschetta**

4 ripe tomatoes, diced

¼ cup red onion, finely chopped

2 cloves garlic, minced

2-3 Tbsp Smoke Rings or Hallow Rings, chopped

2 Tbsp balsamic vinegar

2 Tbsp olive oil

Salt and pepper, to taste

Baguette slices, toasted

Fresh basil leaves, for garnish

In a bowl, combine the diced tomatoes, red onion, minced garlic, Rings, balsamic vinegar, olive oil, salt, and pepper.

Toss the ingredients together until well combined.

Let the tomato mixture marinate for about 15-20 minutes to allow the flavors to develop.

Spoon the tomato mixture onto toasted baguette slices.

Garnish each bruschetta with a fresh basil leaf.

## **“Elevated” Savory Cheesecake**

### Crust

1 ¼ cups Ritz or Townhouse  
cracker crumbs  
8 Tbsp unsalted butter, melted  
2 Tbsp chopped pecans

### Filling

8 ounces cream cheese, room  
temperature  
4 ounces coat cheese  
1 Tbsp heavy cream  
1 tsp chopped fresh parsley  
1 tsp chopped fresh rosemary  
½ tsp Lemon Zest  
Worcestershire Sauce, for seasoning (optional)  
Kosher Salt and fresh ground black pepper  
4 Tbsp Smoke Rings, chopped (or more to taste).



Mix cracker crumbs, butter and pecans and press into a pie pan or baking dish sprayed with nonstick cooking spray

Add all the filling ingredients to a medium bowl and beat together with an electric mixer until light and fluffy – about 5 minutes. Spoon mixture on top of the crust and smooth the top with a spatula. Wrap with plastic wrap and refrigerate 4 hours.

*Makes a great appetizer cut into small squares. For a more ‘elevated’ version, use Hallow Rings.*

## Smoke Rings and Corn Salsa

2 Ears Sweet Corn – roasted and removed from the cob  
(or 1 can sweet corn, drained)

¼ cup Point Blank Pepper Company Smoke Rings,  
chopped

½ red onion, chopped (or less to taste)

½ lime, juiced

2 TBSP chopped fresh cilantro

Salt and ground pepper to taste

Mix onion, lime juice, cilantro, salt and pepper in a bowl.

Fold in corn and Smoke Rings.

Allow to sit in refrigerator before serving.(2-3 hours or  
overnight)

### **Suggestions and Variations:**

1. *Pan roast the corn and Smoke Rings until lightly blackened then add into salsa when cooled*
2. *Add 2 Tbsp of your favorite Point Blank Pepper Company Table Sauce (Mild or Hot)*
3. *Serve over baked or grilled salmon or chicken as a garnish. Top with fresh cubed avocado*
4. *Serve with tortilla or corn chips as a salsa appetizer.*

## **Point Blank Pepper Company Pimiento Cheese**

1 (4-oz.) jar diced pimiento, drained  
1 ½ cups mayonnaise  
1 tsp Worcestershire sauce – or less to taste  
1 tsp finely grated yellow onion  
¼ tsp cayenne pepper  
1 (8-oz.) block extra-sharp yellow Cheddar cheese, finely shredded  
1 (8-oz.) block sharp yellow Cheddar cheese, shredded  
2 Tbsp Point Blank Pepper Company Smoke Ring (or Halo Rings), diced

Stir together pimiento, mayonnaise, Worcestershire, onion, Smoke Rings and cayenne in a large bowl.

Stir cheeses into pimiento mixture until well combined.

Store covered in the refrigerator up to 1 week.

## **Jalapeno Goat Cheese**

4 ounces farmer's goat cheese  
2 TBSP Smoke Rings or Halo Rings  
Brine of Smoke/Halo Rings

Put the Smoke Rings in the bowl of a small capacity food processor and process until finely minced.

Add the cheese and pulse several more times until the cheese is broken up into a fine crumble and everything is well combined. Pulse in enough brine to loosen the mixture and give it a spreadable consistency.

Serve with crackers or pita chips.

## **Lemon Jalapeno Guacamole**

3 ripe avocados

Juice of 2 lemons

Zest of 1 lemon

2 Tbsp Smoke Rings or Hallow Rings, finely chopped

¼ cup red onion, finely diced

2 cloves garlic, minced

Salt and pepper, to taste

Fresh cilantro, for garnish

Cut the avocados in half, remove the pits, and scoop out the flesh into a bowl.

Mash the avocados with a fork until desired consistency.

Add the lemon juice, lemon zest, Rings, red onion, garlic, salt, and pepper to the bowl. Mix well to combine.

Taste and adjust the seasoning, adding more salt or lemon juice if desired.

Transfer the guacamole to a serving dish and garnish with fresh cilantro.

Serve with tortilla chips or as a topping for tacos, burgers, or sandwiches.



## Salmon Pinwheels with Smoke Rings

Flour Tortillas – plain or flavored

Cream Cheese - softened or spreadable

Smoked Salmon

English Cucumber

Boston Lettuce

Smoke Rings

Thinly slice the cucumber, lightly salt and let stand to remove excess moisture

Chop Smoke Rings – approximately 1 TBSP covers one tortilla.

Chop Boston Lettuce

Spread cream cheese over tortilla going all the way to the ends.

Scatter Smoke Rings over the entire tortilla

Put cucumbers on the bottom third of the tortilla

Put smoked salmon on the middle third of the tortilla

Put Boston Lettuce on the top third of the tortilla

Roll up tightly and refrigerate overnight

Slice into pinwheels.



## **Spicy Fried Rings with Sour Cream Ranch**

2 (8-oz.) jars Point Blank Pepper Company Smoke or  
Hallow Rings

½ cup sour cream

¼ cup ranch dressing

1 tsp lime zest plus 1 Tbsp. fresh juice (from 1 lime)

3 cups canola oil

½ cup all-purpose flour

2 tsps taco seasoning

⅓ cup water

2 Tbsp cornstarch

Drain peppers and reserve ¼ cup juice from jar. Lay drained peppers in a single layer on paper towels. Top with more paper towels, and gently press to absorb excess liquid.

Stir together sour cream, ranch dressing, lime zest, and lime juice in a small bowl, and set aside. Heat oil in a medium saucepan over medium.

While oil heats, whisk together flour and taco seasoning in a shallow dish. Whisk in water and reserved jarred juice until smooth.

Toss dried jalapeño slices in cornstarch to coat and shake off any excess. Lightly toss coated jalapeño slices in batter mixture and allow excess to drip off.

When oil has reached 375°F, fry jalapeños, several at a time, 1 to 1 ½ minutes. Use a spider or slotted spoon to transfer fried jalapeño slices to paper towels. Repeat with remaining jalapeño slices; serve immediately with sour cream ranch dip.

## **Peach Salsa**

3 medium-size fresh peaches (about 1 ¼ lb. total), pitted and diced

½ cup finely chopped red onion (from 1 onion)

½ cup quartered multicolored cherry tomatoes

¼ cup packed chopped fresh cilantro leaves

2 Tbsp Smoke or Hallow Rings (keep as rings or chop)

1 tsp grated lime zest plus 2 Tbsp fresh juice (from 1 lime)

1 tsp kosher salt

¼ tsp chili powder

Stir together peaches, red onion, tomatoes, cilantro, serrano, lime zest, lime juice, salt, and chili powder in a medium bowl. Let stand 5 minutes at room temperature before serving, stirring occasionally.

## **Blueberry Jalapeno Salsa:**

1 cup fresh blueberries

¼ cup red onion, finely chopped

¼ cup fresh cilantro, chopped

2 Tbsp Smoke Rings or Hallow Rings, finely chopped

1 tablespoon lime juice

Salt, to taste

In a bowl, gently mix together the blueberries, red onion, cilantro, Smoke Rings or Hallow Rings, lime juice, and salt. Allow the flavors to meld together for about 10-15 minutes.

## **Habanero Pineapple Salsa**

1 cup fresh pineapple, diced  
¼ cup red onion, finely chopped  
¼ cup fresh cilantro, chopped  
2-3 Tbsp Hallow Rings finely chopped  
1 tablespoon lime juice  
Salt, to taste

In a bowl, combine the pineapple, red onion, cilantro, Hallow Rings, lime juice, and salt. Stir well to combine all the ingredients.

Let the salsa sit for 10-15 minutes to allow the flavors to meld together.

## **Creamy Avocado Dip**

2 medium avocados, chopped  
½ cup sour cream  
½ cup mayonnaise  
2 Tbsp fresh lime juice (from 1 lime)  
2 Tbsp chopped Smoke or Hallow Rings  
1 tsp kosher salt  
1/3 cup chopped fresh cilantro  
Tortilla chips, bell pepper strips, celery sticks, and small carrots

Process avocados, sour cream, mayonnaise, fresh lime juice, jalapeño, and salt in a food processor until smooth, 2 to 3 minutes. Transfer to a serving bowl; stir in cilantro. Serve with tortilla chips and vegetables.

## **PITH'D Off Spicy Ranch Oyster Crackers**

1 ½ bags oyster crackers  
2 packets ranch dip mix  
2 Tbsp crushed red pepper  
2 tsp garlic powder  
1 tsp PITH'D Off  
2/3 cup light olive oil

Place the oyster crackers in a large gallon zip bag.  
Add the ranch mix powder, crushed red pepper, garlic powder and PITH'D Off.  
Shake the bag to evenly distribute the seasonings.  
Pour the oil in the bag, zip and gently shake the crackers around to coat them evenly.  
Allow the crackers to rest for 30 minutes in the seasoning.  
Preheat oven to 250 degrees.  
Spread the crackers evenly over two rimmed baking sheets.  
Bake for 18-20 minutes.  
Cool completely and place in an airtight container

### **Suggestions and Variations:**

*Use saltines – increase the oil to 1 ¼ cups, increase resting time to 3 hours. Place flat on baking sheets in single layer*

# **SAUCES AND DRESSINGS**

## **“Elevated” Mango Chutney**

2 ripe mangos, peeled and diced  
¼ cup red onion, finely chopped  
2-3 Tbsp Smoke Rings or Hallow Rings, finely chopped  
2 Tbsp apple cider vinegar  
2 Tbsp honey  
½ teaspoon ground ginger  
Pinch of salt

In a saucepan, combine the diced mangos, red onion, Rings, apple cider vinegar, honey, ground ginger, and salt. Bring the mixture to a simmer over medium heat, stirring occasionally.

Reduce the heat to low and let the chutney cook for about 15-20 minutes, until the mangos are soft and the mixture thickens slightly.

Remove from heat and let the chutney cool completely. Transfer the mango habanero chutney to a jar or container and refrigerate until ready to use.

Serve the chutney as a condiment with grilled meats, sandwiches, or cheese platters.

## **“Elevated” Herb Sauce**

2 cups packed fresh basil leaves  
¾ cup extra-virgin olive oil  
½ cup loosely packed fresh flat leaf parsley leaves  
¼ cup loosely packed fresh mint leaves  
1 Tbsp lemon zest plus 2 tsp fresh lemon juice  
1 Tbsp Smoke or Hallow Rings  
1 tsp kosher salt  
1 garlic clove

Process all ingredients in a food processor or blender until smooth. Add additional salt or lemon juice if desired. Cover and chill until ready to use. Use within 2 days

## **Poppy Seed Dressing**

1/3 cup white wine vinegar  
1 tsp salt  
1 tsp dry mustard  
3 shallots  
½ cup honey  
¾ cup olive oil  
2 Tbsp Table Sauce or Table Sauce Version 2.0  
1 ½ tbspoppy seeds

Combine vinegar, salt, mustard and shallots in a blender or food processor. Blend on high. Add honey. Blend. Add olive oil. Blend. Add Table Sauce. Blend. Add poppy Seeds. Blend



## Sweet and Spicy Pesto

2 cups fresh basil leaves  
½ cup grated Parmesan cheese  
¼ cup pine nuts  
2 cloves garlic  
3-4 Tbsp Smoke Rings or Hallow Rings  
¼ cup olive oil  
Salt and pepper, to taste

In a food processor or blender, add the fresh basil leaves, grated Parmesan cheese, pine nuts, and garlic cloves. Pulse the ingredients a few times to break them down.

Add the Rings to the processor.

With the processor running, slowly drizzle in the olive oil until the mixture forms a smooth paste.

Stop the processor and scrape down the sides as needed.

Taste the pesto and season with salt and pepper as desired.

Process again briefly to incorporate the seasoning.

Transfer to a jar or container for storage.

Store in the refrigerator for up to one week.

*Spread it on sandwiches, toss it with pasta, use it as a sauce for grilled vegetables or meats, or mix it into salad dressings for an extra kick*

## **“2X Elevated” Jezebel Sauce**

*A kicked up version of the Gulf Coast staple*

1 5 ounce jar apple jelly

1 5 ounce jar pineapple preserves

¼ cup Smoke Rings or Hallow Rings -drained and chopped

1 ½ tsps dry mustard

¼ tsp crushed red pepper

½ tsp black pepper

2 Tbsp Table Sauce Version 2.0

In a medium bowl, whisk all the ingredients until smooth. Refrigerate overnight or until ready to use. Store in the refrigerator in an airtight container or jar for up to two weeks.

### **Suggestions and Variations**

- *Original Jezebel Sauce uses horseradish in place of the Rings – you can add ¼ to 1/3 cup if desired*
- *Use as a pepper jelly on cream cheese*
- *Add to burgers, grilled chicken or pork*
- *Use as a sandwich spread*
- *Use as a dipping sauce for potatoes or vegetables*

## **Blueberry Jalapeno BBQ Sauce**

1 cup fresh blueberries  
2 Tbsp Smoke Rings or Hallow Rings, finely chopped  
¼ cup ketchup  
2 Tbsp apple cider vinegar  
2 Tbsp brown sugar  
1 tablespoon soy sauce  
½ teaspoon garlic powder  
½ teaspoon smoked paprika  
Salt and pepper, to taste

In a saucepan, combine the blueberries, Rings, ketchup, apple cider vinegar, brown sugar, soy sauce, garlic powder, and smoked paprika.

Simmer over medium heat, stirring occasionally, until the blueberries break down and the sauce thickens, about 10-15 minutes.

Season with salt and pepper to taste.

Allow the sauce to cool slightly before using it as a glaze or dipping sauce for grilled or roasted meats.

## **Pineapple-Smoke Rings Relish**

Makes about 3 cups

1 small onion sliced into ½ inch thick rings

½ pineapple, peeled and sliced into ½ inch thick rings

2 TBSP vegetable oil

Kosher salt, freshly ground pepper

¼ cup Point Blank Pepper Company Smoke Rings -  
chopped

Prepare a grill for medium high heat or heat a dry large cast iron skillet over medium high. Toss onion and pineapple with oil to coat in a medium bowl; season with salt and pepper. Grill, turning once or twice, until charred – 5-8 minutes. Let cool. Coarsely chop and toss with Smoke Rings. Season with salt if desired

### **Suggestions and Variations:**

1. *Serve as a relish for hot dogs*

2. *Spoon over baked chicken or pork*

3. *Brush the pineapple with Point Blank Pepper Company Table Sauce – Mild or Hot at the end of the grill time*



## **PITH'D OFF! Aioli**

In a bowl, whisk together mayonnaise, minced garlic, lemon juice, PITH'D OFF!, salt, and black pepper. Adjust the amount of PITH'D OFF! to your desired level of spiciness.

Cover and refrigerate the aioli for at least 1 hour to allow the flavors to meld together.

Use as a dipping sauce for fries, spread on sandwiches, or as a topping for burgers.

## **PITH'D OFF! Ranch Dressing**

In a bowl, whisk together mayonnaise, sour cream, buttermilk, garlic powder, onion powder, dried dill, PITH'D OFF!, salt, and black pepper.

Adjust the amount of PITH'D OFF! to your desired level of spiciness.

Cover and refrigerate the dressing for at least 1 hour to allow the flavors to meld together.

Use as a dip for vegetables, drizzle over salads, or as a dressing for sandwiches or tacos.

## **Spicy Sweet and Sour Vinaigrette**

3 Tbsp Table Sauce or Table Sauce Version 2.0

2 Tbsp rice vinegar

1 tablespoon soy sauce

1 tablespoon honey

2 Tbsp vegetable oil

¼ teaspoon sesame oil

1 clove garlic, minced

In a bowl, whisk together the Table Sauce, rice vinegar, soy sauce, honey, vegetable oil, sesame oil, and minced garlic until well combined.

## **Ginger Dressing**

3 Tbsp Table Sauce or Table Sauce Version 2.0

2 Tbsp rice vinegar

1 tablespoon soy sauce

1 tablespoon grated fresh ginger

2 Tbsp vegetable oil

¼ teaspoon sesame oil

In a bowl, whisk together the Table Sauce, rice vinegar, soy sauce, grated ginger, vegetable oil, and sesame oil until well combined.

## **Spicy Sweet Peanut Dressing:**

3-4 Tbsp Table Sauce or Table Sauce Version 2.0

2 Tbsp rice vinegar

1 tablespoon soy sauce

1 tablespoon creamy peanut butter

1 tablespoon honey

2 Tbsp vegetable oil

In a bowl, whisk together the Table Sauce, rice vinegar, soy sauce, peanut butter, honey, and vegetable oil until well combined.

## **Lime Cilantro Dressing:**

3-4 Tbsp Table Sauce or Table Sauce Version 2.0

2 Tbsp lime juice

1 tablespoon rice vinegar

1 tablespoon honey

2 Tbsp chopped fresh cilantro

2 Tbsp vegetable oil

Instructions:

In a bowl, whisk together the Table Sauce, lime juice, rice vinegar, honey, chopped cilantro, and vegetable oil until well combined.

## **“Elevated” Greek Yogurt Dressing**

3-4 Tbsp Table Sauce  
¼ cup plain Greek yogurt  
1 tablespoon lemon juice  
1 tablespoon honey  
½ teaspoon Dijon mustard  
Salt and pepper, to taste

In a bowl, whisk together the Table Sauce, Greek yogurt, lemon juice, honey, Dijon mustard, salt, and pepper until well combined.

## **Mango Habanero Salad Dressing:**

1 ripe mango, peeled and pitted  
¼ cup olive oil  
2 Tbsp apple cider vinegar  
1 tablespoon honey  
1 tablespoon Hallow Rings, finely chopped  
Salt and pepper, to taste

In a blender or food processor, combine the mango, olive oil, apple cider vinegar, honey, candied habaneros, salt, and pepper.  
Blend until smooth and creamy.



## **Citrus-Avocado Salad with “Elevated” Grapefruit Vinaigrette**

½ cup canola oil  
1 tsp Dijon mustard  
½ tsp ground coriander  
¼ tsp kosher salt  
¼ tsp black pepper  
½ cup plus 1 Tbsp. fresh grapefruit juice (1 large grapefruit), divided  
1-2 tsps Table Sauce or Table Sauce Version 2.0  
3 medium avocados, each cut into 8 wedges  
2 medium grapefruits (white, pink, or Ruby Red), peeled, pith removed, and cut crosswise into ¼-inch-thick slices  
1 medium-size orange (navel or Cara Cara), peeled, pith removed, and cut crosswise into ¼-inch-thick slices  
2 medium blood oranges, peeled, pith removed, and cut crosswise into ¼-inch thick slices  
½ tsp flaky sea salt  
¼ cup chopped lightly salted pistachios

Whisk together oil, mustard, coriander, salt, pepper, Table Sauce and ½ cup of the grapefruit juice in a medium bowl until emulsified. Gently toss avocados and remaining 1 Tbsp grapefruit juice in a separate bowl until evenly coated. Arrange grapefruit, orange, and blood orange slices on plates overlapping slightly. Place avocado wedges on top of the citrus slices. Sprinkle with flaky sea salt, and drizzle with half of the dressing. Top with chopped pistachios. Serve with remaining dressing.

# **BREADS AND MUFFINS**

## Easy Cheesy Jalapeno Soda Bread

2 cups plain flour

½ tsp baking powder

½ tsp baking soda

½ tsp salt

¼ cups mature Cheddar cheese grated

2 TBSP Point Blank Pepper Company Smoke Rings or

Hallo Rings

7 ounces beer/ale

Preheat oven to 375. Prepare a baking sheet by sprinkling with flour. Place all the dry ingredients into a bowl and mix with a fork. Add the grated Cheddar and Smoke Rings giving another mix with fork. Then stir in the beer until mixture comes together as a dough. Use your hands (oiled) to form into a ball. Place on the baking sheet, pat down and dust with flour. Use a knife to cut a deep cross into the top. Bake for 30 minutes or until base sounds hollow when knocked.

Cool on a wire rack

## Air Fryer Hush Puppies

1 ¼ cups (7¼ ounces) fine plain yellow cornmeal  
2 Tbsp all-purpose flour  
1 Tbsp granulated sugar  
1 ½ tsps baking powder  
¾ tsp kosher salt  
½ tsp garlic powder  
¼ tsp black pepper  
¼ cup finely chopped yellow  
1 Tbsp finely chopped chives  
½ cup whole buttermilk  
1 Tbsp unsalted butter, melted  
1 ½ tsps Table Sauce or Table Sauce Version 2.0  
1 large egg

Whisk cornmeal, flour, sugar, baking powder, salt, garlic powder and pepper in a large bowl. Stir in onions and chives until combined. Whisk together buttermilk, melted butter, Table Sauce and egg in a small bowl. Stir buttermilk mixture into cornmeal mixture until just combined. Refrigerate uncovered 10-30 minutes. Preheat air fryer and fry basket to 400 degrees for 10 minutes. Remove fry basket, carefully line with aluminum foil and lightly coat with cooking spray. Working in batches, scoop heaping teaspoons of the chilled batter into the prepared basket about ¼ inch apart. Lightly spray the tops with cooking spray. Cook in preheated air fryer until puffed and golden brown – about 8 minutes. Transfer cooked hush puppies to wire rack and keep warm in preheated oven (200 degrees). Repeat with remaining batter. Serve immediately.

## **“Elevated” Cheese Bread:**

3 cups all-purpose flour

2 teaspoons baking powder

1 teaspoon salt

½ teaspoon baking soda

¼ cup unsalted butter, cold and cubed

1 ½ cups grated cheddar cheese

2-3 Smoke Rings or Hallow Rings finely chopped

1 ¼ cups buttermilk

Preheat the oven to 375°F. Grease a loaf pan.

In a large mixing bowl, whisk together the flour, baking powder, salt, and baking soda.

Add the cold butter to the dry ingredients and use your fingers or a pastry cutter to cut it into the flour until the mixture resembles coarse crumbs.

Stir in the grated cheddar cheese and chopped habanero pepper.

Gradually add the buttermilk to the mixture, stirring until just combined.

Transfer the dough to the prepared loaf pan and smooth the top.

Bake for about 45-50 minutes, or until the bread is golden brown and a toothpick inserted into the center comes out clean.

Remove from the oven and let it cool in the pan for a few minutes before transferring to a wire rack to cool completely.

## **“Elevated” Cheese Biscuits**

2 cups all-purpose flour

2 teaspoons baking powder

½ teaspoon salt

½ cup unsalted butter, cold and cubed

1 cup grated cheddar cheese

¼ cup Smoke Rings or Hallow Rings, finely chopped

¾ cup milk

Preheat the oven to 425°F. Line a baking sheet with parchment paper.

In a large mixing bowl, whisk together the flour, baking powder, and salt.

Add the cold butter to the dry ingredients and use your fingers or a pastry cutter to cut it into the flour until the mixture resembles coarse crumbs.

Stir in the grated cheddar cheese and Smoke Rings or Hallow Rings.

Gradually add the milk to the mixture, stirring until just combined.

Turn the dough out onto a lightly floured surface and knead it a few times until it comes together.

Roll out the dough to about ½-inch thickness and cut out biscuits using a biscuit cutter.

Place the biscuits on the prepared baking sheet and bake for about 12-15 minutes, or until they are golden brown. Remove from the oven and cool slightly before serving.

## **Jalapeno and Bacon Breadsticks**

2 cups all-purpose flour

1 tablespoon sugar

2 teaspoons baking powder

½ teaspoon salt

¼ cup unsalted butter, cold and cubed

¾ cup milk

¼ cup Smoke Rings or Hallow Rings, finely chopped

4 slices bacon, cooked and crumbled

Preheat the oven to 425°F. Line a baking sheet with parchment paper.

In a large mixing bowl, whisk together the flour, sugar, baking powder, and salt.

Add the cold butter to the dry ingredients and use your fingers or a pastry cutter to cut it into the flour until the mixture resembles coarse crumbs.

Gradually add the milk to the mixture, stirring until just combined.

Fold in the Rings and crumbled bacon.

Turn the dough out onto a lightly floured surface and knead it a few times until it comes together.

Roll out the dough to about ¼-inch thickness and cut it into strips.

Place the breadsticks on the prepared baking sheet and bake for about 10-12 minutes, or until they are golden brown.

Remove from the oven and cool slightly before serving.

## **“Elevated” Cheddar Scones**

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- ¼ cup unsalted butter, cold and cubed
- 1 cup shredded cheddar cheese
- ¼ cup Smoke Rings or Hallow Rings, chopped
- ½ cup buttermilk
- ¼ cup sour cream
- 1 large egg
- 1 tablespoon honey (optional, for added sweetness)

Preheat the oven to 400°F. Line a baking sheet with parchment paper or lightly grease it.

In a large bowl, whisk together the flour, baking powder, baking soda, and salt.

Add the cold butter cubes to the flour mixture. Using a pastry cutter or your fingers, cut the butter into the flour until the mixture resembles coarse crumbs.

Stir in the shredded cheddar cheese and Rings, making sure they are evenly distributed throughout the mixture.

In a separate bowl, whisk together the buttermilk, sour cream, egg, and honey (if using).

Make a well in the center of the dry ingredients and pour the wet ingredients into it. Stir gently until just combined. Be careful not to overmix, as this can result in dense scones.

Turn the dough out onto a floured surface and gently knead it a few times to bring it together. Pat the dough into a 1-inch thick round or rectangle.



Using a sharp knife or a biscuit cutter, cut the dough into scones of your desired shape and size. Place the scones onto the prepared baking sheet, leaving a little space between each one.

Optional: Brush the tops of the scones with a little buttermilk or melted butter for a golden finish.

Bake the scones in the preheated oven for 15-18 minutes, or until they are golden brown on top and cooked through. Remove from the oven and let them cool on a wire rack for a few minutes.

Serve warm or at room temperature.

## **“Elevated” Cinnamon Raisin Bread**

2 ¼ cups all-purpose flour  
¼ cup granulated sugar  
1 teaspoon salt  
1 packet (2 ¼ teaspoons) active dry yeast  
¾ cup warm milk (110°F/45°C)  
2 Tbsp unsalted butter, melted  
1 large egg  
½ cup raisins  
3-4 Tbsp Smoke Rings or Hallow Rings, chopped  
1 teaspoon ground cinnamon

In a large mixing bowl, whisk together the flour, sugar, salt, and yeast.

In a separate bowl, mix together the warm milk, melted butter, and egg. Gradually add the wet ingredients to the dry ingredients, stirring until a dough forms.

Knead the dough on a floured surface for about 5 minutes or until smooth and elastic.

Place the dough back into the mixing bowl, cover it with a clean towel, and let it rise in a warm place for 1 hour or until doubled in size. Punch down the dough and knead in the raisins, chopped Rings, and ground cinnamon. Shape the dough into a loaf and place it in a greased 9x5-inch loaf pan. Cover the pan with a clean towel and let it rise for another 30 minutes.

Preheat your oven to 350°F. Bake the bread in the preheated oven for 30-35 minutes or until golden brown and sounds hollow when tapped on the bottom. Allow to cool in the pan before transferring to a wire rack.

## **Blueberry Jalapeno Cornbread**

1 cup all-purpose flour  
1 cup cornmeal  
¼ cup granulated sugar  
1 tablespoon baking powder  
½ teaspoon salt  
1 cup buttermilk  
¼ cup vegetable oil  
2 large eggs  
½ cup fresh blueberries  
2 Tbsp Smoke Rings or Hallow Rings, finely chopped

Preheat the oven to 400°F. Grease an 8-inch square baking dish.

In a large mixing bowl, whisk together the flour, cornmeal, sugar, baking powder, and salt.

In a separate bowl, whisk together the buttermilk, vegetable oil, and eggs.

Pour the wet ingredients into the dry ingredients and stir until just combined.

Gently fold in the blueberries and Rings.

Pour the batter into the prepared baking dish and smooth the top.

Bake in the preheated oven for 20-25 minutes, or until a toothpick inserted into the center comes out clean.

Allow the cornbread to cool slightly before serving.

## Artisan No-Knead Bread

3 cups all-purpose flour

1 ½ teaspoons salt

¼ teaspoon active dry yeast

1 ½ cups warm water (110°F)

3-4 Tbsp Smoke Rings or Hallow Rings, chopped

In a large mixing bowl, whisk together the flour, salt, and active dry yeast.

Gradually add the warm water to the dry ingredients, stirring until a shaggy dough forms.

Stir in the chopped candied jalapenos.

Cover the bowl with plastic wrap and let it sit at room temperature for 12-18 hours for the dough to rise and develop flavor.

Preheat your oven to 450°F and place a Dutch oven or heavy oven-safe pot with a lid inside to heat.

Once the oven and pot are preheated, carefully remove the pot from the oven and place a piece of parchment paper inside.

Transfer the risen dough onto a floured surface and shape it into a ball.

Carefully place the dough ball into the preheated pot, cover it with the lid, and bake for 30 minutes.

Remove the lid and bake for an additional 10-15 minutes or until the bread is golden brown and crusty.

Allow the bread to cool on a wire rack before slicing and serving.

# **SOUPS AND SALADS**

## “Elevated” Sweet & Sour Vegetable Soup

- 1 cup sliced fresh shitake mushrooms
- 1 cup thinly sliced carrots
- 1 red bell pepper, sliced
- 1 Tbsp freshly grated ginger
- 6 cloves garlic, minced
- 1 cup ½ inch slices baby bok choy
- 4 Tbsp Table Sauce version 2.0
- 1-2 Tbsp rice vinegar
- 2 Tbsp reduced sodium soy sauce
- 2 Tbsp arrowroot flour (or cornstarch)
- 1 Tbsp lemon juice
- 3 Tbsp chopped fresh cilantro (optional)



Heat a wok or large nonstick skillet over high. Add the first five ingredients (through the garlic). Cook 5-7 minutes until lightly cooks stirring frequently to prevent sticking. (add water as necessary). Stir in bok choy and cook, stirring about 2 minutes or more until bok choy turns bright green. Add 7 cups of water and bring to a boil. In a small bowl, whisk together the next five ingredients (through the lemon juice). Stir mixture into soup. Return to boiling then turn off heat. Sprinkle with cilantro if desired.

## **“Elevated” Tomato Soup**

4 ripe tomatoes, diced

½ onion, chopped

2 cloves garlic, minced

2 Tbsp olive oil

2 Tbsp Table Sauce or Table Sauce Version 2.0

2 cups vegetable or chicken broth

Salt and pepper, to taste

Fresh basil leaves, for garnish

In a large pot, heat the olive oil over medium heat.

Add the chopped onion and minced garlic to the pot. Cook until the onion becomes translucent, about 2-3 minutes.

Add the diced tomatoes to the pot and cook for another 3-4 minutes, until they start to soften.

Stir in the Table Sauce and season with salt and pepper.

Pour the vegetable or chicken broth into the pot. Bring the mixture to a boil, then reduce the heat and let it simmer for about 10-15 minutes.

Using an immersion blender or a regular blender, puree the soup until smooth and creamy.

Taste and adjust the seasoning, adding more salt or pepper if desired.

Garnish with fresh basil leaves.

## **“Elevated” Gazpacho:**

4 ripe tomatoes, roughly chopped  
1 small cucumber, peeled and diced  
¼ cup red onion, chopped  
2 Tbsp Smoke Rings or Hallow Rings, finely chopped  
2 Tbsp olive oil  
2 Tbsp red wine vinegar  
Salt and pepper, to taste  
Fresh cilantro or basil, for garnish

In a blender or food processor, combine the tomatoes, cucumber, red onion, Rings, olive oil, red wine vinegar, salt, and pepper.

Blend until smooth and creamy.

Taste and adjust the seasoning, adding more salt or pepper if desired.

Transfer the gazpacho to a bowl or individual serving glasses.

Refrigerate for at least 30 minutes to chill and allow the flavors to develop.

Garnish with fresh cilantro or basil before serving.



## Sweet and Sour Chicken Soup

1 lb boneless, skinless chicken breasts, thinly sliced  
6 cups chicken broth  
½ cup sliced carrots  
½ cup sliced bell peppers (any color)  
½ cup sliced mushrooms  
¼ cup thinly sliced onion  
¼ cup spicy sweet and sour sauce  
2 tablespoons soy sauce  
1 tablespoon rice vinegar  
1 tablespoon grated ginger  
2 cloves garlic, minced  
1 tablespoon vegetable oil  
¼ teaspoon red pepper flakes (adjust to your desired level of spiciness)

In a large pot or Dutch oven, heat the vegetable oil over medium-high heat.

Add the thinly sliced chicken to the pot and season with salt and pepper. Cook until the chicken is no longer pink and slightly browned.

Stir in the minced garlic and grated ginger, and sauté for about 30 seconds until fragrant. Add the sliced carrots, bell peppers, mushrooms, and onion to the pot, and cook for a few minutes until they start to soften.

Pour in the chicken broth, Table Sauce, soy sauce, rice vinegar, and red pepper flakes. Stir well to combine all the flavors. Bring the soup to a boil, then reduce the heat and let it simmer for about 10-15 minutes, allowing the flavors to meld together.

## **“Elevated” Summer Squash Soup:**

4 small summer squash, sliced

½ onion, chopped

2 cloves garlic, minced

2 Tbsp olive oil

4 cups vegetable or chicken broth

2 Tbsp Smoke Rings or Hallow Rings, finely chopped

Salt and pepper, to taste

Heat olive oil in a large pot over medium heat.

Add the chopped onion and minced garlic to the pot. Sauté until the onion becomes translucent, about 2-3 minutes.

Add the sliced summer squash to the pot and cook for another 5-6 minutes, until tender.

Pour in the vegetable or chicken broth and bring the mixture to a boil.

Reduce the heat to low and let the soup simmer for about 10-15 minutes.

Stir in the Rings.

Using an immersion blender or a regular blender, puree the soup until smooth and creamy.

Season with salt and pepper to taste.

Serve hot, garnished with fresh herbs.

## Pineapple Cucumber Salad with Rings

2 ½ cups diced pineapple

1 cup diced cucumber

2-3 TBS diced Smoke Rings or Hallow Rings

¼ cup diced red onion

2 Tbsp chopped fresh cilantro leaves

1 lime, juiced

Salt and fresh cracked black pepper, to taste

In a large bowl, combine pineapple, cucumber, jalapeño, onion, cilantro, lime juice and salt and pepper, to taste.

Serve the pineapple cucumber jalapeño salad immediately, or keep in the refrigerator for 15 minutes to let the flavors meld.

***HINT*** - makes a great side for grilled fish or chicken. You can also enjoy with pita chips and hummus on the side.



## **Watermelon Jicama Salad with Smoke Rings & Lime**

1 lb seedless watermelon, rind removed cut into 2 cubes  
½ large jicama, peeled cut into 1-2 inch sticks  
2 TBSP Point Blank Pepper Company Smoke Rings  
chopped  
1 scallion (white and pale green parts only) thinly sliced  
½ cup coarsely chopped cilantro  
3 Tbsp fresh lime juice

Gently toss watermelon, jicama, smoke rings, scallion, cilantro and lime juice in a large bowl. Season with salt if desired.

### **Suggestions and Variations:**

*Add feta cheese*

*Substitute mint for cilantro*

*Drizzle with Point Blank Pepper Company Table Sauce – Mild or Hot*



## **“Elevated” Spicy Pineapple Slaw**

4 cups shredded green cabbage (from 1 head)  
2 cups diced fresh pineapple  
1 cup shredded red cabbage  
1 cup radishes, thinly sliced  
½ cup loosely packed cilantro leaves  
2 Tbsp minced Smoke Rings or Hallow Rings  
1 teaspoon lime zest plus 2 Tbsp fresh juice (from 2 limes)  
1 tablespoon fresh lemon juice  
1 teaspoon Table Sauce or Table Sauce version 2.0  
½ teaspoon table salt  
¼ teaspoon black pepper  
1/3 cup extra-virgin olive oil

Toss together green cabbage, pineapple, red cabbage, radishes, cilantro, and Rings in a large bowl.

Whisk together zest, lime juice, lemon juice, Table Sauce, salt, and pepper in a small bowl. Add oil in a slow steady stream, whisking constantly until smooth. Add vinaigrette to cabbage mixture; toss to coat. Let stand 10 minutes; toss again, and serve.

## Mexican Street Corn Salad

8 large ears fresh yellow corn, husks removed  
3 Tbsp mayonnaise  
1 ½ tsps kosher salt, divided  
½ tsp black pepper, divided  
1 medium-size red onion, cut into ½-in.-thick slices  
2-3 Tbsp Smoke Rings or Hallow Rings, chopped  
2 Tbsp olive oil  
½ cup loosely packed cilantro leaves  
¼ cup fresh lime juice (from 2 limes)

Preheat grill to medium-high (about 450°F). Brush corn with mayonnaise; sprinkle with 1 tsp of the salt and ¼ tsp of the pepper. Grill corn, covered, turning occasionally, until charred and tender, 10 to 12 minutes. (Kernels may pop.)

Brush onion with oil; sprinkle with remaining ½ tsp salt and ¼ tsp pepper. Grill onion covered, turning occasionally, until charred and tender, about 5 minutes.

Cut kernels from corn into a large bowl. Chop onion; add onions and Rings to corn kernels. Stir in cilantro and lime juice; serve immediately.

***HINT*** - For added kick, add 1 tsp of Table Sauce Version 2.0 or PITH'D Off to the mayonnaise before brushing on the corn

## **Summer Squash and Sweet and Sour Noodle Salad**

8 ounces cooked soba noodles (or your preferred noodles)

2 medium summer squash, thinly sliced

1 carrot, julienned

2-3 Tbsp Table Sauce or Table Sauce Version 2.0

2 Tbsp rice vinegar

1 tablespoon sesame oil

2 green onions, thinly sliced

Fresh cilantro or basil, chopped, for garnish

In a large bowl, combine the cooked noodles, sliced summer squash, julienned carrot, Table Sauce, rice vinegar, and sesame oil.

Toss all the ingredients together until well coated.

Add the sliced green onions and toss again to combine.

Garnish the noodle salad with fresh cilantro or basil.

Serve chilled or at room temperature.

## **“Elevated” Grilled Peach Salad**

4 peaches, halved and pitted  
1 tablespoon olive oil  
4 cups mixed salad greens  
¼ cup crumbled feta cheese  
2 Tbsp Smoke Rings or Hallow Rings, finely chopped  
2 Tbsp balsamic vinegar  
Salt and pepper, to taste

Preheat the grill to medium-high heat.

Brush the peach halves with olive oil.

Place the peaches on the grill, cut side down, and cook for about 4-5 minutes, or until grill marks appear and the peaches are slightly softened.

Remove the peaches from the grill and let them cool slightly.

In a large bowl, combine the mixed salad greens, crumbled feta cheese, and Rings

Dice the grilled peaches and add them to the bowl.

Drizzle the balsamic vinegar over the salad and season with salt and pepper.

Toss gently to combine all the ingredients.



## **Blueberry Jalapeno Salad**

6 cups mixed salad greens

1 cup fresh blueberries

¼ cup crumbled feta cheese

2 Tbsp Smoke Rings or Hallow Rings, finely chopped

2 Tbsp sliced almonds

Balsamic vinaigrette, for dressing

In a large salad bowl, combine the mixed salad greens, blueberries, crumbled feta cheese, Rings, and sliced almonds.

Drizzle with balsamic vinaigrette and toss gently to combine.

## **PITH'D OFF Pasta Salad**

Cook your choice of pasta according to the package instructions, then drain and rinse with cold water.

In a large bowl, combine cooked pasta, diced tomatoes, sliced black olives, diced red onion, chopped fresh cilantro, PITH'D OFF! , lime juice, olive oil, salt, and black pepper.

Toss all the ingredients together until well combined.

Refrigerate the pasta salad for at least 1 hour to allow the flavors to meld together before serving.

## **Spicy Sweet and Sour Asian Slaw**

4 cups shredded cabbage (green or a mix of green and purple)

1 cup shredded carrots

½ cup chopped red bell pepper

½ cup chopped green bell pepper

2-3 Tbsp Table Sauce or Table Sauce Version 2.0

2 Tbsp rice vinegar

1 tablespoon soy sauce

1 tablespoon sesame oil

1 tablespoon honey

¼ cup chopped fresh cilantro

¼ cup chopped roasted peanuts (optional, for garnish)

In a large bowl, combine the shredded cabbage, carrots, red bell pepper, and green bell pepper.

In a separate bowl, whisk together the Table Sauce, rice vinegar, soy sauce, sesame oil, and honey.

Pour the dressing over the slaw mixture and toss to coat all the vegetables evenly.

Sprinkle the chopped cilantro over the slaw and toss gently to incorporate.

Garnish with chopped roasted peanuts, if desired.

Let the slaw sit for at least 15 minutes before serving to allow the flavors to meld together.

# **SIDE DISHES**

## **Cheese Stuffed Mushrooms with Smoke Rings**

12 large button or cremini mushrooms

¼ cup Smoke Rings, finely chopped

¼ cup shredded cheddar or Monterey Jack cheese

2 Tbsp breadcrumbs

1 tablespoon chopped fresh parsley

Salt and pepper, to taste

Preheat the oven to 375°F

Remove the stems from the mushrooms and hollow out the centers to create space for the filling.

In a bowl, combine the Rings, shredded cheese, breadcrumbs, chopped parsley, salt, and pepper.

Spoon the filling into each mushroom cap, pressing it down gently.

Place the stuffed mushrooms on a baking sheet and bake in the preheated oven for 15-20 minutes, or until the mushrooms are tender and the cheese is melted and slightly golden.

## **“Elevated” Rice**

1 cup white rice

2 cups water or chicken broth

¼ cup Smoke Rings or Hallow Rings, finely chopped

2 Tbsp chopped fresh cilantro

Juice of 1 lime

Salt, to taste

In a medium saucepan, combine the rice and water or chicken broth.

Bring to a boil, then reduce the heat to low, cover, and simmer for about 15-20 minutes or until the rice is cooked and the liquid is absorbed.

Remove from heat and let the rice sit, covered, for 5 minutes.

Fluff the rice with a fork and add the Rings, chopped cilantro, lime juice, and salt.

Stir to combine all the ingredients thoroughly.

## Point Blank Pepper Co. Smashed Potato Salad

3 lbs fingerling potatoes –  
halved crosswise if large.  
½ cup olive oil – divided  
¼ cup Sherry vinegar or Red  
Wine vinegar  
1 TBSP whole grain mustard  
2 TBSP Point Blank Pepper  
Company Smoke Rings –  
chopped.  
¼ cup lightly packed torn flat-leaf parsley leaves



Preheat oven to 450 degrees. Toss potatoes with ¼ cup oil on a rimmed baking sheet. Season with salt and pepper. Roast, turning once, until golden brown and tender, 30-35 minutes. Let cool slightly then lightly flatten. Whisk vinegar and mustard in a large bowl. Gradually whisk in remaining ¼ cup olive oil until emulsified; season with salt and pepper. Add potatoes, Smoke Rings and parsley and toss.

### **Suggestions and Variations:**

- 1. Add red onion if desired*
- 2. Kick up the heat by using jalapeno (or other hot pepper) infused olive oil*
- 3. Reduce the olive oil and add 2 Tbsp of your favorite Point Blank Pepper Company Table Sauce (Mild or Hot*

## **Roasted Brussels Sprouts**

1 pound Brussels sprouts, trimmed and halved

2 Tbsp olive oil

Salt and pepper, to taste

2-3 Tbsp Table Sauce or Table Sauce Version 2.0

Preheat the oven to 425°F (220°C).

In a bowl, toss the Brussels sprouts with olive oil, salt, and pepper.

Spread the Brussels sprouts on a baking sheet in a single layer.

Roast in the preheated oven for 20-25 minutes, or until the Brussels sprouts are crispy and browned.

Remove from the oven and drizzle Table Sauce over the roasted Brussels sprouts. Toss to coat evenly.

## **Spicy Sweet and Sour Stuffed Zucchini**

4 medium zucchini

½ cup cooked quinoa or rice

2-3 Tbsp Table Sauce or Table Sauce Version 2.0

¼ cup breadcrumbs

¼ cup grated Parmesan cheese (optional)

Fresh herbs (such as parsley or basil), chopped, for garnish

Preheat the oven to 375°F.

Cut the tops off the zucchini and scoop out

In a bowl, combine the cooked quinoa or rice, Table Sauce, breadcrumbs, and Parmesan cheese (if using).

Spoon the filling mixture into the hollowed zucchini.

Place in a baking dish and cover with foil.

Bake for about 30-35 minutes, until tender and the filling is heated through.

Remove the foil and continue baking for an additional 5 minutes to allow the tops to brown slightly.

Remove from the oven and garnish with fresh herbs.



## **Sweet and Sour Glazed Carrots:**

1 pound carrots, peeled and sliced into coins

2 Tbsp butter

2 Tbsp brown sugar

2-3 Tbsp Table Sauce or Table Sauce Version 2.0

Salt and pepper, to taste

Fresh parsley, chopped (optional, for garnish)

Steam the carrot coins until tender but still slightly crisp, about 5-6 minutes. Drain and set aside.

In a large skillet, melt the butter over medium heat.

Stir in the brown sugar and cook until it melts and starts to caramelize.

Add the steamed carrots to the skillet and toss to coat them with the butter and sugar mixture.

Pour the Table Sauce over the carrots, stirring to coat them evenly.

Cook for an additional 2-3 minutes, or until the sauce thickens slightly.

Season with salt and pepper to taste.

Garnish with fresh parsley, if desired, and serve hot.

## **“Elevated” Grilled Vegetables:**

2 zucchinis, sliced

1 red bell pepper, seeded and sliced

1 yellow bell pepper, seeded and sliced

1 red onion, sliced

1 cup pineapple chunks (fresh or canned)

2 Tbsp olive oil

Salt and pepper, to taste

2-3 Tbsp Table Sauce of Table Sauce Version 2.0

Fresh cilantro, chopped (optional, for garnish)

Preheat the grill to medium heat.

In a large bowl, toss the zucchinis, bell peppers, red onion, and pineapple chunks with olive oil, salt, and pepper.

Grill the vegetables and pineapple for 4-5 minutes per side, or until they are tender and slightly charred.

Remove the grilled vegetables and pineapple from the grill and transfer them to a serving dish.

Drizzle Table Sauce over the grilled vegetables, tossing gently to coat.

Garnish with fresh cilantro, if desired, and serve as a delicious side dish.

## Easy Sweet Potatoes

6 medium sweet potatoes, peeled and cubed

½ cup warm milk (as needed)

½ cup softened butter cut into chunks

Table Sauce or Table Sauce Version 2.0

Bring large pot of salted water to a boil. Add Sweet potatoes and reduce heat to medium low. Simmer until tender – about 20-30 minutes. Drain and transfer to a bowl.

Mash potatoes with a potato masher. Slowly mix in milk until desired consistency is reached. Stir in butter until well blended and butter is melted. Drizzle in Table Sauce or Version 2.0 to taste. Serve warm>

***HINT:*** Top with Candied Bacon

## Sweet Potato Cakes

1 ½ pounds sweet potatoes  
1/3 cup diced green onions  
1 egg  
½ cup plain bread crumbs  
1 TBSP minced fresh cilantro  
2 TBSP sour cream  
1 large clove of garlic  
3-4 TBSP chopped Smoke or Hallow Rings  
Salt and pepper to taste

### Cook Sweet Potatoes

BAKE – wrap in foil, bake at 350 degrees until soft

BOIL – wash, peel and cut potatoes, add to salted water and cook until soft

Mash sweet potatoes in mixing bowl until smooth, Add all other ingredients and mix well. Preheat a medium sauté pan over medium heat, Add some vegetable oil. Form sweet potato patties and cook for about 5-7 minutes on each side. Use a small spatula and flip carefully.

Serve immediately as a side dish or appetizer.

**HINT** – Use *Table Sauce* or *Table Sauce Version 2.0* as a drizzling or dipping sauce

## **Spicy Sweet and Sour Zucchini Fritters**

2 medium zucchini, grated

¼ cup flour (all-purpose or gluten-free)

¼ cup grated Parmesan cheese

2-3 Tbsp Table Sauce or Table Sauce Version 2.0

1 egg, lightly beaten

Salt and pepper, to taste

Vegetable oil, for frying

Place the grated zucchini in a clean kitchen towel and squeeze out the excess moisture.

In a bowl, combine the grated zucchini, flour, grated Parmesan cheese, Table Sauce, beaten egg, salt, and pepper.

Mix all the ingredients together until well combined.

Heat vegetable oil in a large skillet over medium heat.

Drop spoonfuls of the zucchini mixture into the skillet, flattening them slightly with the back of the spoon.

Fry the fritters for about 2-3 minutes per side, until golden brown and crispy.

Remove the fritters from the skillet and drain on a paper towel-lined plate.

Repeat the process with the remaining zucchini mixture.

Serve the spicy sweet and sour zucchini fritters as a snack, appetizer, or side dish.

## **“Elevated” Cornbread Stuffing**

- 4 Tbsp butter
- 1 bag corn bread stuffing cubes or crumbles\*
- 1 cup diced onion
- 1 cup diced celery
- 2 cups chicken broth
- 3 Tbsp Smoke or Hallow Rings - chopped

Heat oven to 350 degrees.

Heat butter in a 4 quart saucepan over medium high heat,

Add onion and celery and cook until tender crisp.

Add broth and bring to a boil.

Remove from heat and gently stir in stuffing.

Add Smoke Rings or Hallow Rings and stir through.

Spoon stuffing mixture into 2-quart greased casserole dish.

Cover and bake for 35 minutes or until hot.

*\*We used Pepperidge Farm Cornbread Stuffing Mix*

### **Suggestions and Variations:**

*You can spoon the stuffing mixture into your bird during the last 35 minutes of roasting time or leave the stuffing in the saucepan, cover, and let stand 5 minutes.*

# MAIN DISHES

## **“Elevated” Sesame Chicken Wings**

1 jar Apricot Jam

Soy Sauce – about a half cup

Garlic – as much or as little as you want

Table Sauce or Table Sauce Version 2.0. (They used Version 2.0)

Put the jam, soy sauce and garlic in a saucepan and reduce over low to medium heat until liquified.

Add in Table Sauce and stir

Toss with Cooked chicken wings and garnish with sesame seeds.

***HINT*** – can also be used on chicken breasts, pork or shrimp.

## **Elevated” Mississippi Pot Roast**

1 three-to-four-pound chuck roast

1 packet Ranch dressing mix

1 packet au jus gravy mix

¼ cup butter

¼ cup Smoke Rings or Hallow Rings (drained)

Place roast in the slow cooker and sprinkle the top with the ranch dressing mix and the au jus mix. Place peppers on top of the mixes and add the butter. Cook over low heat for 8 hours. Serve with noodles, rice, or mashed potatoes.



## Broiled Salmon with Table Sauce

4 salmon filets  
2 cloves garlic minced  
1 tbsp soy sauce  
2 Tbsp Dijon mustard  
2 Tbsp Table Sauce or Table Sauce Version 2.0  
1 tbs olive oil  
Salt and pepper to taste

Preheat broiler to 500 degrees. Move broiler rack up about 6 inches from broiler. Line a baking sheet with foil. Mix garlic, Table Sauce, mustard, soy sauce and olive oil. Pat salmon dry and season with salt and pepper. Spoon mustard mixture over salmon.

Cook 6-8 minutes depending on the thickness of salmon and doneness preferences. Medium rare – 5-6 minutes. Fully cooked – up to 10 minutes.



\*shown with Pineapple Cucumber Salad

## **“Elevated” Black Garlic Sweet & Sour Noodles**

2 servings noodles of choice (we used ramen)  
1 tsp red Chili flakes  
1 tsp Black Garlic Paste  
1 ½ Tbsp Table Sauce Version 2.0 (or Original Mild)  
2 Tbsp soy sauce  
1 ½ Tbsp neutral oil plus more if needed  
Chopped scallions

Add garlic to a large mixing bowl. Add a drizzle of oil or water and mix into the garlic with a fork into a fine paste. Add the chili flakes, Table Sauce, and soy sauce. Heat 1-1½ Tbsp of oil in a small saucepan to about 225°F or right before it starts to smoke. Carefully pour the hot oil on to the garlic mix and quickly stir to combine. Next, bring a pot of water to boil and cook the noodles as directed. When noodles are ready, sieve it out and transfer to the garlic mix. Toss to combine. Garnish with chopped scallions before serving.

### **Suggestions and Variations:**

*Toss in shrimp or chicken*

*Add Chopped Smoke or Hallow Rings*

*Use any pasta you desire.*

## **Blackberry Jam Chicken**

1 tbsp olive oil

½ cup chopped red onion

1 ½ pounds boneless chicken breasts

½ tsp dried thyme leaves

Salt and pepper to taste

1 Tbsp all purpose flour

¾ cup chicken broth

½ cup blackberry jam or preserves

2 Tbsp Table Sauce or Table Sauce Version 2.0

Heat olive oil and sauté onion until soft

Season chicken with thyme and dust with flour

add chicken to pan, cooking until browned on each side – about 5-7 minutes

Add broth and continue cooking another 15 minutes

Add jam and bring to boil, reduce heat and cook chicken for another 15 minutes or until tender

Remove chicken and add Table Sauce to mixture, stir to blend

Return chicken to pan and cover with mixture

Serve immediately

## **“Elevated” Peach Glazed Chicken**

4 boneless, skinless chicken breasts

Salt and pepper, to taste

½ cup peach preserves

2 Tbsp Smoke Rings or Hallow Rings, finely chopped

1 tablespoon Dijon mustard

1 tablespoon soy sauce

Preheat the oven to 375°F

Season the chicken breasts with salt and pepper.

In a small bowl, whisk together the peach preserves, Rings, Dijon mustard, and soy sauce until well combined.

Place the chicken breasts in a baking dish and pour the glaze over the chicken, coating each breast evenly.

Bake in the preheated oven for 25-30 minutes, or until the chicken is cooked through and the glaze is bubbly and caramelized.

## **PITH'D OFF! Lime Chicken Skewers**

In a bowl, mix together lime juice, olive oil, minced garlic, PITH'D OFF!, salt, and black pepper.

Cut chicken breast into bite-sized pieces and marinate them in the jalapeno lime mixture for at least 30 minutes.

Thread the marinated chicken pieces onto skewers.

Grill the chicken skewers over medium-high heat until cooked through, about 10-12 minutes, flipping halfway through.

## The Best Crab Cakes

1 lb lump crab meat, picked through for shells  
1/3 cup mayonnaise  
1/4 cup breadcrumbs  
2-3 Tbsp Smoke Rings or Hallow Rings, finely chopped  
2 green onions, finely chopped  
1 large egg, beaten  
1 tablespoon Dijon mustard  
1 tablespoon Worcestershire sauce  
1 tablespoon fresh lemon juice  
1/2 teaspoon Old Bay seasoning  
1/4 teaspoon salt  
1/4 teaspoon black pepper  
1/4 cup all-purpose flour, for dredging  
2 Tbsp vegetable oil, for frying

In a large mixing bowl, combine the lump crab meat, mayonnaise, breadcrumbs, Rings, green onions, beaten egg, Dijon mustard, Worcestershire sauce, fresh lemon juice, Old Bay seasoning, salt, and black pepper. Gently mix everything together, being careful not to break up the lump crab meat too much.

Form the crab mixture into palm-sized patties, about 1/2 to 3/4 inch thick. Place the crab cakes on a plate or baking sheet lined with parchment paper.

Dredge each crab cake in all-purpose flour, coating both sides lightly. Shake off any excess flour.

In a large skillet, heat the vegetable oil over medium-high heat.

Add the crab cakes to the hot skillet and cook for about 3-4 minutes per side, or until they turn golden brown and crispy.

Once the crab cakes are cooked, transfer them to a plate lined with paper towels to drain any excess oil.

Serve with lemon wedges and additional Rings on the side. Garnish with fresh parsley.

**Suggestions and Variations:**

*For more spicy crab cakes, add a pinch of cayenne or PITH'D OFF*

*Use Table Sauce or Table Sauce version 2.0 as a drizzle or dipping sauce*

## **“Elevated” Summer Squash Frittata**

4 eggs

¼ cup milk

2 small summer squash, thinly sliced

2 Tbsp Smoke Rings or Hallow Rings or candied habaneros, finely chopped

¼ cup grated cheddar cheese

Salt and pepper, to taste

Fresh herbs (such as chives or basil), for garnish

Preheat the oven to 375°F.

In a bowl, whisk together the eggs, milk, salt, and pepper. Heat olive oil in a skillet over medium heat. Add the sliced summer squash and cook until tender, about 5-6 minutes. Stir in the Rings and cook for another minute.

Pour the egg mixture over the cooked squash in the skillet. Sprinkle grated cheddar cheese over the top.

Transfer the skillet to the preheated oven and bake for about 15-20 minutes, or until the frittata is set and lightly golden.

Remove from the oven and let cool slightly before slicing.

## **Spicy Sweet and Sour Chicken Stir-Fry:**

1 pound boneless, skinless chicken breasts, sliced into thin strips

2 Tbsp vegetable oil

1 red bell pepper, sliced

1 green bell pepper, sliced

1 small onion, sliced

1 cup pineapple chunks (fresh or canned)

2-3 Tbsp Table Sauce or Table Sauce version 2.0

Salt and pepper, to taste

Instructions:

Heat the vegetable oil in a large skillet or wok over medium-high heat.

Add the chicken strips and cook until they are browned and cooked through.

Add the sliced bell peppers and onion to the skillet and stir-fry for 2-3 minutes until they are slightly softened.

Add the pineapple chunks and Table Sauce to the skillet, stirring to coat everything evenly.

Season with salt and pepper to taste. Cook for an additional 1-2 minutes until heated through.

Serve the stir-fry over steamed rice or noodles.



## **Spicy Sweet and Sour Shrimp Skewers:**

1 pound large shrimp, peeled and deveined  
2-3 Tbsp Table Sauce or Table Sauce version 2.0  
2 Tbsp soy sauce  
1 tablespoon honey  
1 tablespoon vegetable oil  
1 teaspoon minced garlic  
½ teaspoon red pepper flakes (adjust to taste)  
Wooden skewers, soaked in water for 30 minutes

In a bowl, combine the Table Sauce, soy sauce, honey, vegetable oil, minced garlic, and red pepper flakes. Mix well.

Thread the shrimp onto the soaked wooden skewers. Brush the sauce mixture onto the shrimp skewers, coating them evenly.

Preheat a grill or grill pan over medium heat. Cook the skewers for 2-3 minutes on each side until the shrimp turn pink and are cooked through.

Serve the shrimp skewers with extra sauce for dipping and enjoy

## Broiled Scallops

1 lb fresh scallops, patted dry  
3-4 Tbsp Table Sauce or Table Sauce Version 2.0  
2 Tbsp soy sauce  
1 tablespoon honey  
1 tablespoon rice vinegar  
1 tablespoon vegetable oil  
1 teaspoon grated ginger  
1 teaspoon minced garlic  
¼ teaspoon red pepper flakes (adjust to your desired level of spiciness)  
Salt and pepper, to taste

In a mixing bowl, prepare the marinade by whisking together the Table Sauce, soy sauce, honey, rice vinegar, vegetable oil, grated ginger, minced garlic, red pepper flakes, salt, and pepper.

Add the scallops to the marinade, making sure they are evenly coated. Cover the bowl with plastic wrap and refrigerate for about 20-30 minutes to let the flavors infuse. Preheat the broiler in your oven to high.

Remove the scallops from the marinade and arrange the scallops on a broiler pan or baking sheet lined with foil. Broil the scallops for about 2-3 minutes per side, or until they are lightly browned and cooked through. Be careful not to overcook them to keep them tender and succulent.

## **Sweet Jalapeno Glazed Chicken:**

4 boneless, skinless chicken breasts

½ cup Smoke Rings or Hallow Rings

¼ cup honey

2 Tbsp soy sauce

2 Tbsp lime juice

1 tablespoon vegetable oil

Salt and pepper, to taste

Fresh cilantro, for garnish (optional)

Preheat the oven to 375°F.

Season the chicken breasts with salt and pepper.

In a blender or food processor, blend the Rings, honey, soy sauce, lime juice, and vegetable oil until smooth.

Place the chicken breasts in a baking dish and pour the sweet jalapeno glaze over them, making sure they are coated evenly.

Bake in the preheated oven for 25-30 minutes, or until the chicken is cooked through and the glaze is caramelized.

Remove from the oven and let the chicken rest for a few minutes before serving.

Garnish with fresh cilantro if desired, and serve with steamed rice or roasted vegetables.

## **Spicy Sweet and Sour Tomato Pasta:**

8 ounces pasta (such as spaghetti or penne)  
4 ripe tomatoes, diced  
2 cloves garlic, minced  
2 Tbsp Table Sauce or Table Sauce Version 2.0  
2 Tbsp olive oil  
Fresh basil leaves, chopped  
Salt and pepper, to taste  
Grated Parmesan cheese, for serving

Cook the pasta according to the package instructions until al dente. Drain and set aside.

In a large skillet, heat the olive oil over medium heat. Add the minced garlic and cook until fragrant, about 1-2 minutes.

Add the diced tomatoes to the skillet and cook for about 3-4 minutes, until they start to soften.

Stir in the Table Sauce and season with salt and pepper. Add the cooked pasta to the skillet and toss until well coated in the sauce.

Remove from heat and stir in the chopped fresh basil leaves.

Serve with grated Parmesan cheese on top.

### **Suggestions and Variations:**

*Toss with grilled chicken or shrimp*

*Add in green olives, sliced carrots or bell peppers*

## **Spicy Baked Fish**

4 cod or tilapia fillets

Salt and pepper, to taste

3-4 Tbsp Table Sauce or Table Sauce Version 2.0 Tbsp

Dijon mustard

2 Tbsp brown sugar

1 tablespoon olive oil

1 tablespoon fresh lemon juice

¼ teaspoon red pepper flakes (adjust to your desired level of spiciness)

Fresh parsley, for garnish

Lemon wedges, for serving

Preheat your oven to 375° and grease a baking dish.

Place the fish fillets in the baking dish and season them with salt and pepper.

In a bowl, whisk together the Table Sauce, Dijon mustard, brown sugar, olive oil, lemon juice, and red pepper flakes. Pour the sauce over the fillets, making sure they are well coated.

Bake in the preheated oven for 12-15 minutes, or until the fish is cooked through and flakes easily with a fork.

Garnish with fresh parsley and serve with lemon wedges on the side.

## **Lemon Jalapeno Chicken**

4 boneless, skinless chicken breasts

Juice of 2 lemons

Zest of 1 lemon

¼ cup olive oil

2 Tbsp honey

2 Tbsp Smoke Rings or Hallow Rings, finely chopped

Salt and pepper, to taste

Fresh parsley, for garnish

In a bowl, whisk together the lemon juice, lemon zest, olive oil, honey, Rings, salt, and pepper.

Place the chicken breasts in a shallow dish and pour the marinade over them. Make sure the chicken is coated evenly. Let it marinate in the refrigerator for at least 30 minutes.

Preheat the grill or a skillet over medium-high heat.

Cook the chicken breasts for about 6-8 minutes per side or until fully cooked through.

Remove from heat and let the chicken rest for a few minutes before slicing.

Garnish with fresh parsley and serve.

## **Spicy Sweet and Sour Tofu Stir-Fry**

1 package firm tofu, drained and cubed  
2 Tbsp cornstarch  
2 Tbsp vegetable oil  
1 red bell pepper, sliced  
1 green bell pepper, sliced  
1 small onion, sliced  
1 cup pineapple chunks (fresh or canned)  
2-3 Tbsp Table Sauce or Table Sauce version 2.0  
Salt and pepper, to taste

Toss the tofu cubes in cornstarch until they are lightly coated.

Heat the vegetable oil in a large skillet or wok over medium-high heat. Add the tofu cubes and cook until they are golden and crispy. Remove from the skillet and set aside.

In the same skillet, add the sliced bell peppers and onion, stir-frying for 2-3 minutes until slightly softened.

Add the pineapple chunks and Table Sauce to the skillet, stirring to coat the vegetables.

Return the tofu to the skillet, stirring gently to combine all the ingredients. Cook for an additional 1-2 minutes until heated through.

Season with salt and pepper to taste.

Serve the tofu stir-fry over steamed rice or noodles

## **“Elevated” Pulled Pork Sliders**

2 lbs pork shoulder or pork butt

Salt and pepper, to taste

4 Tbsp Table Sauce or Table Sauce Version 2.0

¼ cup apple cider vinegar

1 tablespoon brown sugar

1 teaspoon chili powder

½ teaspoon red pepper flakes (adjust to your desired level of spiciness)

Slider buns

Coleslaw, for serving

Season the pork shoulder or pork butt with salt and pepper and place it in a slow cooker.

In a bowl, mix together the Table Sauce, apple cider vinegar, brown sugar, chili powder, and red pepper flakes. Pour the sauce mixture over the pork in the slow cooker, ensuring it's evenly coated.

Cook the pork on low for 6-8 hours or on high for 4-6 hours, until the meat is tender and easily shredded with a fork.

Once the pork is cooked, remove it from the slow cooker and shred it using two forks.

Skim off any excess fat from the sauce in the slow cooker, then return the shredded pork to the sauce and mix it well. Serve on slider buns and top with coleslaw.



## **Jalapeno and Cheese Quiche**

9" pie crust (homemade or store bought)

1 cup shredded cheddar cheese

3-4 Tbsp Smoke Rings or Hallow Rings, chopped

4 large eggs

1 cup heavy cream

½ teaspoon salt

¼ teaspoon black pepper

¼ teaspoon ground cayenne pepper (optional, for extra spiciness)

¼ teaspoon ground nutmeg

Instructions:

Preheat your oven to 375°F,

Sprinkle the shredded cheddar cheese and chopped Rings evenly over the bottom of the pie crust.

In a mixing bowl, whisk together the eggs, heavy cream, salt, black pepper, cayenne pepper (if using), and ground nutmeg.

Pour the egg mixture over the cheese and candied jalapenos in the pie crust.

Place the quiche in the preheated oven and bake for about 35-40 minutes, or until the filling is set and slightly golden on top.

Remove the quiche from the oven and let it cool for a few minutes before slicing and serving.

## **“Elevated” Turkey Burgers**

1 pound ground turkey

½ cup breadcrumbs

¼ cup Smoke Rings or Hallow Rings, finely chopped

2 Tbsp chopped fresh cilantro

1 tablespoon Worcestershire sauce

1 teaspoon garlic powder

Salt and pepper, to taste

Hamburger buns

Lettuce, tomato, and onion slices (optional)

Mayonnaise or your favorite burger toppings (optional)

Instructions:

In a large bowl, combine the ground turkey, breadcrumbs, Rings, chopped cilantro, Worcestershire sauce, garlic powder, salt, and pepper. Mix well until all the ingredients are evenly incorporated.

Divide the mixture into four equal portions and shape them into patties.

Preheat a grill or grill pan over medium heat. Cook the turkey burgers for about 6-8 minutes per side, or until they reach an internal temperature of 165°F

Toast the hamburger buns on the grill for a minute or two until lightly browned.

Assemble the turkey burgers on the toasted buns, adding lettuce, tomato, onion slices, mayonnaise, or any other desired toppings.

## **“Elevated” BBQ Ribs**

2 racks of baby back ribs  
1 cup Smoke Rings or Hallow Rings  
1 cup barbecue sauce  
¼ cup brown sugar  
2 Tbsp apple cider vinegar  
1 tablespoon Dijon mustard  
Salt and pepper, to taste  
Instructions:

Preheat the oven to 275°F

Season the racks of ribs with salt and pepper, then place them on a large baking sheet lined with aluminum foil.

In a blender or food processor, blend the Rings, barbecue sauce, brown sugar, apple cider vinegar, and Dijon mustard until smooth.

Pour the sauce over the ribs, making sure they are evenly coated.

Cover the baking sheet tightly with aluminum foil and bake in the preheated oven for 2.5 to 3 hours, or until the meat is tender and starts to pull away from the bones.

Remove the foil and brush the ribs with additional sauce.

Increase the oven temperature to 400°F and bake for another 10-15 minutes, or until the sauce caramelizes and becomes sticky.

Let the ribs rest for a few minutes before cutting into individual portions.

## **“Elevated” Shrimp Tacos**

1 pound large shrimp, peeled and deveined

Salt and pepper, to taste

1 tablespoon vegetable oil

¼ cup Smoke Rings or Hallow Rings, finely chopped

2 Tbsp lime juice

1 tablespoon honey

½ teaspoon ground cumin

½ teaspoon chili powder

8 small flour tortillas

Shredded lettuce, diced tomatoes, and sliced avocado, for serving.

Season the shrimp with salt and pepper.

Heat the vegetable oil in a large skillet over medium-high heat.

Add the shrimp to the skillet and cook for 2-3 minutes per side, or until pink and cooked through.

In a small bowl, combine the Rings, lime juice, honey, cumin, and chili powder. Stir until well combined.

Add the mixture to the skillet with the cooked shrimp, stirring to coat the shrimp evenly. Cook for an additional 1-2 minutes to heat the sauce.

Warm the flour tortillas in a dry skillet or microwave.

Fill each tortilla with the sweet jalapeno shrimp, shredded lettuce, diced tomatoes, and sliced avocado.

Serve with a squeeze of lime juice and additional chopped Rings, if desired.

## **“Elevated” Beef Stir-Fry:**

1 pound beef sirloin or flank steak, thinly sliced

Salt and pepper, to taste

2 Tbsp vegetable oil

2-3 Tbsp Smoke Rings or Hallow Rings

1 red bell pepper, thinly sliced

1 green bell pepper, thinly sliced

1 medium onion, thinly sliced

3 cloves garlic, minced

¼ cup soy sauce

2 Tbsp honey

1 tablespoon rice vinegar

1 tablespoon cornstarch

Cooked rice or noodles, for serving

Instructions:

Season the beef slices with salt and pepper.

Heat the vegetable oil in a large skillet or wok over medium-high heat.

Add the beef slices to the skillet and cook until browned, about 2-3 minutes. Remove the beef from the skillet and set aside.

In the same skillet, add the Rings, bell peppers, onion, and garlic. Stir-fry for 2-3 minutes, until the vegetables are slightly softened.

In a small bowl, whisk together the soy sauce, honey, rice vinegar, and cornstarch until smooth.

Return the cooked beef to the skillet and pour the sauce mixture over the beef and vegetables. Stir-fry for an additional 2-3 minutes, until the sauce thickens and coats the beef and vegetables.

## **Tomato Pie with Bacon and Smoke Rings**

### Filling

- 1 ½ pounds sliced plum tomatoes
- 1 tsp kosher salt
- 3 cups pepper jack cheese, shredded
- 4 cloves garlic – minced
- 1 jar Smoke Rings – drained
- 8 ounces cooked bacon, diced
- Pie crust – storebought or homemade

Preheat the oven to 350°F

Toss the tomatoes with salt in a colander and allow them to sit at room temperature for 30 minutes to extract some of the juices. (Put the colander in a bowl to catch the juices)

To fill the pie, sprinkle half of the cheese along the bottom of the crust. Layer in the tomatoes, garlic, Smoke Ring slices and bacon, topping with the remaining cheese. Cook uncovered for 30 minutes or until the crust and cheese are lightly browned and the pie is bubbling.

### **Suggestions and Variations:**

*Brush Table Sauce or Table Sauce Version 2.0 on the pie crust bottom before baking*

*Drizzle Table Sauce on top of pie before serving*

*Use heirloom tomatoes*

## **Chicken Pasta Salad with field peas**

### Salad

4 cups fresh or frozen field peas, cooked, drained, and cooled

8 ounces mini farfalle pasta, cooked, rinsed with cold water, and drained

1 jar Smoke Rings – Drained (reserve brine for future use)

¼ cup chopped fresh flat-leaf parsley

2 Tbsp chopped fresh basil

2 Tbsp chopped fresh dill

2 Tbsp chopped fresh mint

3 cups chopped cooked chicken (optional)

### Dressing

¼ cup white wine vinegar

1 Tbsp country-style Dijon mustard

1 Tbsp fresh lemon juice

2 tsps Table Sauce or Table Sauce Version 2.0

¾ tsp kosher salt

¼ tsp black pepper

½ cup olive oil

Toss together field peas, pasta, Smoke Rings, parsley, basil, dill, mint, and, if desired, chicken.

Whisk together white wine vinegar, mustard, lemon juice, Table Sauce, salt, and pepper in a small bowl. Gradually whisk in olive oil until incorporated. Pour dressing over the salad, and gently toss until coated.

## **Lemon Jalapeno Pasta**

8 ounces spaghetti or your preferred pasta

Juice of 2 lemons

Zest of 1 lemon

2 Tbsp olive oil

2 cloves garlic, minced

2 Tbsp Smoke Rings or Hallow Rings, finely chopped

Salt and pepper, to taste

Grated Parmesan cheese, for serving

Fresh basil leaves, for garnish

Cook the pasta according to the package instructions until al dente. Drain and set aside.

In a large skillet, heat the olive oil over medium heat. Add the minced garlic and cook until fragrant, about 1-2 minutes.

Add the lemon juice, lemon zest, Rings, salt, and pepper to the skillet. Stir well to combine.

Add the cooked pasta to the skillet and toss until well coated in the lemon jalapeno sauce.

Remove from heat and transfer to serving plates.

Sprinkle grated Parmesan cheese on top and garnish with fresh basil leaves.

Serve warm



# **DESSERTS AND SWEETS**

## **“Elevated” Peach Pie**

5 medium fresh peaches - diced

2-3 TBSP diced Smoke Rings or Hallow Rings (depending on desired heat level)

1 cup sugar

1/3 cup flour

1/3 cup melted butter

1 large egg, beaten

9 inch pie crust – homemade or purchased

Preheat the oven to 375 degrees

In a medium bowl, combine flour, sugar, beaten egg and melted butter

Add diced peaches and Rings

Fill pie shell with fruit mixture

Top pie with additional crust or cut outs if preferred

Bake 30-35 minutes until bubbly and/or crust is light golden brown



## Point Blank Pepper Company Spicy Apple Pie

Pie Crust – premade or homemade

6 cups Granny Smith apples, peeled, cored, and thinly sliced

3 tpsps Point Blank Pepper Company Smoke Rings (or Halo Rings) finely diced

$\frac{3}{4}$  cup sugar

$\frac{1}{2}$  cup packed brown sugar

2 Tbsp all-purpose flour

$\frac{3}{4}$  tsp cinnamon

$\frac{1}{8}$  tsp ground nutmeg

$\frac{1}{4}$  tsp salt

1 Tbsp fresh lemon juice

Preheat the oven to 425°F.

In a large mixing bowl, add the apples, diced jalapeno pepper, white and brown sugars, flour, cinnamon, nutmeg, salt and lemon juice. Stir until thoroughly combined. Pour the apple mixture into the pie plate.

Bake the pie on the middle shelf for 25 minutes. Remove the foil from the edges and bake for another 10-15 minutes until the crust is golden brown. Let the pie sit for at least 2 hours before serving to allow the juices to absorb.

***HINT*** – brush the pie crust with Table Sauce or Table Sauce version 2.0 for added sweetness/spiciness

## **Jalapeno Sugar Cookies**

1 cup butter

½ cup sugar

2 ½ cups flour

1 cup grated cheddar cheese

½ jar Smoke Rings or Hallow Rings – minced

Using an electric blender or mixer, cream the butter and sugar together until smooth. Slowly beat in the flour until it is fully combined and is an even consistency. Mix in the cheddar cheese and minced rings.

Divide the dough into thirds. Roll each portion into an 8-inch log. Chill the logs in the refrigerator for 2 hours.

Preheat oven to 350 degrees.

Cut each log into ½ inch cookie slices. You should get about 16 slices per log. Place the cookies on a cookies sheet lined with parchment paper.

Bake for 12 minutes or until golden.

## **“Elevated” Peanut Butter Cookies**

1 ½ cups all-purpose flour  
½ teaspoon baking soda  
¼ teaspoon salt  
½ cup unsalted butter, softened  
½ cup granulated sugar  
½ cup brown sugar  
½ cup creamy peanut butter  
1 large egg  
1 teaspoon vanilla extract  
2-3 Tbsp chopped Smoke Rings or Hallow Rings

Preheat the oven to 350°F. Line a baking sheet with parchment paper.

In a small bowl, whisk together the flour, baking soda, and salt. Set aside.

In a large mixing bowl, cream together the softened butter, granulated sugar, brown sugar, and peanut butter until light and fluffy. Beat in the egg and vanilla extract until well combined.

Gradually add the flour mixture to the butter mixture, mixing until just combined.

Fold in the chopped Rings.

Roll the dough into 1-inch balls and place them on the prepared baking sheet, spacing them about 2 inches apart. Use a fork to create a crisscross pattern on each cookie, pressing them down slightly.

Bake in the preheated oven for 10-12 minutes, or until the edges are lightly golden. Allow the cookies to cool on the baking sheet for 5 minutes, then transfer them to a wire rack to cool completely.

## **“Elevated” Oatmeal Cookies**

1 cup all-purpose flour  
½ teaspoon baking soda  
½ teaspoon ground cinnamon  
¼ teaspoon salt  
½ cup unsalted butter, softened  
½ cup granulated sugar  
½ cup brown sugar  
1 large egg  
1 teaspoon vanilla extract  
1 ½ cups old-fashioned oats  
2-3 Tbsp Smoke Rings or Hallow Rings  
½ cup Craisins or dried blueberries

Preheat the oven to 350°F. Line a baking sheet with parchment paper.

In a small bowl, whisk together the flour, baking soda, cinnamon, and salt. Set aside.

In a large mixing bowl, cream together the softened butter, granulated sugar, and brown sugar until light and fluffy. Beat in the egg and vanilla extract until well combined. Gradually add the flour mixture to the butter mixture, mixing until just combined.

Stir in the oats, chopped Rings, and dried fruit (if using).

Drop rounded spoonfuls of dough onto the prepared baking sheet, spacing them about 2 inches apart.

Bake in the preheated oven for 10-12 minutes, or until the edges are golden brown.

Allow the cookies to cool on the baking sheet for 5 minutes, then transfer them to a wire rack to cool completely.

## **“Elevated” White Chocolate Cookies**

1 ½ cups all-purpose flour  
½ teaspoon baking soda  
¼ teaspoon salt  
½ cup unsalted butter, softened  
½ cup granulated sugar  
½ cup brown sugar  
1 large egg  
1 teaspoon vanilla extract  
1 cup white chocolate chips  
2-3 Tbsp Smoke Rings or Hallow Rings  
½ cup chopped macadamia nuts (optional)

Preheat the oven to 350°F. Line a baking sheet with parchment paper.

In a small bowl, whisk together the flour, baking soda, and salt. Set aside.

In a large mixing bowl, cream together the softened butter, granulated sugar, and brown sugar until light and fluffy. Beat in the egg and vanilla extract until well combined. Gradually add the flour mixture to the butter mixture, mixing until just combined.

Stir in the white chocolate chips, Rings, and chopped macadamia nuts (if using).

Drop rounded spoonfuls of dough onto the prepared baking sheet, spacing them about 2 inches apart.

Bake in the preheated oven for 10-12 minutes, or until the edges are lightly golden.

Allow the cookies to cool on the baking sheet for 5 minutes, then transfer them to a wire rack to cool completely.

## **“Elevated” Shortbread Cookies**

2 cups all-purpose flour  
½ teaspoon salt  
1 cup unsalted butter, softened  
½ cup powdered sugar  
1 teaspoon vanilla extract  
2-3 Tbsp Smoke Rings or Hallow Rings

Preheat the oven to 350°F. Line a baking sheet with parchment paper.

In a small bowl, whisk together the flour and salt. Set aside.

In a large mixing bowl, cream together the softened butter, powdered sugar, and vanilla extract until light and fluffy. Gradually add the flour mixture to the butter mixture, mixing until just combined.

Fold in the Rings.

Roll the dough into a log shape, about 2 inches in diameter.

Wrap the dough log in plastic wrap and refrigerate for at least 1 hour, or until firm.

Slice the chilled dough into ¼-inch thick rounds and place them on the prepared baking sheet.

Bake in the preheated oven for 12-15 minutes, or until the edges are lightly golden.

Allow the cookies to cool on the baking sheet for 5 minutes, then transfer them to a wire rack to cool completely.



## **Jalapeno Pecan Pie**

- 1 9-inch pie crust (homemade or store-bought)
- 1 cup light corn syrup
- 1 cup packed brown sugar
- ¼ cup unsalted butter, melted
- 3 large eggs
- 1 teaspoon vanilla extract
- ¼ teaspoon salt
- 1 ½ cups pecan halves
- 2-3 Tbsp Smoke Rings or Hallow Rings, chopped

Preheat the oven to 350°F.

Roll out the pie crust and line a 9-inch pie dish with it.

In a large mixing bowl, combine the corn syrup, brown sugar, melted butter, eggs, vanilla extract, and salt. Whisk until well combined.

Stir in the pecan halves and Rings.

Pour the filling into the pie crust-lined dish.

Place the pie on a baking sheet to catch any drips and bake in the preheated oven for 50-60 minutes, or until the filling is set and the crust is golden brown.

Allow the pie to cool before serving.

## **“Elevated” Cherry Pie:**

2 9-inch pie crusts (homemade or store-bought)

4 cups pitted cherries (fresh or frozen)

1 cup granulated sugar

¼ cup cornstarch

¼ teaspoon almond extract

2-3 Tbsp Smoke Rings or Hallow Rings, chopped

2 Tbsp unsalted butter, cut into small pieces

1 egg, beaten (for egg wash)

Preheat the oven to 375°F

Roll out one of the pie crusts and line a 9-inch pie dish with it.

In a large mixing bowl, combine the cherries, sugar, cornstarch, and almond extract. Toss until well combined. Stir in the Rings.

Pour the cherry mixture into the pie crust-lined dish.

Dot the top of the filling with small pieces of unsalted butter.

Roll out the second pie crust and place it over the filling.

Trim any excess crust and crimp the edges to seal.

Cut several slits in the top crust to allow steam to escape.

Brush the top crust with the beaten egg for a golden finish.

Place the pie on a baking sheet to catch any drips and bake in the preheated oven for 45-50 minutes, or until the crust is golden brown and the filling is bubbly.

Allow the pie to cool before serving.

## **“Elevated” Pumpkin Pie**

1 9-inch pie crust (homemade or store-bought)  
1  $\frac{3}{4}$  cups canned pumpkin puree  
1 cup packed brown sugar  
1 tablespoon all-purpose flour  
1 teaspoon ground cinnamon  
 $\frac{1}{2}$  teaspoon ground ginger  
 $\frac{1}{4}$  teaspoon ground nutmeg  
 $\frac{1}{4}$  teaspoon salt  
2-3 Tbsp Smoke Rings or Hallow Rings, chopped  
3 large eggs  
1 cup evaporated milk  
Whipped cream (for serving)

Preheat the oven to 425°F

Roll out the pie crust and line a 9-inch pie dish with it.

In a large mixing bowl, combine the pumpkin puree, brown sugar, flour, cinnamon, ginger, nutmeg, and salt. Whisk until well combined.

Stir in the Rings.

In a separate bowl, whisk together the eggs and evaporated milk.

Gradually pour the egg mixture into the pumpkin mixture, stirring until well combined.

Pour the filling into the pie crust-lined dish.

Place the pie on a baking sheet to catch any drips and bake in the preheated oven for 15 minutes.

Reduce the oven temperature to 350°F and continue baking for 40-45 minutes, or until the filling is set.

Allow the pie to cool before serving. Serve with whipped cream if desired.

## **Jalapeno Key Lime Pie**

1 9-inch graham cracker crust (homemade or store-bought)

4 large egg yolks

1 can (14 ounces) sweetened condensed milk

½ cup key lime juice (freshly squeezed or bottled)

¼ cup Smoke Rings or Hallow Rings, chopped

Whipped cream and lime zest (for garnish)

Instructions:

Preheat the oven to 350°F

In a large mixing bowl, whisk together the egg yolks and sweetened condensed milk until well combined.

Stir in the key lime juice and Rings.

Pour the filling into the graham cracker crust.

Place the pie on a baking sheet to catch any drips and bake in the preheated oven for 15 minutes.

Remove the pie from the oven and let it cool to room temperature.

Once cooled, refrigerate the pie for at least 2 hours, or until set.

Before serving, garnish with whipped cream and lime zest.

## **Grilled Peaches with Goat Cheese & Prosciutto**

2 large peaches halved and pitted.

Oil for brushing peaches

2 ounces soft goat cheese

4 slices thin prosciutto

4 Tbsp Point Blank Pepper Company Table Sauce – Mild or Hot

Preheat grill to medium-high heat. Spoon ½ ounce goat cheese into the center of each peach half. Wrap 1 slice of prosciutto around each half, pressing lightly. Oil the grill rack. Grill the peaches, covered, turning once, until the prosciutto is browned and crisp – about 6 minutes. Drizzle with Table Sauce or Table Sauce Version 2.0

### **Suggestions and Variations:**

- 1. Substitute any soft cheese like brie or ricotta*
- 2. Use bacon instead of prosciutto*
- 3. Garnish with mint if desired*

## Peppered Chocolate Brownies

1 cup unsalted butter  
1  $\frac{3}{4}$  cups granulated sugar  
4 large eggs  
1 teaspoon vanilla extract  
 $\frac{3}{4}$  cup all-purpose flour  
 $\frac{1}{2}$  cup unsweetened cocoa powder  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{2}$  cup Smoke Rings or Hallow Rings, finely chopped  
Powdered sugar, for dusting (optional)

Preheat the oven to 350°F (175°C) and grease a 9x13-inch baking pan.

In a microwave-safe bowl, melt the butter. Stir in the sugar until well combined.

Beat in the eggs, one at a time, followed by the vanilla extract.

In a separate bowl, whisk together the flour, cocoa powder, and salt.

Gradually add the dry ingredients to the butter mixture, stirring until just combined.

Fold in the Rings.

Pour the batter into the prepared baking pan and spread it evenly.

Bake in the preheated oven for 25-30 minutes, or until a toothpick inserted into the center comes out with a few moist crumbs.

Allow the brownies to cool completely before cutting into squares. Dust with powdered sugar if desired.

## **“Elevated” Chocolate Truffles:**

8 ounces dark chocolate, finely chopped

½ cup heavy cream

2 Tbsp unsalted butter

2 Tbsp Table Sauce Version 2.0

Cocoa powder or powdered sugar, for rolling

Place the finely chopped dark chocolate in a heatproof bowl.

In a small saucepan, heat the heavy cream and butter over medium heat until it begins to simmer.

Pour the hot cream mixture over the chopped chocolate and let it sit for a minute to melt the chocolate.

Stir the mixture until smooth and creamy. If the chocolate doesn't completely melt, microwave the mixture in short bursts, stirring in between, until smooth.

Stir in the Table Sauce until well combined.

Cover the bowl and refrigerate the mixture for at least 2 hours, or until firm.

Once the mixture is firm, use a spoon or a small cookie scoop to portion it into small balls.

Roll each truffle in cocoa powder or powdered sugar to coat.

Place the coated truffles on a parchment-lined baking sheet and refrigerate for another 30 minutes to set.

Serve the spicy sweet and sour chocolate truffles chilled.

## **PITH'D OFF Chocolate Bark:**

Melt dark or semi-sweet chocolate in a heatproof bowl set over a pan of simmering water.

Stir in PITH'D OFF! and mix until well combined.

Pour the chocolate mixture onto a parchment-lined baking sheet and spread it out evenly.

Sprinkle additional PITH'D OFF! and sea salt on top, if desired.

Refrigerate the chocolate bark until set, then break it into pieces



## Watermelon Sorbet

4 cups seedless watermelon, cubed  
¼ cup granulated sugar  
2 Tbsp Table Sauce or Table Sauce Version 2.0  
1 tablespoon fresh lime juice  
Zest of 1 lime

Place the cubed watermelon in a blender or food processor.

Add the granulated sugar, Table Sauce, lime juice, and lime zest to the blender.

Blend until smooth and well combined.

Pour the watermelon mixture into a shallow, freezer-safe container.

Cover the container and place it in the freezer for about 1 hour.

After 1 hour, remove the container from the freezer and use a fork to break up any ice crystals that have formed. Return the container to the freezer and repeat this process every 30 minutes for about 2-3 hours, or until the sorbet reaches a smooth and scoopable consistency.

### Variations

*Substitute 2 ripe mangos instead of watermelon*

*Substitute 2 cups of Fresh Strawberries and Lemon Juice instead of watermelon and lime juice*

*Note: If the sorbets are too frozen, let them sit at room temperature s before scooping.*

## Lemon Granita

3 cups water

1 cup granulated sugar

10 (1-x 3-inch) lemon peel strips, plus 1 cup fresh juice  
(from 3 lemons)

1 Tbsp Table Sauce Version 2.0

Thin lemon wedges

Fresh mint

Cook water, sugar and lemon peel strips over medium stirring occasionally until sugar is dissolved. Remove from heat and strain through fine mesh strainer into a large bowl. Discard lemon peel. Let cool to room temperature (15 minutes). Whisk lemon juice and Table Sauce into cooled syrup. Pour into a 1 ½ quart baking dish and freeze until edges start to set – 45 minutes to 1 hour. Using a fork, scrape up and stir frozen parts. Refreeze and repeat scraping and stirring every 20 minutes for about 4 hours. To serve, fluff with a fork and spoon 1 cup granita into individual serving glasses. Garnish with lemon wedge and mint.

## **Fried Apples with Rings**

½ cup butter

½ cup white sugar

2 Tbsp ground cinnamon

4 Granny Smith apples - peeled, cored, and sliced

2-3 Tbsp chopped Smoke Rings or Hallow Rings

Melt butter in a large skillet over medium heat; stir sugar and cinnamon into the hot butter. Add apples and cook until apples begin to break down, 5 to 8 minutes.

Stir in Rings and serve warm over ice cream, pound cake or shortbread cookies.

HINT: For added flavor, drizzle with Table Sauce or Table Sauce Version 2.0.

## **Jalapeno, Habanero Raspberry Cheesecake**

### Crust

1 ½ cups crushed Biscoff cookies  
6 Tbsp unsalted butter, melted

### Filling

8 ounces cream cheese, room temperature  
1 ½ cups whipped cream (divided)  
1 cup confectioner's sugar  
1 tsp vanilla extract  
½ tsp salt  
¼ cup fresh raspberries  
¼ cup Hallow Rings chopped (or more to taste).

Mix crushed cookies with melted butter and press into a 8x8 baking dish. Freeze for 10-15 minutes

Mix cream cheese until smooth and creamy. Add in confectioner's sugar, vanilla and Salt. Blend until smooth. Blend raspberries and peppers in food processor until smooth and mix into cream cheese mixture. Fold in 1 cup whipped cream and combine gently with a spatula – don't over mix. Pour into 8x8 dish lined with parchment paper. Spoon remaining ½ cup whipped cream on top and swirl with knife.

Refrigerate for at least 8 hours or overnight.

## Hallow Ring Lime Cheesecake

2 cups graham cracker crumbs  
½ cup unsalted butter, melted  
3 (8-ounce) packages cream cheese, softened  
1 cup granulated sugar  
3 large eggs  
¼ cup lime juice  
1 tablespoon lime zest  
½ cup Hallow Rings, finely chopped  
Whipped cream, for garnish (optional)

Preheat the oven to 325°F. Grease a 9-inch springform pan.

In a bowl, combine the graham cracker crumbs and melted butter. Press the mixture into the bottom of the prepared pan to form the crust.

In a large mixing bowl, beat the cream cheese and sugar until smooth and creamy.

Beat in the eggs, one at a time, followed by the lime juice and lime zest.

Fold in the Hallow Rings.

Pour the cream cheese mixture over the crust in the springform pan, spreading it evenly.

Bake in the preheated oven for 50-55 minutes, or until the edges are set and the center is slightly jiggle.

Turn off the oven and leave the cheesecake inside with the door slightly ajar for 1 hour to cool gradually.

Remove from the oven and refrigerate for at least 4 hours, or preferably overnight, before serving.

Garnish with whipped cream if desired.

## Jalapeno Lemon Bars

1 cup all-purpose flour  
¼ cup powdered sugar  
½ cup unsalted butter, softened  
2 large eggs  
1 cup granulated sugar  
2 Tbsp all-purpose flour  
½ teaspoon baking powder  
¼ cup lemon juice  
1 tablespoon lemon zest  
¼ cup Smoke Rings or Hallow Rings, finely chopped  
Powdered sugar, for dusting

Preheat the oven to 350°F. Grease an 8x8-inch baking pan.

In a mixing bowl, combine the flour, powdered sugar, and softened butter. Mix until crumbly.

Press the mixture into the bottom of the prepared pan to form the crust.

Bake the crust in the preheated oven for 15 minutes.

Meanwhile, in a separate bowl, whisk together the eggs, granulated sugar, flour, baking powder, lemon juice, and lemon zest until well combined.

Fold in the Rings and pour the lemon mixture over the partially baked crust, spreading it evenly.

Return the pan to the oven and bake for an additional 20-25 minutes, or until the top is set and lightly golden.

Remove from the oven and let the bars cool completely in the pan.

Dust with powdered sugar and cut into squares before serving.

## **Jalapeno Rice Pudding:**

4 cups milk

½ cup arborio rice

¼ cup granulated sugar

¼ teaspoon salt

1 teaspoon vanilla extract

2-3 Tbsp Smoke Rings or Hallow Rings finely chopped

Ground cinnamon, for garnish (optional)

In a large saucepan, bring the milk to a simmer over medium heat.

Add the rice, sugar, and salt to the simmering milk. Stir to combine.

Reduce the heat to low and simmer the rice, uncovered, stirring occasionally, for about 30-35 minutes or until the rice is tender and the mixture has thickened.

Stir in the vanilla extract and Rings and cook for an additional 2-3 minutes.

Remove from heat and let the rice pudding cool to room temperature or refrigerate until chilled.

Serve the sweet jalapeno rice pudding in bowls, sprinkled with ground cinnamon if desired.

## **“Elevated” Chocolate Chip Cookies**

2 ¼ cups all-purpose flour  
1 teaspoon baking soda  
½ teaspoon salt  
1 cup unsalted butter, softened  
¾ cup granulated sugar  
¾ cup brown sugar  
2 large eggs  
1 teaspoon vanilla extract  
1 cup Smoke Rings or Hallow Rings, finely chopped  
1 ½ cups chocolate chips

Preheat the oven to 375°F. Line baking sheets with parchment paper.

In a medium bowl, whisk together the flour, baking soda, and salt.

In a separate mixing bowl, cream together the softened butter, granulated sugar, and brown sugar until light and fluffy.

Beat in the eggs, one at a time, followed by the vanilla extract. Gradually add the flour mixture to the butter mixture, mixing until just combined.

Fold in the Rings and chocolate chips.

Drop rounded Tbsp of dough onto the prepared baking sheets, spacing them about 2 inches apart.

Bake in the preheated oven for 10-12 minutes, or until the cookies are golden brown around the edges. Allow the cookies to cool on the baking sheets for a few minutes before transferring them to wire racks to cool completely.



## **“Elevated” Berry Crisp**

4 cups mixed berries (such as strawberries, blueberries, raspberries)

¼ cup Smoke Rings or Hallow Rings, finely chopped

¼ cup granulated sugar

1 tablespoon cornstarch

1 cup all-purpose flour

½ cup old-fashioned oats

½ cup brown sugar

½ teaspoon ground cinnamon

½ cup unsalted butter, melted

Vanilla ice cream or whipped cream, for serving (optional)

Instructions:

Preheat the oven to 375°F. Grease a 9-inch square baking dish.

In a large bowl, combine the mixed berries, Rings, granulated sugar, and cornstarch. Toss gently to coat the berries evenly. Transfer the berry mixture to the prepared baking dish, spreading it evenly.

In a separate bowl, combine the flour, oats, brown sugar, and cinnamon. Mix well. Pour the melted butter over the flour mixture and stir until crumbly.

Sprinkle the crumb topping over the berry mixture in the baking dish.

Bake in the preheated oven for 30-35 minutes, or until the berries are bubbling and the topping is golden brown.

Remove from the oven and let the crisp cool for a few minutes before serving.

Serve with a scoop of vanilla ice cream or a dollop of whipped cream if desired.

## **“Elevated” Bread Pudding**

4 cups cubed day-old bread (such as French bread or brioche)

2 cups milk

½ cup granulated sugar

4 large eggs

1 teaspoon vanilla extract

¼ cup Smoke Rings or Hallow Rings, finely chopped

Whipped cream or vanilla sauce, for serving (optional)

Preheat the oven to 350°F. Grease a baking dish.

Place the cubed bread in the prepared baking dish.

In a saucepan, heat the milk and sugar over medium heat until the sugar dissolves. Remove from heat.

In a mixing bowl, whisk together the eggs and vanilla extract. Slowly pour the warm milk mixture into the eggs, whisking constantly.

Stir in the Rings.

Pour the egg mixture over the cubed bread, pressing down gently to ensure all the bread is soaked.

Let the bread pudding sit for 15-20 minutes, or until the bread has absorbed most of the liquid.

Bake in the preheated oven for 35-40 minutes, or until the pudding is set and the top is golden brown.

Remove from the oven and allow the bread pudding to cool slightly before serving.

Serve warm, with a dollop of whipped cream or a drizzle of vanilla sauce if desired.

## **Apple Crumble with Rings:**

4 cups sliced apples  
2-3 Tbsp Smoke Rings or Hallow Rings, finely chopped  
2 Tbsp granulated sugar  
1 tablespoon all-purpose flour  
½ teaspoon ground cinnamon  
½ cup all-purpose flour  
½ cup old-fashioned oats  
½ cup brown sugar  
¼ teaspoon salt  
½ cup unsalted butter, chilled and cut into small pieces  
Vanilla ice cream, for serving (optional)

Preheat the oven to 375°F. Grease a baking dish.

In a bowl, combine the sliced apples, Rings, granulated sugar, flour, and ground cinnamon. Toss gently to coat the apples evenly.

Transfer the apple mixture to the prepared baking dish, spreading it evenly.

In a separate bowl, combine the flour, oats, brown sugar, and salt. Mix well.

Add the chilled butter pieces to the flour mixture and use a pastry cutter or your fingertips to cut the butter into the dry ingredients until crumbly.

Sprinkle the crumb topping evenly over the apple mixture in the baking dish.

Bake in the preheated oven for 30-35 minutes, or until the apples are tender and the topping is golden brown.

Remove from the oven and let the crumble cool for a few minutes before serving.

Serve with a scoop of vanilla ice cream if desired.

## **“Elevated” Rice Krispy Treats:**

4 Tbsp unsalted butter

1 (10-ounce) package marshmallows

2-3 Tbsp Smoke Rings or Hallow Rings, finely chopped

6 cups Rice Krispies cereal

Cooking spray

In a large saucepan, melt the butter over low heat.

Add the marshmallows to the melted butter and stir until completely melted and well combined.

Stir in the Rings.

Remove the saucepan from heat and add the Rice Krispies cereal. Stir until all the cereal is coated with the marshmallow mixture.

Lightly coat a 9x13-inch baking dish with cooking spray.

Press the Rice Krispie mixture into the prepared baking dish, using a spatula or your hands to spread it evenly.

Allow the treats to cool and set at room temperature for about 30 minutes before cutting into squares.

## **PITH'D OFF! Honey Caramels**

1 cup granulated sugar

1 cup heavy cream

½ cup honey

¼ cup unsalted butter

¼ teaspoon PITH'D OFF! (add more if desired)

½ teaspoon vanilla extract

Sea salt (optional)

In a saucepan over medium heat, combine sugar, honey, and butter. Stir until the sugar dissolves.

Slowly add the heavy cream while stirring continuously. Be careful, as the mixture will bubble up.

Stir in the PITH'D OFF! and continue cooking until the caramel reaches 245°F on a candy thermometer.

Remove from heat, stir in vanilla extract, and pour the caramel into a parchment-lined dish.

Allow it to cool and set for about an hour before cutting into small squares. Optionally, sprinkle a pinch of sea salt on top.

### **Suggestions and Variations:**

Add a little bit of Table Sauce or Table Sauce Version 2.0 in with the honey

## Point Blank Pepper Company Peanut Brittle

1 cup granulated sugar

½ cup light corn syrup

¼ cup water

1 cup roasted peanuts

3-4 Tbsp Smoke Rings or Hallow Rings, chopped

2 Tbsp unsalted butter

1 teaspoon baking soda

½ teaspoon vanilla extract

Line a baking sheet with parchment paper and set it aside.

In a saucepan, combine sugar, corn syrup, and water.

Cook over medium heat, stirring until the sugar dissolves.

Bring the mixture to a boil and add the roasted peanuts and chopped candied jalapenos.

Continue cooking, stirring occasionally, until the mixture reaches 300°F (150°C) on a candy thermometer.

Remove from heat and quickly stir in the unsalted butter, baking soda, and vanilla extract.

Pour the hot mixture onto the prepared baking sheet and spread it into an even layer.

Let it cool and harden completely before breaking it into pieces.

## **“Elevated” Caramel Apples:**

6 medium-sized apples (Granny Smith or any preferred variety)

1 cup granulated sugar

½ cup heavy cream

2 Tbsp unsalted butter

3-4 Tbsp Smoke Rings or Hallow Rings, chopped

Popsicle sticks or wooden skewers

Instructions:

Wash and dry the apples thoroughly. Remove the stems and insert popsicle sticks or wooden skewers into the tops. Line a baking sheet with parchment paper and set it aside.

In a saucepan, heat the granulated sugar over medium heat until it melts and turns amber in color.

Slowly stir in the heavy cream and unsalted butter, being cautious as the mixture will bubble up.

Stir in the Rings and continue cooking until the caramel reaches 240°F on a candy thermometer.

Remove from heat and dip each apple into the hot caramel, turning to coat it evenly.

Place the caramel-coated apples on the prepared baking sheet and let them cool and set completely.

## Point Blank Pepper Company Gummy Bears

½ cup water

¼ cup corn syrup

2 Tbsp gelatin powder

¼ cup granulated sugar

½ teaspoon PITH'D OFF!

Gummy bear molds

Flavoring if desired

In a saucepan, combine water, corn syrup, and granulated sugar over low heat. Stir until the sugar dissolves completely.

Slowly sprinkle the gelatin and PITH'D OFF! into the saucepan while whisking continuously to avoid clumps. Keep stirring until the mixture becomes smooth and starts to thicken slightly. Add Flavoring if using.

Remove from heat and pour the mixture into the gummy bear molds.

Allow the gummies to cool and set at room temperature for about 30 minutes or until firm.

Pop the gummies out of the molds and store them in an airtight container.



## **PITH'D OFF Marshmallows:**

3 Tbsp unflavored gelatin  
½ cup cold water  
1 cup granulated sugar  
½ cup corn syrup  
¼ cup water  
¼ teaspoon PITH'D OFF!  
¼ cup powdered sugar  
¼ cup cornstarch

In a mixing bowl, sprinkle gelatin over ½ cup of cold water. Let it sit for 10 minutes.

In a saucepan, combine granulated sugar, corn syrup, and ¼ cup of water. Heat over medium-high heat until the mixture reaches 240°F on a candy thermometer.

Carefully pour the hot syrup over the gelatin mixture while beating on low speed.

Add the PITH'D OFF! and increase the mixer speed to high. Beat until the mixture becomes fluffy and stiff peaks form.

In a separate bowl, sift together powdered sugar and cornstarch. Grease a baking dish and dust it with the sugar-cornstarch mixture.

Spread the marshmallow mixture into the baking dish and smooth the top.

Let it set at room temperature for about 4 hours or until completely firm.

Cut the marshmallows into squares and dust each piece with the remaining sugar-cornstarch mixture.

## **PITH'D OFF! Toffee**

- 1 cup unsalted butter
- 1 cup granulated sugar
- ¼ teaspoon salt
- ½ teaspoon vanilla extract
- ¼ teaspoon (or more) PITH'D OFF!
- 1 cup semisweet chocolate chips
- ¼ cup chopped toasted almonds

In a saucepan, melt the butter over medium heat. Stir in the sugar and salt, and cook until the mixture reaches 300°F (150°C) on a candy thermometer, stirring constantly.

Remove from heat and quickly stir in the vanilla extract and PITH'D OFF! until well combined.

Pour the toffee onto a parchment-lined baking sheet and spread it into an even layer.

Sprinkle the chocolate chips over the hot toffee and let them sit for a minute to soften.

Use a spatula to spread the melted chocolate evenly over the toffee.

Sprinkle chopped toasted almonds on top.

Refrigerate the toffee until the chocolate sets, then break it into pieces.

### **Suggestions and Variations:**

*Coat almonds with Table Sauce or Table Sauce Version*

*2.0 before toasting*

*Substitute walnuts or peanuts*

# MISCELLANEOUS

## **Jalapeno Sugar**

½ cup Smoke Rings or Hallow Rings (drained)

1 cup granulated sugar

Prepare the Rings by draining them to remove excess syrup or liquid.

Pat the Rings dry using a paper towel to remove any remaining moisture.

Place the Rings in a food processor or blender.

Pulse until they are finely chopped or ground into smaller pieces. The texture should be similar to a coarse paste.

In a clean, dry jar or airtight container, combine the Rings with the granulated sugar.

Seal the container tightly and shake it well to thoroughly mix the sugar and candied jalapenos together.

Store the jar or container in a cool, dark place for at least 1-2 weeks to allow the flavors to infuse. Shake the container occasionally during this time to distribute the flavors evenly.

After the infusing period, use a fine-mesh strainer to separate the jalapeno sugar from any larger pieces or clumps.

Transfer the jalapeno sugar to a clean, dry container for storage.

*Use the jalapeno sugar as a unique and spicy sweetener in your favorite recipes. It can be sprinkled over desserts, used to rim cocktail glasses, or added to baked goods for a touch of heat and sweetness.*

## Habanero Salt

½ cup Hallow Rings (drained)

½ cup coarse salt (such as kosher or sea salt)

Prepare the Hallow Rings by draining them to remove any excess syrup or liquid.

Pat the Rings dry using a paper towel to remove any remaining moisture.

Place the Rings in a food processor or blender.

Pulse until they are finely chopped or ground into smaller pieces. The texture should be similar to a coarse paste.

In a clean, dry bowl, combine the chopped Rings with the coarse salt.

Mix the ingredients together until the Rings are evenly distributed throughout the salt.

Spread the habanero salt mixture in a thin, even layer on a baking sheet or parchment paper.

Allow the habanero salt to air-dry for at least 24 hours, or until completely dry. This will help remove any remaining moisture from the Hallow Rings and ensure the salt remains dry and free-flowing.

Once dry, transfer the habanero salt to an airtight container for storage.

*Use the habanero salt to add a spicy kick to your favorite dishes – seasoning meats and vegetables, on popcorn or other snacks, on French fries, anywhere you want to ‘elevate’ your flavors!*

## **“Elevated” Everyday Seasoning**

2 tablespoons PITH'D OFF

2 tablespoons paprika

1 tablespoon garlic powder

1 tablespoon onion powder

1 tablespoon ground cumin

1 tablespoon dried oregano

1 tablespoon dried thyme

1 tablespoon sea salt

1 teaspoon black pepper

1 teaspoon cayenne pepper (optional, for extra heat)

Instructions:

In a small mixing bowl, combine all the ingredients: powdered jalapenos, paprika, garlic powder, onion powder, ground cumin, dried oregano, dried thyme, sea salt, black pepper, and cayenne pepper if using.

Mix all the ingredients thoroughly until well combined. You can use a spoon or simply whisk them together.

Adjust the spiciness and saltiness according to your preference.

Transfer the seasoning blend to an airtight container, such as a spice jar or a small mason jar.

Store in a cool, dry place, away from direct sunlight. Properly stored, it should last for several months.

## **Spicy Candied Lemons \*(or any fruit)**

2 large lemons

1 cup water

1 cup granulated sugar

3-4 Tbsp Table Sauce Version 2.

1/4 teaspoon red pepper flakes

Wash the lemons thoroughly to remove any dirt or wax.

Slice the lemons into thin rounds, about 1/8 to 1/4 inch thick, and remove any seeds.

In a saucepan, combine the water, granulated sugar, Table Sauce and red pepper flakes. Stir the mixture over medium heat until the sugar dissolves. Once the sugar has dissolved, bring the mixture to a simmer. Add the lemon slices to the simmering liquid, making sure they are all submerged.

Let the lemon slices simmer in the liquid for about 15-20 minutes or until they become translucent, and the rinds soften.

Carefully remove the candied lemon slices from the liquid and place them on a wire rack to cool and dry.

Continue simmering the liquid on low heat until it thickens and forms a syrup-like consistency. This will take around 10-15 more minutes.

Once the syrup has thickened, remove it from the heat and let it cool.

Dip each candied lemon slice into the cooled spicy sweet and sour syrup, coating both sides. Place them back on the wire rack to dry, allowing the syrup to set.

Let the candied lemons cool and dry completely. Store in an airtight container at room temperature for up to one week.

“Elevate” your Taste Buds with  
Point Blank Pepper Company!



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