

**FOR IMMEDIATE RELEASE**

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## **NANDO'S HOT HOLIDAY MENU IDEAS**

### **Halloween**

#### ***Curry Coconut Butternut Soup with Peri Truffle Drizzle***

##### ***Serves 10***

1 cup carrot chopped  
1 cup celery chopped  
½ cup onion chopped  
1 teaspoon garlic, chopped  
1 ½ lbs peeled butternut squash, roasted  
½ cup long grain white rice  
2 cups chicken stock  
½ jar Nando's Curry Coconut Cooking and Grilling Sauce  
2 tablespoons Nando's Hot Pepper Sauce  
1 tablespoon truffle oil

- Preheat oven to 450<sup>0</sup>. Cut squash in half and roast on baking sheets in oven until soft.
- Sauté garlic, onions, celery and carrots until translucent. Add roasted squash, rice and stock. Bring to a boil. Simmer 20 minutes covered until rice is cooked.
- Add Nando's Curry Coconut Cooking and Grilling Sauce.
- Puree with hand held mixer or transfer to blender. Add additional chicken stock to desired thinness and reheat gently
- Drizzle each serving with Nando's Hot Pepper Sauce and truffle oil

#### ***Peri Quick Spiced Caramel Apples***

##### ***Serves 6***

6 apples (green or red)  
14 oz caramel (easiest to use individually wrapped caramels)  
2 tablespoons milk  
1 tablespoon Nando's Peri Pepper Hot Sauce

- Lightly butter cookie sheet
- Remove stem from apples and insert craft or popsicle stick
- Microwave caramels until melted, whisk in milk and Nando's Pepper Sauce
- Let mixture cool slightly
- Dip apples in caramel mixture and place on cookie sheet to harden

For EXTRA Special Peri Peanut Apples:

Whip one egg white with 2 tablespoons sugar (whip until foamy)

Add 1 ½ cups raw peanuts to the egg white mixture and coat well. Bake peanuts for 10 minutes at 250<sup>0</sup> until dry. Cool and crush nuts. Dip apples in hot caramel mixture, roll in nuts immediately.

***Peanut Brittle***  
***Approximately 2 lbs***

1 cup sugar  
½ cup light corn syrup  
¼ cup water  
2 cups raw peanuts  
1 tablespoon butter  
2 teaspoons Nando's Peri Hot Sauce  
1 teaspoon baking soda

- Mix first 4 ingredients in large sauce pan until hard-crack stage (290<sup>0</sup>) on candy thermometer
- Remove from heat add butter, Nando's Peri Hot Sauce and soda. Pour on parchment lined cookie sheet
- Cool completely, break into desired size.

***Orange & Black Pepper Shaped Cookies***  
***2 dozen cookies***

1 ½ cups sifted confectioners' sugar  
1 cup butter  
1 egg  
1 teaspoon vanilla  
1 teaspoon Nando's Peri Pepper Hot Sauce

2 ½ cups flour  
1 teaspoon baking soda  
1 teaspoon cream of tartar

- Cream together sugar and butter
- Mix egg, vanilla and Nando's Peri Pepper Hot Sauce into sugar and butter mixture
- Blend dry ingredients and stir into creamed mixture. Refrigerate 2-3 hours
- Preheat oven to 375<sup>0</sup>
- Roll out half dough on floured surface. Cut out with pepper shaped cookie cutter. Bake 10-12 minutes at 375<sup>0</sup>.
- Repeat with remaining dough
- Decorate with orange and black icing

***Peri Scari Bloody Mary***  
***Single Serving***

1 ½ oz cold vodka  
6 oz tomato juice  
2 teaspoons Nando's Garlic Pepper Sauce  
Nando's Extra Hot Pepper Sauce (to taste)

- Mix all ingredients and pour over ice in high ball glass
- Garnish with lime wedge, celery stick, olive or chili pepper

## **Thanksgiving**

### ***Peri Butter-Rubbed Grill Roasted Turkey***

**Serves 12 – 14**

1 – 17 to 10 lb. turkey

Rinse the turkey & pat dry

### **Peri Flavored Butter for Basting Turkey**

2 cups butter, room temperature

1 teaspoon salt

2 teaspoons coarsely ground black pepper

1 bottle Nando's Garlic Pepper Sauce

½ cup fresh cilantro, chopped

4 green onions, chopped

- Blend all ingredients for Peri Flavored Butter with an electric mixer.
- Sprinkle main cavity of turkey with salt and black pepper. Starting at neck end, carefully slide hand between skin and breast meat of turkey to loosen the skin.
- Spread Peri butter over breast meat and under skin.
- Cover wings with foil and tuck wing tips under; tie legs together to hold shape.
- Stuffing can be baked in turkey or in baking dish.

### **Preparing the BBQ for the Turkey**

5 cups of wood chips, soaked in water for 1 hour, drained

1 to 3 disposable 9x6 1/4-inch aluminum broiler pans

Cheesecloth to cover the turkey, soaked in wine, butter and Nando's Hot Pepper Sauce

Mound charcoal briquettes in BBQ on lower grill rack; burn until light gray. Using tongs, carefully divide hot briquettes into 2 piles, 1 pile at each side of the rack. Sprinkle each pile with 1/2 cup of drained soaked wood chips. Place empty broiler pan between piles. Position upper rack at least 6 inches above briquettes. Adjust BBQ vents so chips smoke and briquettes burn but do not flame.

- Place turkey in center of grill rack, breast side up, over empty broiler pan.
- Cover BBQ.
- Cook until thermometer inserted into thickest part of thigh registers 175°F.
- Baste with Peri butter, soaking the cheesecloth once per hour.
- Add 1 cup of drained wood chips and 6 briquettes every 25 – 35 minutes, about 5 hours total.
- Cover the top of the turkey with foil if it browns too quickly.
- Let the turkey rest for 20 minutes before serving

### ***Chorizo, Sweet Apricot and Corn Bread Stuffing***

**Serves 6-8**

Corn bread (make one day ahead or purchase from bakery)

1 cup raisins

1/3 cup Brandy

1 cup chopped onion

1 cup chopped green onion

1 cup chopped fresh cilantro  
1 cup chopped toasted walnuts  
1 lb chorizo sausage  
½ jar Nando's Sweet Apricot Cooking & Grilling Sauce  
½ cup chicken broth  
2 eggs, lightly beaten

- Preheat oven to 350°
- Soak raisins in brandy until liquid absorbed
- Melt butter in large skillet; add onion, green onion and chorizo. Sauté until brown. Transfer to mixing bowl.
- Add crumbled corn bread, cilantro, walnuts and soaked raisins.
- Stir in the Nando's Sweet Apricot Cooking & Grilling Sauce together with the 2 eggs. Add chicken broth for additional moisture (optional)
- Stuff turkey or bake in oven proof dish for 30 minutes at 350°

***Easy Corn Bread Recipe***  
***Serves 6-8***

1 cup yellow cornmeal  
½ cup all purpose flour  
3 tablespoons sugar  
2 teaspoons baking powder  
¾ teaspoon salt  
¾ cup canned cream corn  
¼ cup unsalted butter, melted  
1 large egg, beaten

- Preheat oven to 375°. Butter 8-inch square baking pan.
- Whisk cornmeal, flour, sugar, baking powder and salt in large bowl to blend.
- Add creamed corn, butter and egg. Stir until blended. Spoon batter into pan.
- Bake for 20 minutes until edges pull away from sides of pan.

***Sweet Apricot Sweet Potatoes***  
***Serves 8***

5 Pre baked Sweet Potatoes (can be microwaved)  
1 cup butter, softened  
½ cup sugar  
¾ cup Nando's Sweet Apricot Cooking & Grilling Sauce  
½ cup milk  
4 eggs lightly beaten  
¼ cup chopped pecans (tossed with melted butter and 1 teaspoon Nando's Hot Pepper Sauce)

- Remove skin from potatoes, mash well.
- Add butter, sugar, milk, Nando's Sweet Apricot and eggs to the mashed potato mixture
- Pour mixture into buttered casserole dish. Sprinkle with chopped nuts.
- Bake for 30 minutes at 350°

**Green Beans Sautéed with Roasted Garlic, Pine Nuts and Goat's Cheese**  
**Serves 12**

3 lbs fresh green beans  
6 cloves garlic, peeled and thinly sliced  
2 cups toasted pine nuts  
1 cup Nando's Fresh Lemon Cooking & Grilling Sauce  
¼ cup Lemon zest  
¼ cup finely chopped fresh Basil  
Goat's cheese to taste (optional)

- Cook green beans in a large pot of boiling salted water until crisp-tender, about 6 minutes. Drain. Place beans in a large bowl of ice water to cool quickly. Drain well.
- In a large skillet, heat olive oil, add garlic and pine nuts and sauté until golden brown. Remove garlic and nuts from skillet (reserve) add beans and sauté.
- Stir the Nando's Fresh Lemon Cooking & Grilling Sauce into the beans. Remove from heat, add basil, lemon zest, pine nuts and toasted garlic. Serve on large platter and crumble goat cheese on top. Top with freshly ground black pepper.

**Lemon Green Bean Casserole**  
**Serves 8**

6 cups Green Beans (fresh cooked, frozen or canned)  
1- 14 oz jar Nando's Lemon Cooking & Grilling Sauce  
4 tablespoons mayonnaise  
½ cup shredded Swiss cheese  
½ lb sliced mushrooms  
2 tablespoons seasoned bread crumbs

- Preheat oven to 450°
- Mix Green beans and mushrooms in buttered, 3 qt shallow casserole dish.
- Mix Nando's Lemon Cooking & Grilling Sauce with mayonnaise until smooth & creamy.
- Pour lemon/mayo mixture over the green beans & mushrooms. Sprinkle with cheese and bread crumbs.
- Bake for 20 minutes at 450°

**Sundried Tomato Stuffing**  
**Serves 10**

1 cup chopped celery  
½ cup chopped onion  
¼ cup butter  
½ cup chopped basil  
½ teaspoon Nando's Hot pepper Sauce  
6 cups dried bread crumbs  
½ cup sundried tomatoes  
¼ to 1 cup chicken broth  
½ cup Nando's Sundried Tomato & Basil Marinade

- Sauté celery and onion in butter in large stock pot
- Add basil, pepper sauce, rehydrated sundried tomatoes, chicken stock and Nando's Sundried Tomato & Basil Marinade and bread crumbs to stock pan
- Toss thoroughly. Add chicken stock to breadcrumbs to desired moistness
- Transfer to buttered casserole dish and bake for 20 minutes at 375°
- Can also be stuffed and baked in turkey if desired

**Peri Cranberry Salsa**

**Serves 12**

2 1/2 cups of Port  
1 12-ounce package of fresh cranberries, coarsely chopped  
1 8-ounce package of dried cherries, soaked in Port  
3 teaspoons Nando's Hot Pepper Sauce  
1/2 cup of candied ginger, chopped  
1 cup Mandarin orange segments (drained)  
2 avocado's – peeled and diced

- Bring Port to a simmer.
- Remove from heat, add cherries. Let cherries soak for an hour to absorb moisture, drain.
- Add ginger, cranberries, Mandarin orange segments, avocado and Nando's Hot Pepper Sauce. Garnish with orange zest and fresh green chili.

Tip: Save the mandarin orange syrup and add to salsa if needed.

**Sweet Apricot Pumpkin Pie with Peri Whip**

**Serves 8**

**Crust**

Ready made 9-inch pie crust

**Filling**

1 15-ounce can solid pack pumpkin  
3 large eggs  
3/4 cup golden brown sugar  
1/4 cup whipping cream  
1/2 cup Nando's Sweet Apricot Cooking & Grilling Sauce  
1/4 cup dark rum  
1/4 cup crème fraiche  
2 1/2 teaspoon ground cinnamon  
1/2 teaspoon cornstarch  
1/4 teaspoon ground ginger  
1/4 teaspoon salt

- Preheat oven to 400°. Whisk all ingredients in large mixing bowl until well blended. Pour into prepared crust. Gently cover crust edge with foil to prevent over-browning. Bake for 20 minutes at 400°
- Reduce heat to 350°. Bake for an additional 40 minutes until filling puffs and begins to split at edges and is set in center. Total baking time may vary slightly depending on your oven.
- Top with: Whip cream sweetened with powdered sugar and Nando's Hot Pepper Sauce

## **Christmas**

### ***Sweet Apricot Peach Chutney with Brie*** ***Serves a crowd***

3 fresh peaches  
2 tablespoons butter  
½ cup Nando's Sweet Apricot Cooking & Grilling Sauce  
¼ cup walnuts chopped  
¼ cup pecans chopped  
2 tablespoons Nando's Medium Pepper Sauce  
1 tablespoon champagne vinegar  
½ cup water  
¼ cup sugar  
1 large wedge brie cheese or round of encrusted baked Brie

- Chop peaches into small chunks. In large sauce pan over medium heat add butter and peaches. Cook for 5 minutes stirring constantly.
- Add water, sugar, vinegar, Nando's Medium Pepper Sauce and nuts. Stir to combine.
- Cook mixture 15 minutes, stirring occasionally. Cook until peaches are soft and mixture has thickened
- Mix in Nando's Sweet Apricot Cooking & Grilling sauce. Let cool.
- Serve along side or on top of Brie.

### ***Marinated Mushrooms*** ***Serves a crowd***

½ lb small white button mushrooms  
1 Bottle Nando's Hot Pepper Sauce  
½ Bottle Nando's Garlic Pepper Sauce

- Put cleaned mushrooms in large zip lock bag and add Nando's Peri-Peri sauces. Refrigerate 4 – 24 hours. Serve as appetizer or on crudité platter.

### ***Lime Cilantro Marinated Artichoke Hearts*** ***Serves a crowd***

24 oz sliced artichoke hearts (canned or frozen)  
1 Bottle Nando's Lime and Cilantro Marinade

- Put sliced artichoke hearts in large zip lock bag; add Nando's Lime and Cilantro marinade. Refrigerate 4- 24 hours. Serve as appetizer or on crudités platter.

### ***Fresh Lemon Asparagus*** ***Serves a crowd***

1 bunch fresh asparagus spears (blanched)  
½ jar Nando's Fresh Lemon Cooking and Grilling Sauce

- Boil water. Cut tough ends from asparagus spears. Dip in boiling water for 1-2 minutes. Remove and submerge in ice water. Pat dry.
- Put asparagus spears in large zip lock bag, add Nando's Lime and Cilantro Marinade. Refrigerate 4-24 hours. Serve as appetizer or on crudités platter.

***Meatballs in Sundried Tomatoes Basil Marinade***  
**Serves 6**

12- 15 meatballs (homemade or frozen and thawed)  
1 bottle Nando's Sundried Tomato Basil Marinade  
1 pint cherry tomatoes  
10 mushrooms (optional)

- Heat meatballs on stove top or oven in Nando's Sundried Tomato Marinade until hot.
- Skewer cooked meatballs using cherry tomatoes and button mushrooms.
- Can also serve in a crock-pot/chafing dish with toothpicks if desired.

***Sweet Apricot Glazed Ham***  
**Serves 10**

1 3-4 pound cooked ham  
1 jar (14 oz) Nando's Sweet Apricot Cooking and Grilling Sauce  
10 whole cloves

- Preheat oven 350° Score top of ham in diamond pattern and insert clove studs.
- Top ham with Nando's Sweet Apricot Cooking and Grilling and place in roasting pan. Warm ham in oven 15 minutes per pound. Spread additional Nando's Sweet Apricot Cooking and Grilling Sauce on top and sides during final 20 minutes of baking..
- Remove ham from oven, slice and top with additional Nando's Sweet Apricot Cooking and Grilling Sauce as desired.

***Twice Baked Potatoes with Peri Sour Cream***  
**Serves 4-6**

4 Russet potatoes  
1/2 cup sour cream  
1/4 cup milk  
1/2 cup finely shredded cheddar cheese  
2 tablespoons Nando's Hot Pepper Sauce  
Salt and pepper to taste

- Bake four Russet potatoes at 400 degree for about 45 minutes or until soft. When baked, scrape out middle of potatoes, leaving thick skin.
- Mix cooked mashed potatoes with milk, sour cream, cheese (reserve 1/4 cup for top of potatoes) and Nando's Hot Pepper Sauce. Season to taste with salt and pepper
- Stuff mixture back into potato skins, top with cheddar cheese and bake for additional 20 minutes until cheese is melted and browned.

***Peri Dark Cranberry & Almond Bark***  
***Approximately 2 lbs***

2 lbs dark chocolate  
6 oz almonds (roughly chopped)  
1 egg white  
½ cup granulated sugar  
6 oz dried cranberries (or cherries)  
3 tablespoons Nando's Extra Hot Pepper Sauce

- Preheat oven to 350<sup>0</sup>
- Whip egg white and sugar in clean bowl until foamy. Add almonds and Nando's Extra Hot Pepper Sauce to the foamy mixture, toss to coat nuts completely.
- On silpat or parchment lined cookie sheet spread coated almonds on baking sheet
- Bake 15 minutes or until nicely dry. Cool completely.
- Melt chocolate in microwave or double boiler and stir in Nando's Extra Hot Pepper Sauce. Fold nuts and fruit into melted chocolate.
- Spread melted chocolate mixture on parchment lined baking sheets and dry. Cool and refrigerate. Break into desired sizes.

**Caliente Christmas**

***Hot, Hot, Hot Traditional Hispanic Holiday Recipes***

***Scallop Empanadas with Mango Avocado Salsa***  
***Serves 6***

1 puff pastry sheet, thawed

**Filling ingredients:**

¾ lb raw sea scallops, cut into small cubes  
3 cloves fresh garlic, chopped  
5 green onions, chopped  
¼ Anaheim chili, chopped  
¼ cup butter  
½ cup Nando's Lime & Cilantro marinade  
2 tbsp of Nando's Garlic Pepper Sauce

- Preheat oven to 350<sup>0</sup>.
- Roll puff pastry and cut into 2-inch diameter rounds (approximately 12-14).
- Lightly flour both sides of rounds.
- In a large skillet sauté scallops, green onion, chili and garlic in butter over a high heat for 5 minutes.
- Add Nando's Lime & Cilantro Marinade and Nando's Garlic Pepper Sauce.
- Place a spoonful of filling in the center of dough rounds and fold in half. Press the edge with a fork to secure.
- Brush with melted butter.
- Bake on parchment lined baking sheet for 25 minutes or until golden brown.

**Salsa ingredients:**

1 mango, peeled and cubed  
1 avocado, peeled and cubed  
1 cup fresh cilantro, chopped  
¼ cup white onion, chopped  
2 green onions, chopped

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1 garlic clove, chopped  
½ cup Nando's Lime & Cilantro Marinade  
¼ cup fresh lemon juice  
¼ cup Extra Virgin Olive Oil  
1 tsp Serrano chili, chopped

- Toss all salsa ingredients in large bowl and mix well.
- Serve empanadas with salsa

***Peri Famous Ceviche***  
**Serves 10**

1 lb raw shrimp  
1 lb raw sea bass  
½ lb raw scallops  
Juice of six limes  
Juice of six lemons  
½ to ¾ bottle Nando's Lime & Cilantro Marinade  
½ bottle Nando's Garlic Pepper Sauce  
4 cups fresh tomato, chopped  
1 white onion, chopped  
1 cup fresh cilantro, chopped  
Salt to taste

- Cut shrimp, sea bass and scallops into small pieces.
- Marinate seafood in juice of limes and lemons for 2 hours (no longer than 6 hours) in zip lock bag or glass bowl – ensuring all seafood is covered with liquid.
- Add tomato, onion, cilantro, Nando's Garlic Pepper Sauce and Nando's Lime & Cilantro Marinade.
- Mix well.
- Season to taste with salt and pepper and serve.

***Mango Black Bean Salsa with Nando's Lime & Cilantro Dressing***  
**Serves 8**

2 mangos – peeled and diced  
2 cans black beans, drained and rinsed  
1 red bell pepper, coarsely chopped  
1 bunch fresh cilantro, finely chopped  
5 green onions, chopped  
1 clove fresh garlic, minced  
¼ cup of olive oil/orange juice  
½ cup of Nando's Lime & Cilantro Marinade

- In large bowl, combine all ingredients and mix well.
- Serve as a salsa with tortilla chips or as a topping on grilled chicken or fish. Fantastic with tacos.

***Peri Poblano Peppers***  
**Serves 6**

6 fresh poblano chilies, cleaned, roasted and peeled

**Stuffing ingredients:**

2 cups cooked chicken, shredded  
1-cup Nando's Sweet Apricot Grilling & Cooking Sauce  
½ red onion, chopped  
½ white onion, chopped  
½ cup unsalted almonds, chopped  
3 cloves garlic, chopped  
2 tsp of ground ginger  
1 tbsp brown sugar  
1 tsp of cinnamon  
4 bay leaves  
Juice of 1 lemon  
Juice of 1 lime

**Sauce ingredients:**

8 oz cream cheese  
8 oz goat cheese  
8 oz sour cream  
8 oz heavy whipping cream  
1 cup of raisins  
½ tsp of ground nutmeg

- Preheat oven to 325 degrees F.
- Cut a slit in each chili pepper along one side.
- In a large skillet over medium high heat sauté the onion and garlic until soft, then add chicken, bay leaves, brown sugar, almonds, cinnamon, lime/lemon juice and Nando's Sweet Apricot Grilling & Cooking Sauce.
- Let the mixture cool enough to handle and stuff each chili.
- In a saucepan combine remaining ingredients and simmer over medium low heat until blended.
- Pour sauce over stuffed chili peppers and bake for 15 minutes.
- Garnish with fresh cilantro and serve.

***Tres Leches Cake with Peri Sweet Apricot Glaze***  
***Approximately 1 – 9x13 inch pan***

***Cake Batter***

2 cups all-purpose flour  
1 ½ tsp of baking powder  
1 ½ cups white sugar  
¾ cup butter, softened  
9 egg yolks  
1 tsp vanilla extract  
1cup whole milk  
9 egg whites  
1 tsp cream tartar

***Glaze Topping***

1 jar of Nando's Sweet Apricot Cooking & Grilling Sauce  
2 cups of unsalted hazelnuts, chopped  
1 cup brandy

***Tres Leches***

2 cups heavy whipping cream  
1 (5 oz) can evaporated milk

1 (14 oz) can sweetened condensed milk

- Preheat oven to 350 degrees F.
- Grease and flour 9x13 inch pan.

### ***Cake Batter***

- In a large bowl, cream together butter and sugar until light and fluffy.
- Add the egg yolks one at a time, and stir in vanilla extract.
- Sift flour and baking powder and add flour mixture to egg yolks alternately with the milk.
- Beat egg whites and cream of tartar until whites form stiff peaks.
- Gently fold egg whites into the batter using a rubber spatula.
- Pour into prepared pan and bake for 30 minutes.
- Cool.

### ***Glaze Topping & Tres Leches Sauce***

- In a medium saucepan heat and simmer Nando's Sweet Apricot Cooking & Grilling Sauce until it caramelizes and thickens – about 5 minutes.
- Stir in chopped hazelnuts.
- Spread the sweet apricot and hazelnut mixture over cooled cake.
- In large mixing bowl, stir together heavy whipping cream, evaporated milk, condensed milk and brandy.
- Pour the mixture slowly over the cake until it no longer absorbs milk.
- Dust with powdered sugar and serve.

### ***Caramelized Peri Sweet Apricot Stuffed Apples*** **Serves 6**

6 red or green apples

#### **Filling:**

1 cup of Nando's Sweet Apricot Cooking & Grilling Sauce  
1 cup unsalted walnuts, chopped  
1-cup raisins  
½ cup Sherry  
½ cup of brown sugar  
¼ cup melted butter  
2 tsp dried orange peel  
1 tsp ground nutmeg  
1 tsp ground cinnamon  
1 tsp of ground ginger

- Preheat oven to 350 degrees F.
- Cut the tops from the apples – save to use as the lid.
- Core and hollow apples – being careful not to pierce or break the skin.
- Add filling ingredients to large bowl and mix thoroughly.
- Stuff each apple and top with reserved lid.
- Wrap apples in 2 layers of foil.
- Bake for 30 minutes or until apples are soft and caramelized. (The apples can also be cooked over a medium heat BBQ.)
- Serve hot with a dollop of whipped cream or scoop of Vanilla ice cream.

**Traditional Peri Peanut Soup**  
**Serves 10-12**

1/2 cup onion  
1 tablespoons vegetable oil  
½ teaspoon Nando's Extra Hot Sauce  
1 teaspoon grated fresh ginger  
1 cup carrots chopped  
2 cups sweet potatoes chopped  
4 cups vegetable stock  
1 cup tomato juice  
1 cup Nando's Coconut Curry Cooking & Grilling Sauce  
1 cup smooth peanut butter  
1 tablespoon sugar  
2 scallions chopped  
1 cup roasted peanuts chopped

- Sauté onions, add ginger, Nando's Extra Hot Pepper Sauce, carrots and sweet potatoes. Add 3 cups vegetable stock, bring to boil, simmer for 15 minutes.
- Add chopped vegetable mixture to powerful blender. Puree. Add liquid as needed. Add Nando's Coconut Curry, vegetable stock and tomato juice. Return to pot and place on low heat. Whisk in smooth peanut butter.
- Serve garnished with chopped roasted peanuts and scallions.

**Southern Fried Okra**  
**Serves 8-10**

1 lb fresh okra  
2 eggs beaten  
¼ cup buttermilk  
1 cup flour  
1 cup cornmeal  
2 teaspoons baking powder  
1 teaspoon Nando's Hot Pepper Sauce  
8 cups vegetable oil

- Wash and slice okra, pat dry
- Mix eggs, buttermilk, Nando's Hot Pepper Sauce and pour over okra let stand 10 minutes to absorb liquid.
- In separate bowl mix flour, cornmeal and baking powder. Dredge okra slices in flour mixture. Fry okra in 2 -3 inches oil at until golden brown. Dry on paper towels sprinkle with salt while hot.
- Serve plain or with Nando's Roasted Reds Ranch Dip.

**Black Eyed Peas with Pancetta**  
**Serves 6**

12 oz black-eyed peas (fresh, frozen or canned)  
¼ cup pancetta chopped  
1 clove garlic chopped  
½ onion chopped  
½ cup Nando's Roasted Red Cooking & Grilling Sauce

- In large sauce pan sauté pancetta, garlic & onions over medium heat. Add black-eyed peas, cook for 5 minutes. Stir in Nando's Roasted Reds Cooking & Grilling Sauce.
- Simmer until tender over low heat.

***Nando's Curry Chicken***  
**Serves 4-6**

4-6 boneless skinless chicken breasts  
½ cup olive oil  
¼ cup soy sauce  
¼ cup honey  
½ teaspoon cinnamon  
1 cup Nando's Coconut Curry Cooking & Grilling Sauce

- Whisk all ingredients together (except chicken)
- Marinate chicken in mixture. Marinate up to 4 hours.
- Cook chicken in sauté or grill pan over medium high heat approximately 4 minutes per side or until desired doneness.

***Peri Kale with Bacon***  
**Serves 6**

3 large bunches fresh kale  
¼ pound thick sliced bacon  
2 tablespoons Nando's Garlic Pepper Sauce  
1 onion chopped  
1 clove garlic chopped  
1 cup vegetable stock

- Rinse kale under cool running water. Pat dry and chop coarsely.
- Sauté bacon, onions and garlic over medium heat. Add kale and Nando's Garlic Pepper Sauce. Sauté until dry. Add vegetable stock simmer gently until tender.

***Peri Spiced Corn Bread***  
**Serves 8**

1 cup yellow cornmeal  
½ cup all purpose flour  
3 tablespoons sugar  
2 teaspoons baking powder  
¾ teaspoon salt  
¾ cup canned creamed corn  
¼ cup unsalted butter melted  
1 large egg beaten  
3 tablespoons Nando's Medium Pepper Sauce

- Preheat oven to 375°. Butter 8-inch baking pan.
- Whisk cornmeal, flour, sugar, baking powder and salt in large bowl. Add creamed corn, butter, egg and Nando's Medium Pepper Sauce. Stir until blended.
- Bake for 20 minutes at 375°.

## **Hanukkah**

### ***Peri Vegetable Soup*** **Serves 4-6**

2 tablespoons oil  
2 onions chopped  
3 carrots cut diagonally  
2 stalks celery sliced  
½ lb green beans  
½ lb potatoes, peeled and cut into half inch cubes  
1 ¾ cups canned diced tomato (drained)  
½ cup Nando's Roasted Reds Cooking and Grilling Sauce  
1 ½ quart low sodium chicken broth  
1 teaspoon salt  
2 tablespoons Nando's Garlic Pepper Sauce  
1/3 cup chopped fresh parsley

- In large sauce pan or stock pot sauté onions, carrots and celery approximately 10 minutes to soften.
- Toss potatoes in Nando's Garlic Pepper Sauce.
- Add green beans, potatoes, canned tomatoes, chicken broth and Nando's Roasted Red Cooking & Grilling Sauce
- Bring to a boil. Reduce heat simmer approximately 20 minutes partially covered.

### ***Peri Garlic Squash Latkes*** **Serves 4-6**

½ lb white squash, quartered, peeled & seeded  
4 scallions with 3 inches of green tops  
1 large egg  
½ teaspoon baking powder  
½ teaspoon Nando's Garlic Pepper Sauce  
2 tablespoons flour  
Vegetable oil for frying

- Chop up the squash and scallions in food processor add egg, baking powder, flour, Nando's Garlic Pepper Sauce blend until smooth.
- Heat oil over medium heat. Drop the squash mixture by tablespoons in the hot oil.
- Fry 1 ½ to 2 minutes on each side until lightly browned. Drain on paper towels.

### ***Nando's Lemon & Caper Sauce with Smoked Salmon*** **Serves 4-6**

1 package smoked salmon  
1 -14 oz jar Nando's Lemon Cooking & Grilling Sauce  
¼ cup capers chopped  
½ red onions diced very small

- Place smoked salmon on serving platter. To make salmon presentation nice separate pieces (gives height)
- Drizzle with Nando's Lemon Cooking & Grilling Sauce, capers and onions. Garnish with lemon wedges.

**Roast Chicken with Butter Squash**  
**Serves 4**

1 chicken (3 to 3 ½ lb) quartered  
3 tablespoons olive oil  
1/4 teaspoon salt  
1 tablespoon Nando's Peri Medium Pepper Sauce  
1 small butternut squash (about 2 ¼ lb) peeled and cut into 1 inch cubes  
1 tablespoon water  
2 tablespoons Nando's Sweet Apricot Cooking & Grilling Sauce

- Preheat oven to 450°. Coat the chicken pieces with oil, salt and Nando's Medium Pepper Sauce. Place skin side up in roasting pan.
- Toss the squash in oil and Nando's Sweet Apricot Cooking and Grilling Sauce add to roasting pan.
- Cook chicken for approximately 20 minutes until done. Remove from pan and continue baking for additional 10 minutes until legs and squash are cooked through.
- Cover with foil finish cooking legs and squash approximately 10 minutes.

**Crockpot Beef Brisket**  
**Serves 16**

4 pounds beef brisket  
1/2 jar Nando's Roasted Red Cooking & Grilling Sauce  
2 onions thinly sliced  
2 tablespoons flour  
1/2 cup red wine  
2 tablespoons Nando's Garlic Pepper Sauce

- Place onions on bottom of slow cooker, place brisket, fat side up, on top of onions.
- Pour Nando's Garlic Pepper Sauce, Nando's Roasted Reds Cooking and Grilling Sauce over brisket. Add additional Nando's Roasted Reds Cooking and Grilling and red wine to cover bottom of cooker.
- Cover crockpot and cook on low 8-10 hours
- Transfer juice to a sauce pan to make gravy. Use cornstarch or flour mixture to thicken. Let meat rest 15-20 minutes. Slice against grain for serving.

**Sweet Apricot Honey Cake**  
**2- 9 inch round cake pans**

1 cup Nando's Sweet Apricot Cooking & Grilling Sauce  
¼ cup honey  
½ cup black coffee  
2 eggs  
½ cup packed brown sugar  
¾ cup grapeseed oil  
2 cup self-rising flour  
½ teaspoon baking soda  
¾ cup dried apricots & raisins chopped  
½ cup almonds chopped

- Preheat oven to 325 degrees. Butter a 9 -10 inch bunt pan

- Combine Nando's Sweet Apricot Cooking and Grilling Sauce, honey and coffee in small saucepan and bring to a boil, stirring occasionally. Allow to cool. Beat eggs, sugar and oil into the apricot mixture.
- Sift dry ingredients then stir in apricots and raisins. Fold the apricot egg mixture into the flour mixture.
- Pour into buttered bunt pan bake for 30 minutes. Reduce the heat to 300 degrees cook for additional 25 minutes. Cool on wire rack. Garnish with powdered sugar.

## **New Year's Eve**

### ***Coconut Curry Chicken Puff Pastry\****

Approximately 24 pastries

2 cups cooked and shredded chicken  
½ cup red bell pepper chopped  
½ onion chopped  
3 green onions chopped  
¼ cup cashews chopped  
1 stalk celery chopped  
½ jar Nando's Coconut Curry  
1 box (two sheets ready made puff pastry)

- Heat oven to 350<sup>o</sup>, thaw puff pastry.
- Mix chicken with onions, celery and Nando's Coconut Curry Cooking and Grilling Sauce
- Roll pastry on lightly floured surface to 12 x 16 inch rectangle. Cut pastry into 12- 4 x 4 inch squares
- Fill puff pastry with mixture fold over into triangles
- Brush with egg yolk bake for 25 – 30 minutes
  
- **\*BBQ Chicken Puff Pastry**--Same recipe as above use Nando's BBQ Marinade instead of Nando's Coconut Curry

### ***Sundried Tomato and Basil Hummus***

***Serves a crowd***

1 can garbanzo beans (14-16 oz)  
1 clove garlic  
½ jar of Nando's Sundried Tomato and Basil Marinade  
½ bunch basil

- In blender or food processor puree beans, garlic, basil and Nando's Sundried Tomato and Basil Marinade
- Serve with pita chips, crackers toast points etc...

### ***Sundried Tomato and Basil Tapanade***

***Serves a crowd***

6 oz Kalamata olives  
6 oz black olives  
2 oz green olives  
½ bunch basil

½ jar Nando's Sundried Tomato and Basil Marinade  
1 clove garlic

- In food processor or blender puree all ingredients (chunky).
- Serve with crusty bread and crackers.

***Peri Cool Ranch Dip***  
***Serves a crowd***

16 oz sour cream  
8 oz whipped cream cheese  
14 oz Nando's Roasted Red Cooking & Grilling Sauce

- Whip all ingredients.
- Serve with celery and carrot sticks.
- For those more adventurous add 2 Tablespoons Nando's hot pepper sauce.
- For no clean up required serve in hollowed out half a red bell pepper.

***Peri Quick Spinach Artichoke Dip***  
***Serves a crowd***

10 oz frozen chopped spinach (thawed and drained)  
1 cup mayonnaise  
1 cup chopped artichoke hearts  
2 tablespoons Nando's Garlic Pepper Sauce  
1 tablespoon Nando's Hot Pepper Sauce

- Mix ingredients thoroughly. Heat in microwave for 5 minutes (high power) Served in sour dough bread bowl.

***Peri Hot and Spiced Mixed Nuts***  
***Approximately 6 pounds can be doubled***

2 lbs walnuts  
2 lbs almonds  
2 lbs pecans  
1/2 lb peanuts  
3/4 cup brown sugar  
2 tablespoons cinnamon  
1 tablespoon cloves  
1 bottle Nando's Extra Hot

- Dry the nuts in 225<sup>o</sup> for 30 minutes.
- In heavy bottom pan melt the butter, sugar and spices.
- In large bowl toss dry nuts with melted butter mixture. Coat evenly. Spread nuts on parchment lined cookie sheets
- Bake an additional 40 minutes at 250<sup>o</sup>
- Best when served with chilled champagne

***Peri Dipped Strawberries***

10 large strawberries with long stem  
16 oz semi sweet chocolate morsels  
2 tablespoons Nando's Hot Pepper Sauce

- Heat chocolate over double boiler until melted
- Whisk in Nando's Hot Pepper Sauce.
- Dip strawberries. Let cool on wax paper. Refrigerate.

**New Year's Morning**

***Peri Martini***  
***Single serving***

3/4 oz cold vodka  
3/4 oz pepper flavored vodka  
3 drops Nando's Extra Hot Pepper Sauce

- Shake with ice, strain into martini glass.
- Garnish with jalapeno stuffed olives and a lime.