

Green Pepper Ranch

WHAT'S NEEDED

Ingredients:

- 1 cup ranch style dressing
- ½ cup Cholula® Green Pepper Hot Sauce
- 3 green onions, sliced
- ¼ cup cilantro, chopped



HOW TO MAKE

1. Stir all ingredients together in a mixing bowl thoroughly and chill until ready to serve.
2. Excellent dip for cut vegetables, chips, and wings, or serve as a signature southwest salad dressing.



Spicy Orange Marmalade

WHAT'S NEEDED

Ingredients:

- 1 cup orange marmalade
- ⅓ cup Cholula® Original Hot Sauce



HOW TO MAKE

1. Blend ingredients at room temperature in a medium mixing bowl.
2. Serve as a glaze on grilled chicken or pork tenderloin, and as a dipping sauce for wings or fried chicken tenders.



Chili Garlic Honey Mustard

WHAT'S NEEDED

Ingredients:

- 1 cup mayonnaise
- ¼ cup Dijon mustard
- ¼ cup honey
- ¼ cup Cholula® Chili Garlic Hot Sauce



HOW TO MAKE

1. Combine all ingredients together in a medium mixing bowl and stir thoroughly. Allow to chill.
2. Serve as a signature sandwich sauce, dipping sauce with chicken tenders or cut vegetables.



Chipotle Maple Dip & Drizzle Sauce

WHAT'S NEEDED

Ingredients:

- 1 cup maple syrup
- ¼ cup Cholula® Chipotle Hot Sauce



HOW TO MAKE

1. Blend ingredients thoroughly in a medium mixing bowl.
2. Drizzle over fried chicken, waffles, or serve as dipping sauce for fried appetizers.

