**Bolner's Fiesta Products, Inc.**

**RECIPE FOR CHILI SAUCE:**

<table>
<thead>
<tr>
<th></th>
<th>1 Quart</th>
<th>1 Gallon</th>
<th>2 Gallon</th>
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<tbody>
<tr>
<td>Oil</td>
<td>1/4 Cup</td>
<td>1 Cup</td>
<td>2 Cups</td>
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<tr>
<td>Flour</td>
<td>6 T</td>
<td>1.5 Cups</td>
<td>3 Cups</td>
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<tr>
<td>Ground Chili</td>
<td>1/2 Cup</td>
<td>1/2 Jar</td>
<td>Entire Jar</td>
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<tr>
<td>Stock/Water</td>
<td>1 Qt</td>
<td>1 Gallon</td>
<td>2 Gallons</td>
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<tr>
<td>Garlic</td>
<td>4 Cloves</td>
<td>16 Cloves</td>
<td>32 Cloves</td>
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<td></td>
<td>1/2 tsp.</td>
<td>2 tsp.</td>
<td>4 tsp.</td>
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Sauté flour in oil over medium heat until brown. Add garlic or garlic powder and chili and cook 1 minute more. This brings out the best chili flavor. Add the water or chicken stock and whisk until smooth. Add salt and simmer for a few minutes, stirring occasionally, until all the flavors are blended and sauce is thickened.

This Product Contains no Significant Nutritional Value.

Bolner's Fiesta Brand® is the mark of quality in garlic, spices and seasonings. Our products are selected from the spice producing centers of the world. Only the finest is packed under the Bolner's Fiesta Brand® Trademark.

**THIS PRODUCT IS NON-IRRADIATED**
Bolner's Fiesta Products Inc.
NEW MEXICO GROUND CHILI MIX

RECIPE FOR CHILI SAUCE:
2 tablespoons cooking oil
3 tablespoons flour
4 tablespoons Bolner's Fiesta Brand® New Mexico Ground Chili
2 cups chicken stock or water
2 cloves garlic or 1/4 tsp. garlic powder
1/4 tsp. salt or to taste

Saute flour in oil over medium heat until brown. Add garlic and chili and cook 1 minute more. This brings out the best chili flavor. Add the water or stock and whisk until smooth. Add salt and simmer for a few minutes, stirring occasionally, until all the flavors are blended and sauce is thickened.

INGREDIENTS: Ground New Mexico Chilies.
MARY'S PiñATA HOUSE®

CHILE DE NEW MEXICO
NEW MEXICO CHILI PODS

PESO NETO: 3 OZ. (85g) • NET WEIGHT: 3 OZ. (85g)

A Big Hit In The Kitchen!
Mary's Piñata House® products are packed from spices and seasonings found all over the world. They are packed in San Antonio and delivered to your store for maximum flavor and freshness. Try Mary's Piñata House® — you'll be a big hit in the kitchen.

THIS PRODUCT HAS NO SIGNIFICANT NUTRITIONAL VALUE
THIS PRODUCT IS NON-IRRADIATED

If you have any questions please write to:
Lynwood Farms®
426 Menchaca St.
San Antonio, Texas 78207

Dist. by:
Lynwood Farms®
San Antonio, TX 78207
Texas Chili
1 tablespoon of oil
2 lbs. of your favorite chili meat
4 cloves Southwest Frontier® Fresh Garlic (Peel and Chop)
1-1/2 oz. can tomato sauce
1 quart chicken or beef broth
5 tablespoons oil

1/2 teaspoon Southwest Frontier® Ground Black Pepper
4 tablespoons flour
3 oz. Southwest Frontier® Chili Pods
1/2 teaspoon MSG (opt.)
1/2 teaspoon Southwest Frontier® Whole or Ground Comino
1/2 teaspoon salt (opt.)

Remove the stems and seeds from the pods, simmer in hot water until the pods are soft and grind them in a blender. Brown the meat and the garlic in 1 tablespoon oil and add the tomato sauce and the broth. Add the MSG and salt (if desired). Simmer one hour. Add the chili pulp to the chili meat. Heat the 5 tablespoons of oil in a sauce pan over medium-low heat. Fry the flour, pepper and comino for 5 minutes and add this mix to the meat. SIMMER over low heat for 1/2 hour. Serve in bowls with hot tortillas. Chili is always better the next day.

THIS PRODUCT HAS NO SIGNIFICANT NUTRITIONAL VALUE

Dist. By:
Lynwood Farms®
San Antonio, TX 78207
BOLNER'S Fiesta Brand
Extra Fancy
"FOR THOSE WHO CONSIDER QUALITY FIRST"
NEW MEXICO CHILIS
Hot and Spicy
NET WT. 5 OZ. (141g)