

Cereal Mix Recipe

INGREDIENTS

- 3 cups Corn squares cereal
- 3 cups Rice squares cereal
- 3 cups Wheat squares cereal
- 1 cup peanuts
- 1 cup bite-size pretzels
- 4 T butter or margarine
- 2 T Acala Farms Fresh Roasted Garlic
Cottonseed Oil*
- 2 T Worcestershire sauce
- 1 1/2 tsp seasoned salt

Heat oven to 250°F. In large bowl, mix cereals, nuts, pretzels and bagel chips; set aside. In ungreased large roasting pan, melt butter in oven. Stir in oil and seasonings. Gradually stir in cereal mixture until evenly coated. Bake 1 hour, stirring every 15 minutes. Spread on paper towels to cool, about 15 minutes. Store in airtight container.

* Fresh Roasted Garlic, Smoky Chipotle, Jalapeno-Lime or any of the Acala Farms Flavor-infused oils may be used. Choose your favorite, then share the flavor and share the fun.

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Chipotle Orange BBQ Cocktail Weenies



INGREDIENTS

1 bottle (8 oz) bbq sauce
1/2 a 12 oz can frozen orange juice
2 T Acala Farms Smoky Chipotle Cottonseed Oil
2-4 packages mini smokies
salt and pepper to taste

METHOD

In a slow cooker, combine bbq sauce, orange juice, Smokey Chipotle Oil, salt and pepper. Stir until even. Add mini smokies and toss until coated. Cover slow cooker and let sit for at least an hour, or until smokies are hot. Lower temperature to warm once cooked through.

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Curry Spice Aoli



1/2 cup mayonnaise
2 tbsp Acala Farms Curry Spice Cottonseed Oil
1/4 tsp salt (or to taste)
drizzle of lemon juice

METHOD

Place all ingredients in a bowl, and mix until evenly distributed and well blended.

Use as a dip for sweet potato fries, a sauce for chicken sandwiches, or anything else to which you'd like to add some delicious Indian-inspired flavor.

Make ahead, cover and refrigerate to lend flavor depth.

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Favorite Hummus

INGREDIENTS

3 cans garbanzo beans, drained
but reserving 2 T of the juice

3 T Acala Farms Chili Cumin* cottonseed oil
Kosher salt to taste

Blend all ingredients in a food processor for two minutes or until reaches a thick and creamy consistency.

Garnish with roasted red peppers or fresh avacado and serve with fresh veggies, crispy crackers or breadsticks for dipping.

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Fried Shallot and Sun Dried Tomato Salad Dressing

INGREDIENTS

2 tsp Acala Farms Fried Shallot
cottonseed oil*
1-2 tsp finely chopped garlic
4-5 Sun Dried tomatoes packed in oil, chopped
1 tsp honey
2 Tblsp lemon juice or more to taste
1/2 tsp dried oregano
Kosher or sea salt to taste
Freshly ground black pepper to taste

In a small microwave-safe bowl add the Fried Shallot Oil, Garlic, Honey, and Sun Dried Tomatoes. Microwave on High for 15 seconds. This mellows the Garlic and melts the Honey. Add the rest of the ingredients and mix well.

* Fresh Roasted Garlic, Jalapeno-Lime, Chili Cumin or any of the Acala Farms Flavor-infused oils may be used. If using Fresh Roasted Garlic oil, eliminate fresh garlic. Choose your favorite, then share the flavor, share the food and share the fun.
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