

# The Spicy Cookbook

496 Recipes

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# Easiest Spicy Cod

## Ingredients

1 1/2 pounds cod fillets  
2 cups salsa  
2 tablespoons chopped fresh  
parsley  
salt and pepper to taste

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Rinse and dry cod fillets. Place fillets in a lightly greased casserole dish. Pour salsa over fish. Sprinkle with parsley, salt and pepper.

Bake in preheated oven for 30 minutes. Serve warm over rice.

# Sweet 'n' Spicy BBQ Sauce

## Ingredients

2 cups packed brown sugar  
2 cups ketchup  
1 cup water  
1 cup cider vinegar  
1 cup finely chopped onion  
1 (8 ounce) can tomato sauce  
1 cup corn syrup  
1 cup molasses  
1 (6 ounce) can tomato paste  
2 tablespoons Worcestershire sauce  
1 tablespoon garlic pepper blend  
1 tablespoon liquid smoke  
flavoring (optional)  
1 tablespoon prepared mustard  
1 teaspoon onion salt  
1 teaspoon celery salt

## Directions

In a large saucepan, combine all ingredients. Bring to a boil. Reduce heat; simmer, uncovered, for 15 minutes or until the flavors are blended. Remove from the heat; cool.

# Spicy Garlic Lime Chicken

## Ingredients

3/4 teaspoon salt  
1/4 teaspoon black pepper  
1/4 teaspoon cayenne pepper  
1/8 teaspoon paprika  
1/4 teaspoon garlic powder  
1/8 teaspoon onion powder  
1/4 teaspoon dried thyme  
1/4 teaspoon dried parsley  
4 boneless, skinless chicken  
breast halves

2 tablespoons butter  
1 tablespoon olive oil  
2 teaspoons garlic powder  
3 tablespoons lime juice

## Directions

In a small bowl, mix together salt, black pepper, cayenne, paprika, 1/4 teaspoon garlic powder, onion powder, thyme and parsley. Sprinkle spice mixture generously on both sides of chicken breasts.

Heat butter and olive oil in a large heavy skillet over medium heat. Saute chicken until golden brown, about 6 minutes on each side. Sprinkle with 2 teaspoons garlic powder and lime juice. Cook 5 minutes, stirring frequently to coat evenly with sauce.

# Spicy Onion Rings

## Ingredients

4 large sweet onions, peeled and sliced into thick rings  
1 cup egg substitute  
1 cup all-purpose flour  
2 cups bread crumbs  
1 teaspoon salt  
2 teaspoons ground black pepper  
1 1/2 teaspoons cayenne pepper  
1 teaspoon dried oregano  
1 teaspoon dried basil  
2 teaspoons red pepper flakes  
1 quart canola oil for frying

## Directions

Place the onions, egg substitute, and flour into separate shallow bowls. In another shallow bowl, stir together the bread crumbs, salt, pepper, cayenne, oregano, basil, and red pepper flakes.

Heat oil in a heavy skillet or deep-fryer to 365 degrees F (180 degrees C). Dip rings of onion into flour, then into the egg substitute, and then into the bread crumb mixture, shaking off any excess after each dip. Carefully drop each onion ring into the hot oil, and fry for about 30 seconds on each side, or until golden. Remove from hot oil to paper towels to drain. Serve hot with lots of ketchup.

# Spicy Orange Beef

## Ingredients

1/4 cup orange juice concentrate  
3 tablespoons soy sauce  
3 tablespoons water  
1 tablespoon cornstarch  
1 tablespoon finely grated orange peel  
1 teaspoon sugar  
5 tablespoons vegetable oil, divided  
2 garlic cloves, minced  
4 cups broccoli florets  
12 green onions cut into 1-inch pieces  
1/2 teaspoon ground ginger  
1/4 teaspoon crushed red pepper flakes  
1 pound boneless sirloin steak, cut into thin strips  
3 medium oranges, peeled and sectioned  
Hot cooked rice

## Directions

In a small bowl, combine the first six ingredients; set aside. In a large skillet or wok, heat 3 tablespoons oil over medium heat; saute garlic for 30 seconds. Add broccoli, onions, ginger and pepper flakes; stir-fry for 2 minutes or until broccoli is crisp-tender. Remove vegetables and keep warm. Heat remaining oil in skillet; add beef. Stir-fry until no longer pink. Stir orange juice mixture; add to skillet. Cook and stir for 2 minutes or until sauce is thickened. Return vegetables to pan. Add oranges and heat through. Serve over rice.

# Spicy Shrimp and Red Bean Soup

## Ingredients

2 tablespoons olive oil  
3 cloves garlic, chopped  
1 medium celery rib, chopped  
2 green onions, chopped  
1 (15 ounce) can red kidney beans, drained  
1 (10 ounce) can tomatoes with green chilies  
1 (10 ounce) can condensed cream of mushroom soup  
3/4 cup water  
1 sprig fresh dill  
12 ounces medium shrimp - peeled and deveined

## Directions

Warm the oil in a large saucepan over medium heat. Stir in the garlic, celery, and green onions. Cook, stirring frequently, until tender, about 3 minutes. Stir in beans, tomatoes, cream of mushroom soup, and water. Bring to a boil. Stir in dill, reduce heat to medium, and simmer 10 minutes. Stir in shrimp, and simmer until shrimp are pink, about 5 minutes.

# Spicy Red Snapper (Bloody Mary with Gin)

## Ingredients

5 ice cubes  
1 (6 fluid ounce) can tomato juice  
2 fluid ounces dry gin  
2 tablespoons fresh lemon juice  
2 teaspoons hot pepper sauce  
2 teaspoons Worcestershire sauce  
1/2 teaspoon brine from olive jar  
1 pinch hot chili powder  
1 pinch garlic powder  
1 pinch ground cumin  
1/4 teaspoon celery salt  
1/4 teaspoon fresh-ground black pepper  
1/4 teaspoon prepared horseradish  
  
1 celery stalk  
1 small dill pickle  
2 stuffed green olives  
1 wedge lemon

## Directions

Place ice cubes into a cocktail shaker, and pour in tomato juice, gin, lemon juice, hot sauce, and Worcestershire sauce. Season with chili powder, garlic powder, cumin, celery salt, pepper, and horseradish. Cover and shake until the outside of the shaker has frosted. Pour contents (including ice) into a 12 ounce highball glass. Garnish with celery, pickle, olives, and lemon wedge before serving.

# Spicy Glazed Pecans

## Ingredients

1/4 cup white sugar  
1 tablespoon water  
1/2 teaspoon cayenne pepper  
1 1/2 cups pecan halves

## Directions

Preheat oven to 350 degrees F (175 degrees C). Line a 15x10x1-inch baking pan with foil or parchment paper.

In a saucepan over medium heat, combine the sugar, water, and cayenne pepper. Stir and bring to a boil; let boil 2 minutes. Remove pan from heat; gently stir in nuts until evenly coated and the sugar mixture begins to thicken. Spread nuts over the prepared baking pan. Bake until browned, about 15 minutes. Remove pan from oven and let nuts cool. Place in a plastic bag, and gently tumble together to remove any excess glaze. Serve warm or store in an airtight container.

# Grilled Prawns with a Spicy Peanut-Lime

## Ingredients

1/4 cup minced lemon grass  
(white part only)  
1/4 cup minced fresh ginger root  
2 tablespoons minced garlic  
1/4 tablespoon chopped fresh  
cilantro  
1 Thai or serrano chile pepper,  
minced  
3/4 cup peanut or canola oil  
2 pounds extra large shrimp (16  
-20), peeled and deveined, tail left  
on  
  
1/4 cup lime juice  
1/4 cup rice wine vinegar  
1/2 cup mirin (Japanese sweet  
wine)  
2 tablespoons dark soy sauce  
2 tablespoons cold water  
3 tablespoons grated lime zest  
1 tablespoon minced fresh ginger  
root  
2 teaspoons fish sauce  
2 fresh Thai or Serrano chile,  
seeds removed  
2 teaspoons minced garlic  
1/2 cup smooth, unsalted peanut  
butter  
1/4 cup peanut oil  
2 tablespoons chopped fresh mint  
1 tablespoon chopped fresh  
cilantro  
1/4 cup unsalted roasted peanuts,  
chopped  
Kosher salt to taste

## Directions

Stir together lemon grass, 1/4 cup ginger, garlic, cilantro, 1 minced chile, and 3/4 cup peanut oil in a large bowl. Add the shrimp, and toss to coat; let marinate at room temperature for 20 to 30 minutes.

Preheat a grill for medium-high heat.

Meanwhile, pour lime juice, rice vinegar, mirin, soy sauce, and water into the bowl of a blender or food processor. Add the lime zest, 1 tablespoon ginger, fish sauce, 2 chile peppers, garlic, and peanut butter; process until smooth. While processing, slowly pour in the peanut oil; process until smooth and creamy. Pour into a bowl, stir in mint, cilantro and chopped peanuts; season to taste with salt.

Remove shrimp from marinade, shaking off any excess. Grill on preheated grill until pink and firm, about 2 minutes per side. Serve immediately with sauce.

# Spicy Tomato Chicken

## Ingredients

6 skinless, boneless chicken breast halves  
7 ounces vermicelli pasta  
1 onion, chopped  
1 green bell pepper, chopped  
1 (10 ounce) can diced tomatoes with green chile peppers  
1 (15 ounce) can baby peas, drained  
1 (8 ounce) package processed cheese, shredded

## Directions

Bring a large pot of salted water to a boil. Add chicken breasts and boil until cooked through and juices run clear. Remove chicken from pot, chop into bite size pieces and set aside.

Strain remaining cooking broth, return to pot and bring to a boil. Break pasta in half (will make it easier to mix) and add to boiling broth. Cook for 8 to 10 minutes or until al dente. Drain and return pasta to pot.

Meanwhile, saute onion and bell pepper in butter or margarine in a small saucepan. Add tomatoes with green chile peppers, sauteed onion/bell pepper mixture, peas and reserved chicken to pasta. Top with cheese and mix together well.

Preheat oven to 350 degrees F (175 degrees C).

Pour chicken mixture into a 9x13 inch baking dish and bake in the preheated oven for 25 to 35 minutes.

# Spicy Maryland Crab Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1/2 cup sour cream  
2 tablespoons mayonnaise  
1 1/2 tablespoons lemon juice  
2 teaspoons Worcestershire sauce  
1 teaspoon dry mustard  
garlic powder to taste  
1/2 cup shredded Cheddar cheese  
3/4 pound fresh crabmeat  
3 dashes hot sauce  
Old Bay Seasoning TM to taste

## Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a 1 quart baking dish.

In a medium bowl, mix cream cheese, sour cream, mayonnaise, lemon juice, Worcestershire sauce, dry mustard, garlic powder and about 2 tablespoons of the Cheddar cheese. Fold in crabmeat, hot sauce and 2 tablespoons seafood seasoning.

Transfer the mixture to the prepared baking dish. Top with remaining Cheddar cheese and seafood seasoning. Bake in the preheated oven 30 minutes, or until bubbly and lightly browned.

# Spicy Vegetable Beef Soup

## Ingredients

1 pound rump roast  
2 tablespoons vegetable oil  
1 onion, chopped  
2 cloves garlic, minced  
1 (14 ounce) can beef broth  
1 (14 ounce) can stewed tomatoes  
1 quart water  
1 (16 ounce) package frozen mixed vegetables, thawed  
4 mushrooms, sliced  
2 stalks celery, chopped  
1/2 teaspoon dried oregano  
1/2 teaspoon dried thyme  
1/2 teaspoon dried basil  
1/2 teaspoon dried parsley  
1/4 teaspoon ground cayenne pepper  
6 ounces rotelle pasta

## Directions

Trim fat from roast and cut into 1 inch cubes. Place meat in a large pot over medium heat with oil, onion and garlic and cook, stirring, until meat is browned and onion is tender. Pour in broth, tomatoes and water. Stir in mixed vegetables, mushrooms and celery. Season with oregano, thyme, basil, parsley and cayenne. Bring to a boil, then reduce heat, cover and simmer 75 minutes.

Stir in pasta and cook 10 minutes more, until pasta is tender.

# Spicy Cilantro Dressing

## Ingredients

2 tablespoons fresh lime juice  
1 tablespoon white wine vinegar  
1 tablespoon Worcestershire sauce  
1/2 cup coarsely chopped fresh cilantro  
2 whole green onions, coarsely chopped  
2 fresh jalapeno peppers, seeded and chopped  
1 cup sour cream  
1 cup mayonnaise  
salt and pepper to taste

## Directions

Place lime juice, vinegar, Worcestershire sauce, cilantro, green onions, and jalapeno peppers together in a blender or food processor. Process until well blended and smooth. Add sour cream and mayonnaise. Process again until smooth and creamy, scraping down the sides of the container as necessary. Season to taste with salt and pepper. Cover and refrigerate until ready to use.

# Cool and Spicy Melon Soup

## Ingredients

4 cups casaba melon, seeded and cubed  
3/4 cup coconut milk  
2 lime juice  
1 tablespoon freshly grated ginger  
1 pinch salt

## Directions

Place casaba melon, coconut milk, lime juice, ginger, and salt in a food processor. Process until the mixture is smooth, 1 to 2 minutes.

# Spicy Cheese Quick Bread

## Ingredients

1 3/4 cups all-purpose flour  
2 1/2 teaspoons baking powder  
3/4 teaspoon salt  
1/2 teaspoon cayenne pepper  
1 teaspoon garlic powder  
1/2 teaspoon onion powder  
1 teaspoon Italian seasoning  
1 1/2 cups shredded Cheddar cheese  
1/2 cup half-and-half cream  
1/2 cup milk  
1/3 cup vegetable oil

## Directions

Preheat an oven to 400 degrees F (200 degrees C). Lightly grease a 9x5 inch loaf pan and set aside.

Mix flour, baking powder, salt, cayenne pepper, garlic powder, onion powder, Italian seasoning, and Cheddar cheese together in a large bowl. Whisk in half-and-half cream, milk, and vegetable just until blended. Pour batter into the prepared pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, 35 to 40 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

# Spicy Tomato Chutney

## Ingredients

4 pounds ripe tomatoes  
1 (1 inch) piece fresh ginger root  
3 cloves garlic  
1 3/4 cups white sugar  
1 cup red wine vinegar  
2 onions, diced  
1/4 cup golden raisins  
2 teaspoons mixed spice  
1 teaspoon chili powder  
1 pinch paprika  
1 tablespoon curry paste

## Directions

Fill a saucepan with water, and bring to a boil. Place tomatoes in boiling water, and cook for 3 to 5 minutes, or until skins begin to crack and peel. Remove from water, cool, and peel.

Puree tomatoes with ginger and garlic in a food processor or blender.

Place tomato mixture, sugar, vinegar, onions, and golden raisins in a large saucepan. Season with mixed spice, chili powder, paprika, and curry paste. Simmer over medium heat until thick. Refrigerate until ready to use.

# Leyley's Spicy Chicken Adobo Wings

## Ingredients

3 pounds chicken wings,  
separated at joints, tips discarded  
1 cup distilled white vinegar  
1/2 cup water  
2 bay leaves  
1 teaspoon whole or cracked  
black peppercorns  
1 medium onion, chopped  
2 jalapeno peppers  
1/2 cup soy sauce, or to taste  
1 whole head garlic, minced

## Directions

Bring a large pot of water to a boil. Add the wings, and boil for 5 to 8 minutes. Drain in a colander and run under warm water. Return to the dry pot, and add the vinegar, water, bay leaves, peppercorns, onion and jalapenos. Simmer over low heat for 20 minutes.

Season the chicken with soy sauce, and simmer for another 10 to 15 minutes, or until the sauce has reduced by 1/2. Remove the wings to a colander, and set aside. Add a few garlic cloves to the liquid in the pan, and simmer until the sauce has a syrupy consistency, and the jalapenos have burst open releasing all of their seeds into the reduction.

Heat a large nonstick skillet over medium heat. Add the chicken wings and the remaining garlic. Cook and stir until the garlic is tender and the wings have browned, about 10 minutes. Return wings to the sauce to coat before serving.

# Frank's Spicy Alabama Onion Beer Chili

## Ingredients

2 pounds ground beef chuck  
2 large white onions, chopped  
2 (14.5 ounce) cans diced tomatoes with juice  
2 (15 ounce) cans tomato sauce  
1 (12 fluid ounce) can beer  
2 (15 ounce) cans spicy chili beans  
1/4 cup Worcestershire sauce  
3 tablespoons hot pepper sauce (e.g. Tabasco<sup>®</sup>), or to taste  
1/3 cup chili powder  
4 fresh jalapeno peppers, seeded and chopped  
3 tablespoons red pepper flakes, or to taste (optional)

## Directions

Crumble the ground chuck into a skillet over medium heat. Cook, stirring occasionally until evenly browned. Drain grease. Transfer the beef to a large soup pot. Add onions, diced tomatoes, tomato sauce, beer and chili beans. Season with Worcestershire sauce, hot pepper sauce, chili powder, jalapenos, and red pepper flakes, if using.

Cover the pot, and simmer over low heat for 2 hours. Turn off heat, and let cool, then refrigerate for two days. It gets much better with time. Heat and serve.

# Spicy Red Snapper

## Ingredients

2 tablespoons extra virgin olive oil  
1 onion, chopped  
2 cloves crushed garlic  
1/2 tablespoon crushed red pepper flakes  
1 tablespoon minced capers  
1 (14.5 ounce) can stewed tomatoes  
1/2 cup white wine  
salt and pepper to taste  
4 (6 ounce) fillets red snapper

## Directions

In a large skillet, heat olive oil. Add onion, garlic, red pepper and capers. Saute over medium heat until onion is soft.

Add the tomatoes with juice, and the wine. Reduce heat to low and simmer. Break up the tomatoes with a spoon as the sauce cooks.

Once sauce begins to thicken add the snapper fillets and push them down into the pan. Cover and cook over low heat until the fish flakes with a fork, about 15 to 20 minutes.

# Spicy Cuban Mojo Chicken with Mango-Avocado

## Ingredients

1 teaspoon cumin seed  
3 cloves garlic, chopped  
1 fresh red chile pepper, chopped  
1/4 teaspoon salt  
2 tablespoons olive oil  
5 teaspoons orange juice  
5 teaspoons lemon juice  
2 (8 ounce) boneless, skinless chicken breast halves

2 tablespoons olive oil  
1/2 cup orange juice  
1 teaspoon lime zest  
1 teaspoon honey  
1 teaspoon sweet soy sauce  
1/4 cup cold, unsalted butter, cut into pieces  
1/2 cup diced mango  
1/2 avocado  
chopped fresh cilantro to taste  
chopped fresh parsley to taste

## Directions

Toast the cumin seeds in a dry skillet over medium-high heat until fragrant, about 2 minutes. Place the cumin seeds, garlic, chile pepper, salt, olive oil, orange juice, and lemon juice into the bowl of a blender; grind to a coarse paste. Toss the chicken with the marinade, then place into the refrigerator, and allow to marinate for about 2 1/2 hours.

Preheat oven to 350 degrees F (175 degrees C).

Heat a skillet over medium-high heat. Cook the chicken for 2 to 3 minutes on each side until browned. Place into the oven, and cook until the juices run clear, about 8 minutes. When the chicken is done, remove, cover with foil, and allow to rest for 3 to 5 minutes.

While the chicken is in the oven, whisk together the olive oil, orange juice, lime zest, honey, and soy sauce in a skillet over medium-high heat. Simmer until the orange juice has reduced to 1/3 of original volume and is beginning to get thick and syrupy. Once thick, remove from heat, and whisk in the butter pieces one at a time until melted; set aside.

To serve, place chicken on the plate and sprinkle with mango and avocado. Drizzle with the sauce, and garnish with cilantro and parsley.

# Spicy Sausage Soup with Cilantro

## Ingredients

2 pounds hot Italian sausage links, casings removed, and sliced  
4 cloves garlic, minced  
2 (14 ounce) cans beef broth  
1 (14.5 ounce) can Italian-style stewed tomatoes  
1 (15.5 ounce) can white hominy  
1 cup sliced carrots  
1 (14.5 ounce) can great Northern beans, undrained  
2 small zucchini, cubed  
2 cups chopped fresh cilantro  
1 teaspoon ground black pepper  
1 teaspoon salt

## Directions

In a large skillet over medium heat, combine Italian sausage and garlic. Cook, stirring frequently until sausage is evenly browned. Drain cooked sausage in a strainer to remove grease.

In a large Dutch oven or stock pot, combine the beef broth, hominy, stewed tomatoes, carrots, beans, and zucchini. Bring to a boil over medium-high heat, and boil for 2 minutes. Reduce heat to low, and add sausage and cilantro; simmer for 15 minutes, or until carrots and zucchini are tender. Season with salt and pepper.

# Spicy Asian Cellophane Noodle Salad

## Ingredients

4 eggs  
1 tablespoon vegetable oil  
1/2 large onion, sliced  
1 large zucchini, julienned  
1 (14 ounce) package tofu, drained and cubed  
1 clove garlic  
7 Thai chiles, chopped  
3 tablespoons fish sauce  
1/4 cup lime juice  
2/3 teaspoon sugar  
1/3 teaspoon salt  
1 quart water  
8 ounces cellophane noodles  
1/2 head lettuce, chopped

## Directions

Place eggs in a saucepan with enough cold water to cover, and bring a boil. Remove from heat, cover, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel, and chop.

Heat the oil in a skillet over medium heat, and cook the onion and zucchini until tender. Mix in the tofu, and continue to cook and stir until browned on all sides.

With a mortar and pestle, grind the garlic and Thai chiles into a fine paste. Mix with the fish sauce, lime juice, sugar, and salt.

Bring 1 quart water to boil in a pot. Turn off heat, and soak the cellophane noodles in the hot water 1 minute, or until soft.

In a large bowl, toss together the eggs, tofu mixture, garlic and chile paste, noodles, and lettuce.

# Juicy and Spicy Ceviche

## Ingredients

1 1/2 pounds cooked seafood mix  
(such as octopus, squid, shrimp,  
and surimi)  
1 cup lime juice  
2 roma (plum) tomatoes, diced  
1 small red onion, diced

2 tablespoons Worcestershire  
sauce  
1 tablespoon hot pepper sauce  
(such as Frank's RedHot®)  
2 tablespoons tomato paste  
1 1/2 teaspoons cayenne pepper  
1/2 teaspoon ground cumin  
1/2 teaspoon chili powder  
1 teaspoon salt

1 bunch cilantro, chopped  
1 avocado - peeled, pitted and  
diced

## Directions

Stir the seafood mix and lime juice together in a large, non-metallic bowl; let stand 10 minutes. Fold in the diced tomatoes and onion; cover, and refrigerate 30 minutes. Whisk together the Worcestershire sauce, hot pepper sauce, tomato paste, cayenne pepper, cumin, chili powder, and salt in a small bowl. Cover, and refrigerate 30 minutes.

After 30 minutes, gently stir half of the tomato paste mixture into the seafood mixture. Cover the remaining tomato paste mixture and the seafood mixture. Return both to the refrigerator for 30 minutes.

After another 30 minutes, gently stir the remaining tomato paste mixture into the ceviche, cover, and refrigerate another 30 minutes.

Gently stir the cilantro and diced avocado into the ceviche before serving.

# Campbell's® Spicy Salsa Mac 'n' Beef

## Ingredients

1 pound ground beef  
1 (10.5 ounce) can Campbell's®  
Condensed Beef Broth  
1 1/3 cups water  
2 cups uncooked medium shell-  
shaped pasta  
1 (10.75 ounce) can Campbell's®  
Condensed Cheddar Cheese  
Soup  
1 cup Pace® Thick & Chunky  
Salsa

## Directions

Cook beef in skillet over medium-high heat until browned, stirring to separate meat. Pour off fat.

Add broth and water. Heat to a boil. Add pasta. Cook over medium heat 10 minutes or until pasta is done, stirring often.

Add soup and salsa. Heat through.

# Spicy Bean Salsa

## Ingredients

1 (15 ounce) can black-eyed peas  
1 (15 ounce) can black beans,  
rinsed and drained  
1 (15 ounce) can whole kernel  
corn, drained  
1/2 cup chopped onion  
1/2 cup chopped green bell  
pepper  
1 (4 ounce) can diced jalapeno  
peppers  
1 (14.5 ounce) can diced  
tomatoes, drained  
1 cup Italian-style salad dressing  
1/2 teaspoon garlic salt

## Directions

In a medium bowl, combine black-eyed peas, black beans, corn, onion, green bell pepper, jalapeno peppers and tomatoes. Season with Italian-style salad dressing and garlic salt; mix well. Cover, and refrigerate overnight to blend flavors.

# Spicy Dry Fried Curry Chicken

## Ingredients

- 1 (2 to 3 pound) whole chicken
- 1/2 teaspoon ground turmeric
- 1 tablespoon ground coriander
- 2 teaspoons black pepper
- 1 1/2 tablespoons chili powder
- 1 1/2 teaspoons salt
- 3 tablespoons vegetable oil
- 1 teaspoon mustard seeds
- 1 teaspoon fenugreek seeds
- 1 large onion, sliced
- 1 1/2 teaspoons cumin seeds
- 3 leaves fresh curry
- 2 teaspoons ginger paste
- 1 teaspoon garlic paste
- 2 cups water
- 1 cup coconut milk
- 2 tablespoons fresh lime juice

## Directions

Clean, and cut chicken into 12 to 14 pieces. Place chicken in a large bowl, and season with turmeric powder, coriander powder, black pepper, chili powder, and salt. Cover bowl, and refrigerate for 1 hour.

Heat oil in a large pan over medium heat. Fry mustard seeds, fenugreek, onion, cumin seeds, and curry leaves in oil for about 3 to 4 minutes. Stir in garlic and ginger pastes, and cook for another 2 minutes. Add chicken and water, stir, and cover with lid. Cook for 20 to 25 minutes.

Stir in coconut milk, and cook until almost dry. Stir to keep the chicken from sticking to the bottom of the pan. Stir in lime juice, and cook until dry.

# Spicy Pumpkin Fudge

## Ingredients

1 cup almonds  
3 cups white sugar  
1 cup butter  
1 (5 ounce) can evaporated milk  
1/2 cup canned pumpkin  
1 teaspoon pumpkin pie spice  
2 cups butterscotch chips  
1 (7 ounce) jar marshmallow  
creme  
1 teaspoon vanilla extract

## Directions

Butter a 9x13 inch pan and set aside.

Preheat oven to 300 degrees F (150 degrees C). Arrange almonds on a cookie sheet and place in oven to toast. Stir frequently. Do not burn. Remove from oven and set aside.

In a heavy saucepan, combine sugar, butter, milk, pumpkin, and spice; bring to a boil, stirring constantly. Continue boiling over medium heat until mixture reaches 234 degrees F (118 degrees C) on a candy thermometer, about 10 minutes.

Remove from heat. Stir in butterscotch chips. When chips are melted, add marshmallow cream, nuts, and vanilla. Mix until well blended.

Immediately pour butterscotch mixture into prepared pan. Spread evenly. Cool at room temperature. Cut into squares, and store in the refrigerator in an air-tight container.

# Spicy Roasted Red Pepper and Feta Hummus

## Ingredients

1 (15 ounce) can garbanzo beans, drained  
1/2 cup crumbled feta cheese  
1 (4 ounce) jar roasted red bell peppers, drained  
3 tablespoons lemon juice  
1 tablespoon chopped fresh parsley  
1/2 teaspoon cayenne pepper  
1/4 teaspoon salt

## Directions

Place the garbanzo beans, feta cheese, drained red peppers, lemon juice, parsley, cayenne pepper, and salt in the bowl of a food processor; blend until smooth.

# Baby Back Ribs with Spicy Papaya Sauce

## Ingredients

1 clove garlic, minced  
1 cup papaya - peeled, seeded  
and cubed  
1/2 cup water  
1/2 cup white wine  
1/2 cup honey  
1/4 cup tomato paste  
4 pounds pork spareribs

## Directions

Place the garlic, papaya, water, wine, honey, and tomato paste into a food processor. Pulse until the mixture is finely chopped, about 15 seconds. Place the ribs into a 9x13 inch glass baking dish, and pour the marinade ovetop. Mix the ribs around in the marinade to ensure they are evenly coated. Cover with plastic wrap, and refrigerate 6 hours to overnight (overnight is best).

Preheat an oven to 400 degrees F (200 degrees C).

Remove the ribs from the marinade, and shake off excess. Scrape the marinade into a small saucepan and bring to a boil over high heat. Reduce heat to medium-low, and simmer for 10 minutes; set aside.

Bake the ribs in the preheated oven until the meat pulls away easily from the bone, about 1 1/2 hours. Baste every 15 minutes with the reserved marinade.

# Spicy Coconut and Lime Grilled Shrimp

## Ingredients

2 jalapeno peppers, seeded  
1 lime, zested and juiced  
2 garlic cloves  
1/3 cup chopped fresh cilantro  
1/3 cup shredded coconut  
1/4 cup olive oil  
1/4 cup soy sauce  
1 pound uncooked medium shrimp, peeled and deveined  
skewers

## Directions

Combine the jalapeno, lime zest, lime juice, garlic, cilantro, coconut, olive oil, and soy sauce in a food processor; blend until smooth. Place the shrimp in a large bowl. Pour the sauce over the shrimp and toss to coat. Cover and allow to marinate at least 2 hours.

Preheat an outdoor grill for medium-high heat and lightly oil the grate.

Thread the shrimp onto skewers, piercing each shrimp near the head and tail.

Cook the skewers on the preheated grill, turning frequently until nicely browned on all sides and the meat is no longer pink in the center, 2 to 3 minutes per side.

# Spicy Pineapple Sauce

## Ingredients

1 (20 ounce) can crushed  
pineapple in heavy syrup, drained  
with syrup reserved  
1 tablespoon cornstarch  
1 teaspoon ground ginger  
3/4 cup orange juice  
2 tablespoons maple syrup

## Directions

In a medium bowl, mix the crushed pineapple, cornstarch and ground ginger. Gradually stir in enough of the reserved pineapple juice to make the mixture smooth.

In a medium saucepan over medium heat, blend orange juice and maple syrup. Cook and stir 5 minutes, until clear and thickened. Mix in the pineapple mixture. Continue to cook and stir until well blended and thick, about 15 minutes.

# Cheesy Pork Chops with Spicy Apples

## Ingredients

1 tablespoon butter  
1 onion, sliced  
1 pinch red pepper flakes  
1 apple, cored and sliced  
2 teaspoons white sugar  
2 tablespoons balsamic vinegar  
4 pork chops  
salt and pepper to taste  
4 slices extra sharp Cheddar  
cheese

## Directions

Prepare a grill for high heat.

While the grill heats, melt the butter in a skillet over medium heat. Add the onion, and cook until soft. Season with red pepper flakes then add the sliced apple. Stir in the sugar and balsamic vinegar, and simmer for 5 minutes, or until apples are soft and golden.

Season the pork chops with salt and pepper. Grill for 3 to 5 minutes per side, depending on thickness. Spoon the onions and apples on top of the chops, and top with a slice of Cheddar cheese. Cover the grill, and cook for about 3 minutes until cheese is melted and bubbling.

# Hot and Spicy BBQ Sauce

## Ingredients

1 (46 fluid ounce) bottle ketchup  
2 cups apple cider vinegar  
1 cup SPLENDA® No Calorie  
Sweetener, Granulated  
1/2 cup butter  
1 tablespoon red pepper flakes  
1/4 cup Texas style hot sauce

## Directions

In a large saucepan or soup pot, stir together the ketchup, cider vinegar, SPLENDA® Granulated Sweetener, butter, red pepper flakes and hot sauce. Cook over medium heat until the butter is melted and the sauce is heated through.

# Spicy Lentil Nachos

## Ingredients

- 1 teaspoon coconut oil
- 1 cup finely chopped onion
- 1 clove garlic, minced
- 1 cup dried lentils
- 2 1/2 cups chicken broth
- 1 tablespoon chili powder
- 2 teaspoons ground cumin
- 1 teaspoon dried oregano
- salt and ground black pepper to taste
- 1 cup cooked black beans
- 1 cup corn kernels
- 1 cup salsa
- 1 cup shredded Monterey Jack cheese
- 1 (13.5 ounce) package tortilla chips

## Directions

Heat coconut oil in a skillet over medium heat. Place onion in skillet and cook, stirring, until tender, about 5 minutes. Add garlic and cook another minute.

Stir in lentils, broth, chili powder, cumin, and oregano. Bring to a boil, reduce heat to low, and simmer until lentils are tender, about 30 minutes. Season with salt and pepper.

Combine black beans and corn in a saucepan (if using canned beans and corn, drain first). Cook over medium heat, stirring occasionally, until heated through about 8 minutes.

Spread tortilla chips on a serving platter. Spoon a layer of lentils on the chips, then a layer of black beans and corn, and then salsa. Sprinkle with shredded cheese. Serve while still warm.

# Spicy and Tangy Hot Wings

## Ingredients

12 chicken wings, cut into thirds,  
tips discarded  
1/4 cup red wine vinegar  
1/4 cup malt vinegar  
2 tablespoons Catalina salad  
dressing  
2 teaspoons hot pepper sauce  
1 tablespoon chili powder  
1 teaspoon cayenne pepper  
1 teaspoon ground black pepper  
1 teaspoon minced garlic  
1 pinch dried oregano  
1 teaspoon prepared horseradish  
(optional)  
1/2 cup all-purpose flour  
3 tablespoons chili powder  
4 cups peanut oil for frying  
hot pepper sauce (e.g. Tabasco  
„Ÿ), or to taste

## Directions

In a large bowl, mix together the red wine vinegar, malt vinegar, salad dressing, hot pepper sauce, 1 tablespoon chili powder, cayenne pepper, black pepper, garlic, oregano and horseradish.

Heat the oil in a deep-fryer to 365 degrees F (185 degrees C). In a separate bowl, mix together the flour and 3 tablespoons of chili powder. Dredge the wings in the seasoned flour.

Deep fry the wings for about 15 minutes, or until dark brown but not burnt. Drain briefly, then throw them into the bowl with the sauce. Stir to coat liberally. If you enjoy a hotter rather than tangy wing, liberally dash more hot pepper sauce onto the already sauce-coated wings.

# Spicy Sweet Stovetop Popcorn

## Ingredients

2 tablespoons coconut oil  
3 tablespoons agave nectar  
2 tablespoons dried chipotle chili pepper  
1/2 cup unpopped popcorn

## Directions

Heat the coconut oil, agave nectar, and chipotle powder in a large saucepan or soup pot over medium-high heat. Once the mixture starts to form tiny bubbles, pour in the popcorn, and use a fork to stir it around to coat the kernels. Place the lid on the pan. When the corn starts to pop, shake the pan constantly until the popping stops. Remove from heat, and pour popped corn into a large bowl.

# Spicy Turkey Burgers

## Ingredients

1/2 cup chopped onion  
2 tablespoons reduced-fat plain yogurt  
1 tablespoon snipped fresh dill  
1 1/2 teaspoons hot pepper sauce  
1/2 teaspoon salt  
1 garlic clove, minced  
1 pound lean ground turkey  
4 Kaiser rolls, split  
4 lettuce leaves  
4 tomato slices

## Directions

In a large bowl, combine the onion, yogurt, dill, hot pepper sauce, salt and garlic. Crumble turkey over mixture; mix well.

Shape into four patties, each about 3/4 in. thick. Grill, uncovered, over medium-hot heat for 6-8 minutes on each side or until no longer pink. Serve on rolls with lettuce and tomato.

# Garlicky, Spicy and Sesamey Green Beans

## Ingredients

1 pound fresh green beans,  
trimmed  
1 1/2 teaspoons sesame oil  
1 teaspoon vegetable oil  
2 cloves garlic, minced  
1 teaspoon shallot, minced  
kosher salt and ground black  
pepper to taste  
1/4 cup sesame seeds, toasted

## Directions

Bring a large pot of water to a boil. Add the green beans, and cook for about 2 minutes. Drain, and immediately transfer to a bowl of ice water to stop the cooking. Drain again.

Heat the sesame oil and vegetable oil in a large skillet over medium-high heat. Add the green beans, and fry for 2 to 3 minutes, stirring constantly. Add the garlic, shallot, salt and pepper to the beans. Cook and stir for 1 minute. Mix in the sesame seeds, cook for 1 more minute, then serve.

# Spicy Scones

## Ingredients

1 cup all-purpose flour  
1 cup whole wheat flour  
1/4 cup white sugar  
4 teaspoons baking powder  
1 1/2 teaspoons ground cinnamon  
1/2 teaspoon ground nutmeg  
1/2 teaspoon salt  
1/3 cup margarine, chilled  
1/2 cup currants  
1 egg  
2/3 cup milk  
2 tablespoons milk  
2 tablespoons white sugar

## Directions

Preheat oven to 425 degrees F (220 degrees C). Grease one baking sheet.

Combine the all-purpose flour, whole wheat flour, white sugar, baking powder, ground cinnamon, ground nutmeg and salt in a bowl and mix well. Cut in the butter until crumbly and stir in the raisins. Make a well in the center.

In a small bowl beat the egg until frothy. Mix in the milk and pour into the well made in the dry ingredients. Stir to make a soft dough.

Turn dough out on to a lightly floured surface. Knead gently 8 to 10 times. Pat dough into two 6 inch circles and transfer to the prepared baking sheet. Brush tops with milk and sprinkle with sugar. Score each top into 6 pie shaped wedges.

Bake at 425 degrees F (220 degrees C) for 15 minutes or until well risen and browned. Serve hot with butter. Maple butter goes very well with these scones.

# Spicy Seafood Shell Appetizers

## Ingredients

1 1/2 cups mayonnaise  
2/3 cup grated Parmesan cheese  
2/3 cup shredded Swiss cheese  
1/3 cup chopped onion  
2 teaspoons Worcestershire sauce  
10 drops hot pepper sauce  
1 (4 ounce) can small shrimp,  
drained  
1 (6 ounce) can crabmeat, drained  
and flaked  
2 (2.1 ounce) packages mini phyllo  
tart shells  
paprika

## Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a medium baking sheet.

In a medium bowl, mix together mayonnaise, Parmesan cheese, Swiss cheese, onion, Worcestershire sauce and hot pepper sauce. Gently stir in shrimp and crabmeat.

Form phyllo dough into shells. Fill shells with the mixture.

Arrange stuffed shells on baking sheet. Bake in the preheated oven 7 to 10 minutes, or until lightly browned. Sprinkle with paprika before serving.

# Spicy Honey-Mustard Glazed Pork Ribs

## Ingredients

2 tablespoons vegetable oil  
1 small onion, minced  
1 1/2 cups honey  
1 cup Dijon mustard  
1/2 cup cider vinegar  
1/4 cup crushed red pepper flakes  
1 teaspoon Cajun seasoning  
1/2 teaspoon salt  
ground black pepper to taste  
2 (2 pound) slabs baby back pork ribs

## Directions

Preheat grill for medium heat and lightly oil grate.

Heat oil in a saucepan over medium heat. Saute minced onion for about 5 minutes, or until caramelized. Stir in honey, mustard, and vinegar. Season with crushed red pepper, Cajun seasoning, salt, and black pepper. Reduce heat, and simmer 5 minutes, stirring occasionally. Remove from heat, and set aside.

Generously sprinkle ribs with salt and pepper on both sides. Place ribs on grill rack, cover, and open vents halfway. Cook for 35 minutes. Turn ribs once, making sure they are not being over-cooked. Brush tops of ribs with sauce, and cook covered for 5 to 10 minutes. Turn ribs over, cover, and cook for another 5 to 10 minutes. Remove ribs from grill. Heat remaining sauce, and serve as a dipping or mopping sauce.

# Spicy Pasta Salad

## Ingredients

1 pound penne pasta  
1 (15 ounce) can black beans,  
rinsed and drained  
2 green onions, chopped  
1/2 (6 ounce) can black olives,  
chopped  
1/4 cup sun-dried tomatoes,  
softened in water and sliced  
1/4 cup crumbled feta cheese  
1 (16 ounce) bottle Italian-style  
salad dressing

## Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a large bowl, combine the pasta, beans, green onions, olives, sun dried tomatoes and feta cheese. Add enough salad dressing to coat; toss and chill before serving.

# Spicy Edam Shrimp Quiche

## Ingredients

1 tablespoon butter  
1/2 cup diced onion  
1/2 cup diced mushrooms  
1/2 teaspoon chopped fresh parsley  
2 tablespoons red wine  
3 eggs  
1/2 cup fat free sour cream  
1/4 teaspoon red pepper flakes  
1 pinch salt  
1 cup shredded Edam cheese  
1 cup cooked salad shrimp  
1 (9 inch) unbaked pie shell

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt butter in a skillet over medium heat. Stir in the onion, and cook until softened and translucent, then stir in mushrooms. Cook for an additional 3 minutes. Pour in red wine, and simmer until the liquid has nearly evaporated.

Whisk together eggs, sour cream, red pepper flakes, and salt until smooth; stir in cheese. Place shrimp into the pie shell in an even layer, sprinkle mushroom mixture over top, then pour in custard and spread evenly.

Bake in preheated oven for 50 minutes until set. Allow to cool for 10 minutes before serving.

# Spicy Corn Dip

## Ingredients

1 (8 ounce) container sour cream  
1 cup mayonnaise  
2 (11 ounce) cans Mexican-style corn  
4 green onions, chopped  
3 jalapeno peppers, seeded and minced  
1 (7 ounce) can diced green chiles  
1 1/4 cups shredded Cheddar cheese

## Directions

In a medium bowl, mix together sour cream, mayonnaise, corn, green onions, jalapeno chile peppers, green chile peppers and cheese. Ready to serve!

# PaceB® Spicy Grilled Quesadillas

## Ingredients

8 (8 inch) flour tortillas  
2 cups shredded Cheddar cheese  
1 (16 ounce) jar PaceB® Thick & Chunky Salsa, any variety  
1 cup diced cooked chicken  
4 medium green onions, chopped  
vegetable oil  
1 (8 ounce) container sour cream

## Directions

Top each of 4 tortillas with 1/2 cup cheese, 1/4 cup salsa, 1/4 cup chicken and 2 tablespoons green onions. Moisten edges of tortillas with water. Top with remaining tortillas and press edges together to seal.

Lightly oil grill rack and heat grill to medium. Brush tops of quesadillas with oil. Place quesadillas oil-side down on grill rack. Brush other side of quesadillas with oil. Grill quesadillas 5 minutes or until cheese is melted, turning quesadillas over once during grilling. Remove quesadillas from grill and let stand 2 min.

Cut quesadillas into wedges. Serve with remaining salsa and sour cream.

# Spicy Herb Seasoning

## Ingredients

- 1 teaspoon cayenne pepper
- 2 tablespoons garlic powder
- 2 teaspoons dried basil
- 2 teaspoons ground savory
- 2 teaspoons onion powder
- 2 teaspoons dried sage
- 1 teaspoon grated lemon zest
- 2 teaspoons ground mace
- 2 teaspoons dried thyme
- 2 teaspoons dried parsley
- 2 teaspoons dried marjoram
- 2 teaspoons ground black pepper
- 1 teaspoon paprika

## Directions

Crush or grind all the ingredients together. Let stand at least overnight before using. Keep this mixture in an airtight container.

# Spicy Barbecued Peanuts

## Ingredients

1 egg white  
2 tablespoons liquid smoke  
3 cups salted peanuts  
1/2 cup sugar  
1 teaspoon chili powder  
1 teaspoon ground cumin  
1/4 teaspoon garlic powder  
1/4 teaspoon cayenne pepper

## Directions

In a bowl, whisk egg white until foamy. Add liquid smoke and peanuts; toss to coat. Combine the remaining ingredients. Sprinkle over nuts; toss to coat. Spread in a single layer in a well-greased 15-in. x 10-in. x 1-in. baking pan. Bake at 250 degrees F for 1 hour, stirring once. Spread on waxed paper to cool. Store in an airtight container.

# Easy Spicy Thai Slow Cooker Chicken

## Ingredients

1 (16 ounce) bottle Asian-style  
toasted sesame salad dressing  
(such as Kraft® Asian Toasted  
Sesame Dressing & Marinade)  
1 tablespoon Thai chili paste, or  
more to taste  
1 tablespoon ginger garlic paste  
2 tablespoons peanut butter  
6 pieces skinless, boneless  
chicken (such as breast halves  
and thighs)

## Directions

Stir together the sesame salad dressing, Thai chili paste, ginger garlic paste, and peanut butter in a bowl until the mixture is well combined. Dip chicken pieces in the mixture, and place into a slow cooker. Pour the remaining sauce over the chicken. Set the cooker to Low, and cook 4 to 6 hours, until the chicken is very tender.

# Penne with Spicy Chicken Sausage, Beans, and

## Ingredients

8 ounces penne pasta  
4 links spicy chicken andouille sausage  
2 tablespoons olive oil  
3 cloves garlic, crushed  
1/3 cup pesto  
1/2 cup white wine  
1 (15 ounce) can cannellini beans, undrained  
3 cups torn arugula leaves  
1 pint grape tomatoes, halved  
salt and freshly ground black pepper to taste  
4 ounces crumbled goat cheese

## Directions

Bring a large pot of lightly salted water to a boil. Place penne in the pot, cook for 8 to 10 minutes, until al dente, and drain.

In a skillet over medium heat, cook the sausage until evenly brown. Cool and slice.

Heat the oil in a large pot over medium heat, and cook the garlic 1 minute, until lightly browned. Mix in sausage, pesto, and white wine. Cook and stir until heated through. Mix in beans with liquid and arugula, and cook until arugula is wilted. Stir in the tomatoes, and cook until heated through. Toss with pasta, season with salt and pepper, and top with goat cheese to serve.

# Korean Spicy Marinated Pork (Dae Ji Bool Gogi)

## Ingredients

1/4 cup rice wine vinegar  
2 tablespoons soy sauce  
1/2 cup gochujang (Korean hot pepper paste)  
3 tablespoons minced garlic  
3 tablespoons minced fresh ginger root  
2 tablespoons red pepper flakes  
1/2 teaspoon black pepper  
3 tablespoons white sugar  
3 green onions, cut into 2 inch pieces  
1/2 yellow onion, cut into 1/4-inch thick rings  
1 (2 pound) pork loin, cut into 1/4 inch slices  
1/4 cup canola oil

## Directions

Stir together the vinegar, soy sauce, hot pepper paste, garlic, ginger, red pepper flakes, black pepper, sugar, green onions, and yellow onion in a large bowl. Mix in the pork slices, mixing well until completely coated. Place into a resealable plastic bag, squeeze out any excess air, seal, and marinate in the refrigerator at least 3 hours.

Heat the canola oil in a large skillet over medium-high heat. Add the pork slices in batches, and cook until no longer pink in the center, and lightly browned on the outside, about 5 minutes per batch. Be careful when cooking the meat, the spicy fumes will hurt your nose!

# Spicy Lentil Vegetable Soup

## Ingredients

1 red bell pepper  
1/2 green bell pepper

3 cups water  
1 cup brown lentils

1 tablespoon olive oil  
1 carrot, sliced  
1 onion, chopped  
1 broccoli floret, chopped  
2 cups vegetable broth  
1 tablespoon crushed red pepper flakes  
1 tablespoon ground ginger  
1 tablespoon ground black pepper  
1 teaspoon dried thyme leaves  
1 teaspoon dried rubbed sage

## Directions

Preheat an oven to 375 degrees F (190 degrees C). Line a baking sheet with aluminum foil.

Cut the peppers in half from top to bottom; remove the stem, seeds, and ribs, then place the peppers cut-side-down onto the prepared baking sheet.

Bake in the preheated oven until limp, 30 to 40 minutes. Turn the peppers over halfway through cooking. Once ready, place the peppers into a bowl, and tightly seal with plastic wrap. Allow the peppers to steam as they cool, about 20 minutes. Once cool, remove the skins and discard. Chop the peppers

Meanwhile, bring the water and lentils to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the lentils are tender, about 30 minutes. Drain, rinse, and set aside.

Heat the olive oil in a large saucepan over medium heat. Stir in the carrot, onion, and broccoli; cook and stir until the onion has softened, about 5 minutes. Pour in some of the vegetable broth, cover, and steam the vegetables until tender. Pour in the remaining vegetable broth and chopped peppers; season with the red pepper flakes, ginger, black pepper, thyme, and sage. Simmer until the flavors come together and the vegetables are very tender, about 20 to 30 minutes. Add water if needed to maintain your desired consistency. Stir in the cooked lentils until hot.

If desired, pour the soup into a blender, filling the pitcher no more than halfway full. Hold down the lid of the blender with a folded kitchen towel, and carefully start the blender, using a few quick pulses to get the soup moving before leaving it on to puree. Puree in batches until smooth and pour into a clean pot. Alternately, you can use a stick blender and puree the soup right in the cooking pot.

# Spicy Rice Pilaf

## Ingredients

1/2 cup chopped onion  
2 tablespoons olive or vegetable oil  
2 cups chicken broth  
1/4 cup dry lentils, rinsed  
1 (16 ounce) can kidney beans, rinsed and drained  
1 cup salsa  
1 cup uncooked long grain rice  
1 cup frozen corn  
1 (2 ounce) jar diced pimientos, drained  
1 teaspoon chili powder

## Directions

In a saucepan over medium heat, saute onion in oil until tender. Add broth and lentils; bring to a boil. Reduce heat; cover and simmer for 15 minutes. Stir in remaining ingredients; bring to a boil. Reduce heat; cover and simmer 20-25 minutes longer or until lentils and rice are tender.

# Spicy Italian Deviled Eggs

## Ingredients

6 eggs  
1 tablespoon spicy brown mustard  
1 tablespoon Italian salad dressing  
1/4 cup mayonnaise  
1/2 teaspoon ground black pepper, or to taste  
1/2 teaspoon salt, or to taste  
1 pinch paprika, for garnish

## Directions

Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool and peel.

Slice eggs in half, and remove the yolks. Place the yolks into a medium bowl, and mix with the mustard, Italian dressing, mayonnaise, and pepper. Arrange the egg white halves on a plate, and sprinkle with salt. Spoon the yolk mixture into the egg halves, or use a pastry bag and pipe the filling in for a more professional look. Sprinkle with paprika, and refrigerate until serving.

# Sweet and Spicy Marinated Shrimp

## Ingredients

2 cups red wine vinegar  
1 lemon, sliced  
2 fresh jalapeno peppers, seeded, deveined, and finely minced  
3 cloves garlic, minced  
4 tablespoons dried minced onion flakes  
3/4 cup SLENDA® No Calorie Sweetener, Granulated  
4 pounds large cooked shrimp, peeled and deveined  
1/4 cup fresh cilantro, chopped  
salt and pepper to taste

## Directions

Pour vinegar into a pot over high heat. Stir in lemon slices, jalapeno peppers, garlic, onion flakes, and SLENDA® Granulated Sweetener. Bring to a rapid boil, stirring until sweetener is dissolved. Remove from heat, and cool to lukewarm.

Place the shrimp and cilantro into a resealable plastic bag. Pour the lukewarm sauce into the bag, seal tightly; refrigerate overnight, turning the bag over several times.

Drain liquid from resealable bag, and place shrimp in a large bowl. Season with salt and pepper, and toss well.

# Spicy Chicken

## Ingredients

4 skinless, boneless chicken breast halves  
1 cup French salad dressing  
1/4 cup salsa  
1 teaspoon dried thyme

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking dish.

Arrange chicken in the baking dish. In a bowl, mix French salad dressing, salsa, and thyme. Pour evenly over chicken.

Cover with aluminum foil, and bake 20 minutes in the preheated oven. Remove foil, and continue baking 15 minutes, until chicken juices run clear.

# Spicy Steamed Shrimp

## Ingredients

1 quart water  
1 pound tiger prawns with shell  
3 ounces Old Bay Seasoning  
1 (12 ounce) jar cocktail sauce

## Directions

In a large pot, bring 1 quart of water to a boil.

Place shrimp in a steamer basket and place on top of the pot; cover. Do not submerge shrimp. Remove some water if necessary. Season the shrimp with Old Bay seasoning.

Steam shrimp until pink.

Eat by removing shells as you go and dipping in cocktail sauce.

# Spicy Apricot Loaf

## Ingredients

1/3 cup chopped dried apricots  
1/2 cup pineapple juice  
1 1/2 cups whole wheat flour  
3/4 cup all-purpose flour  
2 teaspoons baking powder  
1 teaspoon baking soda  
3 tablespoons brown sugar  
1 teaspoon ground ginger  
1 teaspoon ground coriander  
1 teaspoon ground cinnamon  
1 egg  
2 tablespoons vegetable oil  
3/4 cup buttermilk

## Directions

Place apricots and pineapple juice in a small saucepan. Warm over medium heat until bubbling. Remove from heat and set aside to cool.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a large bowl, mix together whole wheat flour, all-purpose flour, baking powder, baking soda, brown sugar, ginger, coriander and cinnamon.

In a separate bowl, beat together egg, vegetable oil and buttermilk; combine with cooled apricot mixture. Gradually stir buttermilk/apricot mixture into flour mixture until blended. Pour batter into prepared 9x5 inch loaf pan.

Bake in preheated oven for 50 minutes or until a toothpick inserted into center of the loaf comes out clean. Let cool 5 minutes then loosen sides of loaf with a blunt knife. Remove from pan and allow to cool completely on a wire rack before slicing.

# Spicy Roast Goose with Apple Stuffing

## Ingredients

1 (12 pound) goose, thawed if purchased frozen  
1/4 teaspoon ground allspice  
1/2 teaspoon ground cinnamon  
salt and black pepper to taste  
8 apples, peeled, cored and sliced  
1/2 cup Calvados (apple brandy)  
2 teaspoons ground cinnamon

## Directions

Wash the goose thoroughly and pat dry with paper towels. Let the goose sit at room temperature for about 30 minutes. Meanwhile, mix together the allspice, 1/2 teaspoon cinnamon, salt and pepper in a small bowl and set aside to make a spice rub.

Remove any lumps of visible fat from the cavity of the goose, and render the goose fat in a skillet over medium heat until the fat is liquid and the remaining bits are crisp and brown, about 15 minutes. Reserve 3 tablespoons of goose fat and save the rest for another use, or discard.

Working in batches if necessary, fry the sliced apples in the reserved goose fat in a large skillet over medium heat until the apple slices are browned, about 10 minutes per batch. Remove the browned apple slices to a large mixing bowl, let cool slightly, and sprinkle with the Calvados and 2 teaspoons of cinnamon. Mix lightly to combine.

With the point of a sharp knife, prick the entire skin of the goose, being careful not to cut into the meat. Rub the exterior of the goose well with the spice rub, massaging the spices into the skin.

Preheat an oven to 400 degrees F (200 degrees C).

Spoon the apple stuffing lightly into the cavity of the goose, and lay it on a large sheet of aluminum foil big enough to wrap over the entire goose. Wrap the goose in the foil, seal the edges, and make a 1/2-inch hole in the bottom of the foil packet to allow the fat from the goose to drain. Place the bird breast side up, on a rack set into a large baking pan, and roast the goose in the preheated oven until no longer pink at the bone and the juices run clear, about an hour and a half. Peel the foil back from the breast meat and roast for another 45 minutes until the skin browns, basting once or twice to prevent burning. An instant-read thermometer inserted into the thickest part of the thigh, near the bone should read 180 degrees F (82 degrees C).

Remove the goose from the oven, cover with a doubled sheet of aluminum foil, and allow to rest in a warm area 10 to 15 minutes before serving.

# Spicy Tomato and Lentil Soup

## Ingredients

1 onion, finely chopped  
1 tablespoon olive oil  
1 chile pepper, chopped  
1 cup red lentils  
1 (14.5 ounce) can peeled and diced tomatoes  
1 cup water  
salt and pepper to taste  
1/2 teaspoon ground cumin  
1 teaspoon dried basil

1/4 cup sour cream, for topping (optional)  
2 sprigs fresh basil leaves for garnish (optional)

## Directions

Heat the olive oil in a large saucepan or Dutch oven. Lightly brown the onions in the oil. Add the tomatoes, chili pepper, lentils, cumin and basil to the pan along with the water. Bring to a boil, then reduce heat to medium-low and simmer for about 20 minutes, or until the lentils are tender.

When the lentils have softened, use a stick blender to puree the soup. Season to taste with salt and pepper. For a special touch, put sour cream in a squirt bottle, and squeeze a spiral onto the top of each bowl of soup, and garnish with a sprig of fresh basil.

# Hot and Spicy Pecans

## Ingredients

2 tablespoons butter, melted  
1 tablespoon Worcestershire sauce  
1/4 teaspoon ground red pepper  
1/4 teaspoon salt  
1/4 teaspoon garlic powder  
2 cups pecan halves  
1 tablespoon chili powder

## Directions

Preheat oven to 300 degrees F (150 degrees C).

In a medium bowl, mix butter, Worcestershire sauce, red pepper, salt, and garlic powder. Stir in the pecans, and gently toss with chili powder to coat.

Spread coated pecans on a medium baking sheet, and cook 30 minutes in the preheated oven, stirring approximately every 10 minutes.

# Spicy Beans 'N' Rice

## Ingredients

1/2 cup coarsely chopped green pepper  
1/2 cup coarsely chopped onion  
2 garlic cloves, minced  
1 tablespoon canola oil  
1 (14.5 ounce) can stewed tomatoes, cut up  
1 (8 ounce) can tomato sauce  
1/2 teaspoon Italian seasoning  
1/4 teaspoon cayenne pepper  
1/8 teaspoon fennel seed, crushed  
1 (16 ounce) can kidney beans, rinsed and drained  
1 (15 ounce) can butter beans, rinsed and drained  
2 1/2 cups cooked rice

## Directions

In a nonstick skillet, saute the green pepper, onion and garlic in oil until tender. Stir in the stewed tomatoes, tomato sauce, Italian seasoning, cayenne and fennel seed. Bring to a boil. Reduce heat; cover and simmer for 10 minutes. Stir in the beans. Cover and simmer 5-10 minutes longer or until beans are heated through. Serve with rice.

# Spicy Salsa

## Ingredients

4 cups chopped tomatoes  
2 cups green bell pepper,  
chopped  
3/4 cup chopped onion  
1 cup jalapeno pepper  
1 1/2 teaspoons salt  
1/2 teaspoon minced garlic  
1 1/4 cups cider vinegar

## Directions

Place tomatoes, bell peppers, onion, hot peppers, salt, garlic, and vinegar in a saucepan or pot. Bring mixture to a simmer. Cover, and let simmer 50 to 60 minutes. The longer the salsa simmers, the spicier it will become.

# Spicy Persimmon Chutney

## Ingredients

1 1/2 cups cider vinegar  
1 cup chopped onion  
1 large tart apple - peeled, cored and chopped  
1 cup golden raisins  
3/4 cup white sugar  
1/4 cup lemon juice  
1 green chile pepper, chopped  
1 tablespoon minced fresh ginger root  
1 tablespoon lemon zest  
1 teaspoon ground coriander seed  
1/8 teaspoon ground cloves  
2 1/2 Fuyu persimmons, peeled and chopped

## Directions

In a large saucepan combine the apple cider vinegar, chopped onion, chopped apple, golden raisins, sugar, lemon juice, chili, ginger, lemon peel, coriander and cloves. Bring to a boil over medium heat, stirring occasionally. Reduce heat to medium-low and simmer until mixture thickens, stirring frequently, about 25 minutes. Add the persimmons and simmer until the persimmons are tender about 5 to 10 minutes.

Remove from the heat and let cool completely. Cover and refrigerate chutney. May be made a day or two ahead.

# Spicy Shrimp Dip

## Ingredients

1/2 cup shrimp, peeled, deveined and cut up  
1/2 teaspoon onion juice  
1/2 teaspoon Worcestershire sauce  
3 tablespoons hot pepper sauce  
1/2 cup mayonnaise  
1 (8 ounce) package cream cheese, softened

## Directions

In a small bowl, blend onion juice, Worcestershire sauce, hot pepper sauce, mayonnaise, cream cheese. Stir in shrimp.

# Hot and Spicy London Broil

## Ingredients

2 tablespoons olive oil  
2 pounds top round  
1 (32 ounce) jar hot cherry  
peppers, with juice  
1/2 cup water  
1 pinch garlic salt  
1 pinch ground black pepper

## Directions

Heat the oil in a large skillet over medium high heat. Place the meat in the oil and saute for 5 minutes per side.

Pour out 1 cup of the pepper juice from the jar and pour into the skillet. Add the water, garlic salt and ground black pepper to taste.

Reduce heat to low, cover and simmer for 40 minutes, flipping meat halfway through cooking. Add about 10 to 12 hot cherry peppers and heat for 5 more minutes.

# Grandpa Bob's Spicy Barbeque Sauce

## Ingredients

2/3 cup distilled white vinegar  
1/4 cup Worcestershire sauce  
1/4 cup soy sauce  
1 teaspoon hot pepper sauce  
1/2 cup barbeque sauce  
1 tablespoon ketchup

## Directions

In a medium bowl, mix distilled white vinegar, Worcestershire sauce, soy sauce, hot pepper sauce, barbeque sauce and ketchup. Place desired meat in the marinade, and marinate in the refrigerator at least 1/2 hour before grilling as desired.

# Jerky Lover's Jerky - Sweet, Hot and Spicy!

## Ingredients

1 tablespoon onion powder  
1 tablespoon garlic powder  
2 teaspoons cracked black pepper, or to taste  
1 pound lean beef sirloin tip, sliced into 1/8 inch strips  
1/2 cup brown sugar  
2/3 cup soy sauce  
1/4 cup teriyaki sauce  
1/4 cup Worcestershire sauce  
1/3 cup balsamic vinegar  
5 tablespoons liquid smoke flavoring  
1/2 cup pineapple juice  
1 teaspoon red pepper flakes, or to taste (optional)

## Directions

In a small bowl or cup, mix together the onion powder, garlic powder, and some cracked black pepper. Season the meat lightly, using only part of the mixture. Reserve the remaining spices. Place into an airtight plastic container or bowl, and refrigerate.

In a saucepan over medium heat, mix together the brown sugar, soy sauce, teriyaki sauce, Worcestershire sauce, balsamic vinegar, liquid smoke flavoring and pineapple juice. Heat until the brown sugar has completely dissolved. Pour over the meat, and mix by hand to coat really well. Seal the bowl, and refrigerate for at least 3 hours to marinate.

Arrange the beef strips on the rack of a dehydrator, and sprinkle with a little bit more of the spice mixture and red pepper flakes if using. Dry for 5 hours, or to your desired dryness.

# Ruby's Spicy Red Salad

## Ingredients

2 cups shredded red cabbage  
1/2 red onion, thinly sliced  
2 red bell peppers, diced  
1 cup sliced sugar snap peas  
2 green onions, thinly sliced  
1 red jalapeno pepper, finely minced  
5 radishes, diced  
5 strawberries, diced  
1 tablespoon crushed ramen noodles  
1 tablespoon slivered almonds

## Directions

Combine the red cabbage, red onions, red peppers, sugar snap peas, green onions, jalapeno peppers, and radishes in a large bowl. Toss well. Sprinkle the strawberries, ramen noodles, and almonds on top of the salad.

# Sweet and Spicy Sweet Potatoes

## Ingredients

2 large sweet potatoes, peeled and cubed  
3 tablespoons olive oil  
2 teaspoons packed brown sugar  
1 1/2 tablespoons paprika  
1/2 teaspoon ground black pepper  
1/2 teaspoon onion powder  
1/2 teaspoon garlic powder  
1/2 teaspoon poultry seasoning  
1/2 teaspoon chili powder  
1 pinch cayenne pepper

## Directions

Preheat an oven to 425 degrees F (220 degrees C).

Place the sweet potato chunks into a large mixing bowl. Drizzle with the olive oil, then sprinkle the brown sugar, paprika, black pepper, onion powder, garlic powder, poultry seasoning, chili powder, and cayenne pepper overtop. Toss until the potatoes are evenly coated with the seasoning. Spread onto a baking sheet.

Bake in the preheated oven for 15 minutes, then turn the potatoes over with a spatula, and continue baking until the sweet potatoes are golden and tender, 10 to 15 minutes more.

# Spicy Banana Curry

## Ingredients

1/3 cup sunflower seed oil  
2 onions, diced  
1/2 cup curry powder  
1 1/2 tablespoons ground cumin  
4 teaspoons ground turmeric  
1 1/4 teaspoons salt  
1 teaspoon white sugar  
1 tablespoon ground ginger  
1 teaspoon chili powder  
1 1/4 teaspoons ground cinnamon  
1 1/2 teaspoons ground black pepper  
4 teaspoons curry paste  
8 cloves garlic, pressed  
1 (10 ounce) can tomato sauce  
2/3 cup plain yogurt  
2 bananas, diced  
3 tomatoes, chopped  
1/4 cup flaked coconut

## Directions

Heat the sunflower oil in a large saucepan over medium heat. Stir in the onions, and cook until the onions have softened and turned translucent, about 5 minutes. Sprinkle in the curry powder, cumin, turmeric, salt, sugar, ginger, chili powder, cinnamon, and black pepper. Cook and stir until fragrant, about 1 minute.

Stir in the curry paste and pressed garlic. Cook for about 1 minute. Pour in the tomato sauce and yogurt, and bring to a simmer. Stir in the diced banana, and simmer gently for 3 minutes. Mix in chopped tomatoes, and continuing to simmer 1 minute more. Stir in the coconut flakes just before serving.

# Spicy Eggplant

## Ingredients

2 tablespoons vegetable oil  
4 Japanese eggplants, cut into 1-inch cubes  
2 tablespoons vegetable oil  
2 onions, thinly sliced  
1 tablespoon minced garlic  
2 tablespoons soy sauce  
2 tablespoons water  
1 1/2 tablespoons oyster sauce  
1 tablespoon chili garlic sauce  
1 teaspoon white sugar  
ground black pepper to taste  
1/2 teaspoon Asian (toasted) sesame oil

## Directions

Heat 2 tablespoons of oil in a large skillet or wok over medium-high heat until almost smoking. Cook and stir the eggplant cubes until they begin to brown, 3 to 5 minutes. Remove the eggplant with a slotted spoon, and set aside.

Heat 2 more tablespoons of oil in the skillet over medium-high heat, and cook and stir the onions just until they begin to soften, about 30 seconds. Stir in the garlic, and cook and stir an additional 30 seconds. Mix in the soy sauce, water, oyster sauce, chili garlic sauce, sugar, and black pepper, and stir to form a smooth sauce. Return the eggplant to the skillet, lower the heat, and allow the vegetables and sauce to simmer until the eggplant is tender and almost all the liquid has been absorbed, about 5 minutes. Drizzle sesame oil over the dish, and give one final brief stir to combine.

# Spicy Coleslaw

## Ingredients

6 cups shredded cabbage  
1 cup chopped cucumber  
1 cup chopped tomato  
1 cup chopped green pepper  
1 cup sliced green onions  
2/3 cup spicy vegetable juice  
1/4 cup red wine vinegar  
2 teaspoons sugar  
1 teaspoon celery seed  
1/2 teaspoon pepper  
1/4 teaspoon salt

## Directions

In a large bowl, combine cabbage, cucumber, tomato, green pepper and green onions; set aside. In a small bowl, combine remaining ingredients; mix well. Pour over cabbage mixture and toss gently. Cover and chill for 2 hours; stir before serving.

# Spicy Chicken Stir-Fry

## Ingredients

6 tablespoons vegetable oil, divided  
2 tablespoons soy sauce, divided  
3 teaspoons cornstarch, divided  
1 pound boneless skinless chicken breasts, cut into cubes  
1/2 teaspoon crushed red pepper flakes  
1 pound broccoli florets  
1 1/2 cups sliced onion  
1 garlic clove, minced  
1 1/2 cups chicken broth  
1/2 teaspoon ground ginger  
1/2 cup chopped walnuts

## Directions

In a bowl, stir 1 tablespoon oil, 1 tablespoon soy sauce and 1 teaspoon cornstarch until smooth. Add chicken; toss to coat. Cover and refrigerate 15 minutes.

In a large skillet or wok, heat 2 tablespoons of oil over medium-high heat. Add chicken and pepper flakes; stir-fry for 5 minutes or until meat juices run clear. Remove and keep warm.

Heat remaining oil; stir-fry broccoli, onion and garlic for 5-8 minutes or until tender. Combine broth, ginger and remaining soy sauce and cornstarch; stir until smooth. Add to the skillet; bring to a boil, stirring constantly. Cook 2 minutes or until thickened. Add chicken and walnuts; heat through.

# Spicy Mexican Salad

## Ingredients

1 (10 ounce) package chopped romaine lettuce  
1 1/2 cups shredded Cheddar and Monterey cheese blend  
1 (15 ounce) can pinto beans, drained  
1 (15 ounce) can black beans, rinsed and drained  
2 tomatoes, chopped  
1 (16 ounce) package corn chips  
1 (16 ounce) bottle Catalina salad dressing

## Directions

In a large bowl, combine the romaine, cheese, pinto beans, black beans, and tomatoes.

Add the corn chips and enough dressing to coat; toss and serve.

# Spicy Baked Sweet Potato Fries

## Ingredients

6 sweet potatoes, cut into French fries  
2 tablespoons canola oil  
3 tablespoons taco seasoning mix  
1/4 teaspoon cayenne pepper

## Directions

Preheat the oven to 425 degrees F (220 degrees C).

In a plastic bag, combine the sweet potatoes, canola oil, taco seasoning, and cayenne pepper. Close and shake the bag until the fries are evenly coated. Spread the fries out in a single layer on two large baking sheets.

Bake for 30 minutes, or until crispy and brown on one side. Turn the fries over using a spatula, and cook for another 30 minutes, or until they are all crispy on the outside and tender inside. Thinner fries may not take as long.

# Spicy Oatmeal Raisin Cookies

## Ingredients

1 (18.25 ounce) package spice cake mix  
1 cup quick cooking oats  
2 eggs  
1/2 cup vegetable oil  
1/2 cup raisins

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease baking sheets.

Combine cake mix, oats, eggs, and oil in large bowl. Beat at low speed with electric mixer until blended. Stir in raisins.

Drop by teaspoonfuls onto baking sheets. Bake for 7-9 minutes or until lightly browned. Cool 1 minute on baking sheet.

# Super Spicy Pea Salad

## Ingredients

2 (15 ounce) cans peas, drained  
1/4 cup chopped red onion  
2 tablespoons dill pickle relish,  
drained  
1 hard-cooked egg, chopped  
1 large jalapeno pepper, seeded  
and chopped  
1/4 cup mayonnaise  
1/2 cup shredded pepperjack  
cheese  
salt to taste

## Directions

In a medium bowl, combine peas, onion, relish, egg and jalapeno. Stir in mayonnaise and cheese. Chill for at least two hours before serving.

# Spicy Hot Chicken Legs

## Ingredients

12 chicken drumsticks  
1 (5 ounce) bottle hot red pepper sauce  
1/4 cup butter, cubed  
1/2 teaspoon garlic powder  
1/2 teaspoon onion powder  
salt and pepper to taste  
1 1/2 cups blue cheese salad dressing

## Directions

Place the drumsticks in a slow cooker, and sprinkle evenly with pieces of butter. Pour the hot sauce over the chicken, then season with garlic powder, onion powder, salt and pepper. Cover, and cook on High for 3 hours, or until tender. Serve chicken legs with blue cheese dressing on the side.

# Spicy Melted Cheese Dip

## Ingredients

1/2 pound ground beef  
1/2 pound ground pork sausage  
2 pounds processed cheese food,  
cubed  
1 (10 ounce) can diced tomatoes  
with green chile peppers, with  
liquid

## Directions

Place ground beef and ground pork sausage in a large, deep skillet. Cook over medium high heat until evenly brown.

In a medium saucepan over low heat, melt processed cheese food. Stir in diced tomatoes with green chile peppers while processed cheese food is melting.

Drain ground beef and ground sausage. Mix into the processed cheese food mixture. Transfer to a medium dish and serve warm.

# Asian Spicy Tuna Salad

## Ingredients

1 (6 ounce) can solid white tuna  
packed in water, drained  
1 teaspoon grated fresh ginger  
root  
1/2 teaspoon diced green chile  
pepper  
3 tablespoons finely chopped  
onion  
1/4 teaspoon curry powder  
(optional)  
1/4 cup mayonnaise  
1/2 teaspoon fresh lemon juice

## Directions

With a fork, flake tuna into a small bowl. Mix in ginger, pepper, chopped onion, curry powder, mayonnaise, and lemon juice.

# Spicy Creamy Cajun Ham and Black Eyed Peas

## Ingredients

2 cups fresh corn kernels  
2 (15 ounce) cans black-eyed peas, rinsed and drained  
1 cup cubed fully cooked ham  
3 stalks celery, finely chopped  
2 tablespoons chopped red onion  
  
2/3 cup sour cream  
1 tablespoon ketchup  
1 tablespoon dried cilantro  
1 teaspoon Cajun seasoning  
2 dashes hot pepper sauce (such as Tabasco®), or to taste

## Directions

Place the corn into a saucepan, cover with water, and bring to a boil. Reduce heat and simmer until the corn is fully cooked, about 2 minutes. Drain the corn in a colander set in the sink.

Mix together the warm corn, black-eyed peas, ham, celery, and onion in a salad bowl.

Whisk together the sour cream, ketchup, cilantro, Cajun seasoning, and hot pepper sauce in a bowl until smooth. Stir the dressing lightly into the black-eyed pea mixture until thoroughly mixed. Serve immediately.

# Spicy Pickled Okra

## Ingredients

3/4 pound fresh okra  
4 1/2 cups cider vinegar  
2 cups water  
3 cloves chopped garlic  
1/4 cup crushed red pepper flakes  
1/4 cup smoked paprika  
4 1/2 teaspoons salt  
1 tablespoon Szechuan  
peppercorns (optional)

## Directions

Wash the okra, rubbing lightly to remove any grit and fuzz. Sterilize 2 (1 quart ) canning jars and lids in boiling water for at least 10 minutes, allow to cool before filling with okra.

Combine the cider vinegar, water, garlic, red pepper flakes, smoked paprika, salt, and peppercorns to a boil in a large pot over medium-high heat. Reduce the temperature and simmer for 15 minutes. Remove from the heat.

Pack fresh, cleaned okra loosely into the jars. Pour the hot brine over the okra, filling the jars to the top. Seal jars, making sure you have cleaned the jar's rims of any residue. Store the jars in the refrigerator. Allow contents to pickle at least one week minimum before eating, two weeks is best.

# Spicy Oil and Vinegar Bread Dip

## Ingredients

1 cup extra virgin olive oil  
2/3 cup aged balsamic vinegar  
3 cloves garlic, minced  
1 1/2 tablespoons dried basil  
1 tablespoon dried oregano  
1 teaspoon dried thyme  
1 1/2 teaspoons kosher salt  
1/4 teaspoon freshly ground black pepper

## Directions

In a bottle with a lid, mix the olive oil, balsamic vinegar, garlic, basil, oregano, thyme, kosher salt, and pepper. Seal bottle, and refrigerate mixture 8 hours, or overnight. Shake well before serving. Store in the refrigerator.

# Spicy Pork Sausage

## Ingredients

1 pound fresh, ground pork  
sausage  
1 tablespoon crushed red pepper  
1 1/2 tablespoons ground cumin  
3 cloves garlic, finely chopped  
salt to taste

## Directions

In a bowl, mix together with your hands Pork sausage, red pepper, cumin, garlic and salt. Form patties. Fry in a skillet over medium heat until well done.

# Spicy Avocado Sauce

## Ingredients

5 fresh tomatillos, husks removed  
4 serrano chile peppers, or to taste  
2 tablespoons chopped fresh cilantro  
1 ripe avocado - peeled, pitted, and quartered  
salt to taste

## Directions

Blend the tomatillos, serrano chile peppers, and cilantro in a blender until smooth. Add 1 avocado quarter and continue blending until the avocado is fully incorporated into the mixture; repeat with each piece of avocado. Season with salt; continue processing until smooth. Serve immediately.

# Mexican Spicy Bean Salad

## Ingredients

1 (15 ounce) can black beans, rinsed and drained  
1 (15 ounce) can kidney beans, drained  
1 (15 ounce) can cannellini beans, drained and rinsed  
1 green bell pepper, chopped  
1 red bell pepper, chopped  
1 (10 ounce) package frozen corn kernels  
1 red onion, chopped  
1/2 cup olive oil  
1/2 cup red wine vinegar  
2 tablespoons fresh lime juice  
1 tablespoon lemon juice  
2 tablespoons SPLENDA® No Calorie Sweetener, Granulated  
1 tablespoon salt  
1 clove crushed garlic  
1/4 cup chopped fresh cilantro  
1/2 tablespoon ground cumin  
1/2 tablespoon ground black pepper  
1 dash hot pepper sauce  
1/2 teaspoon chili powder

## Directions

In a large bowl, combine beans, bell peppers, frozen corn, and red onion.

In a small bowl, whisk together olive oil, red wine vinegar, lime juice, lemon juice, SPLENDA® Granulated Sweetener, salt, garlic, cilantro, cumin, and black pepper. Season to taste with hot sauce and chili powder.

Pour olive oil dressing over vegetables; mix well. Chill thoroughly, and serve cold.

# PHILLY Spicy Thai Soup

## Ingredients

1/4 cup KRAFT Signature Asian Sesame Dressing  
1 onion, chopped  
1 teaspoon red curry paste  
3 (10 ounce) cans 25%-less-sodium chicken broth  
1 (2 pound) butternut squash, peeled, cubed  
1/2 cup PHILADELPHIA Light Cream Cheese Spread  
1/4 cup chopped cilantro

## Directions

Heat dressing in large saucepan on medium-high heat. Add onions; cook and stir 5 minutes or until crisp-tender. Stir in curry paste. Gradually add broth, stirring until well blended.

Add squash. Bring to boil. Reduce heat to medium; cover. Simmer 15 minutes or until squash is tender, stirring occasionally.

Pour, in batches, into blender; cover. Blend until pureed. Return to saucepan. Add cream cheese spread and cilantro; cook until cream cheese is melted and mixture is well blended, stirring frequently with wire whisk.

# Spicy South Of The Border Spinach Cheese Dip

## Ingredients

1 onion, chopped  
2 tablespoons vegetable oil  
1 (14.5 ounce) can whole peeled tomatoes, drained and chopped  
1 (4 ounce) can diced green chiles, drained  
1 (10 ounce) package frozen chopped spinach, thawed and drained  
10 ounces shredded Monterey Jack cheese  
1 (8 ounce) package cream cheese, softened  
1 cup half-and-half cream  
1 tablespoon red wine vinegar  
salt and pepper to taste

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Saute onion in skillet over medium heat in oil until softened, about 4 minutes. Stir in tomatoes and chiles, let cook 2 minutes.

Transfer the mixture to a large bowl and stir in spinach, cheese, cream cheese, half and half, and vinegar. Season with salt and pepper to taste. Spoon mixture into shallow baking dish like a 9 inch quiche dish or pie plate.

Bake in the preheated oven until the dip is bubbly and the top is light brown, about 35 minutes.

# Spicy Black Bean Potato Salad

## Ingredients

8 medium red potatoes  
4 eggs  
8 slices bacon  
1 (15 ounce) can black beans,  
drained and rinsed  
3 green onions, diced  
3 fresh jalapeno peppers, diced  
1/2 green bell pepper, diced  
2 1/2 cups mayonnaise  
2 tablespoons brown mustard  
1 teaspoon Cajun seasoning  
salt and pepper to taste

## Directions

Place potatoes in a pot with enough water to cover. Bring to a boil, and cook until tender. Drain, dice, and cool.

Place eggs in a pot with enough cold water to cover. Bring to a boil and immediately remove from heat. Cover saucepan, and let eggs stand in hot water for 10 to 12 minutes. Drain, cool, peel and chop.

Place bacon in a skillet over medium-high heat, and cook until evenly brown. Drain, crumble and set aside.

In a large bowl, mix chopped eggs, 1/2 the bacon, black beans, green onions, jalapeno peppers, bell pepper, mayonnaise, mustard, and Cajun seasoning. Gently mix in diced, cooled potatoes. Season with salt and pepper, and sprinkle with remaining bacon. Cover, and refrigerate until ready to serve.

# Spicy Swordfish

## Ingredients

1 cup unsweetened coconut milk  
1/2 cup chopped fresh ginger root  
1/2 cup chopped red onion  
1 teaspoon chili powder  
salt to taste  
1 mango - peeled, seeded and cubed  
1 pound fresh swordfish, cut into chunks

## Directions

In a medium saucepan, blend coconut milk with ginger, red onion, chili powder, and salt. Mix in mango, and bring to a boil.

Place swordfish chunks into the coconut extract mixture, and reduce heat. Taking care not to break up the swordfish chunks, cook, stirring occasionally, 25 to 30 minutes, until the mixture is thickened and fish is easily flaked with a fork.

# Spicy Roasted Potatoes

## Ingredients

3 medium red potatoes, cut in 1-inch pieces  
1 tablespoon taco seasoning  
1 tablespoon canola oil

## Directions

In a large resealable plastic bag, combine all ingredients; shake to coat. Place potatoes in a 9-in. square baking pan coated with nonstick cooking spray. Bake, uncovered, at 450 degrees F for 25-30 minutes or until tender, stirring once.

# Spicy Bagel Bites

## Ingredients

1/4 teaspoon grated Parmesan cheese  
1/2 teaspoon chili powder  
1/8 teaspoon dried oregano  
1/8 teaspoon ground cumin  
1/4 teaspoon garlic powder  
1/4 teaspoon onion powder  
salt and pepper to taste  
2 plain bagels, thinly sliced

## Directions

Preheat oven to 400 degrees F (200 degrees C).

In a small bowl, mix the Parmesan cheese, chili powder, oregano, cumin, garlic powder, onion powder, salt and pepper.

Place the bagel slices on a medium cookie sheet and sprinkle with the seasoning mixture.

Bake in the preheated oven 5 minutes, or until slightly crisp and lightly browned.

# Spicy Cranberry Pecan Cornbread Stuffing

## Ingredients

10 slices bacon  
1/2 cup butter  
1 cup chopped celery  
2 cloves garlic, minced  
1 small onion, chopped  
1 cup white wine  
1 (16 ounce) can whole berry cranberry sauce  
1 (4 ounce) jar diced jalapeno peppers  
1 (4 ounce) can diced green chile peppers  
1 cup chopped toasted pecans  
2 (14 ounce) packages cornbread stuffing mix  
1 1/2 cups chicken stock

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Place a large skillet over medium heat. Cook the bacon in the skillet until crispy. Lie the cooked bacon on a plate lined with paper towels to drain and cool; crumble the bacon.

Melt the butter in a large skillet over medium-high heat. Cook the celery, garlic, and onion in the hot butter until the onion begins to caramelize; pour the wine into the skillet. When the wine is heated, stir in the cranberry sauce, jalapeno peppers, and green chile peppers. Cover the mixture and cook until boiling. Remove from heat and stir in the bacon and pecans.

Place the stuffing mix in a large bowl. Pour the liquid mixture and the chicken stock over the stuffing mix; stir until completely moist. Transfer to a 9x13 inch baking dish.

Bake in preheated oven until browned on top, about 35 minutes.

# Soft Polenta with Spicy Tomato Sauce

## Ingredients

1 quart water  
1/2 cup stone ground cornmeal  
1/2 cup quinoa  
1/2 teaspoon salt  
2 tablespoons olive oil  
2 cups minced onion  
1 large portobello mushroom,  
chopped  
3 cloves garlic, minced  
2 (14.5 ounce) cans stewed  
tomatoes  
1/4 cup sherry  
1/2 teaspoon crushed red pepper  
flakes (optional)  
1 teaspoon dried oregano  
salt and pepper to taste  
3 cups chopped green onions  
1/2 cup grated Parmesan cheese  
1/4 cup shaved Parmesan cheese

## Directions

In a small bowl whisk together 2 cups water with the cornmeal, quinoa and salt. Bring the remaining 2 cups water to a boil in a heavy saucepan. Stir the cornmeal mixture into the boiling water, and continue stirring. Be careful! The polenta may spit and sputter and the hot bits of polenta can burn. Turn the heat to very low and cook the polenta for 40 minutes; stirring with a wooden spoon every 10 minutes.

Make the tomato sauce while the polenta cooks: Heat olive oil in a large saucepan over medium heat, add the onions. Cook the onions for about 5 minutes, stirring often, until they have softened. Stir in the chopped mushrooms and the garlic, saute for 5 minutes. Then add the tomatoes, sherry, chili flakes and oregano. When the sauce comes to a boil turn the heat to low. Simmer the sauce for 30 minutes; season with salt and pepper.

When the polenta has cooked for 40 minutes sprinkle the green onions and grated cheese into the polenta. Stir well. Mound the polenta on plates, make a well in the center of each mound and ladle in the tomato sauce. Garnish with the shaved cheese.

# Spicy Tomato Soup

## Ingredients

2 tablespoons olive oil  
1 onion, chopped  
2 bay leaves  
1 tablespoon all-purpose flour  
1 tablespoon ginger-garlic paste  
1 teaspoon garam masala  
1/2 teaspoon ground turmeric  
1 tablespoon Indian chili powder  
1/2 cup water, or as needed  
1 (28 ounce) can tomato puree  
1 tablespoon white sugar  
salt to taste  
1/3 cup heavy cream or half-and-half (optional)

## Directions

Heat oil in a large saucepan over medium heat; stir in onions and bay leaves, and cook about 5 minutes until the onions begin to soften. Add flour, ginger-garlic paste, garam masala, turmeric, and Indian chili powder. Cook and stir until fragrant, about 1 minute.

Pour the water into the pan, and bring to a boil while scraping the browned bits of food off of the bottom with a wooden spoon. Pour in the tomato puree and thin with additional water to desired consistency. Add sugar and salt; cook until sugar is dissolved and soup is hot, about 5 minutes.

Remove bay leaves and serve with cream if desired.

# Spicy Lime-Cilantro Marinated Flank Steak

## Ingredients

6 cloves garlic  
1/2 red onion, chopped  
2 limes, juiced  
1 medium jalapeno chile pepper  
2 tablespoons fresh thyme leaves  
1 cup loosely packed cilantro leaves  
3/4 cup corn oil  
2 tablespoons honey  
3 pounds beef flank steak  
kosher salt to taste

## Directions

Puree the garlic, onion, lime juice, jalapeno, thyme, cilantro, corn oil, and honey into the bowl of a blender or food processor until the ingredients are well incorporated. Marinate the flank steak with 1/2 cup of the puree in a resealable bag overnight in the refrigerator. Reserve the rest of the puree to use later as a sauce.

Preheat a grill for medium-high heat.

While grill is warming, remove the meat from the refrigerator and let sit at room temperature for at least 30 minutes. Discard any marinade left in the bag. Liberally season the steak with the kosher salt, and cook to desired doneness, approximately 4 minutes per side for medium-rare.

To serve, slice the steak against the grain into 1/8 to 1/4 inch slices, and drizzle the remaining marinade over the meat.

# Spicy Indian Chicken and Mango Curry

## Ingredients

2 medium mangoes, peeled and sliced, divided  
1 (10 ounce) can coconut milk  
4 teaspoons vegetable oil  
4 teaspoons spicy curry paste  
14 ounces skinless, boneless chicken breast halves - cut into cubes  
4 medium shallots, sliced  
1 large English cucumber, seeded and sliced

## Directions

Place half of the mango slices into the bowl of a blender with the coconut milk. Blend until smooth and reserve for later.

Heat the oil in a large pot over medium-high heat. Stir in the curry paste, and cook until fragrant, about 1 minute. Add the chicken and shallot; cook until the chicken is done and the shallots have softened, about 5 minutes. Pour in the mango puree, and cook until heated through. To serve, stir in the remaining mango slices and cucumber.

# Spicy Pumpkin Bread

## Ingredients

5 cups all-purpose flour  
3 cups sugar  
1 cup packed brown sugar  
1 tablespoon baking soda  
1 tablespoon ground cinnamon  
2 teaspoons ground nutmeg  
1 1/2 teaspoons ground cloves  
1 (29 ounce) can solid pack pumpkin  
1 cup vegetable oil  
4 eggs, lightly beaten  
1/2 teaspoon rum extract or vanilla extract  
2 cups coarsely chopped pecans

## Directions

In a large bowl, combine the flour, sugars, baking soda, cinnamon, nutmeg and cloves. In another bowl, combine the pumpkin, oil, eggs and extract; stir into the dry ingredients just until moistened. Fold in pecans.

Pour into three greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 325 degrees F for 1-1/2 hours or until a toothpick inserted in the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

# Spicy Grilled Cheese Sandwich

## Ingredients

2 tablespoons butter or margarine  
4 slices white bread  
2 slices American cheese  
1 roma (plum) tomato, thinly sliced  
1/4 small onion, chopped  
1 jalapeno pepper, chopped

## Directions

Heat a large skillet over low heat. Spread butter or margarine onto one side of two slices of bread. Place both pieces buttered side down in the skillet. Lay a slice of cheese on each one, and top with slices of tomato, onion and jalapeno. Butter one side of the remaining slices of bread, and place on top buttered side up. When the bottom of the sandwiches are toasted, flip and fry until brown on the other side.

# Spicy Indian Chicken Curry Yummy

## Ingredients

3 tablespoons vegetable oil  
4 boneless, skinless chicken thighs, cut into bite-size pieces  
1 large white onion, finely chopped  
2 tablespoons ginger garlic paste  
2 tablespoons curry powder  
1/2 (2 inch) stick cinnamon stick, broken into pieces  
8 pods whole green cardamom pods  
4 bay leaves  
6 whole cloves  
1 tablespoon red pepper flakes, or to taste  
15 whole black peppercorns  
2 teaspoons coriander seeds

## Directions

Heat oil in a small pot over medium heat. Add chicken, onion, and ginger garlic paste. Season with curry powder, cinnamon stick, cardamom pods, bay leaves, cloves, red pepper flakes, black peppercorns, and coriander seeds. Cover, and simmer for about 30 minutes, stirring occasionally. At this point, gravy will be runny; if you want to thicken, remove lid, and cook until liquid is reduced.

# Spicy Couscous with Dates

## Ingredients

1 tablespoon olive oil  
1 medium onion, chopped  
2 whole star anise pods  
salt to taste  
3 cloves garlic, peeled and chopped  
1/2 red bell pepper, chopped  
2 dried hot red peppers, diced  
1/2 teaspoon ground black pepper  
4 large fresh mushrooms, chopped  
1 tablespoon lemon juice  
1/4 cup chopped dates  
1 teaspoon ground cinnamon  
1 cup uncooked couscous  
1 1/2 cups vegetable stock

## Directions

Heat oil in a medium saucepan over medium heat, and saute onion until tender. Season with anise pods and salt. Mix in garlic, red bell pepper, dried hot red peppers, and black pepper. Continue to cook and stir until vegetables are tender.

Stir mushrooms and lemon juice into the vegetable mixture. Mix in dates and cinnamon, and simmer over low heat for about 10 minutes.

Place couscous in a medium saucepan, and cover with vegetable stock. Bring to a boil. Reduce heat to low. Cover, and simmer 3 to 5 minutes, until all moisture has been absorbed.

Fluff couscous with a fork, mix into the vegetables, and serve.

# Pakistani Spicy Chickpeas

## Ingredients

2 tablespoons vegetable oil  
1 teaspoon cumin seeds  
1/2 teaspoon salt  
1/2 teaspoon chili powder  
1/2 teaspoon lemon pepper  
2 tomatoes, chopped  
2 (15 ounce) cans garbanzo beans, drained  
1 tablespoon lemon juice  
1 onion, chopped

## Directions

In a large pot over low heat, warm oil and cumin; heat until cumin turns a darker shade of brown.

Add salt, chili powder and lemon and pepper seasoning; mix well. Stir in tomatoes; once the juice begins to thicken add in chickpeas and mix well.

Add in lemon juice and mix well; add onions and stir until they become soft.

Remove from heat and place into a serving bowl; serve immediately.

# Beth's Spicy Oatmeal Raisin Cookies

## Ingredients

1/2 cup butter, softened  
1/2 cup butter flavored shortening  
1 cup packed light brown sugar  
1/2 cup white sugar  
2 eggs  
1 teaspoon vanilla extract  
1 1/2 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon ground cinnamon  
1/2 teaspoon ground cloves  
1/2 teaspoon salt  
3 cups rolled oats  
1 cup raisins

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter, butter flavored shortening, brown sugar, white sugar, eggs, and vanilla until smooth. Combine the flour, baking soda, cinnamon, cloves, and salt; stir into the sugar mixture. Stir in the oats and raisins. Drop by rounded teaspoonfuls onto ungreased cookie sheets.

Bake 10 to 12 minutes until light and golden. Do not overbake. Let them cool for 2 minutes before removing from cookie sheets to cool completely. Store in airtight container. Make sure you get some, because they don't last long!

# Spicy Chicken Spaghetti II

## Ingredients

1 (16 ounce) package uncooked spaghetti  
1 cup Worcestershire sauce  
1 cup ketchup  
1 cup tomato sauce  
1 cup chopped green bell pepper  
1 cup chopped onion  
1/2 cup brown sugar  
1 teaspoon chili powder  
1 whole cooked chicken, deboned and chopped

## Directions

Bring a large pot of lightly salted water to a boil. Place spaghetti in the pot, cook 8 to 10 minutes, until al dente, and drain.

In a separate pot, mix the Worcestershire sauce, ketchup, tomato sauce, green bell pepper, onion, brown sugar, and chili powder. Bring to a boil. Mix in the chicken, reduce heat to low, and simmer 10 minutes, or until chicken is heated through. Mix in the cooked spaghetti, and serve warm.

# Spicy Three Bean Soup

## Ingredients

1/4 cup olive oil  
1 onion, diced  
2 cloves garlic, diced  
2 (16 ounce) cans great Northern beans, rinsed and drained  
2 (15.25 ounce) cans red kidney beans, rinsed and drained  
1 (15 ounce) can black beans, rinsed and drained  
3 stalks celery, chopped  
3 carrots, chopped  
2 large potatoes, cubed  
15 ounces tomato-vegetable juice cocktail  
2 tablespoons brown sugar  
1 1/2 teaspoons dried thyme  
4 cups water  
2 cubes vegetable bouillon  
1 cup red wine

## Directions

Heat the olive oil in a large saucepan over medium heat. Place onion and garlic in the saucepan and slowly cook and stir until tender and browned.

Place the great northern beans, red kidney beans, black beans, celery, carrots, potatoes, tomato-vegetable juice cocktail, brown sugar, thyme, water and vegetable bouillon in the saucepan. Cook over medium-high heat approximately 25 minutes. As the mixture thickens, stir in the red wine.

# Spicy Potato Wedges

## Ingredients

4 large potatoes, cut into wedges  
3 tablespoons vegetable oil  
salt and pepper to taste  
paprika to taste  
garlic powder to taste  
2 tablespoons grated Parmesan  
cheese, or to taste

## Directions

Pierce potato wedges with a fork, and arrange in a single layer on a microwave safe plate. Drizzle with oil and sprinkle with salt, pepper, paprika, garlic powder and Parmesan.

Microwave on high for 10 minutes, or until cooked through; rotate the plate after 5 minutes if your microwave doesn't have a rotating plate.

# Spicy Tuna Sushi Roll

## Ingredients

2 cups uncooked glutinous white rice  
2 1/2 cups water  
1 tablespoon rice vinegar  
  
1 (6 ounce) can solid white tuna in water, drained  
1 tablespoon mayonnaise  
1 teaspoon chili powder  
1 teaspoon wasabi paste  
4 sheets nori (dry seaweed)  
1/2 cucumber, finely diced  
1 carrot, finely diced  
1 avocado - peeled, pitted and diced

## Directions

Bring the rice, water, and vinegar to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes. Let stand, covered, for about 10 minutes to absorb any excess water. Set rice aside to cool.

Lightly mix together the tuna, mayonnaise, chili powder, and wasabi paste in a bowl, breaking the tuna apart but not mashing it into a paste.

To roll the sushi, cover a bamboo sushi rolling mat with plastic wrap. Lay a sheet of nori, rough side up, on the plastic wrap. With wet fingers, firmly pat a thick, even layer of prepared rice over the nori, covering it completely. Place about 1 tablespoon each of diced cucumber, carrot, and avocado in a line along the bottom edge of the sheet, and spread a line of tuna mixture alongside the vegetables.

Pick up the edge of the bamboo rolling sheet, fold the bottom edge of the sheet up, enclosing the filling, and tightly roll the sushi into a thick cylinder. Once the sushi is rolled, wrap it in the mat and gently squeeze to compact it tightly. Cut each roll into 6 pieces, and refrigerate until served.

# Shrimp with Spicy Tomato Sauce

## Ingredients

2 pounds medium shrimp - peeled and deveined  
4 cloves garlic, peeled and minced  
2 tablespoons olive oil  
8 plum tomatoes, finely chopped  
salt  
cayenne pepper  
1 tablespoon butter (optional)

## Directions

In a large skillet over medium heat, cook the garlic in the olive oil until just golden, approximately 2 minutes. Be careful not to burn the garlic. Add the tomatoes and sprinkle with salt and cayenne pepper. Bring to a gentle simmer and cook, stirring occasionally, for 15 minutes.

Season the shrimp with salt and add to the tomatoes. Cook 3 to 5 minutes, or until no longer pink. Stir in 1 tablespoon of butter for added richness, if desired.

# Awesome Spicy Beef Kabobs OR Haitian Voodoo

## Ingredients

2 tablespoons beef bouillon granules  
2 tablespoons water  
3 cloves garlic, minced  
2 teaspoons cayenne pepper  
1/2 teaspoon salt  
1 teaspoon black pepper  
1 1/2 pounds beef sirloin, cut into 1/2-inch cubes  
10 wooden skewers, soaked in water for 1 hour  
2 tablespoons vegetable oil

## Directions

Dissolve bouillon in water. Stir in the garlic, cayenne pepper, salt, and black pepper. Toss the meat in the marinade, cover, and marinate in the refrigerator for at least 2 hours.

Preheat a grill for high heat.

Skewer the beef cubes, using 6 to 8 pieces per skewer. Pour the oil onto a plate, and roll the skewers in it to coat them on all sides.

Grill the skewers, turning frequently, until the beef has turned light pink, 12 to 15 minutes.

# Sweet and Spicy Pecans

## Ingredients

1 cup white sugar  
5 cups hot water  
10 cups pecan halves  
2/3 cup white sugar  
5 tablespoons chili powder  
1 tablespoon cayenne pepper

## Directions

Stir 1 cup sugar into the hot water in a large bowl until the sugar is completely dissolved. Soak the pecans in the water for 1 hour; drain.

Preheat an oven to 400 degrees F (200 degrees C). Line two 9x13 inch baking dishes with parchment paper.

Sift the 2/3 cup sugar, chili powder, and cayenne pepper together in a separate large bowl; add the pecans and toss to coat evenly. Spread the coated pecans in a single layer into the prepared dishes.

Bake in the preheated oven until the coating on the pecans are bubbly, stirring once, 10 to 15 minutes. Remove the pecans from the pans immediately and spread onto a counter or other flat surface covered with parchment paper to cool.

# Spicy Roll-ups

## Ingredients

1 (8 ounce) package cream cheese, softened  
1/2 cup black olives, pitted and minced  
3 teaspoons hot pepper sauce  
4 (10 inch) flour tortillas

## Directions

In a medium bowl mix cream cheese, chopped olives and pepper sauce.

Spread a thin layer of the mixture on each tortilla. Starting at one end, gently roll tortilla into a tight tube. Wrap with plastic wrap and chill until ready to serve. To serve, slice into 1 inch slices. Serve slices on their side.

# Spicy Chinese Chicken Wings

## Ingredients

1 pound chicken wings  
2 tablespoons white sugar  
1/2 cup soy sauce  
1/4 cup rice wine  
3 tablespoons chili garlic sauce  
1 tablespoon sesame oil  
2 cloves garlic, minced  
1/4 cup water

## Directions

Rinse and pat dry the chicken wings. Whisk together the sugar, soy sauce, rice wine, chili garlic sauce, sesame oil, and garlic in a large bowl, then add the chicken wings and toss to evenly coat.

Heat a lightly oiled skillet over medium heat. Stir in the chicken wings, sauce, and water. Cover and cook until the chicken wings are no longer pink at the bone, turning the chicken wings occasionally, about 15 minutes. Remove lid and continue cooking until the sauce has thickened, 5 to 10 minutes.

# Granny's Spicy Soup

## Ingredients

1 (3 1/2) pound broiler-fryer chicken, cut up  
2 quarts water  
4 celery ribs with leaves, diced  
2 medium carrots, diced  
1 large onion, diced  
1 teaspoon pickling spice  
1 1/2 teaspoons salt  
4 chicken bouillon cubes  
1/4 teaspoon pepper  
1 cup uncooked noodles

## Directions

Place chicken and water in a large soup kettle. Cover and bring to a boil; skim fat. Reduce heat; cover and simmer for 2 hours or until chicken falls off bone. Strain broth; return to kettle. Allow chicken to cool; debone and cut into chunks. Skim fat from broth. Return chicken to broth along with celery, carrots and onion. Place pickling spices in a tea ball or cheesecloth bag; add to soup. Bring to a boil. Reduce heat; cover and simmer for 1 hour. Remove spices; add salt if desired, bouillon, pepper and noodles. Cook for 10-15 minutes or until noodles are tender.

# Spicy Tex-Mex Salad

## Ingredients

1 (15 ounce) can pinto beans,  
drained and rinsed  
1 (15 ounce) can black beans,  
rinsed and drained  
1 1/2 cups shredded Cheddar and  
Monterey cheese blend  
1 (10 ounce) package chopped  
romaine lettuce  
3 tomatoes, chopped  
1 (16 ounce) bottle Catalina salad  
dressing  
1 (16 ounce) package corn chips

## Directions

In a large bowl, combine the pinto beans, black beans, cheese, lettuce and tomatoes. Add 3/4 bottle dressing and mix well. Add corn chips before serving.

# Sweet 'n' Spicy Roasted Corn

## Ingredients

6 large ears sweet corn in husks  
2 tablespoons butter  
4 garlic cloves, minced  
1 teaspoon brown sugar  
1/4 teaspoon crushed red pepper flakes  
1/4 teaspoon chili powder

## Directions

Carefully peel back corn husks to within 1 in. of bottom; remove silk. Rewrap corn in husks and secure with kitchen string. Soak corn in cold water for 1 hour.

Coat grill rack with nonstick cooking spray before starting the grill. Grill corn, covered, over medium heat for 25-30 minutes or until tender, turning occasionally. Remove string before serving.

Meanwhile, in a small saucepan, melt butter. Add garlic, brown sugar, red pepper flakes and chili powder. Serve with grilled corn.

# Spicy Sweet Nuts

## Ingredients

- 4 teaspoons salt
- 1 teaspoon white pepper
- 1 teaspoon grated nutmeg
- 1 teaspoon ground cloves
- 1 teaspoon ground allspice
- 1/2 teaspoon cayenne pepper
- 4 cups pecan halves
- 1/4 cup unsalted butter, melted
- 1/3 cup maple syrup

## Directions

Preheat an oven to 350 degrees F (175 degrees C).

Stir the salt, white pepper, nutmeg, cloves, allspice, and cayenne pepper together in a bowl. Add the pecans and toss to coat. Drizzle the melted butter over the pecans; pour onto a jelly roll pan and spread into a single layer.

Stirring occasionally, bake in the preheated oven until slightly toasted, about 10 minutes. Drizzle the maple syrup over the nuts and stir to coat, bake until the nuts are glossy and slightly dark, about 10 minutes more. Allow to cool for 30 minutes before scraping into a bowl to serve.

# A Fragrant, Spicy Rice

## Ingredients

2 1/2 cups vegetable broth  
2 green onions, chopped  
1 cup frozen green peas  
1/2 teaspoon salt  
1 pinch garam masala  
1 pinch turmeric powder  
ground cayenne pepper to taste  
1 cup uncooked basmati rice  
1 1/2 tablespoons butter  
10 large fresh mushrooms,  
chopped  
5 cloves garlic, chopped  
1/2 green bell pepper, chopped  
1/2 red bell pepper, chopped  
1 teaspoon garam masala  
1 pinch turmeric powder  
cayenne pepper to taste  
1/2 cup dry red lentils  
3/4 cup vegetable broth  
1/2 cup almond slivers  
1 bunch cilantro sprigs

## Directions

In a pot, bring 2 1/2 cups broth to a boil. Mix in green onions and peas. Season with salt, 1 pinch garam masala, 1 pinch turmeric, and cayenne pepper to taste. Stir the basmati rice into the pot. Reduce heat to low, cover, and simmer 20 minutes.

Melt the butter in a wok over medium-high heat. Cook and stir the mushrooms and garlic in the melted butter until lightly browned. Mix in green bell pepper and red bell pepper. Season with 1 teaspoon garam masala, 1 pinch turmeric, and cayenne pepper to taste. Stir in the lentils and 3/4 cup broth. Reduce heat to low. Cook 20 minutes, stirring occasionally, until lentils are tender.

In a skillet over medium heat, cook the almonds, stirring frequently, until lightly browned. Remove from heat, and set aside.

Increase wok heat to medium. Mix the rice into the wok with the vegetables and lentils. Cook and stir until all liquid has evaporated. Garnish with toasted almonds and cilantro sprigs to serve.

# Spicy Mango Sweet Potato Chicken

## Ingredients

2 cups cubed peeled sweet potatoes  
2 tablespoons vegetable oil  
1 pound skinless, boneless chicken breast halves - cubed  
1 clove garlic, minced  
6 tablespoons tamari soy sauce  
3/4 cup water  
3 tablespoons honey  
3 tablespoons hot sauce, or to taste  
1 ripe mango, peeled and cubed  
1/4 teaspoon crushed red pepper flakes  
1 teaspoon cornstarch  
1 tablespoon warm water

## Directions

Place the sweet potatoes into a saucepan and fill with enough water to cover. Simmer over medium-high heat until tender, about 15 minutes. Drain and set aside.

Meanwhile, heat 2 tablespoons of vegetable oil in a skillet over medium-high heat. Stir in chicken, and cook until no longer pink in the center, about 5 minutes; set aside. Stir garlic into the skillet, and cook for a few minutes, until fragrant. Pour in the tamari, 3/4 cup of water, honey, and hot sauce. Bring to a simmer, then stir in the sweet potato, chicken, mango, and red pepper flakes. Cook and stir until hot. Dissolve the cornstarch in 1 tablespoon of water, and stir into the simmering mixture; stir until thickened.

# Spicy Haddock

## Ingredients

2 pounds fresh or frozen haddock fillets, thawed  
1 (4 ounce) can chopped green chilies  
2 tablespoons vegetable oil  
2 tablespoons soy sauce  
2 tablespoons Worcestershire sauce  
1 teaspoon paprika  
1/2 teaspoon garlic powder  
1/2 teaspoon chili powder  
1 dash hot pepper sauce

## Directions

Place fillets in a 13-in. x 9-in. x 2-in. baking dish that has been coated with non-stick cooking spray. Combine remaining ingredients; spoon over fish. Bake, uncovered, at 350 degrees F for 20-25 minutes or until fish flakes easily with a fork.

# Lasooni Murgh (Garlic Flavored Spicy Chicken)

## Ingredients

1 (8 ounce) container plain yogurt  
1 clove garlic, mashed into a paste  
2 tablespoons lemon juice  
1 1/2 teaspoons garam masala  
2 teaspoons white pepper  
5 saffron threads  
salt to taste  
1 1/2 pounds skinless, boneless chicken, cut in 1-inch pieces  
1 tablespoon vegetable oil  
1 teaspoon cumin seed  
1/4 cup heavy cream

## Directions

Stir together the yogurt, garlic paste, lemon juice, garam masala, white pepper, and saffron; season to taste with salt. Toss the chicken in the yogurt and marinate in the refrigerator for 10 to 12 hours.

Heat the oil in a frying pan over medium-high heat. Toss in the cumin seeds and allow to cook until fragrant, 20 to 30 seconds. Add the chicken and brown in the oil. Discard any remaining marinade. Turn heat to medium-low, cover, and continue cooking until the chicken is cooked through, about 15 minutes. Pour in the cream and heat through. Serve immediately.

# Emily's Easy Sausage and Spicy Tomato Dip

## Ingredients

1 (16 ounce) package pork  
sausage  
1 (15 ounce) can diced tomatoes  
with mild green chilies, undrained  
2 (8 ounce) packages cream  
cheese, room temperature

## Directions

Cook the sausage in a skillet over medium heat until evenly browned and no longer pink. Drain. Reduce heat to low, and stir in the tomatoes and cream cheese until evenly blended. Cook just until heated through. Serve warm.

# Spicy Peanut Chicken

## Ingredients

1 1/2 teaspoons curry powder  
2 tablespoons Thai chili garlic sauce (Sriracha), or to taste  
1 1/2 teaspoons ground cayenne pepper, or to taste  
1/2 teaspoon ground cinnamon  
2 teaspoons soy sauce  
1/2 pound uncooked spaghetti  
1 tablespoon peanut oil  
2 large skinless, boneless chicken breast halves, cut into 1-inch cubes  
3 1/2 cups water  
2 cups extra chunky peanut butter  
4 green onions, coarsely chopped  
1/2 cup chow mein noodles

## Directions

Combine curry powder, Thai chili garlic sauce, cayenne pepper, cinnamon, and soy sauce in a small bowl, and set aside. Fill a saucepan with water, and bring it to a boil. When the water is boiling, drop in the spaghetti and cook for 8 to 12 minutes, stirring occasionally, until tender. Drain the spaghetti, and set aside.

Heat peanut oil in a skillet or wok over medium-high heat until barely smoking, and drop in the chicken. Cook and stir 5 to 8 minutes, until the chicken is just beginning to brown and the inside is no longer pink. Remove chicken from the skillet, and set aside.

Make the peanut sauce by stirring together peanut butter and 3 1/2 cups of water in a saucepan over medium heat until mixture is smooth and the peanut butter is melted. Pour in the curry-chili sauce, and simmer, stirring occasionally, until the sauce is thickened, about 15 minutes.

To serve, place the noodles in a large bowl, top with chicken, and spoon the peanut sauce over the chicken. Sprinkle the green onions over the dish, and garnish with chow mein noodles.

# Spicy Fisherman's Pie

## Ingredients

2 tablespoons olive oil  
1 medium onion, chopped  
1 medium carrot, chopped  
1 cup heavy cream or single cream  
3 pounds potatoes, peeled and chopped  
1 (8 ounce) package Cheddar cheese, shredded  
1/4 cup chopped fresh parsley  
2 (6 ounce) fillets cod or other white fish fillets, cut into 1-inch pieces  
1/4 teaspoon hot chili powder  
3 tablespoons milk  
1 tablespoon butter

## Directions

Preheat the oven to 400 degrees F (200 degrees C). Lightly grease a 9x13 inch baking dish.

Place potatoes into a pot with enough water to cover. Bring to a boil, and cook until tender, about 10 minutes. Drain and mash with milk and butter until smooth.

Heat oil in a large skillet over medium heat. Fry onion and carrots in the oil until starting to soften. Season with salt, pepper and chili powder. Stir in the cream and parsley, and remove from the heat.

Place fish in an even layer in the bottom of the prepared baking dish. Pour the cream and vegetable mixture over the fish, then cover with a layer of mashed potatoes. Sprinkle shredded cheese over the top.

Bake for 40 minutes in the preheated oven, or until piping hot throughout.

# Turkey Sandwich with Spicy Avocado Spread

## Ingredients

2 fully ripened Avocados from Mexico, halved, pitted and peeled  
1 1/2 tablespoons lime juice  
1/2 teaspoon salt  
1/4 teaspoon chipotle hot sauce, or more to taste  
8 slices whole grain bread, toasted  
8 ounces sliced cooked turkey  
1 large ripe tomato, sliced  
1 cup alfalfa sprouts

## Directions

In large bowl, mash together Avocados, lime juice, salt and chipotle sauce. Spread Avocado mixture on each bread slice.

Top four of the bread slices with turkey, tomato and sprouts, dividing equally; cover with remaining bread slices. Garnish with sliced Avocado, if desired.

# Spicy Roasted Tomato Sauce

## Ingredients

1 clove garlic, peeled  
5 serrano peppers  
1/2 onion, cut into 4 wedges  
10 roma (plum) tomatoes  
sea salt to taste

## Directions

Cover a large griddle or skillet with aluminum foil and heat on the stove over medium-high heat. Roast the garlic, serrano peppers, onion, and tomatoes on the hot griddle, turning frequently, until lightly blackened, but not burned, about 5 minutes for the garlic, 10 minutes for the peppers and onions, and 15 minutes for the tomatoes. Set the vegetables aside to cool.

Blend the garlic, peppers, onion, tomatoes, and salt in a blender or food processor until smooth. Store covered in the refrigerator for up to 1 week.

# Spicy Bratwurst Supper

## Ingredients

6 bacon strips, diced  
1/3 cup chopped onion  
5 fully cooked bratwurst links, cut into 1/2-inch slices  
1/2 pound sliced fresh mushrooms  
1 tablespoon diced jalapeno peppers  
2 cups meatless spaghetti sauce  
2 ounces Gouda cheese, shredded  
Hot cooked rice

## Directions

In a large skillet, cook bacon and onion over medium heat until bacon is almost crisp. Remove to paper towels to drain. In the same skillet, saute the bratwurst, mushrooms and jalapeno for 3-4 minutes or until mushrooms are tender. Stir in spaghetti sauce and bacon mixture. Cover and cook for 4-6 minutes or until heated through. Sprinkle with cheese. Serve with rice.

# Spicy Bok Choy in Garlic Sauce

## Ingredients

- 1 pound bok choy
- 1 tablespoon vegetable oil
- 1 tablespoon sesame oil
- 1/4 cup water
- 1 teaspoon grated fresh ginger root
- 2 cloves garlic, minced
- 1 tablespoon oyster sauce
- 1 tablespoon light soy sauce
- 1 tablespoon brown sugar
- 1/8 teaspoon crushed red pepper flakes (optional)

## Directions

Trim off the ends of the bok choy and chop, keeping the white parts separate from the green as they will need to cook longer. Rinse and spin or pat dry. Set aside.

In a small bowl or cup, stir together the vegetable oil and sesame oil. In a separate larger bowl, stir together the water, ginger, garlic, oyster sauce, soy sauce, brown sugar and red pepper flakes. Set this aside.

Heat the oil in a large skillet or wok over medium-high heat. Add the bok choy stems first; stir fry for a few minutes or until the pieces start to turn a pale green. When stems are almost cooked, add the leaves; cook and stir until leaves are wilted, 1 to 2 minutes. Remove from the heat and transfer the bok choy to a serving dish. Pour the sauce into the skillet or wok, and set over medium-high heat. Cook, stirring constantly, until sauce has thickened slightly, about 3 minutes. Pour over the bok choy and toss lightly to coat.

# Spicy Chicken and Cilantro Wontons

## Ingredients

2 pounds skinless, boneless chicken thighs, diced  
3 stalks lemon grass, cut into 1 inch pieces  
1/4 cup chopped fresh ginger root  
1/2 bulb garlic, cloves separated and peeled  
1 fresh red chile pepper, chopped  
2 bunches fresh cilantro  
1/4 cup soy sauce  
1 tablespoon sesame oil  
50 wonton wrappers  
1 quart vegetable oil for frying

## Directions

In a food processor, combine the chicken, lemon grass, ginger, garlic, chile pepper, cilantro, soy sauce and sesame oil. Pulse until thoroughly mixed and chicken is minced.

Separate all of the wonton wrappers, and lay them out on a clean surface. Set a bowl of water to the side to dip your fingers. Place about 1 teaspoon of the chicken mixture onto the center of each wrapper. Wet the edges by dipping your fingers in water, and wiping the edge of each wrapper. Fold over into triangles, and press to seal. Take the two opposing points of the triangle, and fold around to join together.

Heat the oil in a deep-fryer or deep pan to 365 degrees F (185 degrees C). Deep-fry several wontons at a time, turning as needed, until lightly browned. Remove to drain on paper towels. Serve while hot.

# Spicy Chicken Breasts

## Ingredients

2 1/2 tablespoons paprika  
2 tablespoons garlic powder  
1 tablespoon salt  
1 tablespoon onion powder  
1 tablespoon dried thyme  
1 tablespoon ground cayenne pepper  
1 tablespoon ground black pepper  
4 skinless, boneless chicken breast halves

## Directions

In a medium bowl, mix together the paprika, garlic powder, salt, onion powder, thyme, cayenne pepper, and ground black pepper. Set aside about 3 tablespoons of this seasoning mixture for the chicken; store the remainder in an airtight container for later use (for seasoning fish, meats, or vegetables).

Preheat grill for medium-high heat. Rub some of the reserved 3 tablespoons of seasoning onto both sides of the chicken breasts.

Lightly oil the grill grate. Place chicken on the grill, and cook for 6 to 8 minutes on each side, until juices run clear.

# Spicy Spicy Ranch Dressing

## Ingredients

1 (16 ounce) bottle ranch-style salad dressing (such as Hidden Valley® Original Ranch®)  
1 tablespoon hot pepper sauce (such as Tabasco®)  
1 tablespoon hot pepper sauce (such as Frank's RedHot®)  
1 teaspoon ground cayenne pepper  
1 teaspoon chili powder

## Directions

Stir together the ranch-style salad dressing, the two hot pepper sauces, cayenne pepper, and chili powder. Chill for at least one hour.

# Muscat Gosht (Lamb in Spicy Tomato Gravy)

## Ingredients

2 1/4 pounds boneless lamb shoulder, cut into 1 1/2 inch pieces  
3 onions, sliced  
1 3/4 cups chopped tomato  
1 2/3 tablespoons garlic paste  
1 2/3 tablespoons ginger paste  
1 tablespoon black peppercorns  
1 (3 inch) cinnamon stick  
1/4 cup dried chile de arbol peppers  
5 whole clove  
1 teaspoon black cardamom seeds  
9 tablespoons ghee (clarified butter)  
1 tablespoon salt

## Directions

Place a large wok or skillet over low heat. Combine the lamb, onion, tomato, garlic paste, ginger paste, peppercorns, cinnamon, dried peppers, cloves, cardamom seeds, and salt in the pan and stir; cover and cook until the mutton is tender, 30 to 35 minutes. Stir in the ghee. Cook until the sauce has thickened, 10 to 15 minutes.

# Sweet and Spicy Turkey Sandwich

## Ingredients

2 slices (1/2 inch thick) hearty country bread  
4 slices roasted turkey breast  
1 slice pepperjack cheese  
2 teaspoons butter  
4 teaspoons strawberry preserves

## Directions

Heat a small skillet over medium heat. Butter one side of each of the bread slices with one teaspoon butter. Place one slice, butter side down, in the skillet. Top with the turkey and cheese slices. Place the second slice of bread on top, butter side up.

When the first side of the sandwich is golden brown, turn and brown the other side, 3 to 5 minutes per side, or until the cheese begins to melt.

Remove sandwich to a plate and top with strawberry preserves, or serve the preserves on the side.

# Spicy Fry Sauce

## Ingredients

1/4 cup mayonnaise  
1/4 cup ketchup  
1/8 teaspoon cayenne pepper  
1/4 teaspoon onion powder  
1/8 teaspoon ground black pepper  
1/8 teaspoon salt

## Directions

Stir together mayonnaise and ketchup; season with cayenne, onion powder, pepper, and salt.

# Spicy Thai Vegan Burger

## Ingredients

1 cup fresh pea pods  
1/2 cup shredded carrots  
1/2 cup quartered cherry tomatoes  
1/3 cup sliced green onions  
2 tablespoons slivered fresh Thai basil or fresh basil  
1/4 cup unsweetened light coconut milk or unsweetened coconut milk\*  
1 tablespoon lime juice  
1/2 teaspoon toasted sesame oil or sesame seeds, toasted  
1/4 teaspoon crushed red pepper  
4 Morningstar FarmsB® GrillersB® Vegan Veggie Burgers  
1 (9-inch) focaccia, cut into fourths and horizontally split

## Directions

Lengthwise cut pea pods into slivers. In medium bowl toss together pea pods, carrots, tomatoes, green onions and basil. Set aside. In small bowl whisk together coconut milk, lime juice, sesame oil and red pepper. Drizzle over vegetables. Toss to coat.

Cook vegan veggie burgers according to package directions. Serve hot burgers in focaccia, topped with vegetable mixture.

**ON THE GRILL:** Preheat grill. Use a food thermometer to be sure patties reach minimum internal temperature of 160 degrees F.

# Spicy Chili Seasoning Mix

## Ingredients

4 tablespoons chili powder  
2 1/2 teaspoons ground coriander  
2 1/2 teaspoons ground cumin  
1 1/2 teaspoons garlic powder  
1 teaspoon dried oregano  
1/2 teaspoon cayenne pepper  
ADDITIONAL INGREDIENTS:  
1 pound boneless round steak,  
cut into 1-inch cubes  
2 teaspoons vegetable oil  
1 pound lean ground beef  
1 medium onion, chopped  
1 (28 ounce) can diced tomatoes,  
undrained  
2 (15 ounce) cans chili beans,  
divided

## Directions

Combine the first six ingredients. Store in an airtight container in a cool dry place.

# Slow Cooker Spicy Black-Eyed Peas

## Ingredients

6 cups water  
1 cube chicken bouillon  
1 pound dried black-eyed peas, sorted and rinsed  
1 onion, diced  
2 cloves garlic, diced  
1 red bell pepper, stemmed, seeded, and diced  
1 jalapeno chile, seeded and minced  
8 ounces diced ham  
4 slices bacon, chopped  
1/2 teaspoon cayenne pepper  
1 1/2 teaspoons cumin  
salt, to taste  
1 teaspoon ground black pepper

## Directions

Pour the water into a slow cooker, add the bouillon cube, and stir to dissolve. Combine the black-eyed peas, onion, garlic, bell pepper, jalapeno pepper, ham, bacon, cayenne pepper, cumin, salt, and pepper; stir to blend. Cover the slow cooker and cook on Low for 6 to 8 hours until the beans are tender.

# Spicy Tuna Fish Cakes

## Ingredients

1 large potato, peeled and cubed  
2 (6 ounce) cans tuna, drained  
1 egg  
1/4 cup chopped onion  
1 tablespoon Dijon mustard  
1 tablespoon dry breadcrumbs, or as needed  
1 1/2 teaspoons garlic powder  
1 teaspoon Italian seasoning  
1/4 teaspoon cayenne pepper  
salt and pepper to taste  
1 tablespoon olive oil

## Directions

Place the potato into a small pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two, then mash the potato with a potato masher or fork in a large bowl.

Mix the tuna, egg, onion, Dijon mustard, bread crumbs, garlic powder, Italian seasoning, cayenne pepper, and salt and pepper into the mashed potato until well-blended. Divide the tuna mixture into 8 equal portions and shape into patties.

Heat the olive oil in a skillet over medium heat. Pan fry the tuna patties until browned and crisp, about 3 minutes on each side.

# Thai Spicy Basil Chicken Fried Rice

## Ingredients

3 tablespoons oyster sauce  
2 tablespoons fish sauce  
1 teaspoon white sugar  
1/2 cup peanut oil for frying  
4 cups cooked jasmine rice, chilled  
6 large cloves garlic clove, crushed  
2 serrano peppers, crushed  
1 pound boneless, skinless chicken breast, cut into thin strips  
1 red pepper, seeded and thinly sliced  
1 onion, thinly sliced  
2 cups sweet Thai basil  
1 cucumber, sliced (optional)  
1/2 cup cilantro sprigs (optional)

## Directions

Whisk together the oyster sauce, fish sauce, and sugar in a bowl.

Heat the oil in a wok over medium-high heat until the oil begins to smoke. Add the garlic and serrano peppers, stirring quickly. Stir in the chicken, bell pepper, onion and oyster sauce mixture; cook until the chicken is no longer pink. Raise heat to high and stir in the chilled rice; stir quickly until the sauce is blended with the rice. Use the back of a spoon to break up any rice sticking together.

Remove from heat and mix in the basil leaves. Garnish with sliced cucumber and cilantro as desired.

# Easy Spicy Chicken and Rice

## Ingredients

4 skinless, boneless chicken breasts  
1 (14.5 ounce) can diced tomatoes with green chile peppers  
1 (10.75 ounce) can condensed cream of chicken soup  
1 cup uncooked white rice  
salt and pepper to taste

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl combine the tomatoes/chiles, soup, rice, salt and pepper. Mix well. If necessary, add a little water.

Place chicken breasts in a 9x13 inch baking dish. Pour sauce mixture over chicken. Cover and bake for about 45 minutes, until rice is tender.

# Spicy Pecan Soup

## Ingredients

2 tablespoons butter  
1/2 cup minced onion  
3 tablespoons minced garlic  
6 cups chicken stock  
1 (6 ounce) can tomato paste  
2 cups heavy cream  
2 tablespoons lemon juice  
3 cups pecan pieces  
3 tablespoons finely chopped  
canned chipotle chile in adobo  
sauce  
salt to taste  
1/4 cup chopped pecans for  
garnish

## Directions

Melt the butter in a large saucepan over medium heat. Cook and stir the onion and garlic in the butter until soft but not brown. about 5 minutes.

Pour the chicken stock into the pot and whisk in the tomato paste, heavy cream, and lemon juice. Turn the heat to high and bring the soup to a boil. Turn the heat down to medium-low, add the 3 cups of pecan pieces and the chopped chipotle peppers, and simmer the soup until the pecans soften, about 30 minutes.

Set aside 2 cups of soup. Pour the rest of the soup into a blender, filling the pitcher no more than halfway full. Hold down the lid of the blender with a folded kitchen towel, and carefully start the blender, using a few quick pulses to get the contents moving before leaving it on to puree. Puree in batches until smooth and pour into a clean pot. Alternately, you can use a stick blender and puree the soup right in the cooking pot.

Stir the reserved 2 cups of soup back into the pot and bring to a simmer and season with salt to taste. Serve, hot, with a sprinkle of chopped pecans for garnish.

# Spicy Green Beans

## Ingredients

1 tablespoon extra-virgin olive oil  
1/2 shallot, minced  
1/2 jalapeno pepper, seeded and minced  
8 ounces fresh green beans, cut into 2 inch pieces  
1/2 teaspoon salt  
1 tablespoon lemon juice

## Directions

Heat the olive oil in a large skillet set over medium-high heat. Add the shallot and jalapeno; cook and stir until tender, about 5 minutes. Add green beans and season with salt. Cook and stir until tender but still bright green, 4 to 5 minutes. Reduce heat and stir in lemon juice to loosen any bits from the bottom of the pan. Serve immediately.

# Spicy Crispy Beef

## Ingredients

1/4 cup cornstarch  
1/4 tablespoon salt  
black pepper  
12 ounces flank steak, thinly sliced  
1 quart oil for frying  
  
4 tablespoons soy sauce  
1 tablespoon rice vinegar  
1/2 tablespoon rice wine  
1 1/2 tablespoons honey  
7 tablespoons granulated sugar  
1/2 tablespoon chile paste  
1/4 cup water  
3 tablespoons chopped fresh ginger root  
1 tablespoon vegetable oil  
2 cloves garlic, chopped  
1/4 cup sliced onion  
1/4 cup diced red bell pepper

## Directions

Heat oil in deep-fryer to 375 degrees F (190 degrees C).

Meanwhile, in a mixing bowl, combine cornstarch, salt and pepper together. Mix thoroughly. Toss the steak slices in the cornstarch mixture and coat well.

Deep fry the coated steak slices until golden brown. Check to make sure they are cooked through. Remove from oil, and set aside.

In another mixing bowl, combine the soy sauce, rice vinegar, rice wine and honey. Add sugar, chili paste, water, and ginger. Mix well and set aside.

Heat a wok or deep frying pan over medium high heat. Add 1 tablespoon of oil, and quickly saute the onion, garlic and red pepper for 30 seconds. Add the sauce mixture, and cook another 30 seconds. Finally, add the strips of fried steak and toss to heat through and coat with sauce.

# Irish Spicy Cornbread

## Ingredients

2 cups all-purpose flour  
1 cup yellow cornmeal  
1/3 cup white sugar  
4 1/2 teaspoons baking powder  
1 1/2 teaspoons salt  
1 1/2 teaspoons cayenne pepper  
1/2 cup shortening  
1 1/2 cups milk  
2 eggs, beaten  
4 1/2 teaspoons hot pepper sauce

## Directions

Preheat oven and skillet to 400 degrees F (200 degrees C).

In a large bowl, mix together flour, cornmeal, sugar, baking powder, salt, and cayenne pepper. Cut in shortening until the mixture resembles coarse bread crumbs. In a small bowl, beat together milk, eggs and hot pepper sauce. Stir milk mixture into the flour/cornmeal mixture until just blended. Remove hot skillet from oven, spray with non-stick cooking spray and pour batter into skillet.

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

# Spicy Collard Greens

## Ingredients

6 slices bacon  
1 bunch collard greens, rinsed  
and trimmed  
1/3 cup vinegar  
salt to taste  
ground black pepper to taste  
ground cayenne pepper to taste

## Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown.

Bring a large pot of water to a boil. Add collard greens, bacon (with grease), vinegar, salt, black pepper and cayenne pepper.

Boil until greens are tender, about 30 minutes.

# Seared Scallops with Spicy Papaya Sauce

## Ingredients

1 small papaya - peeled, seeded and chopped  
1 red bell pepper, chopped  
1/2 red onion, chopped  
2 tablespoons fresh lime juice  
1 tablespoon chopped fresh cilantro  
1 teaspoon minced jalapeno peppers  
1 teaspoon salt  
1 tablespoon olive oil  
2 tablespoons all-purpose flour  
1/8 teaspoon ground black pepper  
1 pound sea scallops

## Directions

In a medium bowl, combine papaya, red pepper, jalapeno onion, lime juice, cilantro, and 1/4 teaspoon salt. Set aside.

In a large sealable bag, combine flour, black pepper, and remaining 3/4 teaspoon salt. Add scallops, and shake to coat.

In a large skillet, heat oil over medium heat. Add scallops; cook and stir until golden. Serve scallops over papaya sauce.

# Southern Spicy Fried Chicken

## Ingredients

1 (3 pound) whole chicken, cut into pieces  
salt and ground black pepper to taste  
1 quart buttermilk  
2 tablespoons hot pepper sauce  
1 teaspoon cayenne pepper  
3 cups all-purpose flour  
1 tablespoon cayenne pepper  
2 teaspoons garlic powder  
1 teaspoon paprika  
salt and ground black pepper to taste  
vegetable oil for deep frying

## Directions

Sprinkle the chicken pieces with salt and pepper, and place them in a deep-sided baking dish.

Whisk together the buttermilk, hot pepper sauce, and 1 teaspoon of cayenne pepper in a bowl. Pour the mixture over the chicken, stir to coat all sides of the chicken pieces, and cover the dish with plastic wrap. Refrigerate for about 2 hours to marinate.

Remove the chicken pieces from the buttermilk mixture, and shake off excess. Discard the remaining buttermilk mixture.

Place the flour, 1 tablespoon of cayenne pepper, garlic powder, paprika, and salt and pepper to taste in a large plastic zipper bag, and shake well to combine. Place 2 or 3 pieces of chicken at a time into the plastic bag, and shake well to coat the chicken pieces with seasoned flour.

Heat oil in a deep-fryer or large saucepan to 350 degrees F (175 degrees C). Gently place chicken pieces into the hot oil, and fry until chicken is cooked through and golden brown, 8-10 minutes (breasts and wings) or 13 to 15 minutes (thighs and drumsticks). Drain the fried chicken on paper towels.

# Spicy Sausage Casserole

## Ingredients

- 1 tablespoon olive oil
- 1 (16 ounce) package smoked sausage
- 1 shallot, chopped
- 2 cloves garlic, minced
- 1 (14.5 ounce) can Italian-style diced tomatoes
- 1 (8.75 ounce) can whole kernel corn, drained
- 1/3 cup frozen green peas
- 1 (6 ounce) can mushrooms, drained
- 2 green onions, chopped
- 1 bay leaf
- 1/2 teaspoon dried thyme
- 1 teaspoon crushed red pepper flakes

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Heat oil in a large heavy skillet over medium-high heat. Cook sausage until browned on both sides; remove and set aside. Drain excess oil. Sauté shallot and garlic until tender. Stir in tomatoes, corn, peas, mushrooms and green onions. Season with bay leaf, thyme and red pepper flakes. Bring to a boil, then carefully transfer to a 9x13 inch baking dish. Lay sausage on top, and cover dish tightly with foil.

Bake in preheated oven for 35 to 40 minutes.

# Spicy Pecans N Cranberries

## Ingredients

2 tablespoons butter or margarine,  
melted  
2 tablespoons Worcestershire  
sauce  
1/2 teaspoon ground cumin  
1/2 teaspoon garlic powder  
1/2 teaspoon seasoned salt  
1/4 teaspoon cayenne pepper  
3 cups pecan halves  
1 1/2 cups dried cranberries

## Directions

Combine the first six ingredients in a large bowl. Add pecans and mix well. Spread in an ungreased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 15 minutes, stirring every 5 minutes. Cool completely. Stir in cranberries. Store in an airtight container.

# Spicy Chicken-n-Cheese Balls

## Ingredients

1 tablespoon vegetable oil  
1 small onion, chopped  
1 pound ground chicken  
3 cups biscuit baking mix  
12 ounces shredded Colby-Monterey Jack cheese  
1 teaspoon minced garlic  
1/2 teaspoon crushed red pepper flakes

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat oil in a skillet over medium heat. Saute onions until soft and translucent; transfer to a large bowl. Add ground chicken, baking mix, shredded cheese, garlic and red pepper flakes. Mix well, and form into 1 inch balls. Place on a non-stick baking pan.

Bake in preheated oven for 15 to 20 minutes, or until browned.

# Spicy Pear Cookies

## Ingredients

1/2 cup butter, softened  
1 1/2 cups packed brown sugar  
1 egg  
1 teaspoon vanilla extract  
2 cups all-purpose flour  
1 1/2 teaspoons baking powder  
1 teaspoon ground cinnamon  
1 teaspoon ground ginger  
1 pear - peeled, cored and diced  
1/2 cup raisins  
1/2 cup chopped walnuts  
1 1/2 cups confectioners' sugar  
2 1/2 tablespoons lemon juice

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In large bowl, beat margarine and sugar until smooth. Beat in egg and vanilla. Combine flour, baking powder, cinnamon, and ginger; mix into batter. Stir in chopped pears, chopped nuts and raisins.

Drop about two inches apart by rounded tablespoonfuls onto baking sheets and bake 15 minutes or until edges are golden brown and center springs back when lightly touched. Remove to wire racks to cool.

Combine confectioners' sugar and lemon juice and mix until smooth. Spoon icing over cookies.

# Manicotti with Spicy Sausage

## Ingredients

1 pound spicy Italian sausage  
1 (28 ounce) can crushed tomatoes  
1 (26 ounce) jar marinara sauce  
2 eggs, beaten  
3 cups ricotta cheese  
3/4 cup grated Parmesan cheese  
1 (4 ounce) can chopped green chilies  
3 tablespoons minced fresh parsley  
1 teaspoon Italian seasoning  
1/2 teaspoon salt  
1/2 teaspoon garlic powder  
1/2 teaspoon pepper  
18 manicotti shells  
1/2 cup shredded mozzarella cheese

## Directions

In a large skillet, cook sausage over medium heat until no longer pink; drain and set aside. In the same skillet, bring tomatoes and marinara sauce to a boil. Reduce heat; cover and simmer for 10 minutes. In a large bowl, combine the eggs, ricotta, Parmesan cheese, chilies, parsley, Italian seasoning, salt, garlic powder and pepper.

Divide 2 cups of sauce between two greased 13-in. x 9-in. x 2-in. baking dishes. Stuff uncooked manicotti shells with cheese mixture. Place in prepared pans. Sprinkle with sausage; top with remaining sauce.

Cover and bake at 375 degrees F for 50 minutes. Uncover; sprinkle with mozzarella cheese. Bake 10 minutes longer or until cheese is melted and manicotti is tender. Let stand for 5 minutes before serving.

# Spicy Tartar Sauce

## Ingredients

2 cups reduced-fat mayonnaise  
1 hard-cooked egg, peeled and  
chopped  
1/4 onion, minced  
2 tablespoons dill pickle relish  
2 teaspoons cayenne pepper  
1 teaspoon seasoned salt

## Directions

Stir together the mayonnaise, egg, onion, relish, cayenne pepper, and seasoned salt in a bowl. Cover and chill until ready to serve.

# Spicy Salsa

## Ingredients

3 large ripe tomatoes, diced  
3 roma (plum) tomatoes, diced  
4 green onions, finely chopped  
4 fresh jalapeno peppers, finely diced  
1 stalk celery, finely diced  
4 tablespoons chopped fresh cilantro  
1 clove garlic, minced  
1 tablespoon fresh lime juice  
2 teaspoons ground black pepper  
salt to taste

## Directions

In a large bowl, combine the tomatoes, plum tomatoes, green onions, peppers, celery, cilantro, garlic, lime juice, pepper and salt to taste. Refrigerate for 45 minutes before serving.

# Spicy Garlic and Pepper Shrimp

## Ingredients

2 1/2 tablespoons vegetable oil  
1/4 cup water  
1 cup shredded cabbage  
1 tablespoon minced garlic  
8 large fresh shrimp, peeled and deveined  
2 teaspoons crushed red pepper flakes  
2 tablespoons sliced onion  
1 tablespoon chopped fresh cilantro  
1 tablespoon soy sauce

## Directions

Heat 1 tablespoon oil in a skillet over high heat. Add cabbage and 1 tablespoon water stir-fry for 30 seconds. Remove cabbage from skillet and place on a serving platter.

Heat the remaining 1 1/2 tablespoons oil in the skillet over high heat. Place the garlic and shrimp in the skillet and stir until garlic is lightly browned and shrimp turns pink. Add pepper, onion, cilantro, soy sauce and remaining water to the skillet. Stir-fry for 10 seconds. Pour the hot mixture onto the cabbage.

# Spicy Tomato Chicken (Ayam Masak Merah)

## Ingredients

1 (3 pound) whole chicken, cut into 8 pieces  
1 teaspoon ground turmeric  
salt to taste  
1/4 cup dried red chile peppers  
3 fresh red chile pepper, finely chopped  
4 cloves garlic, minced  
1 red onion, chopped  
1 (3/4 inch thick) slice fresh ginger root  
  
2 tablespoons sunflower seed oil  
1 cinnamon stick  
2 whole star anise pods  
5 whole cloves  
5 cardamom seeds  
2 tomatoes, sliced  
2 tablespoons ketchup  
1 teaspoon white sugar, or to taste  
1/2 cup water

## Directions

Rub the chicken with turmeric powder and salt. Set aside. Soak the dried red chile peppers in hot water until softened. Blend the softened dried chile, fresh red chile pepper, garlic, onion, and ginger in a blender to a paste.

Heat the oil in a large skillet over medium-high heat. Brown the chicken in the hot oil until golden on all sides. Remove the chicken from the skillet and set aside. Remove excess oil from the skillet, leaving about 1 tablespoon. Cook and stir the chile paste with the cinnamon, star anise, cloves and cardamom seeds until fragrant. Return the chicken to the skillet. Stir in the water, adding more if needed. Toss in the tomatoes and stir in the ketchup and sugar. Bring to a boil then reduce heat to medium-low and simmer until no the chicken longer pink at the bone and the juices run clear, about 15 minutes. Serve hot.

# Spicy Grilled Shrimp

## Ingredients

1 large clove garlic  
1 tablespoon coarse salt  
1/2 teaspoon cayenne pepper  
1 teaspoon paprika  
2 tablespoons olive oil  
2 teaspoons lemon juice  
2 pounds large shrimp, peeled  
and deveined  
8 wedges lemon, for garnish

## Directions

Preheat grill for medium heat.

In a small bowl, crush the garlic with the salt. Mix in cayenne pepper and paprika, and then stir in olive oil and lemon juice to form a paste. In a large bowl, toss shrimp with garlic paste until evenly coated.

Lightly oil grill grate. Cook shrimp for 2 to 3 minutes per side, or until opaque. Transfer to a serving dish, garnish with lemon wedges, and serve.

# Spicy Crabmeat Tostadas

## Ingredients

6 Mission® Yellow Corn Tortillas  
(tip: Use Mission® Tostadas)  
1/4 cup Mission® Chunky Salsa,  
Medium  
1/4 cup minced red onion  
1/2 teaspoon garlic, minced  
1 cup tomatoes, diced and  
drained of liquid  
2 tablespoons cilantro, minced  
2 cups crab meat, cooked,  
shredded  
2 tablespoons lemon juice  
1/4 cup red bell pepper, chopped  
1 cup lettuce, shredded  
1 (2.25 ounce) can black olives,  
drained and sliced (optional)

## Directions

Saute onion in oil 3 minutes over medium-high heat. Add garlic, tomatoes, cilantro, and crabmeat and cook 5 minutes. Bake tortillas in 350 degree F oven until crisp, 7 through 10 minutes. Mix together lemon juice, bell pepper, lettuce, and olives. Divide this mixture among tostadas. Top with crab mixture. Serve with salsa.

# Spicy Tomato Chicken Casserole

## Ingredients

1 (10 ounce) can diced tomatoes with green chile peppers  
1 (10.75 ounce) can condensed cream of celery soup  
1 (10 ounce) package nacho-flavor tortilla chips  
4 skinless, boneless, chicken breast halves, cooked  
1 pound processed cheese food (eg. Velveeta), sliced

## Directions

In a medium bowl combine the tomatoes and soup and mix together. Set aside.

In a lightly greased 2 quart microwave-safe casserole dish layer 1/3 of the tortilla chips, 1/2 of the chicken, 1/2 of the tomato/soup mixture and 1/3 of the cheese. Repeat layers, then top with the remaining tortilla chips and cheese.

Microwave: Cover dish with lid or wax paper. Microwave for 7 minutes. Remove lid long enough to release steam, then microwave for another 4 minutes.

Conventional Oven: Preheat oven to 400 degrees F (200 degrees C). Cover dish with lid or aluminum foil and bake in the preheated oven for 30 minutes.

# Spicy Thai Shrimp Pasta

## Ingredients

1 (12 ounce) package rice vermicelli  
1 large tomato, diced  
4 green onions, diced  
2 pounds cooked shrimp, peeled and deveined  
1 1/2 cups prepared Thai peanut sauce

## Directions

Bring a large pot of water to a boil. Add rice vermicelli, and cook 3 to 5 minutes or until al dente; drain.

In a medium bowl, toss together rice vermicelli, tomato, green onions, shrimp, and peanut sauce. Cover, and chill in the refrigerator 8 hours or overnight.

# Spicy Asian Beef and Snow Pea Soup

## Ingredients

Vegetable cooking spray  
1 pound boneless beef sirloin  
steak, 3/4-inch thick, cut into thin  
strips  
1 cup whole baby carrots, cut into  
thin strips  
4 ounces fresh snow peas, cut  
into thin strips  
1 medium onion, cut in half and  
sliced  
3 cloves garlic, minced  
1 tablespoon minced fresh ginger  
root  
4 cups SwansonB® Beef Broth  
OR SwansonB® 50% Less  
Sodium Beef Broth  
1 tablespoon soy sauce  
1/4 teaspoon crushed red pepper  
2 cups hot cooked jasmine rice  
OR Chinese-style noodles

## Directions

Spray a 12-inch skillet with cooking spray. Heat over medium-high heat for 1 minute. Add the beef and stir-fry until it's well browned, stirring often. Remove the beef from the skillet with a slotted spoon.

Add the carrots, peas, onion, garlic and ginger to the skillet. Stir-fry until the vegetables are tender-crisp.

Stir the broth, soy sauce, red pepper into the skillet. Heat to a boil. Return the beef to the skillet and reduce the heat to low. Cook for 5 minutes.

Spoon 1/3 cup of the rice in each of 6 serving bowls. Divide the soup mixture among the bowls.

# Spicy Tomato Jam

## Ingredients

3 pounds tomatoes  
1 gallon boiling water  
1 cup cider vinegar  
1/2 cup apple juice  
1 1/2 cups brown sugar  
1 1/2 teaspoons salt  
1/2 teaspoon ground black pepper  
1/2 teaspoon ground mustard  
1/2 teaspoon ground allspice  
1/2 teaspoon ground cumin  
1/4 teaspoon cayenne pepper  
1 lemon, quartered and sliced thin

## Directions

Place the tomatoes in a large pot and pour the boiling water over the tomatoes; allow to sit 5 minutes. Remove tomatoes from boiling water and place in ice-cold water until cool enough to handle. Slip off skins and stems.

Coarsely chop the tomatoes in a food processor; reserve any juices and add to chopped tomatoes.

Combine vinegar, apple juice, brown sugar, salt, black pepper, mustard, allspice, cumin, and cayenne pepper in a large non-reactive pan over medium heat; cook and stir until sugar dissolves completely; stir in the chopped tomatoes. Bring the mixture to a boil; reduce heat and simmer, stirring frequently, until liquid has reduced by half, 30 to 45 minutes. Add the lemon slices and cook another 15 minutes.

Sterilize the jars and lids in boiling water for at least 5 minutes. Pack the jam into the hot, sterilized jars, filling the jars to within 1/4 inch of the top. Run a knife or a thin spatula around the insides of the jars after they have been filled to remove any air bubbles. Wipe the rims of the jars with a moist paper towel to remove any food residue. Top with lids, and screw on rings.

Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil over high heat, then carefully lower the jars into the pot using a holder. Leave a 2 inch space between the jars. Pour in more boiling water if necessary until the water level is at least 1 inch above the tops of the jars. Bring the water to a full boil, cover the pot, and process for 30 minutes.

Remove the jars from the stockpot and place onto a cloth-covered or wood surface, several inches apart, until cool. Once cool, press the top of each lid with a finger, ensuring that the seal is tight (lid does not move up or down at all). Store in a cool, dark area.

# Spicy Honey Mustard Sausage Wraps

## Ingredients

1 sheet Pepperidge Farm® Puff Pastry  
1 egg  
1 tablespoon water  
2 tablespoons honey mustard  
1 (16 ounce) package turkey or beef kielbasa , cut into 8 pieces

## Directions

Thaw the pastry sheet at room temperature for 40 minutes or until it's easy to handle. Heat the oven to 375 degrees F. Lightly grease a baking sheet or line with parchment paper. Stir the egg and water with a fork in a small bowl.

Unfold the pastry sheet on a lightly floured surface. Roll the sheet into a 13x9-inch rectangle. Brush with the mustard. Cut the pastry into 8 pieces.

Place 1 piece kielbasa onto the center of each rectangle. Brush the pastry edges with the egg mixture. Fold the pastry over the kielbasa and press the edges to seal. Place the rolls seam-side down on the prepared baking sheet. Brush with the egg mixture.

Bake for 25 minutes or until golden. Remove from the baking sheets and cool for 5 minutes on a wire rack. Serve with additional mustard for dipping, if desired.

# Spicy Chicken and Sweet Potato Stew

## Ingredients

1 teaspoon olive oil  
1 onion, chopped  
4 cloves garlic, minced  
1 pound sweet potato, peeled and cubed  
1 orange bell pepper, seeded and cubed  
1 pound cooked chicken breast, cubed  
1 (28 ounce) can diced tomatoes  
2 cups water  
1 teaspoon salt  
2 tablespoons chili powder  
1 teaspoon ground cumin  
1 teaspoon dried oregano  
1 teaspoon cocoa powder  
1/4 teaspoon ground cinnamon  
1/4 teaspoon red pepper flakes  
1 1/2 tablespoons all-purpose flour  
2 tablespoons water  
  
1 cup frozen corn  
1 (16 ounce) can kidney beans, rinsed and drained  
1/2 cup chopped fresh cilantro

## Directions

Heat olive oil in a large pot over medium heat. Stir in onion and garlic; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in sweet potato, bell pepper, chicken, tomatoes, and 2 cups of water. Season with salt, chili powder, cumin, oregano, cocoa powder, cinnamon, and red pepper flakes. Increase heat to medium-high and bring to a boil. Dissolve flour in 2 tablespoons water, and stir in to boiling stew. Reduce heat to medium-low, cover, and simmer until the potatoes are tender but not mushy, 10 to 20 minutes. Stir the stew occasionally to keep it from sticking.

Once the potatoes are done, stir in corn and kidney beans. Cook a few minutes until hot, then stir in cilantro before serving.

# Potatoes in Spicy Peanut and Sesame Paste

## Ingredients

1/4 cup roasted peanuts  
1 1/2 teaspoons toasted sesame seeds  
4 tablespoons olive oil  
5 whole cloves  
3 cardamom pods  
1 inch cinnamon stick  
1/2 teaspoon cumin seeds  
1/2 teaspoon mustard seeds  
1 curry leaf  
2 medium onions, finely chopped  
2 teaspoons ginger garlic paste  
1 large tomato, chopped  
1 teaspoon chili powder  
2 green chilies, sliced lengthwise  
1/2 teaspoon turmeric powder  
1 1/4 teaspoons salt  
1/2 bunch fresh cilantro, finely chopped  
1/2 bunch fresh mint leaves, finely chopped  
4 medium potatoes, peeled and diced

## Directions

Place the peanuts and sesame seeds in a blender. Pour in enough water to not quite cover, and puree to a smooth, creamy paste. Set aside.

Heat oil in a medium saucepan over medium-low heat. Add cloves, cardamom pods, cinnamon, cumin seeds, mustard seeds, and curry leaf. Stir in onions, and cook until soft and translucent. Mix in ginger garlic paste, and cook, stirring constantly, 1 minute. Stir in tomato, and cook about 5 minutes.

Add chili powder, green chilies, turmeric, and salt. Stir in half of the mint and half of the cilantro. Add peanut and sesame paste, stirring vigorously to prevent sticking. Stir in potatoes, mixing well to coat. Pour in enough water to not quite cover potatoes, and mix thoroughly. Stir in remaining mint and cilantro, and cover; cook on low heat, stirring occasionally, until the potatoes are soft and the sauce is reduced to a creamy paste, about 30 minutes.

# Kiki's Sweet and Spicy Marinated Shrimp

## Ingredients

2 cups red wine vinegar  
1 lemon, sliced  
2 fresh jalapeno peppers, seeded, deveined, and finely minced  
3 cloves garlic, minced  
4 tablespoons dried minced onion flakes  
3/4 cup superfine sugar  
4 pounds large cooked shrimp, peeled and deveined  
1/4 cup fresh cilantro, chopped  
salt and pepper to taste

## Directions

Pour vinegar into a pot over high heat. Stir in lemon slices, jalapeno peppers, garlic, onion flakes, and sugar. Bring to a rapid boil, stirring until sugar is dissolved. Remove from heat, and cool to lukewarm.

Place the shrimp and cilantro into a resealable plastic bag. Pour the lukewarm sauce into the bag, seal tightly; refrigerate overnight, turning the bag over several times.

Drain liquid from resealable bag, and place shrimp in a large bowl. Season with salt and pepper, and toss well.

# Spicy Party Pretzels

## Ingredients

1 cup vegetable oil  
1 (1 ounce) package dry ranch  
salad dressing mix  
1 teaspoon garlic salt  
1 teaspoon ground cayenne  
pepper  
1 (15 ounce) package mini twist  
pretzels

## Directions

Preheat oven to 200 degrees F (95 degrees C).

In a medium bowl, mix together vegetable oil, dry ranch dressing mix, garlic salt and cayenne pepper.

Place pretzels in a medium baking dish. Coat with the vegetable oil mixture.

Stirring occasionally, bake coated pretzels uncovered in the preheated oven 2 hours, or until toasted and crispy.

# Spicy Sun-Dried Tomato and Clam Spread

## Ingredients

1/3 cup sun-dried tomatoes  
1 clove garlic  
1/2 teaspoon crushed red pepper  
1/2 teaspoon dried parsley  
1/2 teaspoon dried basil  
1/4 teaspoon chili powder  
1 dash salt  
1 dash pepper  
1 (8 ounce) package cream cheese, softened  
1 (6.5 ounce) can minced clams, drained

## Directions

In a blender or food processor, puree the sun-dried tomatoes and garlic until smooth. Blend in the red pepper, parsley, basil, chili powder, salt, and pepper. Spoon in the cream cheese and clams, and continue to blend until smooth. Transfer the spread to a serving bowl, and chill until ready to serve.

# Spicy Peruvian Pork

## Ingredients

2 1/2 pounds boneless pork shoulder, cubed  
1/4 cup white vinegar  
1 tablespoon ground cumin  
1 tablespoon ground turmeric  
1/2 teaspoon garlic powder  
1 teaspoon salt, or to taste  
1/4 teaspoon ground black pepper, or to taste  
1 tablespoon vegetable oil  
1 cup orange juice  
1/2 cup water  
1 tablespoon dried minced onion  
1 tablespoon all-purpose flour  
2 tablespoons water

## Directions

Place pork into a large bowl. In a small bowl, mix together the vinegar, cumin, turmeric, garlic powder, salt and pepper. Pour over the pork, and stir to coat. Cover and refrigerate for 1 hour.

Heat oil in a large skillet over medium-high heat. Remove pork from the marinade, reserving the marinade, and place in the hot skillet. Cook until nicely browned on the outside. Add orange juice, 1/2 cup water, dried onion, and the reserved marinade. Reduce heat to low, cover, and simmer for about 30 minutes, or until the pork is fork tender.

In a small cup, stir together the flour and 2 tablespoons of water. Stir into the skillet, and simmer uncovered until thickened, 2 to 4 minutes.

# Spicy Stuffed Squid

## Ingredients

1 cup water  
1/2 cup uncooked white rice  
3 squid  
1/4 cup raisins  
1/4 cup pine nuts  
2 tablespoons olive oil  
1 onion, chopped  
3 cloves crushed garlic  
salt and pepper to taste  
2 tablespoons olive oil  
2 (14.5 ounce) cans stewed tomatoes  
1 onion, chopped  
4 cloves crushed garlic  
2 teaspoons crushed red pepper flakes  
2 teaspoons dried oregano  
3 teaspoons anchovy paste  
1/2 cup white wine  
salt and pepper to taste

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 7x11 inch baking dish. In a saucepan bring 1 cup water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

Cut the head and tentacles from the body of the squid. Reserve and chop the tentacles. Remove the quill and peel the colored skin from the body. Rinse under cold water and set aside.

In small bowl combine the rice, raisins and pine nuts.

Saute 1 chopped onion and 3 cloves garlic with 2 tablespoons olive oil in a medium skillet. Cook until soft. Add the chopped squid tentacles, and the rice mixture. Stir well and remove from the heat. Season to taste with salt and pepper.

In a large skillet saute the onion and 4 cloves garlic until soft. Stir in the red pepper flakes and oregano. Add the tomatoes with juice, anchovy paste and wine. Stir and cook over medium heat until slightly thickened. Season to taste with salt and pepper.

Stuff the squid with the rice mixture and seal ends with wooden picks. Place squid in the prepared baking dish. Pour tomato sauce over all and bake at 350 degrees F (175 degrees C) for 1 hour.

# Hot and Spicy Baguette Sandwiches

## Ingredients

3/4 pound crabmeat  
1 (14 ounce) can quartered artichoke hearts, drained  
1 (4 ounce) can sliced black olives, drained  
1 bunch green onions, chopped  
1 tomato, seeded and chopped  
1 cup shredded Cheddar cheese  
1/2 cup mayonnaise  
1 teaspoon cayenne pepper  
1 baguette

## Directions

Preheat oven on broiler setting.

In a large bowl, place crabmeat, artichoke hearts, black olives, green onions, tomato, cheddar cheese, mayonnaise, and cayenne pepper. Mix well.

Using a serrated knife, cut the baguette into 4 pieces, then cut each piece in half lengthwise. Spoon crab mixture onto baguette halves.

Broil in the oven, on the lowest rack, until cheese is melted and top is starting to brown.

# Spicy Burgers

## Ingredients

2 pounds ground beef  
2 teaspoons minced garlic  
2 fresh jalapeno peppers, seeded and minced  
1 small fresh poblano chile pepper, seeded and minced  
1 fresh habanero pepper, seeded and minced (optional)  
1 teaspoon crushed red pepper flakes  
2 tablespoons chopped fresh cilantro  
1 teaspoon ground cumin

## Directions

Preheat grill for high heat.

In a large bowl, mix together the beef, garlic, jalapeno peppers, poblano pepper, habanero pepper, red pepper flakes, cilantro, and cumin. Form into burger patties.

Lightly oil the grill grate. Place burgers on grill, and cook for 5 minutes per side, or until well done.

# Spicy Three Pepper Hummus

## Ingredients

2 (16 ounce) cans garbanzo beans, drained  
2 tablespoons olive oil  
1/8 cup lemon juice  
2 tablespoons tahini  
8 cloves garlic, minced  
2 slices jarred jalapeno pepper, chopped  
1 teaspoon liquid from the jar of jalapeno peppers  
1/2 teaspoon ground black pepper  
1 1/2 teaspoons cayenne pepper  
1/2 teaspoon ground cumin  
3/4 teaspoon dried oregano

## Directions

In the bowl of a stand mixer, combine the garbanzo beans, olive oil, lemon juice, tahini, garlic, jalapeno, and juice from the jalapeno jar. Season with black pepper, cayenne, cumin and oregano.

Mix using the whisk attachment on low speed until the ingredients start to blend, then turn the speed to medium, and blend to your desired consistency. Cover and refrigerate overnight to allow the flavors to blend. Make sure your container is sealed well, or your fridge will smell like garlic!

# Spicy Orange Beef

## Ingredients

2 tablespoons vegetable oil  
1 pound round steak, cut into thin strips on the diagonal  
1/4 cup orange peel, cut into slivers  
1 clove garlic, minced  
1/2 teaspoon ground ginger  
2 tablespoons cornstarch  
1 cup beef broth  
1/4 cup soy sauce  
1/4 cup sherry  
1/4 cup orange marmalade  
1/2 teaspoon crushed red pepper flakes

## Directions

In a wok or skillet, heat oil over medium-high heat. Add beef strips 1/3 at a time. Stir-fry for 3 minutes or until browned, removing the done pieces to a plate lined with paper towels.

Return all the beef to the wok. Stir in orange peel, garlic, and ginger; stir-fry 1 minute.

In a medium bowl, combine cornstarch, broth, soy sauce, sherry, marmalade, and red pepper. Pour this mixture into the beef, stirring constantly. Bring to a boil over medium heat and cook for 1 minute. Serve hot.

# Polenta with Spicy Sausage-Veggie Sauce

## Ingredients

olive-oil cooking spray  
1 (16 ounce) tube prepared polenta, sliced into 1/2-inch rounds  
1 pound bulk hot Italian sausage  
1 cup sliced onion  
1 cup sliced red bell pepper  
1 cup sliced fresh mushrooms  
1 cup cubed zucchini  
1 teaspoon dried Italian seasoning  
1 (16 ounce) jar spaghetti sauce  
1/3 cup grated Parmesan cheese

## Directions

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source.

Spray a cookie sheet with cooking spray. Arrange the polenta slices on the sheet and spray them lightly with cooking spray. Broil until lightly browned about 5 minutes; turn and broil other side for 5 minutes. Keep warm.

In a large skillet over medium heat, cook the sausage, breaking it up as it browns. When sausage has lost any pink color, add the onion, bell pepper, mushrooms, zucchini, and Italian seasoning. Cook until vegetables are crisp tender, 5 to 7 minutes. Stir in the spaghetti sauce and cook until heated through and just starting to simmer.

To serve, spoon the sauce on slices of polenta. Top with a sprinkling of Parmesan cheese.

# Spicy Bloody Mary Dip

## Ingredients

1 1/2 tablespoons olive oil  
1 small red onion, finely chopped  
1 jalapeno pepper, finely chopped, or to taste  
2 cloves garlic  
7 sun-dried tomatoes packed in oil, chopped  
1/2 cup Hellmann's® or Best Foods® Real Mayonnaise  
1 (8 ounce) package cream cheese, softened  
1/4 cup horseradish, drained  
Dash Worcestershire sauce  
Dash hot pepper sauce  
Finely chopped chives (optional)

## Directions

Heat oil in 10-inch skillet over medium-high heat and cook onion and jalapeno pepper, stirring occasionally, 3 minutes or until tender. Stir in garlic and tomatoes and cook 1 minute. Remove and cool slightly, about 10 minutes.

Process cooled tomato mixture, Hellmann's® or Best Foods® Real Mayonnaise, cream cheese, horseradish, Worcestershire sauce and hot pepper sauce until smooth. Turn into medium serving bowl, cover and refrigerate at least 1 hour. Just before serving, sprinkle with chives and serve, if desired, with blue corn tortilla chips, celery or shrimp.

# No-Fry Spicy Potato Skins

## Ingredients

4 large russet potatoes  
1/4 cup olive oil  
1 teaspoon salt  
1/2 teaspoon ground black pepper  
1 1/2 teaspoons chili powder  
1 1/2 teaspoons curry powder  
1 1/2 teaspoons ground coriander seed

## Directions

Preheat the oven to 400 degrees F (200 degrees C).

Bake the potatoes for 1 hour. Remove the potatoes from the oven, but keep the oven on. Slice the potatoes in half lengthwise, and let them cool for 10 mins. Scoop out most of the potato flesh, leaving about 1/4 inch of flesh against the potato skin (you can save the potato flesh for another use, like mashed potatoes)

Cut each potato half crosswise into 3 pieces. Place the olive oil in a small cup. Dip each potato piece into the olive oil and place it on a baking sheet. Repeat this with the remaining potato pieces

Combine the salt and the spices and sprinkle the mixture over the potatoes. Bake the potato skins for 15 minutes or until they are crispy and brown. Serve them immediately.

# Spicy Chicken Curry Soup

## Ingredients

1 tablespoon peanut oil  
1 clove garlic, minced  
1/2 carrot, peeled and diced  
1 (14 ounce) can coconut milk  
1 tablespoon green curry paste  
2 skinless, boneless chicken  
breast halves - cubed  
2 cups chicken stock  
1 lime, juiced  
1/4 cup chopped green onions

## Directions

Heat the oil in a medium pot over medium heat. Stir in the garlic and carrot, and cook 5 minutes. Mix in 1/4 the coconut milk. Stirring constantly, bring to a boil. Mix in curry paste. Place the chicken in the pot, and toss to coat.

Reduce heat to low, and pour in the chicken stock. Cook until heated through. Stir in remaining coconut milk, lime juice, and green onions. Continue to cook and stir at least 10 minutes before serving.

# Spicy BBQ Chicken

## Ingredients

2 tablespoons vegetable oil  
1/4 cup onion, finely chopped  
1 clove garlic, minced  
3/4 cup ketchup  
1/3 cup vinegar  
1 tablespoon Worcestershire sauce  
2 teaspoons brown sugar  
1 teaspoon dry mustard  
1/2 teaspoon salt  
1/4 teaspoon black pepper  
1/4 (5 ounce) bottle hot pepper sauce  
1 (3 pound) chicken, cut into pieces

## Directions

Heat the oil in a skillet over medium heat and cook the onion and garlic until tender. Mix in ketchup, vinegar, Worcestershire sauce, brown sugar, dry mustard, salt, pepper and hot sauce. Bring to a boil. Reduce heat to low and simmer 10 minutes, stirring occasionally. Remove from heat and set aside.

Preheat grill for high heat.

Lightly oil grill grate. Place chicken on grill. Brush constantly with the sauce and cook 8 to 15 minutes on each side, depending on size of piece, until juices run clear. Discard any remaining sauce.

# Caramelized Spicy Pumpkin Seeds

## Ingredients

3 tablespoons white sugar  
1/4 teaspoon cumin  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground ginger  
1 pinch cayenne pepper  
2 cups raw whole pumpkin seeds,  
washed and dried  
cooking spray  
2 teaspoons salt, or to taste  
1 tablespoon olive oil  
2 tablespoons white sugar

## Directions

Preheat oven to 300 degrees F (150 degrees C). Line a baking sheet with parchment paper.

In a large bowl, stir together 3 tablespoons of sugar, the cumin, cinnamon, ginger, and cayenne pepper, and set aside.

Place the pumpkin seeds on the prepared baking sheet, spray them with cooking spray, and sprinkle with salt to taste. Bake the seeds in the preheated oven until lightly golden, 20 to 25 minutes.

Heat the oil in a large nonstick skillet over medium heat, and stir in the toasted pumpkin seeds along with 2 tablespoons of sugar. Cook and stir the seeds until the sugar forms a coating on the seeds, 2 to 3 minutes. Stir the caramelized seeds into the bowl of sugar-spice mixture, toss to coat, and let cool.

# Spicy Tomato Cooler

## Ingredients

1 (11.5 ounce) can V-8 juice or tomato juice, chilled  
1/4 cup beef broth  
1/4 teaspoon pepper  
1/8 teaspoon celery salt  
1/8 teaspoon Worcestershire sauce  
1 dash hot pepper sauce

## Directions

In a small pitcher, combine the first five ingredients. Add hot pepper sauce if desired. Serve over ice if desired.

# Spicy Basil Chicken

## Ingredients

- 2 tablespoons chili oil
- 2 cloves garlic
- 3 hot chile peppers
- 1 pound skinless, boneless chicken breast halves - cut into bite-size pieces
- 1 1/2 teaspoons white sugar
- 1 teaspoon garlic salt
- 1 teaspoon black pepper
- 5 tablespoons oyster sauce
- 1 cup fresh mushrooms
- 1 cup chopped onions
- 1 bunch fresh basil leaves

## Directions

Heat the oil in a skillet over medium-high heat, and cook the garlic and chile peppers until golden brown. Mix in chicken and sugar, and season with garlic salt and pepper. Cook until chicken is no longer pink, but not done.

Stir oyster sauce into the skillet. Mix in mushrooms and onions, and continue cooking until onions are tender and chicken juices run clear. Remove from heat, and mix in basil. Let sit 2 minutes before serving.

# Spicy Chicken Rice Soup

## Ingredients

4 cups chicken broth  
2 cups cubed, cooked chicken  
2 celery ribs, chopped  
2 medium carrots, chopped  
1 medium green pepper, chopped  
1 medium onion, chopped  
1/3 cup uncooked long grain rice  
1/4 cup minced fresh cilantro or parsley  
1/2 teaspoon dried oregano  
1/2 teaspoon salt  
1/2 teaspoon pepper  
1/4 teaspoon ground cumin  
1/8 teaspoon crushed red pepper flakes

## Directions

In a large saucepan, combine all ingredients. Bring to a boil. Reduce heat; cover and simmer for 20-25 minutes or until rice and vegetables are tender.

# Spicy Black Bean Soup

## Ingredients

1 pound black beans, washed  
10 cups water  
1 pound chopped ham  
1 onion, chopped  
2 stalks celery, chopped  
1 cup shredded carrots  
1 (14.5 ounce) can diced tomatoes  
1 tablespoon minced garlic  
4 teaspoons garlic powder  
4 teaspoons dried parsley  
2 teaspoons salt  
1 teaspoon celery salt  
1 teaspoon Worcestershire sauce  
2 cubes chicken bouillon  
1 bay leaf  
1/2 teaspoon ground black pepper  
1/2 teaspoon ground mustard  
1/4 teaspoon ground cayenne pepper  
1/4 teaspoon dried oregano  
1/4 teaspoon dried thyme

## Directions

In an eight quart stock pot, add rinsed black beans, water, ham, onion, celery, carrots, diced tomatoes, minced garlic, garlic powder, parsley, salt, celery salt, Worcestershire sauce, bouillon cubes, bay leaf, pepper, mustard, cayenne pepper, oregano and thyme. Cover and bring to a boil.

Reduce heat and simmer for 2 hours. Discard bay leave and serve.

# Spicy Garlic Panini Sauce

## Ingredients

1 tablespoon mayonnaise  
1 1/2 teaspoons hot pepper sauce  
(such as Tabasco®)  
2 teaspoons garlic powder

## Directions

Stir the mayonnaise, hot pepper sauce, and garlic powder together in a bowl. Use immediately or keep refrigerated.

# Authentic Cochinita Pibil (Spicy Mexican Pulled

## Ingredients

1 red onion, sliced thin  
3 habanero peppers, sliced  
10 limes, juiced  
salt to taste  
B  
3 ounces dried guajillo chile  
peppers, seeded and deveined  
1 tablespoon vegetable oil  
salt and pepper to taste  
3 pounds boneless pork shoulder,  
cut into 1-inch cubes  
3 cups fresh orange juice  
1 cup white vinegar  
1 bulb garlic, peeled  
7 1/2 ounces achiote paste

## Directions

Combine the onion, habanero peppers, lime juice, and salt in a bowl; cover and refrigerate while preparing and cooking the pork. Use rubber gloves when preparing the habanero peppers and avoid touching your eyes, nose, or skin while slicing peppers.

Place the guajillo peppers in a bowl; pour enough hot water over the peppers to cover. Allow to soak until the peppers are softened, about 10 minutes.

Heat the oil in a large skillet at medium-high heat. Season pork with salt and pepper; cook in the hot oil until completely browned, 15 to 20 minutes. Transfer the pork to a slow cooker.

Combine the guajillo peppers, orange juice, vinegar, garlic, and achiote paste in a blender; blend until smooth. Pour the sauce over the pork cubes in the slow cooker.

Cook on High until the pork easily falls apart, 6 to 8 hours. Remove the pork to a serving dish and shred with 2 forks. Pour the achiote sauce over the shredded pork. To serve, top with the onion-habanero salsa.

# Spicy Barbados Pepper Sauce

## Ingredients

- 1 chopped red onion
- 1 cup chopped red bell pepper
- 3 Scotch bonnet chile peppers, chopped
- 1 large papaya - peeled, seeded and cubed
- 1 head garlic, peeled
- 2 tablespoons dry mustard powder
- 2 cups white sugar
- 3 cups dry white wine
- 1 cup malt vinegar
- 1 cup water
- 1/2 cup lemon juice
- 2 cups prepared yellow mustard

## Directions

Place the onion, red pepper, Scotch bonnet chiles, papaya, and garlic in a food processor. Pulse until finely chopped. Scrape into a large pot, and stir in the mustard powder, sugar, wine, vinegar, water, and lemon juice.

Bring to a simmer, then reduce heat to medium-low, and continue simmering, stirring frequently until the mixture has thickened, about 1 hour. Once thick, remove from the heat, and stir in the yellow mustard.

# Spicy Flat Iron Steak Rub

## Ingredients

2 tablespoons brown sugar  
1 teaspoon garlic powder  
1/2 teaspoon onion powder  
1 tablespoon chili powder  
1 1/2 teaspoons ancho chile powder  
1 teaspoon chipotle chile powder  
1 tablespoon salt-free seasoning blend  
salt and black pepper to taste  
1 (2 pound) flat iron steak  
1/4 cup vegetable oil

## Directions

Mix the brown sugar, garlic powder, onion powder, chili powder, ancho chile powder, chipotle chile powder, salt-free seasoning blend, salt, and pepper together in a bowl until thoroughly blended. Sprinkle over both sides of the steak, and rub into the meat. Cover, and refrigerate at least 30 minutes, or up to 2 days.

Before cooking, drizzle steak with vegetable oil, and rub the oil into the meat. Cook as desired.

# Spicy Almond Chicken

## Ingredients

3 tablespoons butter  
1 (3 pound) chicken, cut into pieces  
1 (14 ounce) jar red currant jelly  
1/2 cup yellow mustard  
1/2 cup blanched slivered almonds  
3 tablespoons brown sugar  
2 tablespoons lemon juice  
1/2 teaspoon ground cinnamon

## Directions

Melt butter in a large skillet over medium heat. Add chicken and saute for about 10 minutes, or until lightly browned on all sides. Remove chicken from skillet and place in a 9x13 inch baking dish. Set aside.

Preheat oven to 350 degrees F (175 degrees C).

To skillet add jelly, mustard, almonds, sugar, juice and cinnamon. Stir together and cook over medium heat, stirring constantly, until jelly dissolves. Pour mixture over chicken.

Cover dish and bake in the preheated oven for 30 minutes. Remove cover and bake an additional 10 minutes, or until chicken is cooked through (no longer pink inside).

# Spicy Chile Casserole

## Ingredients

2 tablespoons vegetable oil  
1 cup chopped onion  
3 tablespoons all-purpose flour  
1 cup chicken broth  
1 1/2 cups milk  
1 (4 ounce) can diced green chiles  
1 (10 ounce) can diced tomatoes  
with green chile peppers  
1 1/2 cups cubed, cooked chicken  
meat  
10 (6 inch) corn tortillas, cut into  
strips  
1 (8 ounce) package sharp  
Cheddar cheese, shredded

## Directions

In a medium sauce pan, cook onion in oil over medium heat until soft. Stir in flour. Add broth and milk; cook, stirring constantly, until thickened. Stir in chilies and tomatoes.

Coat a 9 x 13 inch baking pan with nonstick spray. Place 1 cup sauce in bottom of pan. Layer half the chicken, half the tortilla strips, and 1 1/4 cups sauce. Repeat with remaining ingredients. Top casserole with shredded cheese.

Bake at 350 degrees F (175 degrees C) for 40 to 45 minutes.

# Snapper with Spicy Pineapple Glaze

## Ingredients

1/2 cup pineapple preserves  
2 tablespoons rice wine vinegar  
2 teaspoons minced fresh  
gingerroot  
2 garlic cloves, minced  
3/4 teaspoon salt, divided  
1/4 teaspoon cayenne pepper  
4 (6 ounce) fillets red snapper or  
orange roughy fillets  
3 teaspoons olive oil

## Directions

For glaze, in a small bowl, combine the preserves, vinegar, ginger, garlic, 1/2 teaspoon salt and cayenne; set aside. Place fillets on a broiler pan coated with nonstick cooking spray. Brush both sides of fillets with oil; sprinkle with remaining salt.

Broil 4-6 in. from the heat for 5 minutes. Brush with half of the glaze. Broil 5-7 minutes longer or until fish flakes easily with a fork. Brush with remaining glaze.

# Light and Spicy Fish

## Ingredients

2 (6 ounce) fillets red snapper  
1/4 teaspoon garlic powder  
salt and ground black pepper to taste  
1/4 cup picante sauce  
1/2 lime, juiced

## Directions

Preheat oven to 350 degrees F (175 degrees C). Place a sheet of aluminum foil onto a baking sheet, and grease lightly.

Place fillets onto the foil, and sprinkle with garlic powder, salt, and pepper. Spoon picante sauce over fillets, and squeeze lime juice over the top. Bring the sides of the foil together, and fold the seam to seal in the fish.

Bake in preheated oven for 15 to 20 minutes, or until fish flakes easily with a fork.

# Spicy Turkey Wraps with Strawberry Salsa

## Ingredients

2 pounds turkey tenderloins, cut into 1/2 inch slices

1 (1 ounce) package Southwest marinade seasoning

1 pound strawberries, diced

1/2 cup finely chopped red onion

1/4 cup finely chopped cilantro

1 jalapeno pepper, seeded and minced

1 tablespoon fresh lime juice

1 teaspoon sea salt

fresh ground pepper

1 tablespoon vegetable oil

4 (10 inch) jalapeno and cheese flavored tortillas

2 cups fresh baby spinach

1 cup crumbled blue cheese

## Directions

In a medium bowl, toss the turkey with the Southwest marinade seasoning to coat, and allow to stand for 15 minutes.

Meanwhile, prepare a strawberry salsa by stirring together the diced strawberries, red onion, cilantro, jalapeno pepper, and lime juice in a bowl. Season to taste with salt and pepper; set aside.

Heat vegetable oil in a large skillet over medium-high heat. Add turkey, and cook until firm and lightly browned, about 5 minutes. Once done, microwave the tortillas for 30 seconds.

To assemble, evenly divide the cooked turkey onto each tortilla. Top with spinach, blue cheese and strawberry salsa, and roll into a wrap.

# Hot and Spicy Tofu

## Ingredients

- 3 tablespoons peanut oil
- 1 pound firm tofu, cubed
- 1 red onion, sliced
- 1 red bell pepper, sliced
- 1 green chile pepper, chopped
- 3 cloves garlic, crushed
- 1/3 cup hot water
- 3 tablespoons white vinegar
- 3 tablespoons soy sauce
- 1 tablespoon brown sugar
- 1 teaspoon cornstarch
- 1 teaspoon crushed red pepper flakes

## Directions

Heat peanut oil in a wok or large frying pan over medium-high heat. Toss the tofu into the oil, and cook until browned on all sides. Once browned, toss in onion, bell pepper, chile pepper, and garlic; cook until just tender, about 5 minutes.

In a small bowl, whisk together the hot water, vinegar, soy sauce, brown sugar, cornstarch, and red pepper flakes. Pour over tofu and vegetables, toss to coat, and simmer 3 to 5 minutes, or until sauce thickens slightly.

# Spicy Sweet Potato Salad

## Ingredients

2 sweet potatoes  
1 pound red potatoes  
1 pound Yukon Gold potatoes  
1 large red onion  
2 teaspoons salt  
1 clove garlic, minced  
1 jalapeno pepper, seeded and minced  
1/4 cup fresh lemon juice  
1 cup mayonnaise  
1 tablespoon curry powder  
1/4 cup chopped fresh parsley  
1/4 teaspoon freshly ground black pepper

## Directions

Wash, pierce with a fork, and microwave the sweet potatoes and Yukon Gold potatoes until tender. Boil the red potatoes in salted water until tender. Do not overcook the potatoes, or they will not hold up in the salad. Drain red potatoes and chill all three types overnight.

Peel the sweet potatoes and Yukon Golds, and dice into 1/2 inch cubes. Cut red potatoes into fourths. Place all potatoes into a large bowl.

Slice red onion thinly and place into a colander. Sprinkle the salt on the onion and let it sit in the colander for 30 minutes to drain. Squeeze onion to remove excess water, and add to the bowl with the potatoes. Mix in the garlic, jalapeno, lemon juice, mayonnaise, curry powder, parsley and pepper, and chill until ready to serve.

# Spicy Beefstick

## Ingredients

4 pounds ground beef  
1 pound spicy pork sausage  
2 1/2 teaspoons mustard seed  
2 1/2 teaspoons liquid smoke  
flavoring  
1 tablespoon Worcestershire  
sauce  
1 tablespoon garlic powder  
5 tablespoons curing salt  
1 tablespoon cracked black  
pepper  
1 tablespoon caraway seed  
(optional)  
2 teaspoons cayenne pepper  
2 teaspoons paprika  
2 teaspoons chili powder  
2 teaspoons red pepper flakes

## Directions

In a large bowl, mix together the ground beef, pork sausage, mustard seed, liquid smoke, Worcestershire sauce, garlic powder, curing salt, black pepper, caraway seed, cayenne pepper, paprika, chili powder and red pepper flakes. Cover, and refrigerate overnight.

For the next three days, knead the meat for 5 minutes, then return to the refrigerator. On the fourth day, knead, then form into 6 equal logs. Wrap each log in aluminum foil, and poke a few holes in the foil.

Preheat the oven to 200 degrees F (95 degrees C). Place the logs onto a broiler pan to catch the grease. Bake for 6 hours in the preheated oven. Turn off the oven, and leave the logs in for another 3 hours after baking. Refrigerate until chilled, then slice and serve.

# Sharyl's Spicy Chicken

## Ingredients

1 teaspoon salt  
1 teaspoon black pepper  
1 teaspoon hot Hungarian paprika  
1/2 teaspoon ground cumin  
1/2 teaspoon ground cinnamon  
1/2 teaspoon brown sugar  
4 skinless, boneless chicken  
breast halves  
1 tablespoon vegetable oil  
1/2 cup orange juice

## Directions

Combine the salt, pepper, hot paprika, cumin, cinnamon, and brown sugar in a small bowl. Sprinkle the spices on the chicken using all of the spice mixture.

Heat oil in a large skillet over medium-high heat. Cook the chicken in the hot oil for 4 minutes. Turn the chicken, and lower heat to medium-low. Pour in the orange juice; simmer until chicken is cooked through, about 7 minutes. Serve the chicken with a bit of the pan sauce spooned over the each piece.

# Spicy Turkey Burgers

## Ingredients

2 pounds lean ground turkey  
2 tablespoons minced garlic  
1 teaspoon minced fresh ginger root  
2 fresh green chile peppers, diced  
1 medium red onion, diced  
1/2 cup fresh cilantro, finely chopped  
1 teaspoon salt  
1/4 cup low sodium soy sauce  
1 tablespoon freshly ground black pepper  
3 tablespoons paprika  
1 tablespoon ground dry mustard  
1 tablespoon ground cumin  
1 dash Worcestershire sauce

## Directions

Preheat the grill for high heat.

In a bowl, mix the ground turkey, garlic, ginger, chile peppers, red onion, cilantro, salt, soy sauce, black pepper, paprika, mustard, cumin, and Worcestershire sauce. Form the mixture into 8 burger patties.

Lightly oil the grill grate. Place turkey burgers on the grill, and cook 5 to 10 minutes per side, until well done.

# Spicy and Cheesy Egg and Tomato Frittata

## Ingredients

10 egg whites  
2 eggs  
1 cup shredded reduced-fat Cheddar cheese, divided  
1 (14.5 ounce) can diced tomatoes with green chilies, drained

## Directions

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source. Prepare an oven-safe skillet with cooking spray and place over medium heat.

Whisk the egg whites, eggs, and 1/2 cup of the Cheddar cheese together in a bowl. Cook the egg mixture in the hot skillet until the bottom of the eggs turn opaque, about 1 minute. Cover the skillet with a lid and cook until the eggs are nearly set, 4 to 5 minutes more. Spread the diced tomatoes with chiles and the remaining cheese over the eggs.

Move the skillet to the oven and cook under the broiler until the eggs finish setting and the cheese is completely melted, 2 to 3 minutes. Allow the frittata to rest 5 minutes before slicing to serve.

# Spicy Pumpkin Pie II

## Ingredients

2 cups canned pumpkin puree  
1 cup milk  
1 cup light cream  
1/2 cup brown sugar  
1/2 cup white sugar  
1 1/2 teaspoons ground cinnamon  
1/4 teaspoon salt  
1/2 teaspoon ground nutmeg  
1/4 teaspoon ground ginger  
1/4 teaspoon ground cloves  
1 tablespoon all-purpose flour  
2 eggs, lightly beaten  
1 (9 inch) unbaked pie crust

## Directions

Preheat oven to 450 degrees F (230 degrees C.)

In a large bowl, combine pumpkin puree, milk, cream, brown sugar and white sugar. Mix in the cinnamon, salt, nutmeg, ginger and cloves. Beat in the flour and eggs. Pour filling into pie shell.

Bake for 10 minutes at 450 degrees F (230 degrees C) then reduce the temperature to 350 degrees F (175 degrees C) and bake for 50 minutes, or until filling has set.

# Spicy Orange Teriyaki Marinade

## Ingredients

1/2 cup soy sauce  
1/4 cup packed brown sugar  
2 tablespoons chili paste with garlic  
2 teaspoons ground ginger  
2 teaspoons garlic powder  
2 teaspoons sesame oil  
1 tablespoon Chinese cooking wine  
1/3 cup orange marmalade  
1 (8 ounce) can pineapple chunks, juice reserved  
1 tablespoon chopped fresh cilantro (optional)

## Directions

For marinade: In a small, nonporous bowl, combine the soy sauce, brown sugar, garlic chile paste, ginger, garlic powder, sesame oil, Chinese cooking wine, orange marmalade, pineapple chunks and cilantro, if desired. Mix well and pour over pork or chicken. Marinate covered in the refrigerator for at least 2 hours, or overnight.

For glaze: In a small saucepan over low heat, combine the soy sauce, brown sugar, garlic chile paste, ginger, garlic powder, sesame oil, Chinese cooking wine, orange marmalade, pineapple chunks (with juice) and cilantro, if desired. Simmer for 20 minutes, or until sauce is thickened slightly. Glaze over pork or chicken while grilling.

# Spicy Thai Vegetable Soup

## Ingredients

1 cup uncooked brown rice  
2 cups water  
3 tablespoons olive oil  
1 sweet onion, chopped  
4 cloves garlic, minced  
1/4 cup chopped fresh ginger root  
1 cup chopped carrots  
4 cups chopped broccoli  
1 red bell pepper, diced  
1 (14 ounce) can light coconut milk  
6 cups vegetable broth  
1 cup white wine  
3 tablespoons fish sauce  
2 tablespoons soy sauce  
3 Thai chile peppers  
2 tablespoons chopped fresh lemon grass  
1 tablespoon Thai pepper garlic sauce  
1 teaspoon saffron  
3/4 cup plain yogurt  
fresh cilantro, for garnish

## Directions

Bring the rice and water to a boil in a pot. Cover, reduce heat to low, and simmer 45 minutes.

Heat the olive oil in a large pot over medium heat, and cook the onion, garlic, ginger, and carrots 5 minutes, until tender. Mix in broccoli, red bell pepper, coconut milk, broth, wine, fish sauce, soy sauce, Thai chile peppers, lemon grass, garlic sauce, and saffron. Simmer 25 minutes.

Pour soup in batches into a blender or food processor, and blend until smooth and creamy. Return to the pot, and mix in yogurt and cooked rice. Top with cilantro to serve.

# Super Spicy Chocolate Milk

## Ingredients

1 (1 ounce) envelope instant hot chocolate mix  
1 teaspoon vanilla extract  
1 teaspoon ground nutmeg  
1 1/2 teaspoons ground cinnamon  
1 tablespoon brown sugar  
1 tablespoon sweetened condensed milk  
1 cup boiling water

## Directions

In a coffee mug, combine hot chocolate mix, vanilla, nutmeg, cinnamon, brown sugar and sweetened condensed milk. Stir in boiling water.

# Spicy Chicken Spaghetti

## Ingredients

3 tablespoons extra virgin olive oil, divided  
10 chicken tenderloins  
salt and pepper to taste  
1 (26 ounce) jar spaghetti sauce with mushrooms  
1 (14.5 ounce) can Italian diced tomatoes, undrained  
1 red bell pepper, diced  
1 (15 ounce) can whole kernel corn, drained  
1 (10 ounce) can whole black olives, drained  
1/4 cup canned jalapeno pepper slices, undrained  
1 1/2 teaspoons garlic powder  
1 teaspoon onion powder  
1 teaspoon ground black pepper  
1 (16 ounce) package angel hair pasta  
1 tablespoon butter

## Directions

Heat 2 tablespoons olive oil in a skillet over medium-high heat. Place chicken in the skillet, season with salt and pepper, and cook 6 minutes on each side, until juices run clear. Set aside, and keep warm.

In a large pot, mix spaghetti sauce, tomatoes with liquid, red bell pepper, corn, olives, and jalapenos. Bring to a boil, and season with garlic powder, onion powder, and 1 teaspoon pepper. Place chicken in the pot. Reduce heat to low, cover, and simmer 15 minutes.

Bring a large pot of lightly salted water to a boil. Place pasta in the pot, and cook 2 to 4 minutes, until al dente. Drain, transfer to a bowl, and toss with remaining olive oil and butter. Spoon the sauce over the pasta to serve.

# Robin's Sweet and Spicy Black Beans

## Ingredients

1 tablespoon extra virgin olive oil  
1/2 large red onion, chopped  
2 tablespoons minced garlic  
1 (14.5 ounce) can diced tomatoes  
with green chile peppers  
1/4 cup chopped fresh cilantro  
3 tablespoons sugar  
1 teaspoon cayenne pepper  
1 dash chili powder  
1 dash cumin  
1 dash ground cinnamon  
1 (15 ounce) can black beans

## Directions

Warm oil in a skillet over medium heat. Stir in onion, and cook about 2 minutes; then stir in garlic, and cook until onion is soft and translucent. Stir in tomatoes, cilantro, and sugar. Season with cayenne pepper, chili powder, cumin, and ground cinnamon. Cook for 10 minutes. Stir in black beans, and bring to a simmer. Reduce the heat to low, cover, and simmer 1 hour or longer.

# Lori's Spicy Chipotle Lasagna

## Ingredients

1 pound lean ground beef  
1 pound bulk hot Italian sausage  
1 onion, chopped  
1 pint sliced fresh mushrooms  
3 cloves garlic, minced  
1 chipotle chile in adobo sauce, chopped  
1 (6 ounce) can tomato paste  
2 (15 ounce) cans stewed tomatoes  
sea salt and ground black pepper to taste  
1/2 cup chopped fresh basil  
1/4 cup chopped fresh oregano  
2 (8 ounce) packages cream cheese, at room temperature  
1 pound frozen chopped spinach, thawed  
9 lasagna noodles  
2 (8 ounce) balls of fresh mozzarella, sliced  
2 zucchini, thinly sliced lengthwise  
1 cup grated Asiago cheese  
1 cup grated Parmesan cheese

## Directions

Cook and stir the ground beef and Italian sausage in a large pot or Dutch oven over medium-high heat until lightly browned. Drain any excess grease, then stir in the onion, mushrooms, and garlic. Cook and stir until the onion has softened and turned translucent, about 5 minutes more. Stir in the chipotle chile, tomato paste, and stewed tomatoes. Bring to a simmer, then reduce heat to medium-low, and simmer for 15 minutes. Season to taste with salt and pepper, then stir in the basil and oregano; simmer 5 minutes more then remove from the heat.

While the sauce is simmering, stir together the cream cheese and chopped spinach until blended. Leave the spinach soggy, the water will help thin out the cream cheese to a sour cream-like consistency.

Preheat oven to 400 degrees F (200 degrees C).

Line the bottom of a 9x13 inch baking dish with a sheet of aluminum foil, and lightly grease. Place 3 lasagna noodles on the bottom of the pan, and spread with 1/3 of the spinach mixture. Spread 1/3 of the chipotle meat sauce over this, then layer with 1/3 of the mozzarella and 1/3 of the zucchini. Sprinkle with 1/3 of the Asiago cheese and 1/3 of the Parmesan cheeses. Repeat layers two more times, ending with cheeses on top.

Cover the dish with aluminum foil, and bake in preheated oven for 40 minutes. Uncover, and continue baking until the top is bubbly and golden brown, 15 to 20 minutes.

# Will's Spicy New Orleans Catfish Fries

## Ingredients

1 (10 ounce) fillet frozen catfish  
1 teaspoon cayenne pepper, or to taste  
1/2 cup corn flour  
salt and pepper to taste  
1 quart oil for frying

## Directions

Lay catfish fillet horizontally on cutting board. Cut thin 1/4 inch wide strips from the fillet at a 45 degree angle. This is easy if your knife is sharp, and the fillet is partly frozen.

Dust fish strips moderately with cayenne pepper, and gently tumble together to evenly coat all strips. They should look pink all over when you are through. On the Bayou, this is called a dry marinade. Place catfish strips on a plate or pan, and set aside for a few minutes to thaw.

Heat oil in deep-fryer to 365 degrees F (185 degrees C). Place enough corn flour to bread your catfish on a bowl or plate, and season with salt and black pepper.

Place thawed catfish into seasoned corn flour, and tumble gently until all strips are evenly coated. Deep fry in hot oil for about 3 minutes, or until done. Fish should be golden brown, slightly crisp outside, and moist and flaky inside when done.

# Spicy Peach Chicken

## Ingredients

1/3 cup peach preserves  
1/4 cup honey  
1 tablespoon spicy brown mustard  
hot pepper sauce to taste  
1 (2 pound) whole chicken, cut into pieces, skin removed  
2 tablespoons Creole seasoning

## Directions

Preheat the oven broiler.

In a small bowl, mix peach preserves, honey, spicy brown mustard, and hot pepper sauce.

Arrange chicken pieces on a medium baking sheet. Season with Creole seasoning. Brush with the peach preserves mixture, reserving some of the mixture for basting.

Turning occasionally and basting often with reserved peach preserves mixture, broil 25 minutes in the preheated oven, until chicken is no longer pink and juices run clear.

# Spicy Bean with Bacon Soup

## Ingredients

2 pounds dried pinto beans, washed  
1 pound bacon, cut into small pieces  
1 cup diced onion  
6 jalapeno peppers, seeded and diced  
3 carrots, minced  
1 gallon chicken stock  
1 (15 ounce) can tomato sauce  
1 teaspoon garlic powder  
1 bunch fresh cilantro, chopped  
salt and ground black pepper to taste

## Directions

Place the pinto beans into a large container and cover with several inches of cool water; let stand 4 hours. Drain and rinse.

Place the bacon in a large stock pot and cook and stir over medium-high heat until evenly browned, about 10 minutes. Add the onion, jalapeno peppers, and carrots; cook and stir until the carrots are soft. Pour in the chicken stock and bring to a boil. Stir in the drained beans, tomato sauce, garlic powder, cilantro, salt, and pepper; simmer until the beans are tender, 3 to 4 hours.

# Ultimate Spicy Spud Soup

## Ingredients

2 cloves garlic, peeled  
1/2 red onion  
1 pound ground Italian sausage  
10 large russet potatoes, peeled and cubed  
seasoning salt to taste  
1/2 teaspoon freshly ground black pepper  
1 tablespoon cayenne pepper, or to taste  
1 (12 fluid ounce) can evaporated milk  
1/4 cup butter  
1 teaspoon dried parsley

## Directions

In a blender or food processor, puree garlic and onion. Heat garlic and onion puree with Italian sausage in a skillet over medium heat. Cook until sausage is no longer pink.

Transfer the sausage mixture to a large soup pot. Add potatoes and water to cover. Stir in the seasoned salt, black pepper and cayenne pepper to taste. Bring to a boil over medium-high heat and cook until potatoes are tender. when potatoes are done, stir in the butter, evaporated milk and parsley. Cook long enough for the butter to melt. Serve hot with bread or crackers.

# Spicy Chili French Fries

## Ingredients

4 large russet potatoes, peeled and cut into 1/4 inch thick fries  
1/4 cup vegetable oil  
1/4 cup tomato-vegetable juice cocktail  
1 tablespoon chili powder  
1 teaspoon ground cumin  
2 teaspoons dried onion granules  
1 teaspoon garlic powder  
1 teaspoon cayenne pepper  
1 teaspoon white sugar  
1 tablespoon salt

## Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease a large baking sheet.

Fill a large bowl with cold water, add the potatoes, and allow to soak for 10 minutes.

Whisk together the oil, vegetable juice cocktail, chili powder, ground cumin, onion granules, garlic powder, cayenne pepper, sugar, and salt in a large bowl. Drain the potatoes, and pat dry with paper towels. Toss the potatoes with the oil and spice mixture; stir until evenly coated. Arrange fries in a single layer on the prepared baking sheet.

Bake fries in preheated oven for 20 minutes. Turn and continue to bake until browned and crispy, about 20 additional minutes.

# Spicy Creamed Corn

## Ingredients

1 (3 ounce) package cream cheese, cubed  
1 (15.25 ounce) can whole kernel corn, drained  
1 (4 ounce) can chopped green chilies  
1/4 cup sliced green onions  
1/4 cup chopped sweet red pepper

## Directions

In a saucepan, heat the cream cheese until melted. Add the corn, chilies, green onions and red pepper. Cook and stir until heated through.

# Spicy Rapid Roast Chicken

## Ingredients

1 (3 pound) whole chicken  
1 tablespoon olive oil  
1/4 teaspoon salt  
1/4 teaspoon ground black pepper  
1/4 teaspoon dried oregano  
1/4 teaspoon dried basil  
1/4 teaspoon paprika  
1/8 teaspoon cayenne pepper

## Directions

Preheat oven to 450 degrees F (230 degrees C).

Rinse chicken thoroughly inside and out under cold running water and remove all fat. Pat dry with paper towels.

Put chicken into a small baking pan. Rub with olive oil. Mix the salt, pepper, oregano, basil, paprika and cayenne pepper together and sprinkle over chicken.

Roast the chicken in the preheated oven for 20 minutes. Lower the oven to 400 degrees F (205 degrees C) and continue roasting 40 minutes, to a minimum internal temperature of 180 degrees F (85 degrees C). Let cool 10 to 15 minutes and serve.

# Spicy Crab Curry - Bangla Style

## Ingredients

2 fresh Dungeness crabs, cleaned and with their shells cracked  
2 teaspoons ground turmeric  
1/2 teaspoon salt  
1 tablespoon mustard seed  
1 tablespoon hot water  
1 tablespoon mustard oil  
3 cups sliced red onion  
1 3/4 cups boiling potatoes, peeled, halved lengthwise, and cut crosswise into 1/4-inch slices  
2 whole cloves  
1 (1 inch) piece cinnamon stick  
2 pods green cardamom pods  
5 whole black peppercorns  
2 large tomatoes, coarsely chopped  
4 Thai green chiles  
1 1/2 teaspoons garlic paste  
1 1/2 teaspoons ginger paste  
1 teaspoon cayenne pepper  
salt to taste  
1 teaspoon white sugar

### Garnish:

1 wedge fresh lemon  
1/2 cup chopped fresh cilantro

## Directions

Rub the crabs with 1 teaspoon of the turmeric and 1/2 teaspoon salt; let them marinate for 1 hour. Combine the mustard seed and hot water in a small bowl and let stand for 10 minutes. Use a mortar and pestle to grind the seeds into a coarse paste.

Heat the oil in a wok or kadhai over medium heat. Add the crabs and stir fry until they change color, about 4 minutes. Remove the crabs from the oil and set aside.

Add the sliced onions to the wok and cook and stir over medium heat until the onions are translucent, about 5 minutes. Raise the heat to high, add the potatoes, and cook, stirring constantly, for about 2 minutes. Add the cloves, cinnamon stick, cardamom pods, and peppercorns, and stir for thirty seconds.

Stir in the tomatoes, ginger paste, and garlic paste. Halve three of the chiles and add them to the wok. Cook and stir for an additional minute or two over high heat. Reduce the heat to medium; add the remaining 1 teaspoon turmeric, the cayenne pepper, and the mustard paste and stir to combine. Add the crabs to the wok and pour in just enough water to cover the vegetables. Bring the water to a boil and stir in the sugar and salt to taste.

Cover the wok, reduce the heat, and simmer until the potatoes are tender and the water is reduced by half, about 10 minutes. Remove the lid, stir, and simmer until the gravy is thickened, about 5 minutes more.

Squeeze the lemon wedge over the finished dish. Garnish with chopped cilantro and sliced green chile and serve hot, with rice.

# Spicy Korean Red Pepper Cucumbers

## Ingredients

1 teaspoon vegetable oil  
2 tablespoons sesame seeds  
2 tablespoons kochujang (Korean hot sauce)  
1/4 cup white vinegar  
1 tablespoon sesame oil  
1 green onion, chopped  
1 cucumber, halved, seeded and thinly sliced

## Directions

Heat the vegetable oil in a small saucepan over medium heat. Stir in the sesame seeds, and cook until they turn golden brown and begin to pop, about 3 minutes. Remove from heat and place into a large bowl.

Whisk the kochujang, vinegar, sesame oil, and green onion into the toasted sesame seeds. Stir in the sliced cucumber until well coated with the dressing. Serve either chilled or at room temperature.

# Spicy Refrigerator Dill Pickles

## Ingredients

12 3 to 4 inch long pickling cucumbers  
2 cups water  
1 3/4 cups white vinegar  
1 1/2 cups chopped fresh dill weed  
1/2 cup white sugar  
8 cloves garlic, chopped  
1 1/2 tablespoons coarse salt  
1 tablespoon pickling spice  
1 1/2 teaspoons dill seed  
1/2 teaspoon red pepper flakes, or to taste  
4 sprigs fresh dill weed

## Directions

In a large bowl, combine the cucumbers, water, vinegar, chopped dill, sugar, garlic, salt, pickling spice, dill seed, and red pepper flakes. Stir, and let stand at room temperature for 2 hours, until the sugar and salt dissolve.

Remove the cucumbers to three 1 1/2 pint wide mouth jars, placing 4 cucumbers into each jar. Ladle in the liquid from the bowl to cover. Place a sprig of fresh dill into each jar, and seal with lids. Refrigerate for 10 days before eating. Use within 1 month.

# Spicy Chipotle Grilled Shrimp

## Ingredients

3 cloves garlic, minced  
2 chipotle peppers in adobo sauce, chopped  
1 lemon, juiced  
1 tablespoon olive oil  
1 tablespoon paprika  
1 teaspoon chopped fresh cilantro (optional)  
1 teaspoon kosher salt  
1/2 teaspoon cracked black pepper  
1/2 teaspoon crushed red pepper flakes  
1/4 teaspoon cayenne pepper  
2 pounds uncooked medium shrimp, peeled and deveined  
wooden or metal skewers

## Directions

Mix together the garlic, chipotle peppers, lemon juice, olive oil, paprika, cilantro, kosher salt, black pepper, red pepper flakes, and cayenne pepper in a bowl. Stir in the shrimp, and mix well to thoroughly coat. Marinate for 30 minutes in refrigerator.

Preheat an outdoor grill for medium-high heat, and lightly oil the grate.

Remove the shrimp from the marinade, and discard excess marinade. Thread about 5 shrimp per skewer, and grill on the preheated grill until the shrimp turn pink and opaque in the center, about 2 minutes per side.

# Dee's Sexy, Spicy, Shrimp, Sausage, and Peppers

## Ingredients

1/2 pound uncooked medium shrimp, peeled and deveined  
1 shallot, sliced  
1 clove garlic, minced  
1 teaspoon Creole seasoning  
1/4 cup olive oil

1 pound thin spaghetti

1 tablespoon olive oil  
5 (3.5 ounce) links sweet Italian sausage  
1 red bell pepper, sliced  
1 yellow bell pepper, sliced  
1 green bell pepper, sliced  
1 onion, chopped  
2 cloves garlic, minced  
1/2 cup red wine  
1 1/2 cups pasta sauce  
1/2 teaspoon crushed red pepper flakes, or to taste  
1 pinch salt, or to taste

1/4 cup butter

## Directions

Place the shrimp, shallot, 1 clove of garlic, creole seasoning, and 1/4 cup of olive oil in a bowl, and stir to coat the shrimp with the marinade. Set the shrimp aside.

Fill a large pot with lightly salted water and bring to a rolling boil. Once the water is boiling, stir in the spaghetti, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink.

While the pasta is cooking, heat 1 tablespoon of olive oil in a skillet, and brown the sausages on all sides until they are evenly brown, about 10 minutes. Remove the sausages from the skillet, and cook and stir the red bell pepper, yellow bell pepper, green bell pepper, and onion in the hot skillet until the vegetables are slightly softened, 4 to 5 minutes. Stir in 2 cloves of garlic, and cook and stir until the garlic is fragrant, about 5 more minutes.

Slice the sausages, and return them to the skillet. Stir red wine and pasta sauce with the sausages and vegetables, bring to a simmer over medium-low heat, and simmer until the vegetables are soft, the sausage is no longer pink in the middle, and the sauce has reduced to about half its volume, 10 to 15 minutes. Stir in red pepper flakes and salt.

Heat butter in a skillet; cook and stir the shrimp and marinade mixture until the shrimp are pink and opaque and the shallot becomes translucent, 5 to 8 minutes. To serve, place about 1/2 cup of cooked pasta on a warmed plate, and spoon shrimp over one side of the pasta, and sausage and peppers on the other side.

# Spicy Chicken Soup

## Ingredients

1 tablespoon olive oil  
1 cup chopped onion  
1 cup diced green bell pepper  
2 cloves garlic, pressed  
2 (14.5 ounce) cans chicken broth  
1 cup chopped cooked chicken breast  
1 (10 ounce) can diced tomatoes with green chile peppers

## Directions

Heat olive oil in a large saucepan over medium heat. Saute onion, green pepper and garlic until tender. Stir in chicken broth, chicken pieces and the diced tomatoes and chilies. Simmer covered for at least 10 minutes. Serve hot.

# Easy Spicy Mexican-American Chicken

## Ingredients

1/2 cup Mexican-style hot sauce  
(such as Valentina)  
1 tablespoon paprika  
1 tablespoon cayenne pepper  
1 tablespoon brown sugar, or  
more to taste  
4 chicken thighs

## Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a small baking dish.

Mix the hot sauce, paprika, ground cayenne pepper, and brown sugar in a bowl, and stir until the mixture is well combined. Place the chicken thighs in the baking dish, and coat them with a layer of sauce. Cover the dish with foil.

Bake in the preheated oven for 20 minutes. Remove the foil, and bake until the chicken has cooked through, and the sauce has thickened and started to brown, about 20 more minutes.

# Spicy Nut Balls

## Ingredients

3/4 cup ground toasted mixed nuts  
1 cup dried bread crumbs  
1 tablespoon extra virgin olive oil  
1/4 cup tomato paste  
1 teaspoon Louisiana-style hot sauce  
1 tablespoon thinly sliced green onion  
2 tablespoons minced flat leaf parsley

## Directions

In a medium bowl, mix ground nuts and bread crumbs. Stir in olive oil, tomato paste, and hot sauce. Add minced green onion and parsley. Mix well.

Using your hands, form the mixture into bite-size balls. Refrigerate until ready to use.

# Spicy Ice Cream-Citrus Punch

## Ingredients

6 eggs  
1/4 cup white sugar  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground cloves  
1 quart vanilla ice cream, softened  
1/4 cup fresh lemon juice  
1 1/2 quarts orange juice  
3 (12 fluid ounce) cans or bottles  
ginger ale soda

## Directions

Beat the eggs in a mixing bowl until light and frothy. Mix in the sugar, cinnamon, and cloves until the sugar dissolves. Beat in the vanilla ice cream, lemon juice, and orange juice on low speed. Cover and refrigerate at least 2 hours. Just before serving, stir in the ginger ale.

# Spicy Sweet Potato Chips

## Ingredients

2 tablespoons olive oil  
2 tablespoons maple syrup  
1/4 teaspoon cayenne pepper  
3 large sweet potato, peeled and  
cut into 1/4-inch slices  
salt and pepper to taste

## Directions

Preheat oven to 450 degrees F (230 degrees C). Line a baking sheet with aluminum foil.

Stir together olive oil, maple syrup, and cayenne pepper in a small bowl. Brush the sweet potato slices with the maple mixture and place onto the prepared baking sheet. Sprinkle with salt and pepper to taste.

Bake in preheated oven for 8 minutes, then turn the potato slices over, brush with any remaining maple mixture, and continue baking until tender in the middle, and crispy on the edges, about 7 minutes more.

# Sweet and Spicy Venison Jerky

## Ingredients

1/2 cup brown sugar  
1 tablespoon ground black pepper  
1 tablespoon onion powder  
1 tablespoon garlic salt  
1 tablespoon lemon juice  
3 tablespoons liquid smoke  
flavoring  
1 teaspoon paprika  
1 teaspoon hot pepper sauce  
1/2 cup Worcestershire sauce  
1/2 cup teriyaki sauce  
1/3 cup soy sauce  
1 pound venison, cut into 1/4 thick  
strips

## Directions

Whisk together the sugar, black pepper, onion powder, garlic salt, lemon juice, liquid smoke, paprika, hot pepper sauce, Worcestershire sauce, teriyaki sauce, and soy sauce in a large glass or ceramic bowl. Add the venison strips and toss to evenly coat. Cover the bowl with plastic wrap and marinate in the refrigerator for 24 hours. Mix the venison a few times as it marinates to ensure even absorption of the marinade.

Remove the venison strips from the marinade and squeeze off excess. Discard the remaining marinade. Arrange the venison on the racks of a food dehydrator so that it does not overlap.

Dry the venison on High until dry but still pliable, about 4 hours. The jerky should bend without breaking. Store the jerky in an airtight container or in a resealable plastic bag.

# Sweet and Spicy Pork and Napa Cabbage Stir-Fry

## Ingredients

12 ounces dry Chinese noodles  
3 tablespoons soy sauce  
3/4 cup sweet chili sauce  
1/2 teaspoon garlic powder  
1/4 teaspoon ground ginger  
3 tablespoons sesame oil  
1/2 cup soy sauce  
1/2 teaspoon garlic powder  
1 (1 pound) pork loin, cut into 2-inch strips  
2 tablespoons cooking oil  
2 onions, cut into bite-size pieces  
1/8 teaspoon crushed red pepper flakes  
3 tablespoons sweet chili sauce  
3 cups chopped napa cabbage  
3/4 cup sliced celery  
1 cup sliced carrots  
3 red bell peppers, chopped  
2 teaspoons cornstarch  
1/4 cup cold water

## Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the Chinese noodles, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 5 minutes. Drain well in a colander set in the sink.

Whisk together the 3 tablespoons soy sauce, 3/4 cup sweet chili sauce, 1/2 teaspoon garlic powder, the ground ginger, and the sesame oil in a large bowl; add the drained Chinese noodles and toss to coat; set aside

Whisk together the 1/2 cup soy sauce and 1/2 teaspoon garlic powder in a large bowl; add the pork and stir to coat. Allow to marinate 5 minutes.

Heat the cooking oil in a wok or a large, deep skillet over medium-high heat. Add the pork, onions, and red pepper flakes to the oil; cook until the pork is browned completely. Stir in 3 tablespoons sweet chili sauce, the napa cabbage, celery, carrots, and bell peppers; cook and stir until vegetables are completely heated, about 5 minutes. Whisk together the cornstarch and water and add to the stir fry, stirring until the mixture thickens. Serve the stir-fry over the noodles.

# Spicy Turkey Stir-Fry

## Ingredients

1 tablespoon cornstarch  
1 tablespoon sugar  
1 cup reduced sodium chicken broth  
1/4 cup reduced-sodium soy sauce  
2 tablespoons cider vinegar  
1/8 teaspoon cayenne pepper  
3 cups fresh broccoli florets  
2 tablespoons water  
1 pound boneless, skinless turkey breast, cut into 3/4-inch pieces  
2 teaspoons canola oil  
1 medium red bell pepper, cut into 3/4 inch pieces  
1 garlic clove, minced  
1/4 teaspoon ground ginger  
2 green onions, sliced  
2 tablespoons dry-roasted peanuts  
Hot cooked rice

## Directions

In a bowl, combine the first six ingredients until smooth; set aside.

In a nonstick skillet coated with nonstick cooking spray, stir-fry turkey in hot oil for 2-3 minutes. Add sweet pepper, garlic, ginger and broccoli; stir-fry for 3-4 minutes or until vegetables are crisp-tender. Stir broth mixture; add to pan. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Sprinkle with onions and peanuts. Serve with rice.

# Spicy Beanless Chili

## Ingredients

1/2 pound ground beef  
1/3 cup chopped green pepper  
2 tablespoons chopped onion  
1 garlic clove, minced  
1 (8 ounce) can tomato sauce  
1 (5.5 ounce) can tomato juice  
1/2 cup water  
2 tablespoons chili powder  
1/2 teaspoon dried oregano  
1/2 teaspoon paprika  
1/4 teaspoon ground cumin  
1/4 teaspoon cayenne pepper  
1/8 teaspoon salt

## Directions

In a large saucepan, cook beef, green pepper, onion and garlic over medium heat until meat is no longer pink; drain. Stir in the tomato sauce, tomato juice, water, chili powder, oregano, paprika, cumin and cayenne and salt if desired. Bring to a boil. Reduce heat; simmer, uncovered, for 45 minutes or to desired thickness.

# Chinese Spicy Hot And Sour Soup

## Ingredients

5 dried wood ear mushrooms  
4 dried shiitake mushrooms  
8 dried tiger lily buds  
4 cups chicken stock  
1/3 cup diced bamboo shoots  
1/3 cup lean ground pork  
1 teaspoon soy sauce  
1/2 teaspoon white sugar  
1 teaspoon salt  
1/2 teaspoon ground white pepper  
2 tablespoons red wine vinegar  
2 tablespoons cornstarch  
3 tablespoons water  
1/2 (16 ounce) package firm tofu, cubed  
1 egg, lightly beaten  
1 teaspoon sesame oil  
2 tablespoons thinly sliced green onion

## Directions

Soak the dried mushrooms and tiger lily buds in warm water for 20 minutes. After trimming off any tough stems, slice the mushrooms. With the fingers, shred the tiger lily stems.

Place the mushrooms, tiger lily buds, stock, bamboo shoots, and shredded pork into a saucepan. Bring to a boil, and simmer for 10 minutes.

Stir in soy sauce, sugar, salt, white pepper, and vinegar. Combine cornstarch with 3 tablespoons water. Add a little of the hot soup to the cornstarch, and then return all to the pan. Heat to boiling, stirring. Add the bean curd, and cook 1 to 2 minutes.

Just before serving, turn off the heat. Stir the egg in gradually. Mix in sesame oil. Sprinkle each serving with scallions.

# Spicy Persimmon Chutney

## Ingredients

1 1/2 cups cider vinegar  
1 cup chopped onion  
1 large Granny Smith apple -  
peeled, cored and chopped  
1 cup golden raisins  
3/4 cup white sugar  
1/4 cup lemon juice  
1 green chile peppers, seeded  
and minced  
1 tablespoon minced fresh ginger  
root  
1 tablespoon lemon zest  
1 teaspoon ground coriander seed  
1/8 teaspoon ground cloves  
4 Fuyu persimmons, peeled and  
chopped

## Directions

In a large saucepan combine the apple cider vinegar, chopped onion, chopped apple, golden raisins, sugar, lemon juice, chili, ginger, lemon peel, coriander and cloves. Bring to a boil over medium heat, stirring occasionally. Reduce heat to medium-low and simmer until mixture thickens, stirring frequently, about 25 minutes. Add the persimmons and simmer until the persimmons are tender about 5 to 10 minutes.

Remove from the heat and let cool completely. Cover and refrigerate chutney. May be made a day or two ahead.

# Spicy Cucumber Soup

## Ingredients

2 tablespoons olive oil  
1/2 onion, chopped  
2 teaspoons minced garlic  
2 cucumbers, peeled, seeded and chopped  
1 cup vegetable broth  
1/2 cup milk  
2 tablespoons soy sauce  
1 teaspoon dried parsley  
1 teaspoon crushed red pepper flakes  
1 teaspoon cayenne pepper  
2 teaspoons curry powder  
1 teaspoon sesame oil

## Directions

Heat the olive oil in a saucepan over medium heat. Stir in the onions and garlic, and cook until the onion is very soft, about 10 minutes. Stir in the cucumber, vegetable broth, and milk. Season with soy sauce, parsley, red pepper flakes, cayenne pepper, curry powder, and sesame oil. Bring to a simmer over medium-high heat, then reduce the heat to medium-low, cover, and simmer 10 minutes more. Transfer the hot soup to a blender, and carefully puree until the soup is creamy yet slightly grainy.

# Spicy Vegetarian Lasagna

## Ingredients

1 (16 ounce) package lasagna noodles  
2 teaspoons olive oil  
2/3 cup diced red bell pepper  
2/3 cup diced orange bell pepper  
2/3 cup diced yellow bell pepper  
2/3 cup diced green bell pepper  
1 small yellow onion, diced  
2 (14.5 ounce) cans diced tomatoes  
1 (6 ounce) can tomato paste  
1 1/2 cups water  
1 dash crushed red pepper flakes  
1/4 cup grated Parmesan cheese  
1 (15 ounce) container ricotta cheese  
1 (8 ounce) package shredded mozzarella cheese  
4 eggs  
1/4 teaspoon black pepper  
1/4 teaspoon dried oregano, crushed  
1/4 cup grated Parmesan cheese (optional)

## Directions

Bring a large pot of lightly salted water to a boil. Cook lasagna pasta in boiling water for 8 to 10 minutes, or until al dente. Drain, rinse with cold water, and place on wax paper to cool.

Cook bell peppers and onion in olive oil in a large sauce pan until onions are translucent. Stir in diced tomatoes, tomato paste, water, and red pepper flakes. More red pepper flakes can be added if spicier sauce is preferred. Simmer for 30 minutes.

Preheat oven to 375 degrees F (190 degrees C). In a medium bowl, combine Parmesan cheese, ricotta cheese, mozzarella cheese, eggs, black pepper, and oregano.

Place a small amount of sauce in the bottom of a 9x13 inch baking dish. Reserve 1/2 cup of the sauce. Place three lasagna noodles lengthwise in pan. Layer some of the cheese mixture and the vegetable sauce on top of noodles. Repeat layering with remaining ingredients, ending with noodles. Spread reserved sauce over top of noodles. Sprinkle with grated Parmesan cheese, if desired.

Cover dish with foil, and bake for 40 minutes or until bubbly. Remove foil during last 10 minutes of baking.

# Spicy Spanish Sausage Supper

## Ingredients

1/2 cup chopped green bell pepper  
1/3 cup chopped celery  
1/4 cup chopped onion  
1 tablespoon vegetable oil  
1 pound smoked sausage, sliced  
2 cups water  
1 (10 ounce) can diced tomatoes with green chile peppers  
1 (6.8 ounce) package Spanish-style rice mix  
1/4 cup sliced stuffed green olives  
1/8 teaspoon ground black pepper

## Directions

In a large skillet over medium heat, saute the green bell pepper, celery and onion in the oil for 5 to 10 minutes, or until tender.

Add the sausage, water, tomatoes and green chiles, rice, olives and ground black pepper. Mix well and simmer for 20 minutes, stirring occasionally.

# Spicy Indian Chicken with Green Masala

## Ingredients

7 fresh green chile peppers, diced  
1 tablespoon cumin seeds  
1 tablespoon ginger-garlic paste  
1 teaspoon salt  
1 1/2 teaspoons ground dried turmeric  
1 teaspoon lime juice  
2 cups chopped fresh cilantro  
1 tablespoon plain yogurt  
8 chicken drumsticks, skin removed  
  
1 tablespoon vegetable oil  
1 small onion, thinly sliced

## Directions

Place chili peppers, cumin seed, ginger-garlic paste, salt, turmeric, lime juice, and cilantro into a blender. Puree until the cilantro is very finely chopped, then add yogurt, and puree until smooth. Pour over the chicken drumsticks in a resealable plastic bag, and mix to coat. Marinate in the refrigerator at least 2 hours.

To cook, heat vegetable oil in a large skillet over medium heat. Stir in onion, and cook until the onion softens and turns translucent, about 5 minutes. Add the chicken and marinade, and bring to a simmer. Reduce heat to medium-low, cover, and simmer until the drumsticks are tender, 30 to 40 minutes.

# Simple Sweet and Spicy Chicken Wraps

## Ingredients

1/2 cup mayonnaise  
1/4 cup finely chopped seedless cucumber  
1 tablespoon honey  
1/2 teaspoon cayenne pepper  
ground black pepper to taste

2 tablespoons olive oil  
1 1/2 pounds skinless, boneless chicken breast halves - cut into thin strips  
1 cup thick and chunky salsa  
1 tablespoon honey  
1/2 teaspoon cayenne pepper  
8 (10 inch) flour tortillas  
1 (10 ounce) bag baby spinach leaves

## Directions

Mix together the mayonnaise, cucumber, 1 tablespoon of honey, 1/2 teaspoon of cayenne pepper, and black pepper in a bowl until smooth. Cover and refrigerate until needed.

Heat the olive oil in a skillet on medium-high heat, and cook and stir the chicken breast strips until they are beginning to turn golden and are no longer pink in the middle, about 8 minutes. Stir in the salsa, 1 tablespoon of honey, and 1/2 teaspoon of cayenne pepper. Reduce the heat to medium-low and simmer, stirring occasionally, until the flavors have blended, about 5 minutes.

Stack the tortillas, 4 at a time, in a microwave oven and heat until warm and pliable, 20 to 30 seconds per batch.

Spread each tortilla with 1 tablespoon of the mayonnaise-cucumber mixture, top with a layer of baby spinach leaves, and arrange about 1/2 cup of chicken mixture on the spinach leaves.

Fold the bottom of each tortilla up about 2 inches, and start rolling the burrito from the right side. When the burrito is half-rolled, fold the top of the tortilla down, enclosing the filling, and continue rolling to make a tight, compact cylinder.

# Spicy Turkey Chili

## Ingredients

2 (5 ounce) cans turkey meat,  
drained  
2 (15 ounce) cans kidney beans  
2 (14.5 ounce) cans Italian-style  
stewed tomatoes  
2 (1.25 ounce) packages chili  
seasoning mix  
1 (4 ounce) can green chile  
peppers  
1 (8 ounce) can tomato sauce  
1 onion, diced  
1 cup water

## Directions

In a slow cooker, combine turkey, beans, tomatoes, chili seasoning, chile peppers, tomato sauce, onion and water. Cook on low 3 to 4 hours. Serve hot.

# Roasted Spicy Salsa Verde

## Ingredients

2 fresh poblano chile peppers  
2 serrano chile peppers  
6 fresh tomatillos, husks removed  
1 1/2-inch slice of white onion  
2 cloves garlic  
salt to taste  
1 tablespoon chopped fresh  
cilantro (optional)

## Directions

Preheat an outdoor grill for high heat, and lightly oil the grate.

Lay the poblano peppers, serrano peppers, and tomatillos on the hot grill, and cook, turning every 2 minutes, until the pepper skins are evenly charred and blackened, and the tomatillos have turned pale yellow and started to ooze juice, about 10 minutes. Remove the vegetables from the grill.

Scrape off most of the burned pepper skin, cut the stems off, cut the peppers in half the long way, and remove the seeds.

Place the onion and garlic in the work bowl of a food processor, and pulse about 4 times to chop. Drop in the peppers, pulse 4 times to roughly chop, and add the tomatillos and salt. Pulse 4 or more times to the desired smoothness, and stir in the cilantro.

# Spicy Roasted Edamame

## Ingredients

1 1/4 cups frozen shelled edamame (green soybeans), thawed  
2 teaspoons olive oil  
1/2 teaspoon chili powder  
1/4 teaspoon dried basil  
1/4 teaspoon onion powder  
1/4 teaspoon ground cumin  
1/8 teaspoon paprika  
1/8 teaspoon ground black pepper

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Place the thawed edamame into a mixing bowl, drizzle with the olive oil, then sprinkle with chili powder, basil, onion powder, cumin, paprika, and pepper. Toss until the edamame are evenly coated with the oil and spices. Spread into a 9x13 inch glass baking dish in a single layer.

Bake uncovered in the preheated oven until the beans begin to brown, 12 to 15 minutes. Stir once halfway through cooking.

# Spicy Black and Red Bean Soup

## Ingredients

1 tablespoon vegetable oil  
1 1/2 cups chopped onion  
1 1/4 cups sliced carrots  
2 cloves garlic, minced  
3 cups chicken broth  
2 teaspoons white sugar  
1 (16 ounce) package frozen  
shoepeg corn  
1 (15 ounce) can kidney beans,  
drained and rinsed  
1 (15 ounce) can black beans,  
rinsed and drained  
1 (14.5 ounce) can Italian-style  
stewed tomatoes  
1 (14.5 ounce) can diced  
tomatoes, drained  
1 (4 ounce) can diced green chiles

## Directions

Heat the oil in a large Dutch oven over medium-high heat until hot. Add onion, carrot, and garlic; saute 5 minutes. Stir in broth, sugar, corn, beans, tomatoes, and chilies; bring to a boil. Cover, reduce heat, and simmer 2 hours.

This soup can also be prepared in a crock pot. Combine everything in the pot, and cook on HIGH for the first hour. Turn the temperature down to LOW, and cook 7 more hours.

# Masala Spicy Tea

## Ingredients

2 cups water  
2 tea bags  
1 whole black peppercorn  
2 cinnamon sticks  
2 whole cardamom pods  
2 whole cloves  
1/2 cup sweetened condensed milk

## Directions

Bring the water to a boil in a saucepan over high heat. Reduce the heat to medium, and stir in the tea bags, peppercorn, cinnamon sticks, cardamom pods, and cloves. Let boil for 1 minute.

Pour in the condensed milk, and bring back to a boil. Remove from the heat, strain into cups, and serve.

# Spicy-Sweet Glazed Salmon

## Ingredients

1 1/2 pounds fresh salmon fillet with skin removed  
1/4 cup red wine vinegar  
1/4 cup olive oil  
1/4 cup soy sauce  
1/4 cup water  
1 tablespoon lemon juice  
1/2 teaspoon red pepper flakes, or to taste  
1 teaspoon onion powder  
1 teaspoon garlic powder  
2 teaspoons chopped fresh cilantro  
1/3 cup brown sugar, packed  
salt and ground black pepper to taste

## Directions

Place salmon in a shallow, flat dish, and set aside. Combine the vinegar, olive oil, soy sauce, water, lemon juice, red pepper flakes, onion powder, garlic powder, cilantro, and brown sugar in a blender. Blend until brown sugar dissolves. Pour the marinade over the salmon to cover evenly. Cover the dish, and refrigerate at least 2 hours.

Line a broiling pan with foil. Remove salmon from marinade, and place on prepared broiling pan; season to taste with salt and pepper. Transfer remaining marinade to a saucepan.

Turn on broiler to low.

Broil salmon about 6 inches from the heat for 5 minutes; brush with remaining marinade. Broil an additional 5 to 10 minutes, brushing 2 or 3 more times with additional marinade. Salmon is done when fish is no longer bright red and can be flaked with a fork.

Meanwhile, cook the remaining marinade over low heat until it thickens and reduces by one-third, 5 to 10 minutes. Use cooked marinade as a dipping sauce or drizzle over salmon just before serving.

# Spicy Ham and Apple Pasta Salad

## Ingredients

2 cups farfalle (bow tie) pasta  
2 cups cubed cooked ham  
2 apples, cored and sliced with peel  
1 cup pineapple preserves  
1 cup apple jelly  
1/2 cup prepared horseradish  
1 1/2 teaspoons dry mustard  
1 teaspoon ground black pepper  
8 ounces mixed salad greens

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and run under cold water. Transfer to a large bowl with ham and apples and set aside.

In a small bowl, whisk together the preserves, apple jelly, horseradish, mustard and black pepper. Pour over the ham/pasta mixture and toss to combine. Cover and refrigerate salad for 30 minutes. When ready to serve, place mixed salad greens on 4 plates and arrange ham salad on top.

# Spicy Brown Mustard Chicken

## Ingredients

4 skinless, boneless chicken breast halves  
1/2 cup spicy brown mustard  
1/2 cup Italian seasoned bread crumbs  
1/4 cup butter, melted  
2 tablespoons lemon juice  
2 tablespoons water  
paprika to taste

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking dish.

Brush the chicken breast halves on all sides with the mustard. Place the bread crumbs in a shallow dish. Press the chicken into the bread crumbs to evenly coat. Arrange the chicken breasts in the prepared baking dish.

In a bowl, mix the butter, lemon juice, and water. Drizzle about 1 tablespoon of the mixture over each chicken breast. Pour the remaining mixture around the breasts in the dish.

Cover, and bake 45 minutes in the preheated oven. Uncover, season with paprika, and continue baking 15 minutes.

# Amy's Spicy Beans and Rice

## Ingredients

1 1/2 cups water  
1/2 cup uncooked brown rice  
2 (15 ounce) cans black beans, undrained  
2 fresh jalapeno peppers, seeded and chopped  
1 teaspoon ground cumin, or to taste  
1 tablespoon chili powder, or to taste  
black pepper to taste  
1/2 cup shredded sharp Cheddar cheese  
2 fresh green onions, chopped  
1/2 (2 ounce) can sliced black olives, drained

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a saucepan bring the water to a boil. Add rice and stir. Reduce heat, cover and simmer for 40 minutes.

Meanwhile, pour beans into a 2 quart casserole. Sprinkle with jalapenos, cumin, chili powder and black pepper.

Bake in preheated oven for 30 minutes. Sprinkle with cheese, green onions and olives. Bake for 5 to 10 minutes more.

Serve beans over cooked rice.

# Jen's Fresh and Spicy Salsa

## Ingredients

5 roma (plum) tomatoes, seeded and chopped  
10 green onions  
2 fresh jalapeno peppers, seeded  
1/4 cup chopped fresh cilantro  
2 tablespoons fresh lime juice  
2 tablespoons hot pepper sauce  
1 teaspoon ground black pepper  
1 teaspoon garlic powder  
1 teaspoon salt

## Directions

In a blender or food processor, pulse the tomatoes, green onions, jalapeno peppers, and cilantro to desired consistency. Transfer to a bowl, and mix in the lime juice, hot pepper sauce, black pepper, garlic powder, and salt.

# Warm and Spicy Autumn Punch

## Ingredients

2 oranges  
8 whole cloves  
6 cups apple juice  
1 cinnamon stick  
1/4 teaspoon ground nutmeg  
1/4 cup honey  
3 tablespoons lemon juice  
2 1/4 cups pineapple juice

## Directions

Preheat oven to 350 degrees F (175 degrees C). Stud the whole oranges with cloves, and bake for 30 minutes.

In a large saucepan, combine the apple juice and cinnamon stick. Bring to a boil, reduce heat to medium, and simmer 5 minutes. Remove from heat, and stir in the nutmeg, honey, lemon juice, and pineapple juice.

Serve hot in a punch bowl with the 2 clove-studded baked oranges floating on top.

# Spicy Lemon Pork Saute

## Ingredients

2 tablespoons olive oil  
4 pork loin chops, 1/2 inch thick  
1/2 cup lemon juice  
3 cloves garlic, peeled and minced  
1/2 tablespoon paprika  
1 teaspoon dried thyme  
1/2 teaspoon cayenne pepper

## Directions

Heat olive oil in a large, heavy skillet over medium heat. Brown pork chops about 5 minutes per side.

Mix lemon juice, garlic, paprika, thyme, and cayenne pepper into the skillet. Cover, and simmer 20 minutes, cooking the chops to an internal temperature of 160 degrees F (70 degrees C).

Remove pork chops from the skillet, and set aside. Over high heat, reduce the remaining liquid for about 5 minutes. Return pork chops to the skillet briefly, coating them on both sides with the reduced mixture.

# Sweet and Spicy Swiss Chard

## Ingredients

1 tablespoon olive oil  
1 bunch rainbow chard - leaves  
and stems separated and  
chopped  
1/3 cup chopped yellow onion  
2 (1/4 inch thick) slices fresh  
ginger root, peeled and julienned  
salt and pepper to taste  
1 tablespoon maple syrup

## Directions

Heat the oil in a large skillet over medium heat. Cook the chopped chard stems, onion, and ginger in the hot oil until they begin to soften; season with salt and pepper. Add the chopped chard leaves to the skillet; reduce heat to low. Continue cooking until the leaves have wilted, about 2 minutes more. Drizzle the maple syrup over the mixture; stir to coat evenly. Remove from heat and serve.

# Spicy Pakistani Zucchini

## Ingredients

1/4 cup cooking oil  
1 onion, thinly sliced  
6 zucchini - peeled, seeded and cut into semicircles  
1/2 teaspoon salt  
2 cups water  
2 teaspoons chili powder  
1/2 teaspoon ground turmeric  
1/2 teaspoon garlic powder  
1 teaspoon ground coriander seed  
3 whole cloves  
7 whole peppercorns  
4 tomatoes, chopped  
2 tablespoons plain yogurt

## Directions

Heat oil in a large skillet over medium heat; saute onion until golden (about 5 minutes).

Add zucchini, salt, water, chile powder, turmeric, garlic powder, coriander, cloves, peppercorns, tomatoes and yogurt and stir all together. Reduce heat to low and simmer for 10 minutes, stirring occasionally.

# Sweet and Spicy Soup with Black-Eyed Peas and

## Ingredients

1/2 red bell pepper  
1 tablespoon olive oil  
1 onion, chopped  
1 celery stalk, chopped  
2 cloves garlic, minced

1 cup water  
1 cup vegetable broth  
3 plum tomatoes, chopped  
1 (15 ounce) can black-eyed peas, drained and rinsed  
1 (15 ounce) can sweet potatoes, drained and cut into chunks

1 tablespoon brown sugar  
1 1/2 teaspoons cinnamon  
1/8 teaspoon cayenne pepper  
1/4 teaspoon crushed red pepper flakes

1 bay leaf  
1 pinch dried thyme  
1 pinch dried basil  
1 pinch dried oregano  
1 pinch dried rosemary

1 pinch garlic powder  
1 pinch onion powder  
1 pinch mustard powder

1 pinch cumin  
1 pinch coriander

salt and cracked black pepper to taste  
2 tablespoons chopped fresh parsley

## Directions

Set oven to broil. Brush red bell pepper lightly with olive oil, and place cut-side down on a baking sheet. Place sheet under broiler, and broil until pepper is blackened and blistered. Remove from broiler, and when cool enough to touch, peel skin. Chop pepper into bite-size pieces.

Heat olive oil in a large skillet over medium heat. Stir in onion, celery, and garlic; cook until onion is soft and translucent.

Mix in water, vegetable broth, tomatoes, black-eyed peas, sweet potatoes, and chopped bell pepper. Add brown sugar, cinnamon, cayenne, and red pepper flakes. Add bay leaf, thyme, basil, oregano, and rosemary. Mix in garlic, onion, and mustard powders. Stir in cumin and coriander.

Bring contents to a boil. Reduce heat to medium-low; simmer, covered, until sweet potatoes begin to disintegrate, about 20 minutes. Season with salt and cracked pepper to taste. Stir in fresh parsley, and serve.

# Spicy Raspberry Jelly Dip

## Ingredients

1 jalapeno pepper, seeded and diced  
1/2 red chile pepper, seeded and chopped  
2 cups raspberry preserves  
1 cup raspberry syrup  
2 tablespoons apple cider vinegar

## Directions

In the container of a food processor or blender, combine the jalapeno pepper and red chile pepper. Pulse until finely chopped. Transfer to a serving dish, and mix in the raspberry preserves, raspberry syrup and apple cider vinegar. Taste, and adjust amounts to suit your palate.

# Spicy Deviled Eggs

## Ingredients

12 eggs  
1 1/2 tablespoons Dijon mustard  
1 1/2 tablespoons mayonnaise  
1/2 teaspoon Worcestershire sauce  
1/2 teaspoon hot pepper sauce, or to taste  
1 pinch salt and black pepper  
1/4 teaspoon ground paprika, for dusting (divided)  
1 (6 ounce) can black olives, drained and cut in half horizontally

## Directions

Place eggs in a saucepan with a lid, pour in water to cover, bring to a boil, and remove from the heat. Cover and let stand for 10 to 12 minutes. Remove eggs from hot water and let cool. Peel the eggs.

Cut each egg in half lengthwise, remove the yolks, and place the yolks in a bowl with the mustard, mayonnaise, Worcestershire sauce, hot pepper sauce, and salt and pepper. Mash the yolks, and stir the mixture until smooth and thoroughly combined.

Fill each egg half with the deviled yolk mixture, using a spoon, piping bag, or a sturdy plastic bag with a corner cut off. Dust each egg with a pinch of paprika, and place an olive half, round side up, in the center of each. Refrigerate until chilled, 20 to 30 minutes, and serve cold.

# Spicy Sausage Muffins

## Ingredients

1/2 pound bulk hot pork sausage  
1/4 cup chopped green onions  
1/4 cup chopped sweet red pepper  
3/4 cup all-purpose flour  
1/2 cup cornmeal  
1 tablespoon minced fresh cilantro  
1 teaspoon baking soda  
1/2 teaspoon salt  
3/4 teaspoon minced fresh thyme  
1 egg, beaten  
1 cup buttermilk  
3/4 cup shredded sharp Cheddar cheese

## Directions

In a skillet, cook sausage, onions and red pepper over medium heat until meat is no longer pink; drain and set aside. In a large bowl, combine the flour, cornmeal, cilantro, baking soda, salt and thyme. In another bowl, combine egg and buttermilk. Stir into dry ingredients just until moistened. Fold in cheese and sausage mixture. Fill greased muffin cups two-thirds full. Bake at 375 degrees F for 25-30 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack. Serve warm. Refrigerate leftovers.

# Spicy Crab Dip

## Ingredients

1 (2 pound) loaf processed  
cheese, cubed  
1 (10 ounce) can diced tomatoes  
with green chile peppers, drained  
1/2 pound imitation crabmeat

## Directions

In a medium saucepan over medium heat, melt the processed cheese. Mix in the diced tomatoes with green chile peppers and imitation crabmeat. Cook 10 to 15 minutes, stirring occasionally. Serve hot with tortilla chips.

# Sweet and Spicy Green Beans

## Ingredients

3/4 pound fresh green beans,  
trimmed  
2 tablespoons soy sauce  
1 clove garlic, minced  
1 teaspoon garlic chili sauce  
1 teaspoon honey  
2 teaspoons canola oil

## Directions

Arrange a steamer basket in a pot over boiling water, and steam the green beans 3 to 4 minutes.

In a bowl, mix the soy sauce, garlic, garlic chili sauce, and honey.

Heat the canola oil in a skillet over medium heat. Add the green beans, and fry for 3 to 5 minutes. Pour in the soy sauce mixture. Continue cooking and stirring 2 minutes, or until the liquid is nearly evaporated. Serve immediately.

# Sweet Spicy Pumpkin Seeds

## Ingredients

1 cup raw cleaned whole pumpkin seeds  
1/4 teaspoon ground cinnamon  
1/8 teaspoon chili powder  
1 teaspoon white sugar  
1 tablespoon olive oil  
1 tablespoon white sugar

## Directions

Preheat oven to 250 degrees F (120 degrees C).

Place the pumpkin seeds on a cookie sheet, and spread them out into a single layer. Roast until brown and crisp, about 45 minutes. Set the seeds aside in a large bowl.

Place the cinnamon, chili powder, and 1 teaspoon of sugar in a bowl, and set aside.

Place olive oil and 1 tablespoon of sugar in a heavy saucepan over medium-low heat, and heat and stir with a wooden spoon until the sugar turns a light golden brown color. Watch it carefully to avoid burning.

Pour the caramelized sugar mixture over the roasted pumpkin seeds, and stir to coat. Pour the cinnamon-chili powder mixture over the seeds, and toss to coat the seeds with the spices.

# Spicy Sweet Potato and Coconut Soup

## Ingredients

1 1/2 pounds orange-fleshed sweet potatoes  
1 tablespoon vegetable oil  
1 onion, chopped  
1 (2 inch) piece fresh ginger root, thinly sliced  
1 tablespoon red curry paste  
1 (15 ounce) can unsweetened coconut milk  
3 cups vegetable broth  
3 1/2 tablespoons lemon juice  
1 teaspoon sea salt  
1 tablespoon toasted sesame oil  
1/2 cup chopped fresh cilantro

## Directions

Preheat the oven to 400 degrees F (200 degrees C). Place the sweet potatoes directly on the rack and bake until tender enough to easily pierce with a fork, about 45 minutes. Remove from the oven and allow to cool.

Heat the oil in a large saucepan or soup pot over medium heat. Add the onion and ginger; cook and stir until tender, about 5 minutes. Stir in the curry paste and heat for 1 minute, then whisk in the coconut milk and vegetable broth. Bring to a boil, then reduce heat to low and simmer for about 5 minutes.

Remove the skins from the sweet potatoes and cut into bite size chunks. Add to the soup and cook for 5 more minutes so they can soak up the flavor. Stir in lemon juice and season with salt. Ladle into bowls and garnish with a drizzle of sesame oil and a little bit of cilantro.

# Bryan's Spicy Red Lentil Soup

## Ingredients

1 teaspoon olive oil  
1 1/2 cups chopped red onion  
salt and pepper to taste  
1 (28 ounce) can diced tomatoes  
1 1/2 cups frozen chopped spinach  
2 cups dry red lentils  
2 cups water  
2 teaspoons dried basil  
1 1/2 teaspoons ground cardamom  
1 teaspoon ground cumin  
1/2 teaspoon ground cayenne pepper  
1/2 teaspoon curry powder

## Directions

Heat the oil in a large pot over medium heat, and cook the onion until golden brown. Season with salt and pepper. Mix in tomatoes, spinach, and lentils, and pour in water. Season with basil, cardamom, cumin, cayenne pepper, and curry powder. Bring to a boil, reduce heat to low, and simmer 25 minutes, stirring occasionally, until lentils are tender.

Transfer the soup to a blender (or use a hand held blender), and blend until smooth before serving.

# Spicy Pickled Crabapples

## Ingredients

6 quarts fresh crabapples, washed  
and stems removed  
1 cup whole cloves  
1/2 cup water  
3 pounds brown sugar  
1 cup distilled white vinegar  
2 tablespoons whole allspice  
berries  
6 cinnamon sticks  
1 tablespoon grated lemon zest

## Directions

Stick 2 or 3 cloves into each of the crabapples, and set aside.

In a large pot, stir together the water, sugar, and vinegar. Place allspice berries, cinnamon sticks, and lemon zest in cheesecloth, and tie cheesecloth to make a small bag; add to pot. Bring to a boil, then reduce heat and simmer for 5 minutes. Add the crabapples, and simmer until tender, about 20 minutes.

Use a slotted spoon to lift out crabapples and place them into sterile jars. Cover with hot syrup, and seal in a hot water bath for 10 minutes, or until the centers of the lids are depressed. If the syrup seems too thick, add more water. Refrigerate after opening.

# Spicy Molasses Cookies

## Ingredients

- 1 cup shortening
- 1 1/2 cups packed brown sugar
- 1/4 cup light or dark molasses
- 3 eggs
- 3 1/2 cups all-purpose flour
- 3 teaspoons ground cinnamon
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground allspice
- 1 cup chopped walnuts
- 1 cup raisins

## Directions

In a large mixing bowl, cream shortening and sugar. Add molasses. Add eggs, one at a time, beating well after each addition. Combine dry ingredients and spices; add to batter and mix lightly. Stir in nuts and raisins if desired; mix well. Drop by teaspoonfuls onto greased baking sheets. Bake at 350 degrees F for 10-12 minutes.

# Spicy Cabbage Kimchi

## Ingredients

2 heads Napa cabbage  
1 1/4 cups sea salt  
1 tablespoon fish sauce  
5 green onions, chopped  
1/2 small white onion, minced  
2 cloves garlic, pressed  
2 tablespoons white sugar  
1 teaspoon ground ginger  
5 tablespoons Korean chile powder

## Directions

Cut the cabbages in half lengthwise and trim the ends. Rinse and cut into pieces about 2 inch square. Place the cabbage into large resealable bags and sprinkle salt on the leaves so they are evenly coated. Use your hands to rub the salt in to the leaves. Seal the bags and leave at room temperature for 6 hours.

Rinse the salt from the cabbage leaves and then drain and squeeze out any excess liquid. Place the cabbage in a large container with a tight fitting lid. Stir in the fish sauce, green onions, white onion, garlic, sugar and ginger. Sprinkle the Korean chile powder over the mixture. Wear plastic gloves to protect your hands and rub the chile powder into the cabbage leaves until evenly coated. Seal the container and set in a cool dry place. Leave undisturbed for 4 days. Refrigerate before serving, and store in the refrigerator for up to 1 month (if it lasts that long!).

# Chompchae Deopbap (Korean Spicy Tuna and

## Ingredients

1 cup uncooked white rice  
2 cups water

1 tablespoon olive oil  
3 cloves garlic, minced  
1 (1/2 inch) piece fresh ginger, minced  
1/2 onion, coarsely chopped  
1 cup kim chee  
1/2 cup sliced cucumber  
1/4 cup sliced carrots  
2 tablespoons soy sauce  
2 tablespoons rice vinegar  
salt and pepper to taste  
1 tablespoon Korean chile powder, or to taste  
1 tablespoon water, or as needed  
1 (6 ounce) can tuna, drained

## Directions

Bring the rice and 2 cups of water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes.

Heat the olive oil in a skillet over medium heat. Stir in the garlic, ginger, and onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the kim chee, cucumber, and carrot. Pour in the soy sauce and rice vinegar. Season with salt, pepper, and chile powder. If the mixture becomes too thick, add 1 tablespoon of water. Gently stir in the tuna and continue cooking until the fish is heated through. Serve with rice.

# Spicy Ranch Dressing

## Ingredients

1 cup mayonnaise  
1 cup buttermilk  
3 tablespoons dry ranch salad dressing mix  
2 tablespoons finely chopped red bell pepper  
1 tablespoon chopped fresh cilantro  
1 small jalapeno pepper, seeded and coarsely chopped  
1 dash hot pepper sauce (e.g. Tabasco, etc.), or to taste

## Directions

In a blender, combine the mayonnaise, buttermilk, ranch dressing mix, bell pepper, cilantro, jalapeno pepper and hot pepper sauce. Pulse until blended.

# Speculaas Cookies or Spicy Sinterklass Cakes

## Ingredients

2 tablespoons milk  
2/3 cup dark brown sugar  
2 cups sifted all-purpose flour  
1 teaspoon ground cloves  
1 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground ginger  
1/4 teaspoon baking powder  
1/4 teaspoon salt  
2 tablespoons chopped slivered almonds  
2 tablespoons chopped candied citron  
2/3 cup butter  
1/2 cup slivered almonds

## Directions

In a large bowl, dissolve the brown sugar in milk. Combine the flour, cloves, cinnamon, nutmeg, ginger, baking powder and salt. Stir the dry ingredients into the sugar and milk. Mix in 2 tablespoons of almonds and candied citron. Cut in the butter until it starts to form a dough, then knead on a lightly floured surface until smooth. Cover dough and chill for about 1 hour for easier handling.

Preheat the oven to 350 degrees F (175 degrees C). Dust a wooden speculaas mold lightly with cornstarch. Firmly press the dough into the mold. Run a knife around the edges to trim off excess dough. Gently lift dough out of the mold or tap out onto a cookie sheet. Press remaining almond slivers into cookies to match the designs.

Bake for 15 minutes in the preheated oven, just until the edges begin to darken. If your cookies are more than 1/2 inch thick, bake at 300 degrees F (150 degrees C) for up to 30 minutes. Cool cookies on wire racks to crisp. Store in an airtight container at room temperature for up to a month. The flavor will get better with age.

# Spicy Spinach

## Ingredients

5 ounces Pepper Jack cheese,  
shredded  
1 (10 ounce) package frozen  
chopped spinach, thawed and  
drained  
1/4 cup milk

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a 2 quart casserole dish combine cheese, spinach and milk.

Bake in preheated oven for 15 to 20 minutes, stirring occasionally.

Let stand 5 minutes before serving.

# Spicy Summer Pasta Salad

## Ingredients

3 cups rotelle pasta  
1/4 cup olive oil  
1/4 cup red wine vinegar  
2 tablespoons chili powder  
1 teaspoon dried parsley  
2 green bell peppers, chopped  
1 red bell pepper, chopped  
5 large tomatoes, chopped  
1 cup shredded mozzarella  
cheese

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl, whisk together the olive oil, vinegar, chili powder and parsley. Add the peppers and tomatoes and stir to coat. Add the pasta and mozzarella and toss until evenly coated. Chill until ready to serve.

# Spicy Black Bean Cakes

## Ingredients

### Lime Sour Cream:

1/2 cup reduced fat sour cream  
2 teaspoons fresh lime juice  
1 small fresh jalapeno pepper,  
minced  
salt to taste

### Bean Cakes:

2 tablespoons olive oil, divided  
4 green onions, thinly sliced  
6 cloves garlic, pressed  
2 fresh jalapeno peppers, finely  
diced  
1 tablespoon ground cumin  
2 (14.5 ounce) cans black beans,  
drained and rinsed  
salt and black pepper to taste  
2 cups grated raw sweet potato  
1 egg, lightly beaten  
1/2 cup plain dried bread crumbs

## Directions

To prepare lime sour cream, mix the sour cream, lime juice, 1 small minced jalapeno, and salt together in a small bowl. Cover, and refrigerate.

Heat 1 tablespoon olive oil in a small skillet over medium heat. Cook green onions until softened, about 1 minute. Stir in garlic, 2 diced jalapenos, and cumin; cook until fragrant, about 30 seconds.

Transfer contents of skillet to a large bowl. Stir in black beans, and mash with a fork. Season with salt and pepper to taste. Mix in sweet potatoes, egg, and bread crumbs. Divide into 8 balls, and flatten into patties.

In the oven, set cooking rack about 4 inches from heat source. Set oven to broil. Lightly grease baking sheet with 1 tablespoon oil.

Place bean patties on baking sheet, and broil 8 to 10 minutes. Turn cakes over, and broil until crispy, about 3 minutes more. Serve with lime sour cream.

# Spicy Devil's Tom Yum Soup

## Ingredients

2 pounds tiger prawns with heads and shells  
4 cups water  
2 tablespoons vegetable oil  
1 tablespoon minced garlic  
2 stalks fresh lemon grass, tough outer leaves removed and white part slightly crushed  
5 lime leaves  
5 shallots, thinly sliced  
5 slices galangal  
10 chile padi (bird's eye chiles), thinly sliced  
1 tablespoon Asian red chili paste  
1 skinless, boneless chicken breast half - cut into cubes  
1/4 cup lime juice  
2 large squid, cleaned and sliced into rings  
1/2 (15 ounce) can baby corn, drained  
1/2 (6 ounce) can whole straw mushrooms, drained  
3 fresh tomatoes, quartered  
1/2 cup coconut milk  
salt to taste

## Directions

Wash the prawns, remove the heads, shells, and black veins, and retain the heads. Set the cleaned prawns aside. Place the prawn heads in a large saucepan or soup pot with the water, bring to a boil, and boil over high heat to reduce the stock and concentrate the flavor, about 15 minutes. Strain out the prawn heads and discard.

Heat the vegetable oil in a large skillet over medium heat; cook and stir the garlic, lemon grass, lime leaves, shallots, galangal, and red chilies until the shallots are translucent and the seasonings are fragrant, about 3 minutes. Stir in the chili paste, cook and stir for 1 minute, and add the chicken breast and lime juice. Stir well to evenly mix in the chili paste, and let the mixture simmer for 5 minutes. Pour the seasoned chicken-lime juice mixture into the prawn stock, and bring to a boil over medium-low heat.

When the soup begins to boil, stir in the squid rings, baby corn, straw mushrooms, cleaned prawns, and tomatoes. Turn the heat to low, stir in the coconut milk, and let the soup simmer until the prawns are pink and opaque, about 5 minutes. Add salt to taste, and serve.

# Spicy Honey-Mustard Chicken Stir-Fry

## Ingredients

2 teaspoons cornstarch  
1/2 cup reduced-sodium chicken broth  
2 tablespoons reduced fat peanut butter  
4 teaspoons lime juice  
1 tablespoon Dijon mustard  
1 tablespoon honey  
2 teaspoons reduced-sodium soy sauce  
2 teaspoons sesame oil  
1/4 teaspoon hot pepper sauce  
1/8 teaspoon cayenne pepper  
1 pound boneless, skinless chicken breasts cut into thin strips  
2 teaspoons canola oil, divided  
2 small zucchini, sliced  
1 medium sweet red pepper, julienned  
Hot cooked rice

## Directions

In a blender or food processor, combine the first 10 ingredients; cover and process until smooth. In a large nonstick skillet, stir-fry chicken in 1 teaspoon hot oil for 5-7 minutes or until juices run clear. Remove chicken and keep warm. In the same skillet, stir-fry vegetables in remaining hot oil until crisp-tender. Return chicken to pan. Stir sauce and add to the pan. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Serve over rice if desired.

# Deb's Spicy Summer Evening Mushrooms

## Ingredients

2 cups soy sauce  
1 cup red wine vinegar  
1/4 teaspoon ground black pepper  
3 drops hot pepper sauce  
2 pounds whole fresh mushrooms

## Directions

In a medium bowl, mix soy sauce, red wine vinegar, ground black pepper and hot pepper sauce. Poke holes in the mushrooms using a fork, then place them in the soy sauce mixture. Cover and marinate in the refrigerator at least 1 hour.

Preheat grill for high heat.

Lightly oil the grill grate. Place mushrooms on the grill and cook until browned and tender, about 10 minutes.

# Spicy Lime Grilled Shrimp

## Ingredients

3 tablespoons Cajun seasoning  
(such as Emeril's Essence®)  
1 lime, juiced  
1 tablespoon vegetable oil  
1 pound peeled and deveined  
medium shrimp (30-40 per pound)

## Directions

Mix together the Cajun seasoning, lime juice, and vegetable oil in a resealable plastic bag. Add the shrimp, coat with the marinade, squeeze out excess air, and seal the bag. Marinate in the refrigerator for 20 minutes.

Preheat an outdoor grill for medium heat, and lightly oil the grate. Remove the shrimp from the marinade, and shake off excess. Discard the remaining marinade.

Cook the shrimp on the preheated grill until they are bright pink on the outside and the meat is no longer transparent in the center, about 2 minutes per side.

# Spicy Pimento Cheese Sandwiches with Avocado

## Ingredients

4 slices bacon  
1 (3 ounce) package cream cheese, at room temperature  
1 cup shredded Cheddar cheese  
1 cup shredded Monterey Jack cheese  
1/2 cup mayonnaise  
1/4 teaspoon salt  
ground black pepper, to taste  
1/8 teaspoon garlic powder  
3 tablespoons pimentos, chopped  
1 teaspoon grated onion  
jalapeno pepper, seeded and chopped  
1/4 teaspoon cayenne pepper  
4 slices bread (your choice)  
1 avocado - peeled, pitted and sliced

## Directions

Place bacon into a skillet over medium heat, and cook until crisp. Remove, and drain on paper towels.

Place the cream cheese in a bowl, and beat until light and fluffy. Stir in the Cheddar cheese, Monterey Jack cheese, mayonnaise, salt, pepper, garlic powder, pimentos, onion, jalapeno, and cayenne pepper until well blended.

Spread two bread slices with the cream cheese mixture. Top each slice with avocado and bacon, divided evenly. Top with two remaining bread slices to make a sandwich. Cut each sandwich in half to serve.

# Tenderloin with Spicy Gorgonzola-Pine Nut-Herb

## Ingredients

1/2 cup unsalted butter, softened  
1/2 cup crumbled Gorgonzola or other blue cheese  
3 tablespoons fresh thyme, minced  
2 tablespoons fresh rosemary, minced  
2 tablespoons fresh Italian parsley, minced  
1 teaspoon crushed red pepper flakes  
2 garlic cloves  
1/4 cup pine nuts  
kosher salt and freshly ground pepper to taste  
8 (8 ounce) beef tenderloin filets

## Directions

Preheat an outdoor grill for medium-high heat.

Place the softened butter, Gorgonzola cheese, thyme, rosemary, parsley, red pepper flakes, garlic, and pine nuts into the bowl of a food processor. Puree until incorporated, taste, then season to taste with salt and pepper.

Season the steaks on all sides with salt and pepper. Grill to desired doneness on preheated grill, about 5 minutes per side for medium rare. To serve, top each with about 2 tablespoons of the butter.

# Spicy Shrimp Skewers

## Ingredients

1/3 cup lime juice  
1/3 cup honey  
1 teaspoon soy sauce  
1 teaspoon vegetable oil  
2 tablespoons Jamaican jerk seasoning  
3 dashes hot pepper sauce  
salt and pepper to taste  
2 pounds large shrimp, peeled and deveined  
12 wooden skewers, soaked in water for 1 hour

## Directions

Stir together the lime juice, honey, soy sauce, and oil in a large bowl. Season with jerk seasoning, hot pepper sauce, salt, and pepper. Add the shrimp and toss well to coat. Cover, and refrigerate for one hour to marinate. Place wooden skewers to soak in warm water.

Preheat an outdoor grill for medium-high heat.

Remove skewers from the water, pat dry, and spray with nonstick cooking spray. Skewer the shrimp. Grill the shrimp on the grill on both sides until pink and opaque, about 5 minutes per side.

# Spicy Fried Green Tomatoes

## Ingredients

1 1/2 cups all-purpose flour  
1 teaspoon ground black pepper  
1 teaspoon crushed red pepper flakes  
1 teaspoon garlic powder  
2 eggs, lightly beaten  
1 (12 fluid ounce) can beer  
1/2 cup oil for frying  
5 green tomatoes, sliced 1/2 inch thick

## Directions

In a bowl, mix the flour, black pepper, red pepper, garlic powder, eggs, and beer. The mixture should resemble pancake batter.

Heat the oil in a skillet over medium heat. Dip tomato slices in the batter to coat, then fry in the skillet 5 minutes on each side, until golden brown. Eat while hot.

# Vinnie's Spicy Buffalo Wings

## Ingredients

5 pounds chicken wings,  
separated at joints, tips discarded  
4 cups vinegar-based hot pepper  
sauce  
1/4 cup butter  
6 tablespoons blue cheese salad  
dressing  
3 pickled cherry peppers, thinly  
sliced  
1/2 onion, finely chopped  
1/2 teaspoon freshly ground black  
pepper  
1/2 teaspoon crushed red pepper  
flakes  
hickory wood chips

## Directions

Preheat an outdoor grill for medium-high heat. Soak hickory wood chips in water.

Use a large pot that can be placed on the grill to combine the hot sauce, butter, blue cheese dressing, cherry peppers, onion, black pepper, and red pepper flakes. Stir until well blended, and place on the grate of the grill. Bring to a simmer, and cook for 15 or 20 minutes.

Sprinkle some soaked chips on the hot coals. Place chicken wings on the grill, and brush generously with sauce. Grill, turning and basting frequently for 20 to 40 minutes, or until meat is no longer pink and the outside is brown and crispy. Serve with lots of cold drinks!

# Hot 'n' Spicy Spareribs

## Ingredients

1 tablespoon brown sugar  
1 tablespoon pepper  
1 tablespoon paprika  
1 tablespoon chili powder  
3/4 teaspoon crushed red pepper flakes  
3/4 teaspoon salt  
1/2 teaspoon garlic powder  
3 pounds pork spareribs  
3 sheets ( 40 inches x 18 inches)  
heavy-duty foil

## Directions

Combine the first seven ingredients; mix well. Rub all of it onto both sides of ribs. Stack the three sheets of foil and place ribs in the center. Bring opposite long edges of foil together; fold down several times. Fold the short edges toward the food and crimp tightly to prevent leaks. Refrigerate overnight. Remove from refrigerator 30 minutes before grilling. Grill, covered, over indirect heat and medium-low coals with meat side down, for 45 minutes. Turn and cook 45 minutes longer or until meat is fork-tender. Remove ribs from foil and place on grill rack. Grill, uncovered, for 10-15 minutes or until crisp, turning once.

# Row Jin Wo-Jiuh - Spicy Lettuce Rolls

## Ingredients

- 1 tablespoon butter
- 1 red bell pepper, finely diced
- 1 red onion, finely diced
- 2 stalks celery, finely diced
- 1 tablespoon pine nuts
- 1/4 teaspoon paprika
- 1 pinch ground coriander
- 1 pinch cayenne pepper
- 1/2 pound ground beef
- 1 dash soy sauce
- 4 large iceberg lettuce leaves
- 4 long chives

## Directions

Heat butter in a large skillet; stir in the red pepper, red onion, celery, and pine nuts. Cook and stir until vegetables are soft, about 5 minutes. Sprinkle the paprika, coriander, and cayenne pepper over the vegetables; stir to blend. Stir in the ground beef and dash of soy sauce.

Cook and stir until beef is browned and cooked through, about 5 minutes. Drain fat.

Divide the beef mixture between the lettuce leaves. Gently roll up leaves, encasing the meat. Tie lettuce rolls with long chives. Serve immediately.

# Spicy Cranberry Chutney

## Ingredients

1/4 cup dried apricots, finely chopped  
1/2 cup brown sugar  
1/2 cup raisins  
1 cup water  
3 cups fresh cranberries  
1 Granny Smith apple - peeled, cored and chopped  
1 teaspoon grated lemon zest  
1/4 cup fresh lemon juice  
1/4 cup chopped crystallized ginger  
1/2 teaspoon red pepper flakes

## Directions

In a saucepan, combine apricots, brown sugar, raisins and water; bring to a boil. Reduce heat to simmer and stir while simmering for 5 minutes. Stir in cranberries, apple and lemon zest; simmer for 10 minutes more.

Stir lemon juice, ginger and pepper flakes into the mixture before removing from heat. Serve chilled or at room temperature.

# Grilled Spicy Lamb Burgers

## Ingredients

- 1 pound ground lamb
- 2 tablespoons chopped fresh mint leaves
- 2 tablespoons chopped fresh cilantro
- 2 tablespoons chopped fresh oregano
- 1 tablespoon garlic, chopped
- 1 teaspoon sherry
- 1 teaspoon white wine vinegar
- 1 teaspoon molasses
- 1 teaspoon ground cumin
- 1/4 teaspoon ground allspice
- 1/2 teaspoon red pepper flakes
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 4 pita bread rounds
- 4 ounces feta cheese, crumbled

## Directions

Preheat grill for medium heat.

Place the lamb in a large bowl, and mix with the mint, cilantro, oregano, garlic, sherry, vinegar, and molasses. Season with cumin, allspice, red pepper flakes, salt, and black pepper, and mix well. Shape into 4 patties.

Brush grill grate with oil. Grill burgers 5 minutes on each side, or until well done. Heat the pita pocket briefly on the grill. Serve burgers wrapped in pitas with feta cheese.

# Spicy Pretzels

## Ingredients

1 teaspoon ground cayenne pepper  
1 teaspoon lemon pepper  
1 1/2 teaspoons garlic salt  
1 (1 ounce) package dry Ranch-style dressing mix  
3/4 cup vegetable oil  
1 1/2 (15 ounce) packages mini pretzels

## Directions

In a small bowl, mix together cayenne pepper, lemon pepper, garlic salt, ranch-style dressing mix and vegetable oil.

Place pretzels in a large, sealable plastic bag. Pour in mixture from bowl. Shake well. Allow pretzels to marinate in the mixture approximately 2 hours before serving. Shake occasionally to maintain coating.

# Special Spicy Seafood Sauce

## Ingredients

1 1/2 cups ketchup  
2 tablespoons finely chopped celery  
2 tablespoons white wine vinegar  
2 teaspoons finely chopped green onion  
2 teaspoons water  
2 teaspoons Worcestershire sauce  
1 teaspoon prepared horseradish  
1/2 teaspoon seasoned salt  
1/2 teaspoon ground mustard  
1/4 teaspoon cayenne pepper

## Directions

In a small bowl, combine all ingredients. Cover and refrigerate for at least 1 hour before serving. Refrigerate leftovers.

# Spicy Plum Sauce

## Ingredients

4 pounds plums, pitted and quartered  
1 small onion, quartered  
1 clove garlic, peeled  
3 1/2 cups sugar  
2 cups cider vinegar  
1 tablespoon ground ginger  
1 tablespoon ground mustard  
1 teaspoon ground cinnamon  
1 teaspoon crushed red pepper flakes  
1/2 teaspoon ground cloves

## Directions

In a blender or food processor, process the plums, onion and garlic in batches until smooth. Transfer to a large saucepan or Dutch oven. Stir in the remaining ingredients. Bring to a boil. Reduce heat; simmer for 60-90 minutes or until reduced by a third.

Ladle hot mixture into hot jars, leaving 1/4-in. headspace. Adjust caps. Process for 15 minutes in a boiling-water bath. Remove jars to wire racks to cool completely.

# Spicy Pasta

## Ingredients

1 (12 ounce) package rotini pasta  
1 tablespoon vegetable oil  
1 clove garlic, crushed  
1 teaspoon dried basil  
1 teaspoon Italian seasoning  
1 onion, diced  
2 red chile peppers, seeded and chopped  
1 (14.5 ounce) can diced tomatoes  
3 drops hot pepper sauce  
salt and ground black pepper to taste

## Directions

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes, or until al dente; drain.

Meanwhile, heat oil in a saucepan over medium heat. Sauté garlic with basil and Italian seasoning for 2 to 3 minutes. Stir in onion and chiles; cook until onion is tender. Stir in tomatoes and hot sauce; simmer for 5 minutes, or until heated through. Toss with the cooked pasta, and season with salt and pepper.

# Butternut Squash and Spicy Sausage Soup

## Ingredients

2 cups water  
1/2 cup long grain white rice  
1 unpeeled butternut squash,  
halved and seeded  
1 tablespoon olive oil  
1 large yellow onion, chopped  
1 1/4 pounds spicy turkey  
sausage, casings removed  
1 cup frozen corn  
2 (13.75 ounce) cans chicken  
broth  
salt to taste  
1 tablespoon ground black  
pepper, or to taste  
salt, to taste  
1/2 cup heavy cream (optional)

## Directions

Preheat oven to 375 degrees F (190 degrees C). Pour 1 cup of water into 9x13 baking dish.

Place the butternut squash into the prepared baking dish, cut side down.

Bake in preheated oven until squash is easily pierced with a fork, about 45 minutes.

Meanwhile, place the rice and remaining 1 cup of water into a saucepan. Bring to a boil, uncovered, over medium-high heat. Reduce heat to low, cover, and simmer until water is absorbed and rice is fluffy, about 20 minutes. Remove from the heat and fluff with a fork.

Heat the olive oil in a large soup pot over medium-high heat. Stir in the onion, and cook until tender and transparent, about 5 minutes. Mix in the turkey sausage; cook until crumbly and evenly browned. Drain any excess fat. Stir in the cooked rice and corn.

Scoop out cooked squash and place in a blender or bowl of a food processor. Discard squash peels. Pour chicken broth into the blender or bowl of a food processor with the squash. Blend until smooth, about 1 minute.

Stir squash mixture into the sausage mixture until well blended. Season with pepper, and salt to taste. If desired, stir in the heavy cream. Simmer soup over medium heat until heated through, about 15 minutes, but do not boil.

# Spicy Chicken Curry

## Ingredients

1 pound skinless, boneless chicken breast halves, cut into bite size pieces  
2 onions, chopped  
4 green chile peppers, chopped  
4 tablespoons vegetable oil  
2 tablespoons ginger garlic paste  
1 tablespoon poppy seeds  
2 tablespoons chili powder  
2 cups water  
1 tablespoon garam masala  
1 pinch ground turmeric  
salt to taste

## Directions

Rinse chicken pieces and pat dry. Set aside. Grind poppy seeds into a paste.

In a large skillet, saute onions and green chiles in oil until golden brown. Add ginger garlic paste and continue to saute. Add poppy seed paste and reserved chicken pieces, continuing to saute. Stir all together; after chicken is well mixed with the 'gravy', add the red chili powder and pour 2 cups of water over the mixture. Cover skillet and let simmer about 12 to 15 minutes, until chicken is cooked through.

After chicken is 'well-boiled' (the oil should be floating on top of the skillet liquid), add the garam masala and turmeric powder and turn off the stove. Stir all together and serve.

# Spicy Polynesian Wrap

## Ingredients

2 pounds skinless, boneless chicken breast halves - cut into 1 inch strips  
1 (14 ounce) can coconut milk  
1 cup uncooked long grain white rice  
2 cups water  
1 1/2 cups all-purpose flour  
1 1/2 tablespoons curry powder  
1 tablespoon garlic salt  
3/4 cup vegetable oil  
2 limes  
10 (10 inch) flour tortillas  
1/2 cup shredded coconut  
1/2 cup chopped green onions

## Directions

Place the chicken and coconut milk in a bowl, and marinate in the refrigerator 1 hour.

In a pot, bring the rice and water to a boil. Cover, reduce heat to low, and simmer 20 minutes.

In a small bowl, mix the flour, curry powder, and garlic salt. Drain the chicken, and discard marinade. Dredge chicken in the flour mixture to coat.

Heat the oil in a skillet over medium heat, and cook the coated chicken strips 5 minutes per side, or until golden brown and juices run clear. Squeeze lime juice over chicken, and discard limes.

On each tortilla, place equal amounts of rice, chicken, coconut, and green onions. Wrap burrito style.

# Spicy Bloody Mary Mix

## Ingredients

1 (46 fluid ounce) can tomato juice  
1/2 (10.5 ounce) can condensed  
beef consomme (such as  
Campbell's ®)  
3 tablespoons Worcestershire  
sauce  
1 tablespoon lemon juice  
1 tablespoon hot pepper sauce  
(such as Tabasco®)  
1 tablespoon celery salt  
1 tablespoon ground black pepper

## Directions

Mix the tomato juice, beef consomme, Worcestershire sauce, lemon juice, hot pepper sauce, celery salt, and black pepper together in a pitcher; chill.

# Roasted Spicy Garbanzo Beans

## Ingredients

2 tablespoons olive oil  
3 cloves roasted garlic, mashed  
into a paste  
1/8 teaspoon cumin  
1 dash cayenne pepper  
1 (15 ounce) can garbanzo beans,  
drained  
1/2 cup crumbled feta cheese  
1/2 teaspoon dried thyme

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Pour the olive oil into an ovenproof pan. Stir the garlic, cumin, and cayenne pepper into the olive oil and mix well. Add the garbanzo beans and toss to coat evenly.

Bake in preheated oven until garbanzo beans turn golden, about 30 minutes. Remove from oven, and sprinkle with feta cheese and thyme. Serve warm.

# Slightly Spicy Chocolate Chip Cookies

## Ingredients

2 1/4 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon salt  
1/8 teaspoon ground nutmeg  
1/8 teaspoon ground cinnamon  
1/8 teaspoon ground cloves  
1 cup unsalted butter  
3/4 cup white sugar  
3/4 cup packed brown sugar  
1 teaspoon vanilla extract  
1/4 teaspoon almond extract  
2 eggs  
2 cups semisweet chocolate chips

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix flour, baking soda, salt, nutmeg, cinnamon and cloves in small bowl.

In large mixing bowl combine sugar, butter, and extracts until creamy. Add eggs, one at a time, beating well after each. Slowly add flour mix, beating dough between additions. Fold in chocolate chips. Drop dough by tablespoonful onto an ungreased cookie sheet.

Bake 9 to 11 minutes, or until cookies are just brown. After cooling cookies on the tray for 2 minutes, remove to wire racks to cool completely.

# Spicy Layered Bean Dip

## Ingredients

1 (15 ounce) can refried beans  
1 (15 ounce) can black beans,  
rinsed and drained  
3/4 cup sour cream  
1 cup salsa  
1 (4 ounce) can diced jalapeno  
peppers  
1 1/2 cups shredded Colby  
cheese  
1/4 cup sliced black olives  
(optional)

## Directions

Preheat an oven to 375 degrees F (190 degrees C).

Combine refried beans and black beans in the bottom of baking dish. Top with sour cream, salsa, jalapenos, and cheese. Sprinkle with black olive slices, if desired.

Cover dish, and bake in preheated oven for 15 minutes. Uncover, and bake until hot and bubbly, about 15 additional minutes.

# Spicy Smoked Turkey Soup

## Ingredients

1 large onion, cut into 1/2-inch-thick slices  
1 green bell pepper, cut into 1/4-inch cubes  
2 cups chicken stock  
1 clove garlic, minced  
2 1/2 cups chopped smoked turkey  
1 cup chunky-style red or green salsa  
3 cups vegetable juice (e.g. V-8)  
1 drop hot pepper sauce, or to taste  
1 tablespoon fresh lime juice  
salt and pepper to taste

## Directions

Place a heavy pot over high heat. Add the onion and bell pepper; cook 2 to 3 minutes without stirring until browned. Immediately pour in the chicken stock, and stir to release vegetables from the bottom of the pot. Reduce heat to low. Stir in the garlic, turkey, salsa, vegetable juice, hot pepper sauce, and lime juice. Simmer over medium heat until heated through, about 15 minutes. Season to taste with salt and pepper.

# Spicy Hot Crab Spread

## Ingredients

1 pound imitation crabmeat,  
flaked  
1 teaspoon minced garlic  
1/2 cup chopped jalapeno  
peppers  
1/4 cup shredded pepperjack  
cheese  
1/2 cup mayonnaise  
1 teaspoon Worcestershire sauce  
1 teaspoon hot sauce  
1 pinch salt  
1/2 cup grated Parmesan cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x8 inch baking dish.

In a medium bowl, mix the imitation crabmeat, garlic, jalapeno peppers, pepperjack cheese, mayonnaise, Worcestershire sauce, hot sauce and salt.

Transfer imitation crabmeat mixture to the baking dish. Top with Parmesan cheese.

Bake in the preheated oven 25 minutes, or until bubbly and lightly browned.

# Delicious Spicy Tomato Salad

## Ingredients

1 chile pepper, chopped (optional)  
1/2 teaspoon salt  
1 teaspoon white sugar  
1 teaspoon soy sauce  
1 lemon  
2 tomatoes, sliced  
1 apple - peeled, cored and sliced  
1 cup chopped salted peanuts

## Directions

In a medium bowl, stir together the chile pepper, salt, sugar, and soy sauce. Squeeze in the juice from the lemon. Add the tomatoes and apple, and toss to coat. Sprinkle the chopped peanuts over the top. Chill until serving.

# Spicy Cilantro Pesto

## Ingredients

1/4 cup toasted sliced almonds  
1 teaspoon olive oil  
2 cloves garlic  
2 cups fresh cilantro leaves  
1/2 cup olive oil  
1 tablespoon fresh lemon juice  
1/2 tablespoon crushed red  
pepper flakes  
salt and ground black pepper to  
taste (optional)

## Directions

Toast almonds in small skillet over medium-low heat until light golden brown, 5 to 7 minutes. Remove from heat and set aside to cool.

Heat 1 teaspoon olive oil in a small skillet over medium-low heat. Cook the garlic cloves in the hot oil until softened, about 5 minutes. Set aside to cool to room temperature; chop.

Pulse the almonds, garlic, and cilantro together in a food processor until roughly chopped. Slowly stream the 1/2 cup olive oil into the mixture with the food processor running continually. Add the lemon juice, red pepper, salt and pepper and continue processing until smooth.

# Spicy Southern Chicken And Tuna Biscuit

## Ingredients

2 (16.3 ounce) cans refrigerated biscuit dough (such as Pillsbury®)  
2 skinless, boneless chicken breast halves  
3 (6 ounce) cans tuna (such as Chicken of the Sea®), drained  
1/4 cup mayonnaise (such as Best Foods®)  
1/8 teaspoon whole grain mustard  
1 teaspoon ground white pepper  
1 teaspoon cayenne pepper  
1/2 teaspoon paprika  
1/8 teaspoon ground cumin  
1 head lettuce, leaves rinsed and dried

## Directions

Preheat an oven to 375 degrees F (190 degrees C).

Place biscuit dough on a baking sheet, about 1 to 2 inches apart. Bake in the preheated oven until golden brown, about 11 to 15 minutes. Remove from oven and allow the biscuits to cool.

Heat a skillet over medium-high heat and cook the chicken breasts until no longer pink in the center and the juices run clear, about 30 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Remove the chicken from the skillet and dice into 1/2 inch cubes.

Mix tuna, mayonnaise, and mustard in a bowl until combined. Stir in white pepper, cayenne pepper, paprika, and cumin. Reserve 1/4 of the tuna mixture in a separate bowl. Combine the remaining 3/4 portion of the tuna mixture with the chicken. Split each biscuit in half and place over a bed of lettuce leaves. Divide chicken and tuna mixture on top of each biscuit half. Use the remaining 1/4 portion of the tuna mixture as a garnish on the lettuce leaves.

# Byrdhouse Spicy Chicken and Peaches

## Ingredients

1 (15 ounce) can peaches, drained and chopped  
4 cloves garlic, pressed  
1 1/2 cups orange juice  
2 tablespoons distilled white vinegar  
2 tablespoons brown sugar  
1 1/2 teaspoons nutmeg  
1/2 teaspoon red pepper flakes  
2 teaspoons dried basil  
salt and pepper to taste  
4 (6 ounce) skinless, boneless chicken breast halves - cut into bite-size pieces  
2 tablespoons flour  
3 tablespoons butter

## Directions

Bring peaches, garlic, orange juice, vinegar, sugar, nutmeg, red pepper flakes, and basil to a boil in a saucepan over high heat. Reduce heat to medium-low, and simmer for 15 minutes, stirring occasionally.

Meanwhile, season the chicken to taste with salt and pepper, then dust with flour and shake off the excess. Melt the butter in a large skillet over medium-high heat. Add the chicken, and cook until lightly brown on both sides, but still pink in the center.

Season peach sauce with salt and pepper, and pour over browned chicken. Return the chicken to a simmer, then reduce heat to medium-low, cover, and simmer 15 minutes more until the chicken is no longer pink in the center.

# Spicy Oatmeal Cookies

## Ingredients

1 1/2 cups all-purpose flour  
1 cup white sugar  
1/2 teaspoon baking soda  
1 teaspoon salt  
1/4 teaspoon ground nutmeg  
3/4 teaspoon ground cinnamon  
3/4 cup shortening  
1 egg, beaten  
1 banana  
1 3/4 cups rolled oats

## Directions

Preheat the oven to 400 degrees F (200 degrees C).

In a large bowl, stir together the flour, sugar, baking soda, salt, nutmeg and cinnamon. Cut in the shortening, until the mixture appears mealy. Stir in the egg, mashed banana and oatmeal until well blended. Drop by rounded spoonfuls onto an unprepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Remove from baking sheet to cool on wire racks.

# Spicy English Seven-Layer Salad

## Ingredients

2 cups small seashell pasta  
4 carrots, peeled and julienned  
1/2 head leaf lettuce - rinsed,  
dried, and chopped  
1 medium cucumber, peeled,  
seeded, and diced  
3/4 cup frozen green peas  
1/2 cup frozen whole-kernel corn  
2 cups mayonnaise  
2 tablespoons brown sugar  
1 tablespoon curry powder  
1/2 teaspoon garlic salt  
1 cup shredded Cheddar cheese

## Directions

Bring a pot of lightly salted water to a boil. Add the pasta, and cook until tender, about 7 minutes. Drain, and rinse under cold water to cool.

Place the carrots in an even layer in the bottom of a large glass bowl, preferably one that is roughly the same diameter from top to bottom. Place the lettuce in a layer over the carrots. Combine the cucumber, peas and corn; spread in a layer over the lettuce. Once the pasta is cooled and drained, then spread that out over the top.

In a smaller bowl, stir together the mayonnaise, brown sugar, curry powder, and garlic salt. Spread this carefully over the pasta. Top with shredded Cheddar cheese. Cover, and refrigerate for at least 1 hour before serving.

# Yam Taeng (Spicy Cucumber Salad)

## Ingredients

3 cucumbers - peeled, seeded, and grated  
3 tablespoons crushed dried shrimp  
2/3 pound long beans, sliced thin and mashed  
5 cherry tomatoes, halved

5 Thai chilies, sliced thin  
1 tablespoon palm sugar  
2 tablespoons fish sauce  
juice of 1 lime, or more to taste

3 tablespoons roasted peanuts, chopped

## Directions

Toss the cucumbers, dried shrimp, beans, and tomatoes together in a bowl.

Stir the Thai chilies, palm sugar, fish sauce, and lime juice together in a small bowl; pour over the cucumber mixture. Toss to combine. Adjust seasoning to your taste. Sprinkle chopped peanuts over the mixture to serve.

# Robin's Spicy Ribs

## Ingredients

2 pounds pork spareribs, cut into serving size pieces  
2 lemons, juiced  
1 (16 ounce) jar picante sauce  
1/3 cup brown sugar  
1/2 cup barbeque sauce  
3 cloves garlic, minced  
3 tablespoons prepared mustard  
2 tablespoons Worcestershire sauce  
2 fresh jalapeno peppers, chopped  
1 cup chopped red onion  
1 teaspoon salt  
2 teaspoons ground black pepper  
2 tablespoons crushed red pepper flakes (optional)

## Directions

Place the ribs in large pot with enough water to cover, and bring to a boil. Stir in the lemon juice. Cook the ribs 1 hour, until meat is tender. Drain, and place in large resealable plastic bags.

In a medium saucepan over medium heat, mix the picante sauce, brown sugar, barbeque sauce, garlic, mustard, Worcestershire sauce, jalapeno peppers, and onion. Season with salt and pepper. Bring to a boil, reduce heat to low, and simmer 30 minutes, stirring occasionally, until thickened. Pour over the ribs in the plastic bags. Seal bags, and marinate ribs 8 hours, or overnight, in the refrigerator.

Preheat the grill for high heat.

Lightly oil the grill grate. Place ribs on the grill, and discard remaining marinade. Season ribs with red pepper flakes, and cook 10 to 20 minutes, turning once, until browned and crisp.

# Sweet and Spicy Pork with Apples in Unagi Sauce

## Ingredients

2 tablespoons peanut oil  
2 tablespoons minced fresh ginger root  
3 tablespoons brown sugar  
2 tablespoons chili powder, or to taste  
1 onion, cut into strips  
1 red bell pepper, cut into strips  
1 yellow bell pepper, cut into strips  
5 cloves garlic, minced  
1/2 cup soy sauce  
1/4 cup unagi (eel) sauce  
2 tablespoons paprika  
2 tablespoons mirin (Japanese sweet wine) (optional)  
1 teaspoon coconut extract (optional)  
2 pounds pork tenderloin, cut into 1 inch cubes  
1 cup chicken broth  
1 1/2 tablespoons cornstarch  
1 1/2 tablespoons water  
1 red apple - cored and diced  
1 large orange, peeled, sectioned, and cut into bite-size pieces  
10 leaves fresh basil, chopped  
2 green onions, chopped  
1 teaspoon ground black pepper

## Directions

Heat the peanut oil in a large skillet over low heat. Stir in the ginger, brown sugar, and chili powder. Cook and stir for several minutes until the brown sugar has melted and the ginger is fragrant. Add the onion, red bell pepper, yellow bell pepper, and garlic. Increase heat to medium and continue cooking until the onion has softened and turned translucent, about 7 minutes.

Stir the soy sauce, unagi sauce, paprika, mirin, and coconut extract into the vegetable mixture; bring to a simmer. Add the pork cubes and chicken stock; return to a simmer. Reduce heat to medium-low, cover, and simmer until the pork is tender and no longer pink in the center, about 15 minutes.

Dissolve the cornstarch in the water; stir into the simmering pork. Add the apple and orange cubes; cover and cook until the apple is becoming tender, about 5 minutes. Stir in the basil, green onions, and black pepper; cook 2 minutes more before serving.

# Spicy Chinese Barbeque Riblets

## Ingredients

1 cup hoisin sauce  
1/3 cup white wine  
1/2 cup soy sauce  
1 cup white sugar  
1/2 cup tomato paste  
1/4 cup chopped garlic  
2 tablespoons hot pepper sauce  
(such as Tabasco®), or to taste  
2 pounds baby back ribs, cut into  
1-inch riblets

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the hoisin sauce, white wine, soy sauce, sugar, tomato paste, garlic, and hot sauce in large bowl; mix well.

Place the riblets in a large roasting pan and bake in the preheated oven, uncovered, for 45 minutes. Pour sauce over riblets and toss to coat. Return the pan to the oven; bake, stirring often, until ribs are tender and sauce has thickened, about 45 minutes.

# Spicy Chicken Corn Skillet

## Ingredients

1 pound boneless, skinless chicken breasts cut into thin strips  
1 tablespoon vegetable oil  
1 medium onion, chopped  
1 medium green pepper, chopped  
1 tablespoon butter or margarine  
1 (14.5 ounce) can stewed tomatoes, cut up  
1 cup frozen corn, thawed  
1/2 teaspoon salt  
1/2 teaspoon dried oregano  
1/2 teaspoon paprika  
1/4 teaspoon pepper  
1/8 teaspoon cayenne pepper  
1 cup cooked rice

## Directions

In a large skillet, stir-fry chicken in oil until no longer pink; remove and set aside. In the same skillet, saute onion and green pepper in butter until tender. Stir in the tomatoes, corn and seasonings. Bring to a boil. Stir in chicken and rice. Reduce heat; cover and cook until heated through.

# Spicy Peach Chutney

## Ingredients

4 pounds sliced peeled peaches  
1 cup raisins  
2 cloves garlic, minced  
1/2 cup chopped onion  
5 ounces chopped preserved ginger  
1 1/2 tablespoons chili powder  
1 tablespoon mustard seed  
1 teaspoon curry powder  
4 cups packed brown sugar  
4 cups apple cider vinegar  
1/4 cup pickling spice

## Directions

In a large heavy pot, stir together the peaches, raisins, garlic, onion, preserved ginger, chili powder, mustard seed, curry powder, brown sugar and cider vinegar. Wrap the pickling spice in a cheesecloth bag, and place in the pot.

Bring to a boil, and cook over medium heat uncovered until the mixture reaches your desired consistency. It will take about 1 1/2 hours to get a good thick sauce. Stir frequently to prevent scorching on the bottom.

Remove the spice bag, and ladle into hot sterilized jars. Wipe the rims with a clean moist cloth. Seal with lids and rings, and process in a barely simmering water bath for 10 minutes, or the time recommended by your local extension for your area. The water should cover the jars completely.

# Spicy Beef Filet in Oyster Sauce

## Ingredients

- 1 teaspoon vegetable oil
- 1 teaspoon oyster sauce
- 1/2 teaspoon cornstarch
- 3/4 pound beef tenderloin, cut into 1/4 inch strips
- 1 teaspoon water
- 1 teaspoon cornstarch
- 2 tablespoons oyster sauce
- 1 teaspoon sugar
- 1 teaspoon black pepper
- 1 tablespoon vegetable oil
- 1/2 onion, thinly sliced

## Directions

Stir together 1 teaspoon vegetable oil, 1 teaspoon oyster sauce, and 1/2 teaspoon cornstarch in a bowl. Add beef and toss to coat. Marinate in the refrigerator 30 to 45 minutes. Remove from the refrigerator 10 minutes before cooking.

Stir together water, 1 teaspoon cornstarch, 2 tablespoons oyster sauce, and pepper in a small bowl; set aside. Heat 1 tablespoon vegetable oil in a large skillet over high heat. Stir in onion, and cook until it begins to brown on the edges, about 1 minute. Add the beef, and continue cooking and stirring until the beef is just slightly pink, about 5 minutes. Pour in the sauce; cook and stir until the sauce has thickened and turned translucent, about 1 minute more.

# Spicy Red Bean Soup

## Ingredients

2 tablespoons olive oil  
1 onion, chopped  
6 tablespoons paprika  
2 1/2 cups ketchup  
8 cups water  
1 (1 ounce) package dry onion soup mix  
1 teaspoon salt  
1 tablespoon ground black pepper  
1 pound linguica, casings removed  
1 pound chourico - Portuguese smoked pork sausage  
5 (15 ounce) cans kidney beans  
3 potatoes, peeled and cubed  
1/2 pound spaghetti

## Directions

In a large pot over medium heat, combine the oil and the onion. Saute for 5 minutes, or until onion is tender. Add the paprika, ketchup, water, soup mix, salt and pepper and stir well. Cut the linguica and chourico into 3 inch pieces and add to the soup.

In a food processor or blender, puree the beans in small batches and add to the pot. Reduce heat to low and simmer for 2 to 3 hours. Add the potatoes and simmer for another hour. Break the spaghetti into 3 to 4 inch pieces, add to the pot and simmer for another 15 minutes, or until spaghetti is tender.

# Spicy Creamy Tomato Sauce

## Ingredients

2 tablespoons olive oil  
1 large red onion, chopped  
1 clove garlic, crushed  
2 (14 ounce) cans diced tomatoes  
1 teaspoon balsamic vinegar  
1 teaspoon white sugar  
1 tablespoon chopped fresh basil  
1 red chile pepper, seeded and minced  
1/4 teaspoon salt  
1/4 teaspoon ground black pepper  
2/3 cup mascarpone cheese

## Directions

Heat olive oil in a skillet over medium heat, and cook and stir the onion until translucent and soft, about 5 minutes. Add the garlic, and cook and stir for 1 more minute. Stir in the tomatoes, balsamic vinegar, and sugar, and cook over medium heat for 10 minutes, stirring occasionally. Stir in the basil, red chile pepper, salt, and black pepper, and cook for 10 minutes more. Remove from heat, and stir in the mascarpone cheese.

# Spicy Sweet Potato Soup

## Ingredients

1/2 cup sour cream  
1 teaspoon grated lime zest  
2 large sweet potatoes, peeled and cubed  
1 tablespoon butter  
1 onion, sliced  
2 cloves garlic, sliced  
4 cups chicken stock  
1/2 teaspoon ground cumin  
1/4 teaspoon crushed red pepper flakes  
2 tablespoons grated fresh ginger root  
1/4 cup smooth peanut butter  
1 lime, juiced  
2 tablespoons chopped fresh cilantro  
salt to taste  
1 large roma (plum) tomato, seeded and diced

## Directions

In a small bowl, stir together the sour cream and lime zest. Set aside in the refrigerator to allow the flavors to blend.

Melt butter in a large pot over medium heat. Add onion and garlic, and cook for about 5 minutes, until softened. Add sweet potatoes, and chicken stock. Season with cumin, chili flakes and ginger. Bring to a boil. Reduce heat to low, cover, and simmer for 15 minutes, until potatoes are tender.

Puree the soup using an immersion blender or regular blender. If using a counter top blender, puree in small batches, filling the blender just a bit past half way to avoid spillage. Whisk peanut butter into the soup, and heat through. Stir in lime juice, and salt.

Ladle into warm bowls, and top with a dollop of the reserved sour cream, a few pieces of diced tomato, and a sprinkle of cilantro.

# Spicy Yogurt Dressing

## Ingredients

1/4 cup chopped fresh cilantro  
1 teaspoon lemon juice  
1 pinch ground cumin  
1/2 cup plain yogurt  
1 teaspoon sweet chili sauce

## Directions

In a small serving bowl, stir together the cilantro, lemon juice, cumin, yogurt and chili sauce. Chill for at least one hour, or until needed.

# Spicy Mango Salad

## Ingredients

4 medium mangos - peeled,  
seeded, and cubed  
1/4 cup fresh lime juice  
2 tablespoons extra-virgin olive oil  
1 tablespoon red pepper flakes  
2 tablespoons chopped fresh  
cilantro  
2 tablespoons chopped shallots  
salt and freshly ground black  
pepper to taste

## Directions

Place the mango cubes into a serving bowl. In a separate bowl, whisk together the lime juice and olive oil. Season with red pepper flakes, cilantro, shallots, salt and pepper. Whisk briefly, then pour over the mangos. Stir to coat, then cover and refrigerate for about 30 minutes to blend the flavors before serving.

# Spicy Jambalaya

## Ingredients

1 (4.5 ounce) package dry rice and chicken sauce mix with broccoli  
1/2 pound skinless, boneless chicken breast halves - cubed  
1/4 pound bulk Italian sausage  
2 garlic cloves, minced  
2 tablespoons butter or margarine  
1 medium green pepper, chopped  
1 celery rib, thinly sliced  
1 small onion, chopped  
1 medium tomato, chopped  
1/2 teaspoon ground cumin  
1/2 teaspoon dried oregano  
1/2 teaspoon salt  
1/2 teaspoon pepper  
1/8 teaspoon hot pepper sauce  
1/4 pound uncooked medium shrimp - peeled, deveined and chopped

## Directions

Prepare rice mix according to package directions. Meanwhile, in a large skillet, cook chicken, sausage and garlic in butter for 5 minutes. Add the green pepper, celery and onion; cook and stir until meat is no longer pink and vegetables are tender.

Stir in tomato and seasonings; heat through. Add the shrimp; cook and stir for 3-4 minutes or until shrimp turn pink. Serve with the prepared rice.

# Spicy Sausage and Peppers Over Rice

## Ingredients

1 cup brown rice  
2 cups water  
2 turkey sausage links, cut into 1-inch pieces  
1 tablespoon minced garlic, or to taste  
3/4 red onion, diced  
1 green bell pepper, sliced  
3/4 cup vegetable or chicken broth  
1 cup grape tomatoes  
2 tablespoons diced pimiento  
crushed red pepper flakes to taste  
Cajun seasoning to taste  
black pepper to taste

## Directions

Pour brown rice and water into a small saucepan. Bring to a simmer over medium-high heat, then reduce heat to medium-low, cover, and simmer until rice is tender, about 40 minutes.

Preheat a skillet over medium-high heat. Add turkey sausage, and cook until well browned on the outside, and no longer pink on the inside. Remove cooked sausage, then stir in garlic and onion. Cook for a few minutes until the onion softens and begins to turn translucent. Add green pepper and cook for 2 minutes.

Pour in half of the vegetable stock along with the tomatoes and pimiento. Season to taste with red pepper flakes, Cajun seasoning, and pepper. Cook until the liquid has almost completely evaporated. Stir in sausage with remaining vegetable broth, and simmer until all is hot. Serve sausage mixture over brown rice.

# Sweet and Spicy Chocolate Cake

## Ingredients

1 1/3 cups all-purpose flour  
1/3 cup unsweetened cocoa powder  
1/2 teaspoon baking powder  
1 cup chopped dried apricots  
1 cup boiling water  
5 ounces almond paste  
3/4 cup white sugar  
4 eggs  
2/3 cup whole milk  
3 ounces bittersweet chocolate, chopped  
2/3 cup finely chopped crystallized ginger  
3/4 cup unsalted butter, melted

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x5 inch loaf pan. Sift together flour, cocoa, and baking powder.

Soak chopped apricots in boiling water for 1 to 2 minutes. Drain, and pat dry with paper towels.

In a large mixing bowl, mix almond paste and sugar with an electric mixer until the mixture looks sandy. Beat in eggs one at a time; beat for 2 minutes after each addition. Continue beating for about 10 minutes; mixture should look thick and creamy.

Mix in milk, and then flour mixture. Mix only to combine the dry with the wet ingredients. Do not overbeat. Fold in apricots, chocolate, crystallized ginger, and melted butter. Transfer batter to prepared loaf pan.

Bake in preheated oven for about 1 hour, until done. Cool for 10 minutes in pan. Remove from pan, and place on a wire rack to cool completely.

# JoeDogg's Spicy Red Beer

## Ingredients

1 (12 fluid ounce) can or bottle  
beer  
1 (5.5 ounce) can tomato-  
vegetable juice cocktail  
1 dash Louisiana-style hot sauce  
1 dash Worcestershire sauce  
1 pinch seasoning salt

## Directions

In a frozen beer mug combine tomato-vegetable juice, hot sauce, Worcestershire sauce and seasoning salt. Pour in cold beer.

# Chicken and Cold Noodles with Spicy Sauce

## Ingredients

6 cups water  
1 whole bone-in chicken breast,  
with skin  
6 ounces dry Chinese noodles  
1 teaspoon sesame oil  
1/4 cup tahini  
3 tablespoons water  
1 tablespoon sesame oil  
2 teaspoons chili oil (optional)  
3 tablespoons soy sauce  
2 tablespoons red wine vinegar  
1/4 cup peanut oil  
2 tablespoons minced garlic

## Directions

In large saucepan over medium high heat, bring 6 cups water to boil. Add chicken breast, and return to boil. Reduce heat to low. Simmer, uncovered, about 15 minutes. Remove meat from broth, and set aside to cool.

Bring broth to boil again, and add noodles. Cook, stirring occasionally, 5 to 7 minutes. Drain, reserving broth for another use if desired. Rinse noodles under cold running water until chilled. Drain again, and transfer to serving bowl. Toss lightly with 1 teaspoon sesame oil.

Cut or pull chicken meat into fine shreds, discarding skin and bones. Set aside.

Combine tahini and 3 tablespoons water, stirring to blend. Add chili oil, soy sauce, vinegar, 1 tablespoon sesame oil, peanut oil, and garlic. Mix well.

Arrange the chicken on top of noodles in serving dish. Spoon sauce over all.

# Spicy Clam Sauce

## Ingredients

3 tablespoons olive oil  
2 tablespoons minced garlic  
3 (10 ounce) cans chopped clams,  
drained with juices reserved  
3 tablespoons dried oregano  
leaves, crumbled  
ground black pepper to taste  
1 teaspoon red pepper flakes, or  
to taste  
1/2 cup grated Parmesan cheese  
for topping (optional)

## Directions

Heat the olive oil in a large skillet over medium-high heat. Add the garlic and drained clams; cook and stir for about 5 minutes. Season with oregano, pepper, and red pepper flakes. Pour in the reserved clam juice. Reduce heat to low, and simmer for about 20 minutes. Remove from heat and serve over pasta. Garnish with Parmesan cheese, if desired.

# Spicy Grilled Swordfish

## Ingredients

2 tablespoons olive oil  
1/4 cup lemon juice  
2 teaspoons Dijon mustard  
2 teaspoons finely chopped onion  
1/2 teaspoon ground black pepper  
1 teaspoon Cajun seasoning  
1 teaspoon chopped fresh cilantro  
1 pinch cayenne pepper, or to taste  
4 (8 ounce) swordfish steaks

## Directions

Combine olive oil, lemon juice, Dijon mustard, onion, black pepper, Cajun seasoning, cilantro, and cayenne pepper in a shallow glass baking dish. Add swordfish steaks, turning to coat with marinade. Cover and refrigerate for at least 30 minutes, turning occasionally.

Preheat an outdoor grill for high heat, and lightly oil the grate.

Grill swordfish steaks for 5 to 6 minutes on each side until the fish flakes easily with a fork.

# Exotic Brinjal (Spicy Eggplant)

## Ingredients

2 tablespoons vegetable oil  
1 (1 1/4 pound) eggplant, cut into 1-inch cubes  
6 tablespoons vegetable oil  
1/2 teaspoon cumin seeds  
1/2 teaspoon fenugreek seeds, crushed  
1/2 teaspoon kalonji (onion seed)  
1/2 teaspoon sesame seeds  
1 (1/2 inch) piece fresh ginger root, chopped  
5 cloves garlic, chopped  
2 onions, peeled and finely chopped  
1 green chile pepper, seeded and chopped  
1/4 cup tomato puree  
1/2 teaspoon chili powder  
1/2 teaspoon ground coriander  
1/2 teaspoon ground turmeric  
3/4 teaspoon salt  
1/2 cup coconut milk  
1 tablespoon cilantro leaves

## Directions

Heat the 2 tablespoons oil over medium-high heat in a large skillet, and fry eggplant pieces until golden, about 5 minutes. Remove the eggplant from the skillet and set aside; wipe out the skillet with a paper towel.

Heat the 6 tablespoons oil in the same skillet over medium heat. Stir in the cumin, fenugreek, kalonji, and sesame seeds, and cook until the cumin turns golden, about 2 minutes. Reduce the heat; stir in the ginger and garlic, and cook for a few seconds. Stir in the onions and green chile pepper, and continue to cook and stir until the onion is golden, about 10 minutes.

Stir the tomato puree, chili powder, coriander, turmeric, and salt into the onions. Cook and stir over medium heat for 2 minutes, or until the oil separates. Stir in the cooked eggplant; cover and simmer until eggplant is tender, about 5 minutes. Pour in the coconut milk; stir until blended and heated through. Sprinkle with cilantro leaves.

# Cajun Spicy Potato Wedges

## Ingredients

2 tablespoons olive oil  
2 teaspoons ground cumin  
1 teaspoon ground coriander  
1 teaspoon hot paprika  
1 teaspoon ground turmeric  
1/2 teaspoon dried oregano  
1/2 teaspoon ground black pepper  
1/4 teaspoon chili powder  
2 egg whites, slightly beaten  
2 pounds potatoes, cut into wedges

## Directions

Preheat oven to 375 degrees F (190 degrees C). Prepare a large baking pan with cooking spray.

Whisk together the olive oil, cumin, coriander, paprika, turmeric, oregano, pepper, and chili powder in a large bowl. Place the egg whites in a separate large bowl.

Toss the potato wedges first with the egg whites and then with the olive oil mixture. Arrange the seasoned wedges in a single layer on the prepared baking pan.

Bake in the preheated oven, turning occasionally, until crispy, about 40 minutes.

# Spicy Chicken

## Ingredients

2 1/2 teaspoons paprika  
1 teaspoon dried minced onion  
1 teaspoon dried minced garlic  
1/2 teaspoon cayenne pepper  
1/4 teaspoon dried oregano  
1/4 teaspoon dried basil  
1/4 teaspoon white pepper  
4 (4 ounce) boneless, skinless  
chicken breast halves  
2 teaspoons canola oil

## Directions

In a small bowl, combine the first seven ingredients. Sprinkle over both sides of chicken. In a large nonstick skillet, cook chicken in oil over medium-high heat for 5-7 minutes on each side or until juices run clear.

# Spicy Squash Casserole

## Ingredients

2 tablespoons butter  
3 yellow squash, sliced  
1 pound lean ground beef  
1 onion, chopped  
3 jalapeno peppers, seeded and diced  
2 eggs, beaten  
1/2 cup mayonnaise  
1 cup shredded Cheddar cheese  
salt and pepper to taste  
1 cup crushed buttery round crackers

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Melt butter in a large skillet over medium heat. Saute squash in butter until tender, about 10 minutes. Set aside.

In a large skillet, cook the ground beef, onion, and jalapeno, stirring until beef is evenly browned. Drain off grease. In a large bowl, mix together the squash, eggs, and mayonnaise. Stir in the ground beef mixture and Cheddar cheese. Season with salt and pepper. Pour into a 9x13 inch baking dish, and sprinkle cracker crumbs evenly over the top.

Bake for 20 minutes in the preheated oven, until heated through, and the top is nicely browned.

# Spicy Chicken Enchiladas

## Ingredients

1 (4.5 ounce) package dry rice and chicken sauce mix with broccoli  
1 tablespoon vegetable oil  
1 pound ground chicken  
3 tablespoons chopped onion  
1 tablespoon minced garlic  
1 fresh jalapeno pepper, chopped  
1 (10 ounce) can diced tomatoes with green chile peppers, drained  
1 (14.5 ounce) can enchilada sauce  
1 1/4 cups shredded mild Cheddar cheese  
6 (10 inch) flour tortillas

## Directions

Prepare the rice and chicken sauce mix with broccoli according to package directions. Preheat oven to 375 degrees F (190 degrees C). Lightly grease a medium baking dish.

Heat the oil in a large skillet over medium heat. Place chicken in the skillet. Mix onion, garlic, and jalapeno into the skillet. Cook and stir until chicken is evenly brown. Mix in the prepared rice mix, diced tomatoes with green chile peppers, 2/3 enchilada sauce, and 3/4 cup Cheddar cheese. Spoon mixture evenly into the tortillas. Wrap tortillas around the mixture to form enchiladas, and arrange in the prepared baking dish. Cover with remaining enchilada sauce, and top with remaining cheese.

Bake 15 minutes in the preheated oven, or until cheese and sauce are melted and bubbly.

# Spicy Apricot Chicken Stir-Fry

## Ingredients

1 (15 ounce) can apricot halves, drained and chopped, juice reserved  
2 tablespoons soy sauce  
1 tablespoon cornstarch  
1/2 teaspoon garlic powder  
1/2 teaspoon onion powder  
1/2 teaspoon crushed red pepper flakes  
2 tablespoons vegetable oil  
1 tablespoon minced fresh ginger root  
1 pound skinless, boneless chicken breast meat - cut into strips  
1 (16 ounce) package frozen stir-fry vegetables, thawed  
1 (8 ounce) can pineapple chunks, drained  
3 green onion, sliced

## Directions

Stir together apricot juice, soy sauce, cornstarch, garlic powder, onion powder, and red pepper flakes in a small bowl until the cornstarch has dissolved; set aside.

Heat vegetable oil in a wok over high heat. Stir in ginger, and cook until it begins turns golden brown, about 10 seconds. Add the chicken; cook and stir until the chicken turns white and begins to firm. Stir in the stir-fry vegetables, and continue cooking until the chicken is no longer pink in the center and the vegetables are hot.

Stir in the apricots, pineapple chunks, and apricot juice mixture. Bring to a boil, stirring constantly; cook until the sauce thickens and clears, about 1 minute. Stir in green onion before serving.

# Spicy Sweet Potatoes

## Ingredients

3 large sweet potatoes, peeled  
and cut into 1-inch cubes  
2 tablespoons olive or canola oil  
2 tablespoons brown sugar  
1 teaspoon chili powder  
1/2 teaspoon salt  
1/4 teaspoon cayenne pepper

## Directions

In a large resealable plastic bag, toss sweet potatoes and oil. Add remaining ingredients; toss to coat. Transfer to a greased 11-in. x 7-in. x 2-in. baking dish. Bake, uncovered, at 400 degrees F for 40-45 minutes or until potatoes are tender, stirring every 15 minutes.

# Szechuan Spicy Eggplant

## Ingredients

1 large eggplant, diced  
4 tablespoons soy sauce  
1/4 cup chicken stock  
1 teaspoon chili sauce  
1 teaspoon white sugar  
1/2 teaspoon ground black pepper  
2 tablespoons oyster sauce  
1 tablespoon cornstarch  
4 tablespoons water  
2 cloves garlic, minced  
4 large green onions, finely chopped  
1 tablespoon chopped fresh ginger root  
1/2 pound medium shrimp - peeled and deveined  
1 pound lean ground beef  
1 tablespoon vegetable or sesame oil

## Directions

Remove the eggplant stem and cut into 1-inch cubes. In a medium bowl, combine the soy sauce, chicken stock, chili sauce, sugar, ground black pepper and oyster sauce. Stir together well and set aside. In a separate small bowl, combine the cornstarch and water, and set aside.

Coat a large, deep pan with cooking spray over high heat and allow a few minutes for it to get very hot. Saute the garlic, half of the green onions, ginger and shrimp for 3 to 5 minutes, stirring constantly, until they begin to brown. Stir in the ground beef and cook for 3 more minutes, again stirring constantly, until browned.

Pour the eggplant into the pan and stir all together. Pour the reserved soy sauce mixture over all, cover the pan, reduce heat to medium low and let simmer for 15 minutes, stirring occasionally. Stir in the reserved cornstarch mixture and let heat until thickened. Finally, stir in the rest of the green onions and the sesame oil.

# Spicy Lamb Patties

## Ingredients

1 pound ground lamb  
3 green onions, minced  
4 cloves garlic, minced  
1 tablespoon curry powder  
1 teaspoon ground cumin  
1/4 teaspoon dried red pepper flakes  
salt and pepper to taste

## Directions

Preheat the grill for high heat.

In a bowl, mix the lamb, green onions, garlic, curry powder, cumin, red pepper, salt and pepper. Form into 4 patties.

Lightly oil grill grate. Grill patties 5 minutes on each side, or until done.

# Spicy Chipotle Turkey Burgers

## Ingredients

1 pound ground turkey  
1/2 cup finely chopped onion  
2 tablespoons chopped fresh cilantro  
1 chipotle chile in adobo sauce, finely chopped  
1 teaspoon garlic powder  
1 teaspoon onion powder  
1 teaspoon seasoned salt  
1/4 teaspoon black pepper  
4 slices mozzarella cheese  
4 hamburger buns, split and toasted

## Directions

Preheat an outdoor grill for medium-high heat, and lightly oil grate. Place the ground turkey, onion, cilantro, chipotle chile pepper, garlic powder, onion powder, seasoned salt, and black pepper in a mixing bowl; mix well. Form into 4 patties.

Cook the hamburgers on the preheated grill until the turkey is no longer pink in the center, about 4 minutes per side. Place the mozzarella slices on the patties 2 minutes before they are ready. Serve on the toasted buns.

# Spicy Red Bell Pepper Soup

## Ingredients

1 tablespoon extra virgin olive oil  
6 red bell peppers, seeded and chopped  
2 carrots, chopped  
2 yellow onions, chopped  
2 celery ribs, chopped  
4 cloves garlic, chopped  
2 quarts chicken broth  
1/2 cup long grain rice  
2 tablespoons chopped fresh thyme  
1/4 teaspoon cayenne pepper  
1/4 teaspoon crushed red pepper flakes  
1 teaspoon salt  
1/2 teaspoon ground black pepper

## Directions

Heat the olive oil in a large pot over medium-high heat. Stir in the bell peppers, carrots, onions, celery, and garlic. Cook and stir the vegetables until soft, about 10 minutes. Stir in the chicken broth, rice, thyme, cayenne pepper, red pepper flakes, salt and pepper, and bring the mixture to a boil. Reduce heat, cover, and simmer until the rice and vegetables are tender, about 25 minutes. Remove from heat. and cool 30 minutes.

Blend the cooled soup until smooth using an hand-held immersion blender directly in the pot. Or use a blender, and blend the soup in batches until smooth.

# Big M's Spicy Lime Grilled Prawns

## Ingredients

48 large tiger prawns, peeled and deveined  
4 limes, zested and juiced  
4 green chile peppers, seeded and chopped  
4 cloves garlic, crushed  
1 (2 inch) piece fresh ginger root, chopped  
1 medium onion, coarsely chopped  
skewers

## Directions

Place the prawns and lime zest in a large, non-metallic bowl. Place the lime juice, chile pepper, garlic, ginger, and onion in a food processor or blender, and process until smooth. You may need to add a little oil to facilitate blending. Pour over the bowl of prawns, and stir to coat. Cover, and refrigerate for 4 hours.

Preheat grill for medium-high heat. Thread prawns onto skewers, piercing each first through the tail, and then the head.

Brush grill grate with oil. Cook prawns for 5 minutes, turning once, or until opaque.

# Eileen's Spicy Gingerbread Men

## Ingredients

1/2 cup margarine  
1/2 cup sugar  
1/2 cup molasses  
1 egg yolk  
2 cups sifted all-purpose flour  
1/2 teaspoon salt  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon ground cinnamon  
1 teaspoon ground cloves  
1 teaspoon ginger  
1/2 teaspoon ground nutmeg

## Directions

In a large bowl, cream together the margarine and sugar until smooth. Stir in molasses and egg yolk. Combine the flour, salt, baking powder, baking soda, cinnamon, cloves, ginger, and nutmeg; blend into the molasses mixture until smooth. Cover, and chill for at least one hour.

Preheat the oven to 350 degrees F (175 degrees C). On a lightly floured surface, roll the dough out to 1/4 inch thickness. Cut into desired shapes with cookie cutters. Place cookies 2 inches apart on ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until firm. Remove from cookie sheets to cool on wire racks. Frost or decorate when cool.

# Sayguh's Spicy Olive Oil, Tomato and Lime Pasta

## Ingredients

1/2 cup olive oil  
1 pint grape tomatoes, halved  
1 small tomato, chopped  
2 limes, halved  
2 teaspoons chili flakes  
1/3 teaspoon ground black pepper  
salt to taste

## Directions

Heat the olive oil in a saucepan over medium-low heat for about 5 minutes. Add the grape tomatoes and chopped tomato to the hot oil. Squeeze the limes over the tomatoes and add the lime halves to the pan. Season with the chili flakes, pepper, and salt. Allow the mixture to simmer until it thickens, about 30 minutes.

# Spicy Pineapple Spread

## Ingredients

1/4 cup apple jelly  
1/4 cup pineapple preserves  
4 teaspoons prepared horseradish  
4 teaspoons ground mustard  
1 (8 ounce) package cream  
cheese, softened  
Assorted crackers

## Directions

In a saucepan, combine jelly, preserves, horseradish and mustard. Cook and stir over medium-low heat until blended. Cover and refrigerate for 1 hour. Spoon over cream cheese. Serve with crackers.

# Ken's Spicy Curry Chicken

## Ingredients

2 (14 ounce) cans coconut milk  
2 tablespoons green curry paste  
2/3 cup chicken broth  
1 (8 ounce) can sliced water chestnuts, drained  
1 (8 ounce) can sliced bamboo shoots, drained  
1 green bell pepper, cut into 1 inch pieces  
1 cup sliced fresh mushrooms  
3 boneless skinless chicken breasts, cut into 1 inch pieces  
3 tablespoons fish sauce  
1/4 cup chopped fresh basil

## Directions

Over medium heat, whisk coconut milk and curry paste together in a large saucepan. Simmer for 5 minutes.

Stir in chicken broth, water chestnuts, bamboo shoots, bell pepper, mushrooms, and chicken. Season with fish sauce and basil. Simmer for 10 more minutes, or until chicken is cooked, yet still tender.

# Sweet and Spicy Baked Chicken

## Ingredients

1 (4 pound) whole chicken  
salt and pepper to taste  
1/2 cup hot pepper jelly  
1 cup butter

## Directions

To Prepare Chicken: Remove giblets and set aside for another use. Rinse chicken in cold water and pat dry with paper towels. Pull front skin down over neck cavity and tuck under chicken. Fold wings under breast, and tie legs and tail together securely with kitchen twine or string.

Preheat oven to 400 degrees F (200 degrees C).

Place chicken on rack in roasting pan. Season with salt and pepper to taste. Melt jelly and 1/2 cup butter or margarine together in a small saucepan or in the microwave. Melt the remaining 1/2 cup butter or margarine separately.

Bake chicken in preheated oven for 15 minutes. Reduce heat to 375 degrees F (190 degrees C) and baste with melted plain butter or margarine. Bake for another 30 minutes, basting often with the plain butter or margarine. Then baste liberally with the melted jelly/butter mixture and bake for another 15 minutes. Remove from oven and allow to cool 10 minutes before cutting and serving.

# Spicy Pizza Soup

## Ingredients

1 3/8 pounds hot Italian sausage, sliced  
1 pound pepperoni sausage, sliced  
3 green bell peppers, chopped  
2 onions, chopped  
2 cups chopped fresh mushrooms  
3 cups crushed tomatoes with garlic  
1 (15 ounce) can tomato sauce  
1 (6 ounce) can tomato paste  
4 cups water  
1 1/2 cups uncooked elbow macaroni  
2 cups shredded mozzarella cheese

## Directions

In a large saucepan, place the hot Italian sausage, pepperoni sausage, green bell peppers, onions, mushrooms, diced tomatoes, tomato sauce, tomato paste and water. Bring to a boil. Boil 30 minutes, reduce heat and simmer 90 minutes.

During the final 15 minutes of cooking, stir in the elbow macaroni.

Top with mozzarella and serve.

# Spicy Smoky Macaroni and Cheese with Turkey

## Ingredients

1 (16 ounce) package uncooked shell pasta  
10 slices turkey bacon  
1 (1 pound) loaf processed cheese food (such as Velveeta®), cubed  
3/4 cup heavy cream  
1/2 cup fat free half-and-half  
1 teaspoon paprika  
1/2 teaspoon cayenne pepper  
3/8 teaspoon smoked paprika

## Directions

Bring a large pot with lightly salted water to a rolling boil. Stir in the shell pasta and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 13 minutes. Drain well in a colander set in the sink.

While the pasta is cooking, place the turkey bacon strips between two paper towels on a microwave-safe plate. Cook in the microwave on High until the bacon is crispy, 4 to 6 minutes depending on the microwave. Allow the bacon to cool; crumble and set aside.

Once the pasta has cooked and is draining, combine the processed cheese, cream, and half-and-half in the pot that was used to cook the pasta. Cook and stir over medium heat until the cheese has melted and the sauce is bubbly. Remove from the heat; stir in the paprika, smoked paprika, cayenne pepper, and crumbled turkey bacon. Stir the cooked pasta into the sauce until evenly coated.

# Spicy Soup

## Ingredients

1 teaspoon unsalted butter  
1/4 cup chopped celery  
2 cloves garlic, chopped  
1 tablespoon all-purpose flour  
3 1/2 cups chicken broth  
4 tablespoons cream  
2 tablespoons peanut butter  
1 1/2 cups chopped broccoli  
1 1/2 cups cauliflower, chopped  
1/4 teaspoon salt  
1/4 teaspoon crushed red pepper flakes  
2 green onions, chopped

## Directions

In a good-size saucepan melt butter. Saute celery and garlic till you smell the garlic. Stir in flour to make a roux, cook for 1 minute. Add chicken broth, broccoli, cauliflower, peanut butter, salt, red pepper flakes, simmer for 15-20 minutes.

Add green onions. Add cream just before serving.

# Spicy Cashew Chicken

## Ingredients

1 tablespoon vegetable oil  
1/4 teaspoon crushed red pepper flakes  
1 medium red bell pepper, thinly sliced  
1 pound boneless, skinless chicken breast halves, cut into thin strips  
1 (5.6 ounce) package KnorrB® Rice SidesБ„Ÿ - Chicken  
1 3/4 cups water  
1 cup chopped unsalted cashews  
1/2 cup frozen green peas, thawed

## Directions

Heat oil in 12-inch nonstick skillet over medium-high heat and cook red pepper flakes 30 seconds. Add red pepper and cook, stirring occasionally, 2 minutes.

Add chicken and cook, stirring occasionally, 2 minutes or until golden. Stir in KnorrB® Rice SidesБ„Ÿ - Chicken and water. Bring to a boil over high heat. Reduce heat to low and simmer covered 7 minutes or until rice is tender and chicken is thoroughly cooked.

Stir in cashews and peas until heated through.

# Basic Spicy Tomato Sauce

## Ingredients

2 tablespoons extra-virgin olive oil  
1 cup diced onion  
4 cloves garlic, chopped  
1 (28 ounce) can crushed tomatoes  
2 teaspoons crushed red pepper flakes  
2 teaspoons Italian seasoning  
salt to taste

## Directions

Heat the olive oil in a large skillet over medium-high heat. Cook the onion in the oil until translucent. Add the garlic and cook and stir another 2 to 3 minutes. Stir in the tomatoes, red pepper flakes, and Italian seasoning. Season with salt. Cook until completely heated, another 2 to 3 minutes.

# Texas Style Chili with Spicy Jalapeno Chicken

## Ingredients

2 (12 ounce) packages al frescoB® Spicy Jalapeno Chicken Sausage  
2 tablespoons olive oil  
1/2 cup chopped onion  
1 green pepper, chopped  
1 red pepper, chopped  
1 yellow pepper, chopped  
3 cloves garlic  
2 (15 ounce) cans black soy beans  
3 tablespoons chili powder (spicy)  
1 teaspoon ground cumin  
1 teaspoon dried oregano  
2 bay leaves

## Directions

Slice al fresco chicken sausage and saute with oil, onions, peppers, and garlic. Add remaining ingredients and stir well.

Cook on low for about 1 hour, stirring occasionally.

# Spicy Mango Salsa

## Ingredients

2 cups diced fresh mango  
2 cups fresh peaches, pitted and chopped  
2 cloves garlic, minced  
2 tablespoons chopped fresh ginger root  
1/4 cup chopped fresh basil  
2 serrano chile peppers, diced  
1/4 cup fresh lime juice

## Directions

In a large bowl, mix together the mangoes, peaches or nectarines, garlic, ginger and basil or cilantro.

Add the chilies and lime juice to taste; mix well. Allow to chill 2 hours before serving.

# Spicy Blue Cheese Hamburgers

## Ingredients

- 1 pound lean ground beef
- 1/2 cup crumbled blue cheese
- 1/2 cup minced onion
- 1/2 cup hot chicken wing sauce
- 1 tablespoon Worcestershire sauce
- 1 teaspoon freshly ground black pepper
- 1 teaspoon prepared yellow mustard
- 4 hamburger buns, split

## Directions

In a medium bowl, mix together the ground beef, blue cheese and onion. Season with Worcestershire sauce, mustard, and pepper. Mix well, using your hands if necessary. Form into four patties, and place on a plate. Cover and refrigerate for 1 hour.

Preheat an outdoor grill for high heat. Remove the hamburger patties from the refrigerator, and pour enough hot wing sauce over them to cover the top surface. Allow to sit for 10 minutes.

Place hamburgers on the hot grill, and cook for about 5 minutes per side, until no longer pink. The internal temperature should be at 180 degrees F (85 degrees C) if taken with a meat thermometer. For extra spicy burgers, baste with additional wing sauce while cooking. Serve on buns.

# Spicy Pork 'N' Peanuts

## Ingredients

1 pound pork tenderloin, cubed  
1/3 cup reduced-sodium soy sauce, divided  
3 tablespoons sugar  
4 teaspoons cornstarch  
1/2 cup chicken broth  
3 tablespoons lemon juice  
1/4 teaspoon crushed red pepper flakes  
1 small onion, julienned  
2 garlic cloves, minced  
1 tablespoon olive oil  
2 small sweet red pepper, julienned  
2 small sweet yellow peppers, julienned  
1/4 cup unsalted dry-roasted peanuts  
6 cups hot cooked rice

## Directions

Place pork in a bowl, drizzle with 2 tablespoons soy sauce; set aside. In another bowl, combine sugar and cornstarch. Stir in the broth, lemon juice, red pepper flakes and remaining soy sauce until blended; set aside.

In a nonstick skillet or wok, stir-fry pork, onion and garlic in oil for 4 minutes. Add peppers; stir-fry for 4-5 minutes. Stir cornstarch mixture and add to pan. Bring to a boil; cook and stir for 1 minute or until thickened. Stir in peanuts. Serve over rice.

# Slayer's Sweet, Tangy, and Spicy Kabobs

## Ingredients

2 tablespoons brown sugar  
2 tablespoons honey  
1 tablespoon lime juice (optional)  
1 tablespoon lemon juice  
3 tablespoons maraschino cherry juice  
1 teaspoon garlic powder  
1/2 teaspoon ground ginger  
1/2 teaspoon ground black pepper  
1/2 teaspoon cayenne pepper (optional)  
1/4 cup pineapple juice  
1/4 cup dry white wine  
1/4 cup hot pepper sauce (such as CrystalB®) (optional)  
3/4 cup reduced-sodium soy sauce

1 (8 ounce) package fresh mushrooms, stems removed  
1 small red onion, cut into chunks  
1 red bell pepper, cut into 1 inch pieces  
1/2 pint cherry tomatoes  
4 skinless, boneless chicken breast halves - cut into 1 inch pieces

16 wooden skewers, soaked in water  
16 fresh pineapple chunks  
16 maraschino cherries, stemmed

## Directions

Make the marinade by whisking the brown sugar, honey, lime juice, lemon juice, maraschino cherry juice, garlic powder, ginger, black pepper, cayenne pepper, pineapple juice, wine, hot pepper sauce, and soy sauce together in a large, non-metallic bowl. Toss the mushrooms, onion, bell pepper, tomatoes, and chicken in the marinade; cover and refrigerate at least 1 hour.

Preheat an outdoor grill for medium heat and lightly oil the grate.

On each skewer, thread a piece of chicken, then three of the veggies followed by another piece of chicken then a pineapple slice and one maraschino cherry at the end. Mix and match the vegetables as you assemble the skewers. Cook on the preheated grill until the chicken is no longer pink in the center and the vegetables are tender, about 10 minutes.

# Spicy Crab Pasta

## Ingredients

1 (16 ounce) package dry farfalle (bow tie) pasta  
1/2 cup butter  
1 (6 ounce) can crabmeat, drained and flaked  
1 (14.5 ounce) can peeled and diced tomatoes, drained  
1 1/2 tablespoons red pepper flakes  
1 tablespoon garlic salt  
salt and pepper to taste

## Directions

Bring a large pot of lightly salted water to a boil. Add farfalle pasta, cook for 8 to 10 minutes, until al dente, and drain.

Melt the butter in a separate pot. Mix in crabmeat and tomatoes. Season with red pepper, garlic salt, salt, and pepper. Cook and stir 10 minutes. Toss with cooked pasta to serve.

# Stir-Fry Spicy Green Beans

## Ingredients

1/2 teaspoon vegetable oil  
1/2 yellow onion, chopped  
1 teaspoon minced garlic  
1 pound fresh green beans,  
trimmed and halved  
1/4 cup soy sauce  
3 tablespoons nuoc mam  
(Vietnamese fish sauce)  
1/4 cup water  
1 medium tomato, diced  
salt and pepper to taste

## Directions

Heat the oil in a skillet over medium heat. Add the onion and garlic; cook and stir for a few minutes then add the green beans. Stir to coat with the flavors in the pan. Season with soy sauce and fish sauce and let simmer for about 2 minutes, stirring occasionally. Pour in the water and let simmer for about 10 minutes, or until green beans are tender. Stir in tomato and season with salt and pepper before serving.

# Spicy Ground Beef Stew

## Ingredients

1 pound ground beef  
2 (10.75 ounce) cans condensed vegetable beef soup, undiluted  
1 (10 ounce) can diced tomatoes and green chilies, undrained

## Directions

In a large saucepan, cook the beef over medium heat until no longer pink; drain. Stir in soup and tomatoes; heat through.

# Spicy Potato Soup II

## Ingredients

1 pound ground beef  
1 onion, chopped  
4 cups water  
1 1/2 teaspoons ground black pepper  
4 cups cubed potatoes  
3 (8 ounce) cans tomato sauce  
2 teaspoons salt  
1/2 teaspoon hot pepper sauce

## Directions

Brown beef and onion, drain.

Add water, pepper, potatoes, tomato sauce, salt, and Tabasco sauce. Bring to boil. Reduce heat to medium and simmer one hour or until potatoes are tender and soup is thick.

# Spicy Yellow Rice and Smoked Sausage

## Ingredients

1 (14 ounce) package Hillshire FarmB® Turkey Smoked Sausage  
2 tablespoons olive oil, divided  
2 red bell peppers, seeded and cut in thin strips  
2 green bell peppers, seeded and cut in thin strips  
2 medium onions, sliced  
2 garlic cloves, minced  
1 (16 ounce) jar chunky salsa  
2 teaspoons Italian seasoning  
1 (8 ounce) package yellow rice, cooked according to package directions

## Directions

Cut sausage into 1/2" slices. Heat 1 tablespoon of oil in large non-stick skillet over medium-high heat until hot. Cook sausage 1-2 minutes per side or until lightly browned. Remove from pan and keep warm.

Add remaining oil to pan with peppers, onions and garlic; cook stirring frequently until vegetables are tender about 7-10 minutes.

Stir in cooked sausage, salsa and Italian seasoning. Bring to a boil, stirring constantly. Serve over prepared yellow rice.

# Sweet and Spicy Almonds

## Ingredients

1/4 cup white sugar  
1 1/2 teaspoons kosher salt  
1 teaspoon cayenne pepper  
  
2 1/2 cups whole almonds  
  
1 tablespoon water  
1 tablespoon honey  
1 teaspoon olive oil

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Spread the almonds onto a baking sheet, and toast until the nuts start to turn golden brown and become fragrant, about 10 minutes. Watch the nuts carefully as they bake: they burn quickly.

Stir together the sugar, salt, and cayenne pepper in a mixing bowl; set aside.

Stir together the water, honey, and olive oil in a large skillet over medium heat. Once the mixture begins to bubble, stir in the toasted almonds until evenly moistened. Pour the almonds into the sugar and spice mixture, and toss until evenly coated. Spread onto baking sheets in a single layer, and cool to room temperature.

# Spicy African Yam Soup

## Ingredients

1 teaspoon vegetable oil  
1 small onion, chopped  
1 large sweet potato, peeled and diced  
1 clove garlic, minced  
4 cups chicken broth  
1 teaspoon dried thyme  
1/2 teaspoon ground cumin  
1 cup chunky salsa  
1 (15.5 ounce) can garbanzo beans, drained  
1 cup diced zucchini  
1/2 cup cooked rice  
2 tablespoons creamy peanut butter

## Directions

Heat the oil in a stockpot over medium heat. Saute onion, sweet potato, and garlic until onion is soft. Turn down heat if necessary to prevent burning.

Stir in the chicken broth, thyme and cumin. Bring to a boil, cover and simmer for about 15 minutes. Stir in salsa, garbanzo beans and zucchini. Simmer until tender, about 15 minutes.

Stir in the cooked rice and peanut butter until the peanut butter has dissolved. Serve hot with pita chips and a green salad.

# Spicy Shrimp Fettuccine

## Ingredients

8 ounces uncooked fettuccine  
1 medium onion, chopped  
1 garlic clove, minced  
1 tablespoon olive or canola oil  
4 plum tomatoes, chopped  
1 cup chicken broth  
2 cups chopped fresh spinach  
3/4 pound cooked medium shrimp, peeled and deveined  
2 tablespoons minced fresh parsley  
1 tablespoon balsamic vinegar  
1 tablespoon butter or stick margarine  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1/8 teaspoon cayenne pepper  
2 ounces feta cheese, crumbled

## Directions

Cook fettuccine according to package directions. Meanwhile, in a large nonstick skillet, saute onion and garlic in oil until tender. Add tomatoes and broth. Bring to a boil. Reduce heat; simmer, uncovered, for 3 minutes. Add the spinach, shrimp, parsley and vinegar. Simmer, uncovered, for 2 minutes or until shrimp is heated through. Stir in the butter, salt, pepper and cayenne. Drain fettuccine; top with shrimp mixture and feta cheese.

# Spicy Southwestern Slaw

## Ingredients

3 cups shredded cabbage  
1 carrot, shredded  
1 onion, diced  
1 red bell pepper, diced  
1 jalapeno pepper, seeded and diced  
1 tablespoon chopped fresh cilantro  
1/2 cup canola oil  
2 tablespoons apple cider vinegar  
1 tablespoon white sugar  
1 teaspoon cayenne pepper  
salt and pepper to taste

## Directions

In a large bowl, toss together the cabbage, carrot, onion, red pepper, jalapeno and cilantro. Set aside.

In a small bowl, whisk together the oil, vinegar, sugar, cayenne pepper, salt and pepper. Pour over vegetable mixture and toss to combine. Cover and refrigerate for at least one hour.

# Spicy Strawberry Jam

## Ingredients

2 cups chopped strawberries  
1 cup sweet red wine  
1 1/2 tablespoons minced fresh ginger root  
1 cup packed brown sugar  
1 (3 inch) cinnamon stick  
1 green chile pepper  
1 pinch red pepper flakes  
2 tablespoons apple cider vinegar  
1 teaspoon salt

## Directions

Soak the strawberries in red wine for 10 minutes, then transfer to a heavy saucepan. Bring to a boil over medium heat. As soon as it starts to boil, add the ginger, brown sugar, cinnamon stick, chile pepper, red pepper flakes, apple cider vinegar and salt. Boil over medium heat, stirring every 10 minutes, until the preserve thickens.

Remove the chile pepper and cinnamon stick from the preserves. Ladle into clean 1/2 pint jars, wipe rims with a clean cloth or paper towel, and seal with new lids. Store in the refrigerator.

# Quick and Spicy Salsa

## Ingredients

1 (6 ounce) can tomato paste  
1/3 cup chile paste  
2 teaspoons ketchup  
3 tablespoons hot sauce  
2 teaspoons strawberry jam, or to taste  
1 pinch white sugar, or to taste  
1 pinch salt  
1 pinch dried oregano

## Directions

Stir together the tomato paste, chili paste, ketchup, hot sauce, jam, sugar, salt, and oregano in a bowl. Chill until ready to serve.

# Super Easy and Spicy Fried Pickles

## Ingredients

2 cups peanut oil for frying, or as needed  
1 (32 ounce) jar dill pickle slices, drained  
1 cup Italian seasoned bread crumbs  
1 teaspoon cayenne pepper  
1 teaspoon black pepper  
1/2 teaspoon garlic powder  
2 eggs, beaten  
1 (8 ounce) bottle Ranch dressing

## Directions

Heat the oil in a large heavy skillet over medium heat.

Pat the pickle slices dry with paper towels. In a small bowl, stir together the bread crumbs, cayenne pepper, black pepper and garlic powder. Dip pickle slices into the egg, and then coat with the bread crumb mixture.

Fry the pickles in the hot oil, until golden brown on each side, turning once. Transfer to paper towels, and serve hot with Ranch dressing.

# Spicy Cheese Spread

## Ingredients

2 cups shredded Mexican-style processed cheese food  
1 (8 ounce) package cream cheese, softened  
1 (4 ounce) can deviled ham meat spread  
2 tablespoons chopped green onion  
2 tablespoons milk  
1/2 teaspoon Worcestershire sauce

## Directions

In a medium bowl, mix the Mexican-style processed cheese food, cream cheese, deviled ham meat spread, green onion, milk and Worcestershire sauce. Chill at least 3 hours before serving.

# Spicy Peach-Glazed Pork Chops

## Ingredients

1 cup peach preserves  
1 1/2 tablespoons Worcestershire sauce  
1/2 teaspoon chile paste  
4 boneless pork chops  
1 teaspoon ground ginger  
1 pinch ground cinnamon  
salt and pepper to taste  
2 tablespoons vegetable oil  
1/2 cup white wine

## Directions

In a small bowl, mix together the peach preserves, Worcestershire sauce, and chile paste. Rinse pork chops, and pat dry. Sprinkle the chops with ginger, cinnamon, salt, and pepper.

Heat oil in a large skillet over medium-high heat. Sear the chops for about 2 minutes on each side. Remove from the pan, and set aside.

Pour white wine into the pan, and stir to scrape the bottom of the pan. Stir in the peach preserves mixture. Return the chops to the pan, and flip to coat with the sauce. Reduce heat to medium low, and cook the pork chops for about 8 minutes on each side, or until done.

# Sweet and Spicy Stir Fry with Chicken and

## Ingredients

3 cups broccoli florets  
1 tablespoon olive oil  
2 skinless, boneless chicken breast halves - cut into 1 inch strips  
1/4 cup sliced green onions  
4 cloves garlic, thinly sliced  
1 tablespoon hoisin sauce  
1 tablespoon chile paste  
1 tablespoon low sodium soy sauce  
1/2 teaspoon ground ginger  
1/4 teaspoon crushed red pepper  
1/2 teaspoon salt  
1/2 teaspoon black pepper  
4 cloves garlic, thinly sliced  
1/8 cup chicken stock

## Directions

Place broccoli in a steamer over 1 inch of boiling water, and cover. Cook until tender but still firm, about 5 minutes.

Heat the oil in a skillet over medium heat, and saute the chicken, green onions, and garlic until the chicken is no longer pink and juices run clear.

Stir the hoisin sauce, chile paste, and soy sauce into the skillet. Season with ginger, red pepper, salt, and black pepper. Stir in the chicken stock and simmer about 2 minutes. Mix in the steamed broccoli until coated with the sauce mixture.

# Quick and Spicy Chili

## Ingredients

2 pounds lean ground beef  
2 (15 ounce) cans kidney beans, drained and rinsed  
1 (11 ounce) can whole kernel corn, drained  
1 (15 ounce) can tomato sauce  
1 (6 ounce) can tomato paste  
2 cups water  
2 jalapeno peppers  
1 habanero pepper (optional)  
1/2 red onion  
2 large cloves garlic  
3 tablespoons masa harina flour  
1 tablespoon ground cayenne pepper  
4 tablespoons chili powder  
1 1/2 teaspoons salt  
1 teaspoon ground black pepper  
2 teaspoons white sugar (optional)

## Directions

Place the beef in a skillet over medium heat, and cook until evenly brown. Drain grease.

In a large pot, mix the beans, corn, tomato sauce, tomato paste, and water. Bring to a boil, and reduce heat to low. In a food processor, finely chop the jalapenos, habanero, onion, and garlic. Mix into the pot. Mix in the cooked beef. Stir in masa flour. Season with cayenne pepper, chili powder, salt, black pepper, and sugar. Cook 45 minutes to 1 hour, stirring occasionally.

# Spicy Pan-Fried Squash

## Ingredients

1 acorn squash, halved and seeded  
1/2 onion, cut into chunks  
2 tablespoons all-purpose flour  
2 eggs, lightly beaten  
1 tablespoon ground cumin  
salt to taste  
ground black pepper to taste  
ground red pepper to taste  
1/4 cup olive oil

## Directions

Cut squash into chunks and remove rind. Shred squash and onion in a food processor. Place in a colander and press with a potato masher to drain any excess liquid. Transfer to a bowl and mix with flour and egg. Season with cumin, salt, pepper, and red pepper.

Heat the oil in a large skillet over medium heat. Place walnut-sized scoops of the squash mixture into the hot oil. Press flat with a spatula. Cook 3 to 5 minutes on each side, until golden brown. Drain on paper towels.

# Spicy Fish Soup

## Ingredients

1/2 onion, chopped  
1 clove garlic, minced  
1 tablespoon chili powder  
1 1/2 cups chicken broth  
1 (4 ounce) can canned green chile peppers, chopped  
1 teaspoon ground cumin  
1 1/2 cups canned peeled and diced tomatoes  
1/2 cup chopped green bell pepper  
1/2 cup shrimp  
1/2 pound cod fillets  
3/4 cup plain nonfat yogurt

## Directions

Spray a large saucepan with the vegetable cooking spray over medium high heat. Add the onions and saute, stirring often, for about 5 minutes. Add the garlic and chili powder and saute for 2 more minutes.

Then add the chicken broth, chile peppers and cumin, stirring well. Bring to a boil, reduce heat to low, cover and simmer for 20 minutes.

Next, add the tomatoes, green bell pepper, shrimp and cod. Return to a boil, then reduce heat to low, cover and simmer for another 5 minutes. Gradually stir in the yogurt until heated through.

# Steak Tacos with Spicy Yogurt Sauce

## Ingredients

1 pound top round steak, cut into small pieces  
2 tablespoons olive oil  
2 tablespoons chopped fresh cilantro  
1 teaspoon ground cumin  
1 tablespoon dried oregano  
1 pinch cayenne pepper, or to taste  
salt and ground black pepper to taste

2 cups plain yogurt  
1/2 cup mayonnaise  
1 pinch cayenne pepper  
1 tablespoon dried dill weed  
2 tablespoons chopped fresh cilantro  
1 lime, juiced  
salt to taste

1 1/4 cups chopped fresh cilantro  
1 onion, finely chopped  
8 (7 inch) flour tortillas  
1 cup shredded Mexican cheese blend

## Directions

Place the steak between two sheets of heavy plastic (resalable freezer bags work well) on a solid, level surface. Firmly pound the beef with the smooth side of a meat mallet to a thickness of 1/8 inch. Combine the olive oil, 2 tablespoons of cilantro, cumin, oregano, 1 pinch of cayenne in a large glass or ceramic bowl; season to taste with salt and pepper. Add the beef and toss to evenly coat. Cover the bowl with plastic wrap, and marinate in the refrigerator for 30 minutes.

Mix yogurt and mayonnaise in a separate bowl. Stir in 1 pinch of cayenne pepper, dill weed, 2 tablespoons of cilantro, lime juice, and salt. Cover the bowl with plastic wrap and refrigerate until ready to serve. Combine 1 1/4 cup of cilantro and onion in a bowl. Set aside.

Heat a large skillet over medium-high heat and stir in the steak. Cook and stir until the beef is evenly browned. Drain and discard any excess grease. Heat another skillet over medium heat. Place one tortilla in the skillet and sprinkle with cheese and cooked steak. Top with the onion mixture, then carefully fold the tortilla in half. Cook until lightly crisp on each side. Repeat with remaining tortillas. Serve with yogurt sauce on the side.

# Spicy Shrimp in Cream Sauce

## Ingredients

1 tablespoon extra virgin olive oil  
2 habanero peppers, seeded and chopped  
1 tablespoon hot chili powder  
4 cloves garlic, crushed  
1 pound medium shrimp - peeled and deveined  
1 pint heavy cream  
salt and white pepper to taste (optional)  
1 French baguette, sliced

## Directions

Heat olive oil in a large skillet over medium-low heat. Add habanero peppers, and garlic, and fry for a few minutes to release the flavors. Add shrimp, and cook stirring constantly until pink, about 5 minutes. Season with chili powder, salt and pepper, stirring to evenly coat the shrimp. Stir in the cream, and cook over low heat until heated through, but do not allow to boil. Serve hot with bread slices.

# Spicy Oven Fried Chicken

## Ingredients

1 cup buttermilk  
1/4 cup hot pepper sauce  
4 boneless, skinless chicken breast halves  
1 cup dry bread crumbs  
1/2 cup all-purpose flour  
2 teaspoons onion powder  
1 teaspoon cornstarch  
1 teaspoon white sugar  
1 teaspoon garlic salt  
1 teaspoon salt  
1 teaspoon pepper  
1 teaspoon paprika  
1/2 teaspoon cayenne pepper  
2 tablespoons olive oil

## Directions

In a medium bowl, mix the buttermilk and hot pepper sauce. Place chicken in the mixture to coat. Cover, and marinate in the refrigerator 8 hours or overnight.

Preheat oven to 350 degrees F (175 degrees C).

In a separate medium bowl, mix dry bread crumbs, flour, onion powder, cornstarch, white sugar, garlic salt, salt, pepper, paprika, and cayenne pepper. Thoroughly coat the chicken in the bread crumb mixture.

Heat the olive oil in a medium skillet over medium heat, and cook chicken 5 to 7 minutes on each side, until lightly browned.

Transfer chicken to a medium baking dish, and bake in the preheated oven 30 minutes, until no longer pink and juices run clear.

# Spicy Shrimp (Chingri Maach)

## Ingredients

2 tablespoons vegetable oil  
2 onions, chopped  
1 tomato, chopped  
1 teaspoon garlic paste  
1/2 teaspoon ground turmeric  
1/2 teaspoon garam masala  
2 green chile peppers, seeded and minced  
salt to taste  
1 pound peeled and deveined shrimp  
1/4 cup cilantro leaves

## Directions

Heat oil over medium-high heat in a large skillet, and cook and stir onions until golden brown, about 8 minutes. Stir in tomato and cook for 2 minutes. Stir in garlic paste, turmeric, garam masala, green chile peppers, and salt, and cook for 2 minutes more.

Reduce heat to low, add the shrimp, and cook and stir over low heat until the shrimp are bright pink on the outside and the meat is no longer transparent in the center, about 8 minutes. Add a small amount of water if needed; the sauce should be thick. Sprinkle with cilantro.

# Spicy Slow Cooker Mac-n-Cheese

## Ingredients

2 (11 ounce) cans condensed Cheddar cheese soup  
2 3/4 cups water  
1 (16 ounce) package uncooked shell pasta  
1/2 pound andouille sausage, sliced into rounds  
1 cup sour cream  
1 cup shredded Cheddar cheese  
1 cup shredded mozzarella cheese  
salt and black pepper to taste

## Directions

Stir the condensed soup and water together in a slow cooker until smooth. Add the shell pasta and andouille sausage. Set the slow cooker to High; cook 2 hours, stirring frequently to prevent sticking.

Once the pasta is tender, stir in the sour cream, Cheddar, and mozzarella until the cheeses melt. Season to taste with salt and pepper. Remove from heat, and allow to rest 15 minutes before serving.

# Acorn Squash with Sweet Spicy Sausage

## Ingredients

2 acorn squash, halved and seeded  
2 tablespoons olive oil  
1 1/2 pounds spicy turkey sausage, casings removed  
1 cup brown sugar

## Directions

Preheat an oven to 350 degrees F (175 degrees C).

Place the squash halves face-down in a baking dish in 1 inch of water and bake until flesh is tender, about 45 minutes. Meanwhile, heat the olive oil in a large skillet over medium heat; cook the sausage in the oil until brown, breaking the meat into small pieces as it cooks; set aside.

Once the squash halves are tender, discard the water. Generously sprinkle brown sugar into the cavity of each squash half, reserving about 1/4 cup for later use. Fill the squash halves with the browned sausage, and top with the reserved brown sugar. Return squash to the baking dish and bake until the sugar begins to melt, about 15 minutes.

# Telur Balado (Spicy Chile Sauce with Eggs)

## Ingredients

1 cup vegetable oil for frying  
6 hard-boiled eggs, shells removed  
6 red chile peppers, seeded and chopped  
4 cloves garlic  
4 medium shallots  
2 tomatoes, quartered  
1 teaspoon shrimp paste  
1 1/2 tablespoons peanut oil  
1 tablespoon vegetable oil  
1 teaspoon white vinegar  
1 teaspoon white sugar  
salt and pepper to taste

## Directions

Heat 1 cup oil in a small saucepan over medium-high heat. Deep fry the eggs in the hot oil until they are golden brown, 5 to 7 minutes; set aside.

Combine the chile peppers, garlic, shallots, tomatoes, and shrimp paste in a food processor; blend into a paste. Add in peanut oil. Process again until smooth.

Heat 1 tablespoon oil in a large skillet over medium heat. Pour the chile pepper mixture into the skillet. Stir the vinegar, sugar, salt, and pepper into the mixture. Add the fried eggs to the mixture, turning to coat. Reduce heat to medium-low; simmer until fragrant, about 5 minutes.

# Spicy Sausage and Rice Casserole

## Ingredients

28 ounces fresh, ground spicy pork sausage  
1 cup uncooked long-grain rice  
1 slice onion, diced  
3 cloves garlic, minced  
1 green bell pepper, chopped  
1 red bell pepper, chopped  
1 (28 ounce) can whole peeled tomatoes, crushed  
1 cup chicken broth  
1 teaspoon salt  
1 teaspoon ground black pepper  
1 teaspoon cayenne pepper

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a skillet, brown sausage and drain grease. Stir in rice, onion, garlic and peppers. Cook 5 minutes. Stir in tomatoes, chicken broth, salt, pepper and cayenne pepper. Pour into 9x13 inch pan.

Bake for 1 hour or until rice is tender and most of the liquid is absorbed. Or, at this step, you can cover and freeze it.

# Spicy Oven-Roasted Plums

## Ingredients

4 plums, halved and pitted  
1/2 cup orange juice  
2 tablespoons packed brown sugar  
1/2 teaspoon ground cinnamon  
1/8 teaspoon ground nutmeg  
1/8 teaspoon cumin  
1/8 teaspoon ground cardamom

## Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a shallow baking dish with cooking spray.

Place the plums, cut-side up, in a single layer in the baking dish.

Whisk together the orange juice, brown sugar, cinnamon, nutmeg, cumin, and cardamom in a bowl; drizzle over the plums.

Bake in preheated oven for 20 minutes, or until plums are hot and the sauce is bubbly.

# Spicy Apple Cake

## Ingredients

1/2 cup shortening  
1 cup brown sugar  
1/4 cup white sugar  
2 eggs  
1 teaspoon vanilla extract  
1 1/2 cups all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/2 cup milk  
2 cups apple - peeled, cored, and chopped  
1/4 cup shortening  
2 cups sifted confectioners' sugar  
1/4 teaspoon ground cinnamon  
1 pinch ground nutmeg  
1/4 cup evaporated milk

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch square pan. Sift together the flour, baking powder, baking soda, salt, cinnamon and nutmeg. Set aside.

In a large bowl, cream together the shortening, brown sugar and white sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the milk, mixing just until incorporated. Stir in the chopped apples.

Spread batter evenly in prepared pan. Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the frosting: In a medium bowl, combine 1/4 cup shortening, confectioners' sugar, cinnamon and nutmeg. Beat until light and creamy. Beat in the milk, one tablespoon at a time, until desired spreading consistency is achieved. Spread over top of cooled cake.

# Spicy Potatoes and Scrambled Eggs

## Ingredients

2 potatoes, scrubbed  
4 tablespoons vegetable oil,  
divided  
3 eggs  
salt and pepper to taste  
1/2 teaspoon ground cumin  
1/2 teaspoon ground coriander  
1/2 teaspoon turmeric powder  
1/2 teaspoon chili powder  
1/2 teaspoon salt

## Directions

Poke potatoes with a fork so that their skins are pierced. Microwave potatoes on high until cooked inside. When potatoes are fully cooked, peel potatoes and cut potatoes to 1/8 size or to your liking. Set potatoes aside.

Add 2 tablespoons oil to skillet and scramble 3 eggs. Add salt and pepper to taste. Keep warm until potatoes are ready.

In another skillet, heat 2 tablespoons oil until hot. Then add salt, cumin, coriander and turmeric powder. Put in chili powder if you want it really spicy. Add potatoes and cook until potatoes are crispy and brown. Spicy potatoes and scrambled eggs are now ready to serve!

# Spicy Seafood Stew

## Ingredients

2 pounds potatoes, peeled and diced  
1 pound carrots, sliced  
1 (26 ounce) jar spaghetti sauce  
2 (6 ounce) jars sliced mushrooms, drained  
1 1/2 teaspoons ground turmeric  
1 1/2 teaspoons minced garlic  
1 teaspoon cayenne pepper  
3/4 teaspoon salt  
1 1/2 cups water  
1 pound sea scallops  
1 pound uncooked medium shrimp, peeled and deveined

## Directions

In a 5-qt. slow cooker, combine the first eight ingredients. Cover and cook on low for 4-1/2 to 5 hours or until potatoes are tender.

Stir in the water, scallops and shrimp. Cover and cook for 15-20 minutes or until scallops are opaque and shrimp turn pink.

# Spicy Shrimp Creole

## Ingredients

3 tablespoons vegetable oil  
2 cups julienne celery  
2 onions, chopped  
4 cloves crushed garlic  
1 teaspoon white sugar  
2 tablespoons all-purpose flour  
1 teaspoon salt  
1 teaspoon ground black pepper  
1/2 teaspoon cayenne pepper  
2 (14.5 ounce) cans crushed tomatoes  
1 (15 ounce) can tomato sauce  
1 bay leaf, crushed  
1 tablespoon hot pepper sauce  
2 pounds medium shrimp - peeled and deveined

## Directions

Heat oil in a Dutch oven on medium heat. Saute celery, onions, and garlic in the Dutch oven until the onions are pearly white and the celery has begun to soften.

Mix sugar, flour, salt, pepper and cayenne pepper into the Dutch oven. Add crushed tomatoes and tomato sauce, both pieces of bay leaf, and hot sauce. Bring the mixture to a boil, then turn the heat to low.

Let the mixture simmer for 30 minutes, stirring occasionally.

Approximately 15 minutes before serving, add shrimp to the pot and stir well. If necessary, raise the temperature to medium-low to ensure the Creole is bubbling but not burning. Scoop out the bay leaf halves before serving. Serve when the shrimp is pink and thoroughly cooked.

# Spicy Sausage Cheese Puffs

## Ingredients

1/4 pound spicy bulk pork sausage  
3/4 cup biscuit baking mix  
1 cup shredded sharp Cheddar cheese  
3 tablespoons water  
2 tablespoons canned chopped green chiles, drained

## Directions

In a small skillet, cook sausage over medium heat until no longer pink; drain and cool completely. In a bowl, combine biscuit mix and cheese. Stir in the sausage, water and chilies.

Shape into 1-in. balls. Place 2 in. apart on well-greased baking sheets. Bake at 400 degrees F for 12-15 minutes or until lightly browned. Refrigerate leftovers.

# Spicy Pumpkin and Sweet Potato Soup

## Ingredients

1 tablespoon coriander seeds  
2 teaspoons cumin seeds  
2 teaspoons dried oregano  
1 tablespoon fennel seeds  
1/2 teaspoon crushed red pepper  
1/2 teaspoon salt  
1/2 teaspoon whole black peppercorns  
1 clove garlic  
2 tablespoons olive oil, divided  
1 medium sugar pumpkin  
4 orange-fleshed sweet potatoes  
1 large onion, chopped  
1 1/2 quarts chicken broth

## Directions

Preheat oven to 400 degrees F (200 degrees C).

In a mortar or spice grinder, grind coriander, cumin, oregano, fennel, red pepper, salt and peppercorns into a coarse powder. Blend in garlic and 1 tablespoon olive oil to form a paste.

Wash pumpkin, and cut into 2-inch wide wedges, scraping away seeds. Peel potatoes and cut each potato lengthwise into 6 wedges. Smear the pumpkin and the potatoes with the spice paste and place in a baking dish.

Roast in preheated oven 30 to 40 minutes, until tender and just beginning to blacken at the thinnest points.

Meanwhile, in a large pot over medium heat, cook the onion in the remaining 1 tablespoon olive oil until translucent.

Chop pumpkin and potatoes into smaller chunks and puree in a blender or food processor with some of the chicken broth until smooth. Be sure to scrape the roasted spice paste off the baking dish and include it in the puree. It may be necessary to deglaze the dish with a little chicken broth.

Pour the pureed vegetables into the pot with the onions, and stir in as much additional chicken stock as needed to achieve the desired consistency. Heat through.

# Hot 'n' Spicy Omelet

## Ingredients

8 eggs  
2 tablespoons water  
4 garlic cloves, minced  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1 tablespoon vegetable oil  
1 tablespoon butter or margarine  
1/4 teaspoon crushed red pepper flakes

## Directions

In a bowl, beat eggs. Add water, garlic, salt and pepper. In a large nonstick skillet over medium heat, heat oil and butter. Add egg mixture; as eggs set, lift edges, letting the uncooked portion flow underneath. When eggs are completely set, remove from the heat. Fold omelet in half and transfer to a warm platter. Sprinkle with red pepper flakes.

# Korean Spicy Chicken and Potato (Tak Toritang)

## Ingredients

2 1/2 pounds chicken drumettes  
2 large potatoes, cut into large chunks  
2 carrots, cut into 2 inch pieces  
1 large onion, cut into 8 pieces  
4 cloves garlic, crushed  
1/4 cup water  
1/2 cup soy sauce  
2 tablespoons white sugar  
3 tablespoons hot pepper paste

## Directions

In a large pot over medium heat, mix the chicken, potatoes, carrots, onion, sugar, and garlic. Pour in water and soy sauce, and stir in sugar and hot pepper paste. Bring to a boil, reduce heat to low, and simmer 45 minutes, until chicken juices run clear, vegetables are tender, and liquid has thickened.

# Spicy Garlic Salmon

## Ingredients

2 cloves garlic, crushed  
1 dried red chile pepper  
1 tablespoon olive oil  
1 teaspoon whole grain mustard  
2 tablespoons fresh lime juice  
sea salt to taste  
freshly ground black pepper  
2 (6 ounce) fillets salmon

## Directions

Preheat oven to 400 degrees F (200 degrees C). Line a medium baking dish with aluminum foil. Lightly grease foil.

With a mortar and pestle, grind together the garlic, chile pepper, and olive oil. Mix into a thick paste with the mustard, lime juice, salt, and pepper. Place the salmon fillets in the prepared baking dish, and coat with the paste mixture.

Bake salmon 25 minutes in the preheated oven, or until fish is easily flaked with a fork.

# Peanut Butter Pork with Spicy Dipping Sauce

## Ingredients

1/4 cup creamy peanut butter  
2 tablespoons soy sauce  
2 tablespoons ground coriander  
1 tablespoon lemon juice  
1 tablespoon vegetable oil  
2 teaspoons ground cumin  
1/2 teaspoon chili powder  
1 garlic clove, minced  
1 pound pork tenderloin, cut into 1 inch cubes  
SPICY DIPPING SAUCE:  
1/4 cup soy sauce  
1/4 cup vinegar  
2 tablespoons water  
1 garlic clove, minced  
1 tablespoon molasses  
1/2 teaspoon crushed red pepper flakes

## Directions

In a large resealable plastic bag, combine the peanut butter, soy sauce, coriander, lemon juice, oil, cumin, chili powder and garlic; add pork. Seal bag and turn to coat; refrigerate several hours or overnight.

Meanwhile, combine all sauce ingredients; cover and chill at least 1 hour. Coat grill rack with nonstick cooking before starting the grill. Drain and discard marinade. Thread meat on metal or soaked wooden skewers, leaving a small space between pieces. Grill, covered, over medium for 10-15 minutes or until meat is no longer pink, turning several times. Serve with sauce.

# Spicy Pumpkin Chili

## Ingredients

1 pound ground beef  
1/2 teaspoon crushed red pepper flakes, or to taste  
1 teaspoon minced garlic  
1/2 large onion, diced  
1 green bell pepper, chopped  
1 red bell pepper, chopped  
1 (15 ounce) can kidney beans, rinsed and drained  
1 (15 ounce) can black beans, rinsed and drained  
1 (15 ounce) can Great Northern beans, drained and rinsed  
1 (8 ounce) can tomato sauce  
1 (4 ounce) can tomato sauce with garlic and onions  
2 (14.5 ounce) cans petite diced tomatoes  
1 (14.5 ounce) can fire roasted diced tomatoes  
1 (15 ounce) can pumpkin puree  
2 teaspoons pumpkin pie spice  
2 teaspoons chili powder  
1 teaspoon ground cumin  
1 teaspoon salt, or to taste

## Directions

Heat a large skillet over medium-high heat; cook and stir the beef in the skillet until crumbly and no longer pink, about 5 minutes. Stir in the red pepper flakes, garlic, and onion; continue cooking until the beef has browned and the onion has softened and turned translucent. Add the green and red bell pepper and cook 5 minutes more.

While the beef is cooking, combine the kidney beans, black beans, Great Northern beans, tomato sauce, tomato sauce with garlic and onions, petite diced tomatoes, fire roasted diced tomatoes, and pumpkin puree in a large slow cooker. Season with pumpkin pie spice, chili powder, cumin, and salt. Stir in the ground beef mixture.

Cook on Low until the chili is hot, 1 to 2 hours.

# Spicy Kielbasa Soup

## Ingredients

1/2 pound reduced-fat smoked turkey kielbasa, sliced  
1 medium onion, chopped  
1 medium green pepper, chopped  
1 celery ribs with leaves, thinly sliced  
4 garlic cloves, minced  
2 (14.5 ounce) cans reduced sodium chicken broth  
1 (15.5 ounce) can great northern beans, rinsed and drained  
1 (14.5 ounce) can stewed tomatoes, cut up  
1 small zucchini, sliced  
1 medium carrot, shredded  
1 tablespoon dried parsley flakes  
1/4 teaspoon crushed red pepper flakes  
1/4 teaspoon pepper

## Directions

In a nonstick skillet, cook kielbasa over medium heat until lightly browned. Add the onion, green pepper, celery and garlic. Cook and stir for 5 minutes or until vegetable are tender. Transfer to a slow cooker. Stir in the remaining ingredients. Cover and cook on low for 8-9 hours.

# Spicy Sausage Skillet Breakfast

## Ingredients

2 cups Minute® Brown Rice, uncooked  
1 pound bulk turkey sausage  
1/2 cup chopped onion  
1 (10 ounce) can tomatoes with green chilies, undrained  
1 tablespoon chili powder  
1 cup shredded reduced-fat Monterey Jack cheese

## Directions

Prepare rice according to package directions; set aside.

Crumble sausage into large skillet; cook until lightly browned. Stir occasionally, to break up sausage. Drain. Add onion; cook until tender. Stir in tomatoes, chili powder and rice. Simmer 2 minutes. Sprinkle with cheese.

# Spicy Chipotle Black-Eyed Peas

## Ingredients

2 tablespoons olive oil  
1 tablespoon balsamic vinegar  
1 cup chopped orange bell pepper  
1 cup chopped celery  
1 cup chopped carrot  
1 cup chopped onion  
1 teaspoon minced garlic  
2 (16 ounce) packages dry black-eyed peas  
4 cups water  
4 teaspoons vegetable bouillon base (such as Better Than Bouillon® Vegetable Base)  
1 (7 ounce) can chipotle peppers in adobo sauce, chopped, sauce reserved  
2 teaspoons liquid mesquite smoke flavoring  
2 teaspoons ground cumin  
1/2 teaspoon ground black pepper

## Directions

Heat the olive oil and balsamic vinegar in a skillet; cook and stir the orange bell pepper, celery, carrot, onion, and garlic in the hot oil until the onion is translucent, 5 to 8 minutes. Transfer the mixture to a slow cooker; mix in the black-eyed peas, water, and vegetable base, stirring to dissolve the vegetable base. Stir in the chipotle peppers, about 1 tablespoon of the reserved adobo sauce (or to taste), liquid smoke, cumin, and black pepper.

Cook in the slow cooker on Low until the black-eyed peas are very tender and the flavors are blended, about 8 hours.

# Spicy Indian Dahl

## Ingredients

1 cup red lentils  
2 tablespoons ginger root, minced  
1 teaspoon mustard seed  
2 tablespoons chopped fresh cilantro  
4 tomatoes, chopped  
3 onions, chopped  
3 jalapeno peppers, seeded and minced  
1 tablespoon ground cumin  
1 tablespoon ground coriander seed  
6 cloves garlic, minced  
2 tablespoons olive oil  
1 cup water  
salt to taste

## Directions

Cook the lentils by boiling or pressure cooking until lentils are soft. (Pressure cooking is faster.)

In a skillet heat the oil and add mustard seeds. When mustard seeds begin to flutter, add onions, ginger, jalapeno peppers, and garlic. Saute until the onions and garlic are golden brown. Add coriander and cumin. Add chopped tomatoes. Saute the mixture well until tomatoes are well cooked.

Add water. Boil 6 minutes. Add cooked lentils, stirring well. Add salt to taste, stirring well. Add finely chopped cilantro and remove from heat. Serve hot.

# Spicy Beef Vegetable Stew

## Ingredients

1 pound ground beef  
1 cup chopped onion  
1 (30 ounce) jar meatless spaghetti sauce  
3 1/2 cups water  
1 (16 ounce) package frozen mixed vegetables  
1 (10 ounce) can diced tomatoes and green chilies  
1 cup sliced celery  
1 teaspoon beef bouillon granules  
1 teaspoon pepper

## Directions

In a skillet over medium heat, cook beef and onion until meat is no longer pink; drain. Transfer to a slow cooker. Stir in the remaining ingredients. Cover and cook on low for 8 hours or until the vegetables are tender.

# Spicy Vegan Potato Curry

## Ingredients

- 4 potatoes, peeled and cubed
- 2 tablespoons vegetable oil
- 1 yellow onion, diced
- 3 cloves garlic, minced
- 2 teaspoons ground cumin
- 1 1/2 teaspoons cayenne pepper
- 4 teaspoons curry powder
- 4 teaspoons garam masala
- 1 (1 inch) piece fresh ginger root, peeled and minced
- 2 teaspoons salt
- 1 (14.5 ounce) can diced tomatoes
- 1 (15 ounce) can garbanzo beans (chickpeas), rinsed and drained
- 1 (15 ounce) can peas, drained
- 1 (14 ounce) can coconut milk

## Directions

Place potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until just tender, about 15 minutes. Drain and allow to steam dry for a minute or two.

Meanwhile, heat the vegetable oil in a large skillet over medium heat. Stir in the onion and garlic; cook and stir until the onion has softened and turned translucent, about 5 minutes. Season with cumin, cayenne pepper, curry powder, garam masala, ginger, and salt; cook for 2 minutes more. Add the tomatoes, garbanzo beans, peas, and potatoes. Pour in the coconut milk, and bring to a simmer. Simmer 5 to 10 minutes before serving.

# Steve's Spicy Shrimp Kabobs

## Ingredients

20 large shrimp, peeled and deveined  
1 lime, juiced  
2 tablespoons fresh chopped cilantro  
1 large clove garlic, minced  
10 fresh jalapeno peppers, halved lengthwise and seeded  
20 slices bacon  
4 wooden skewers, soaked in water

## Directions

Preheat a grill for high heat.

Toss shrimp together with the lime juice, cilantro, and minced garlic. Place one shrimp inside each jalapeno half, and wrap with a slice of bacon. Thread onto skewers, 5 shrimp per skewer.

Lightly oil the grill grate. Place skewers on the grill and cook for 4 to 5 minutes per side or until the bacon has browned and the shrimp are pink.

# Spicy Ham and Grilled Cheese Sandwich

## Ingredients

2 slices Swiss cheese  
2 slices deli ham  
1 green chile pepper  
2 slices rye bread  
1 tablespoon butter, softened

## Directions

Preheat a skillet over medium heat.

Layer cheese, ham, and chile pepper on one slice of bread, then top with the other slice. Lightly butter both sides of the sandwich before carefully placing it in the skillet. Grill until cheese is melted and bread appears golden brown, about 3 minutes per side.

# Marinated Spicy Pork Chops

## Ingredients

3/4 cup soy sauce  
1/4 cup fresh lemon juice  
1 tablespoon brown sugar  
1 tablespoon chili sauce  
1/4 teaspoon garlic powder  
8 center cut pork chops

## Directions

In a large resealable bag, mix together the soy sauce, lemon juice, brown sugar, chili sauce, and garlic powder.. Place the pork chops into the bag, carefully seal the bag, and marinate for 6-12 hours in the refrigerator. Turn the bag over about halfway through.

Preheat an outdoor grill for high heat.

Arrange pork chops on the lightly oiled grate, and cook 5 to 7 minutes on each side, until the internal temperature reaches 160 degrees F (70 degrees C).

# Spicy Butter Thins

## Ingredients

3/4 cup all-purpose flour  
1/4 cup sugar  
1 teaspoon ground cinnamon  
1 teaspoon instant coffee granules  
1/2 teaspoon ground ginger  
1/2 cup butter or margarine  
1 cup butterscotch chips, divided  
1 egg  
1/2 cup chopped salted peanuts

## Directions

In a bowl, combine the first five ingredients; set aside. In a heavy saucepan over low heat, melt butter and 2/3 cup butterscotch chips. Remove from the heat. Stir in the dry ingredients and egg; mix well.

Spread into an ungreased 15-in. x 10-in. x 1-in. baking pan. Sprinkle with peanuts and remaining chips. Bake at 300 degrees F for 25-30 minutes or until lightly browned. Immediately cut into bars and remove from pan. Cool on wire racks. Store in an airtight container.

# Spicy Shredded Beef

## Ingredients

2 tablespoons vegetable oil  
1 pound lean beef chuck, trimmed  
and cut into 1 inch cubes  
1 clove garlic, minced  
1/2 teaspoon salt  
1/2 teaspoon ground cumin  
1 (16 ounce) can diced tomatoes

## Directions

Heat the oil in a large skillet. Brown beef cubes for 10 to 12 minutes. Reduce the heat, add the garlic, salt and cumin. Cook another 15 minutes.

Add the can of tomatoes and heat to a boil. Reduce heat to simmer, cover and cook for 1 1/2 to 2 hours. Add water to the skillet as needed to keep the mixture from boiling dry.

When cooked very tender, cool, then shred the meat using 2 forks. Place back on heat and stir until most of the liquid has evaporated.

If planning to freeze, cool before packing in freezer bags and placing in freezer.

For soft burritos, top a warm flour tortilla with the meat mixture, salsa, and grated cheese.

# Spicy Stuffed Chicken Thighs

## Ingredients

10 boneless, skinless chicken thighs  
5 hot Italian sausage links, casings removed  
1 green bell pepper, diced  
1 onion, diced (optional)  
8 ounces canned diced tomatoes, with juices  
1 tablespoon Italian seasoning  
1 teaspoon crushed red pepper flakes

## Directions

Preheat oven at 350 degrees F (175 degrees C).

Find the places where the thigh bones have been removed from the chicken, and stuff the spaces with sausage. Place on a 10x13-inch ungreased baking pan. Place bell pepper and onion around the chicken. Pour tomatoes and their juices over the chicken, and season with Italian seasoning and crushed red pepper flakes.

Bake in preheated oven until chicken is thoroughly cooked, about 45 minutes.

# Spicy Scallop Fettuccine

## Ingredients

8 ounces uncooked fettuccine  
2 large carrots, thinly sliced  
1 tablespoon olive or canola oil  
2 cups frozen sugar snap peas  
3 green onions, sliced  
3 garlic cloves, minced  
1 tablespoon butter or stick margarine  
1/2 cup white wine or chicken broth  
1/3 cup water  
2 teaspoons dried tarragon  
1 teaspoon chicken bouillon granules  
1/8 teaspoon cayenne pepper  
1 pound fresh or frozen bay scallops, thawed  
2 tablespoons cornstarch  
2 tablespoons cold water  
1/4 cup shredded Parmesan cheese

## Directions

Cook fettuccine according to package directions. Meanwhile, in a large nonstick skillet, saute carrots in oil for 4 minutes. Add the peas, onions and garlic; saute 3 minutes longer or until carrots are tender. Remove vegetables and keep warm. Drain fettuccine and toss with butter; keep warm.

In the skillet, combine wine or broth, water, tarragon, bouillon and cayenne. Bring to a boil; add scallops. Reduce heat; simmer, uncovered, for 1 minute. Combine cornstarch and cold water until smooth; stir into skillet. Bring to a boil; cook and stir for 2 minutes or until sauce is thickened and scallops are opaque. Add pasta and vegetables; heat through. Sprinkle with Parmesan.

# Herbed Rice and Spicy Black Bean Salad

## Ingredients

1 tablespoon chopped fresh basil  
1 tablespoon chopped fresh thyme  
1 tablespoon chopped fresh parsley  
1 tablespoon chopped fresh cilantro  
1/2 teaspoon salt  
1/2 teaspoon ground black pepper  
1/2 teaspoon cayenne pepper  
1/4 teaspoon garlic powder  
2 cups cold, cooked white rice  
1 (14 ounce) can black beans, rinsed and drained  
2 celery stalks, finely chopped  
1 (4 ounce) can chopped black olives  
3 green onions, chopped  
1/4 cup red wine vinegar  
1/4 cup extra-virgin olive oil

## Directions

Make a seasoning by mixing together the basil, thyme, parsley, cilantro, salt, pepper, cayenne pepper, and garlic powder in a bowl.

Gently mix together the rice, black beans, celery, olives, and green onions in a large bowl. Season the rice mixture with 1 teaspoon of the seasoning.

Make a dressing by whisking the vinegar and olive oil with the seasoning; allow to rest for 10 minutes. Pour the dressing over the rice mixture; stir to combine.

# Spicy Barbequed Chops

## Ingredients

1/4 cup tomato sauce  
2 tablespoons barbeque sauce  
2 teaspoons Worcestershire sauce  
1 tablespoon malt vinegar  
1 teaspoon Dijon mustard  
2 teaspoons brown sugar  
2 pounds lamb chops

## Directions

In a large bowl, mix the tomato sauce, barbeque sauce, Worcestershire sauce, vinegar, mustard, and brown sugar. Place the lamb chops into the mixture, and marinate in the refrigerator at least 20 minutes.

Preheat an outdoor grill for high heat.

Cook the lamb chops about 10 minutes on the prepared grill, turning frequently and basting often with the marinade. The internal temperature of the chops should reach a minimum of 145 degrees F (63 degrees C).

# Spicy Spaghetti Squash

## Ingredients

1 small spaghetti squash, halved and seeded  
1 tablespoon olive oil  
1/2 cup minced onion  
3 cloves garlic, minced  
2 green onions, minced  
12 ounces ground white meat turkey  
2 cups crushed tomatoes  
2 tablespoons red wine  
2 teaspoons capers  
2 teaspoons minced fresh oregano  
2 teaspoons crushed red pepper flakes  
2 tablespoons chopped fresh parsley

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place each squash half cut side down on a cookie sheet and bake uncovered for about 45 to 60 minutes or until a fork goes easily into the shell. Allow to cool and scoop out the strands of squash with a large spoon and set aside.

Heat the oil in a skillet over medium high heat. Add the onion, garlic and scallions and saute for 2 minutes. Add the turkey and cook for 4 minutes. Add the tomatoes and wine and bring to a boil, lower the heat and simmer for 20 minutes.

Add the capers, oregano, red pepper flakes and parsley; simmer for 5 minutes. If the squash has cooled too much, reheat it in the microwave, covered for 2 to 3 minutes. Top the squash with the sauce and serve.

# Bhindi Masala (Spicy Okra Curry)

## Ingredients

4 cups okra, cut into 1-inch pieces  
1 tablespoon olive oil  
1 teaspoon cumin seeds  
1 onion, chopped  
2 tomatoes, diced  
1 teaspoon curry powder  
1 teaspoon salt

## Directions

Place the okra in a large, microwave-safe dish; cook in microwave on High for 6 minutes.

Heat the olive oil and cumin seeds together in a large skillet over medium heat until the cumin seeds swell and turn golden brown. Fry the onions in the heated oil for 3 minutes. Add the tomatoes to the mixture and cook another 3 minutes. Stir the okra into the mixture; season with the curry powder and salt. Cook and stir the mixture until hot, about 3 minutes more. Serve hot.

# Spicy Glazed Sweet Potatoes and Pineapples

## Ingredients

3 large sweet potatoes, peeled  
and cut into 1-inch pieces  
2 tablespoons ground cinnamon  
1/2 cup brown sugar  
1 teaspoon cayenne pepper  
4 slices bacon  
1 (16 ounce) can pineapple  
chunks, drained with juice  
reserved  
water, as needed  
1/2 cup sugar  
1/4 cup brown sugar

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the sweet potatoes in a saucepan with enough water to cover. Add 2 tablespoons cinnamon; bring to a boil; cook 7 to 10 minutes; drain.

Mix together the 1/2 cup brown sugar and cayenne pepper in a small bowl. Lie the bacon slices in a baking dish. Sprinkle the brown sugar mix over the bacon.

Cook the bacon in the oven until the bacon is crispy, about 10 minutes. Place the bacon on a plate lined with paper towels to drain, reserving the liquid from the dish. Change oven setting to Broil.

Pour the reserved pineapple juice into a measuring cup. Fill the cup with water to measure 1 cup total. Pour the mixture into a skillet and place over medium heat. Stir in the sugar, 1/4 cup brown sugar, and 2 teaspoons cinnamon. Cook until the volume of the liquid has reduced to about half. Add the pineapple and drained sweet potatoes. Cook and stir until most of the liquid is absorbed. Transfer the mixture to a round 2-quart casserole dish. Crumble the drained bacon over top of the dish. Pour the reserved liquid from the bacon dish over top of the dish.

Place the dish under the broiler until the sugar on top caramelizes, 2 to 3 minutes.

# Jesse's Spicy Veggie and Turkey Meatball Stew

## Ingredients

2 pounds ground turkey  
5 tablespoons vegetable oil,  
divided  
2 large green bell peppers, cut  
into strips  
1 large red bell pepper, cut into  
strips  
1 large yellow bell pepper, cut into  
strips  
2 large onions, cut into 1/2 inch  
chunks  
2 cups sofrito sauce  
1 (15 ounce) can tomato sauce  
4 medium potatoes, cut into 1/2  
inch chunks  
4 carrots, sliced  
2 cups broccoli  
5 cups water  
1 cup salsa  
16 ounces low fat mozzarella  
cheese, shredded

## Directions

Roll the ground turkey into small meatballs. Heat 1 tablespoon oil in a skillet over medium heat, and cook meatballs 5 minutes, or until evenly browned. Drain, and set aside.

Heat remaining oil in a large pot over medium heat, and cook the green bell peppers, red bell pepper, yellow bell pepper, and onions until tender. Stir in the sofrito and tomato sauce, and continue cooking until heated through. Mix in potatoes, carrots, and broccoli. Pour in the water and salsa, and bring to a boil. Place meatballs in the pot. Reduce heat to low, and simmer 30 minutes. Top with mozzarella cheese to serve.

# Spicy Pork Chops

## Ingredients

- 1 (10.75 ounce) can tomato puree
- 1 tablespoon hot sauce
- 1 fresh jalapeno pepper, sliced
- 1 tablespoon crushed red pepper flakes
- 1 tablespoon dried sage
- 1 tablespoon vegetable oil
- 4 thick cut boneless pork chops
- 1 yellow onion, sliced
- 1 green bell pepper, sliced

## Directions

In a bowl, mix the tomato puree, hot sauce, jalapeno pepper, red pepper, and sage.

Heat the oil in a skillet over medium heat, and brown pork chops on both sides. Remove chops from heat and set aside. Place the onion and green bell pepper in the skillet, and saute 2 to 3 minutes. Return pork to skillet, and cover with the tomato puree mixture. Cover skillet, and continue cooking 30 minutes, or to desired doneness.

# Korean Spicy Chicken Tenders with Sweet Apple

## Ingredients

2 tablespoons olive oil  
1/2 apple, cut into chunks  
1 stalk celery, cut into chunks  
1/2 green bell pepper, cut into chunks  
1/3 onion, cut into bite-size pieces  
3/4 pound chicken tenderloins, cut into chunks  
1 tablespoon gochujang (Korean hot pepper paste)  
1/4 cup dry white wine  
1 pinch lemon pepper  
2 tablespoons white sugar  
1 tablespoon minced garlic  
1 pinch ground black pepper

## Directions

Heat the olive oil in a skillet over medium heat. Stir in the apple, celery, bell pepper, and onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the chicken, hot pepper paste, white wine, lemon pepper, sugar, garlic, and pepper. Cook the chicken until no longer pink in the center, about 5 minutes.

# Sweet and Spicy Chicken Wings

## Ingredients

1 cup Pace® Picante Sauce  
1/4 cup honey  
1/2 teaspoon ground ginger  
12 chicken wings (tips removed)

## Directions

Stir the picante sauce, honey and ginger in a large bowl.

Cut the wings in half at the joints to make 24 pieces. Toss the wings with the picante sauce mixture. Place them in a foil-lined shallow baking pan.

Bake at 400 degrees F for 55 minutes or until they're glazed and cooked through, turning and brushing often with the sauce during the last 30 minutes of baking time. Discard any remaining sauce.

# Spicy Chicken Thai Noodle Soup

## Ingredients

5 cups chicken broth  
1 cup white wine  
1 cup water  
1 onion, chopped  
3 green onions, chopped  
3 cloves garlic, chopped  
4 large carrots, cut into 1 inch pieces  
4 large stalks celery, cut into 1 inch pieces  
1/2 teaspoon salt  
1 teaspoon ground black pepper  
1 tablespoon curry powder  
1/2 tablespoon dried sage  
1/2 tablespoon poultry seasoning  
1/2 tablespoon dried oregano  
1 teaspoon ground cayenne pepper  
2 tablespoons vegetable oil  
3 skinless, boneless chicken breast halves - cut into 1 inch cubes  
1 fresh red chile pepper, seeded and chopped  
1/2 (12 ounce) package dried rice noodles

## Directions

In a slow cooker on low heat, combine chicken broth, wine, water, onion, green onion, garlic, carrots, celery, salt, black pepper, curry, sage, poultry seasoning, oregano and cayenne.

In a skillet over medium heat, cook chicken in oil until brown. Stir into slow cooker.

Cook soup 8 hours on low or 5 hours on high.

About halfway through the cooking time, stir in the red pepper. 15 minutes prior to serving, stir in the noodles.

# Spicy Hot Brat Sandwiches with Cool Creamy

## Ingredients

1 (19 ounce) package Bob Evans® Hot Brats  
1/4 cup Ranch dressing  
3 plum tomatoes, diced  
1 (4.5 ounce) can chopped green chiles  
1/4 cup diced red onion  
1 teaspoon lime juice  
1 teaspoon minced cilantro  
5 buns

## Directions

Simmer bratwurst in 1/2-cup water for 15 minutes, turning occasionally and adding more water if necessary. Remove from skillet. Preheat grill to medium heat. Grill brats for 5 to 10 minutes or until internal temperature is 160 degrees F. In small bowl, combine Ranch dressing, tomatoes, green chilies, onion, lime juice and cilantro. Place brats in buns and top with salsa.

# Spicy Italian Salad

## Ingredients

1/2 cup canola oil  
1/3 cup tarragon vinegar  
1 tablespoon white sugar  
1 teaspoon chopped fresh thyme  
1/2 teaspoon dry mustard  
2 cloves garlic, minced  
1 (8 ounce) can artichoke hearts,  
drained and quartered  
5 cups romaine lettuce - rinsed,  
dried, and chopped  
1 red bell pepper, cut into strips  
1 carrot, grated  
1 red onion, thinly sliced  
1/4 cup black olives  
1/4 cup pitted green olives  
1/2 cucumber, sliced  
2 tablespoons grated Romano  
cheese  
ground black pepper to taste

## Directions

In a medium container with a lid, mix canola oil, tarragon vinegar, sugar, thyme, dry mustard, and garlic. Cover, and shake until well blended. Place artichoke hearts into the mixture, cover, and marinate in the refrigerator 4 hours, or overnight.

In a large bowl, toss together lettuce, red bell pepper, carrot, red onion, black olives, green olives, cucumber, and Romano cheese. Season with pepper. Pour in the artichoke and marinade mixture, and toss to coat.

# Spicy Albondigas

## Ingredients

### Meatballs

2 pounds ground beef  
1 egg  
1/4 cup bread crumbs  
1/2 cup uncooked white rice  
2 teaspoons ground cumin  
1/2 teaspoon garlic powder  
1/4 teaspoon salt

### Soup

10 cups chicken broth  
4 carrots, sliced  
1/2 large onion, chopped  
4 stalks celery, sliced  
1 (10 ounce) can diced tomatoes with green chile peppers (such as RO\*TELB®)  
1 (8 ounce) can tomato sauce  
1 (7 ounce) can diced green chiles, drained  
1 bunch cilantro leaves, chopped  
1/2 teaspoon garlic powder  
1 teaspoon dried oregano  
2 teaspoons ground cumin

## Directions

Combine ground beef, egg, bread crumbs, rice, cumin, garlic powder, and salt in a large bowl. Mix well.

Bring chicken broth to a boil over medium heat in a large kettle.

Form the beef mixture into 1 inch meatballs, using about 1 1/2 tablespoons of meat for each. Turn the heat down under the chicken broth to a simmer and drop the meatballs into the broth. Simmer the meatballs in the broth for 20 minutes, until meatballs are cooked through.

Stir in the carrots, onion, celery, canned diced tomatoes with green chiles, tomato sauce, canned chiles, cilantro, garlic powder, oregano, and cumin. Simmer the soup for 1 hour to cook the vegetables and blend the flavors.

# Spicy Brussels Sprouts and Carrots

## Ingredients

3/4 cup fresh or frozen Brussels sprouts, thawed and halved  
3/4 cup sliced carrots  
1/2 cup water  
1/4 cup mayonnaise  
2 teaspoons prepared horseradish  
1 tablespoon finely chopped onion  
1/8 teaspoon salt  
Dash pepper  
1/4 cup soft bread crumbs  
1 1/2 teaspoons butter or margarine, melted  
Minced fresh parsley

## Directions

In a small saucepan, combine the first three ingredients. Bring to a boil. Cover and cook for 6-7 minutes or until crisp-tender; drain, reserving 1 tablespoon cooking liquid. In a bowl, combine the mayonnaise, horseradish, onion, salt, pepper and reserved cooking liquid; mix well. Add the sprouts and carrot; toss to coat.

Transfer to a greased 2-cup baking dish. Combine bread crumbs and butter; sprinkle on top. Bake, uncovered, at 350 degrees F for 11-13 minutes or until lightly browned. Sprinkle with parsley.

# Spicy Rye Rounds

## Ingredients

1 pound lean ground beef  
1 pound spicy Italian sausage  
1 pound processed cheese food,  
cubed  
1 (1 pound) loaf cocktail rye bread

## Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large skillet, brown ground beef and sausage. After beef and sausage are browned, add cheese. Mix often. Once all ingredients are combined spoon 1 tablespoon of the mixture onto each piece of rye bread. Arrange bread with toppings on a baking sheet.

Bake 5 to 7 minutes.

# Sweet and Spicy Pumpkin Seeds

## Ingredients

2 cups pumpkin seeds, rinsed and dried  
2 tablespoons butter, melted  
1 teaspoon salt  
1 tablespoon Worcestershire sauce  
1 tablespoon brown sugar  
2 drops hot pepper sauce

## Directions

Preheat oven to 300 degrees F (150 degrees C). Line a baking pan with aluminum foil.

Stir together the pumpkin seeds and butter in a bowl. Add the salt, Worcestershire sauce, brown sugar, and hot pepper sauce; stir. Spread the seeds in a single layer on the baking pan.

Bake in preheated oven until crispy, about 45 minutes.

# Spicy Mixed Nuts

## Ingredients

1 egg white  
2 tablespoons cold water  
2/3 cup walnut halves  
2/3 cup pecan halves  
2/3 cup whole almonds  
1/2 cup sugar  
1 1/2 teaspoons cinnamon  
1/4 teaspoon ginger  
1/4 teaspoon nutmeg

## Directions

Beat egg white and water until frothy. Stir nuts into mixture to coat, then drain slightly in a colander, 3-4 minutes. Mix sugar and spices in a plastic bag. Add nuts and shake to coat. Spread wet nut mixture in a single layer on a microwave-safe plate; microwave on high for 1 1/2 minutes, or until mixture is bubbly. Stir.

Microwave another 1 1/2 minutes. Remove; stir to separate. Cool. Store in a sealed container.

# Spicy Baked Cod Fillets

## Ingredients

For marinade:

2 tablespoons plain non-fat yogurt  
1 teaspoon ginger-garlic paste  
2 tablespoons tandoori masala paste  
2 teaspoons canned pureed tomatoes  
1 teaspoon soy sauce  
1 teaspoon white vinegar  
5 tablespoons lemon juice  
1 egg, beaten  
2 1/2 tablespoons cayenne pepper, or amount to taste  
2 tablespoons ground coriander  
2 tablespoons ground cumin  
1 teaspoon ground turmeric  
1/2 teaspoon salt, or to taste  
1/2 teaspoon fresh-ground black pepper

5 (6 ounce) cod fillets, rinsed and dried with paper towels  
2 teaspoons butter  
2 tablespoons olive oil  
2 teaspoons chopped fresh cilantro, for garnish  
1 lemon, cut into wedges  
1/2 red onion, thinly sliced

## Directions

Mix together in a large bowl the yogurt, ginger-garlic paste, tandoori paste, tomato puree, soy sauce, vinegar, lemon juice, egg, cayenne pepper (adjust amount to suit your taste), coriander, cumin, turmeric, salt and pepper. Place the fish fillets into the marinade and turn to coat each side. Cover bowl with plastic film and refrigerate for an hour.

Preheat oven to 400 degrees F (200 degrees C). Use one teaspoon each of the butter and olive oil to coat a shallow baking dish large enough to accommodate the fish in a single layer.

Remove fish from marinade and place in baking dish. Drizzle with remaining olive oil and dot with the remaining butter. Bake in preheated oven until golden brown on top, about 30 to 40 minutes.

Place fish on warm serving platter and garnish with cilantro, lemon wedges, and onions.

# Spicy Potato Noodles (Bataka Sev)

## Ingredients

For the Green Chile Paste:

1/4 cup chopped fresh green chile peppers

1 tablespoon coarsely chopped garlic

2 tablespoons fresh ginger, peeled and coarsely chopped

1 teaspoon salt

1/8 teaspoon ground turmeric

2 teaspoons vegetable oil

For the Noodles:

1 pound potatoes, peeled

3 cups water

3 1/2 cups chickpea flour

2 1/2 teaspoons salt

1 teaspoon ground turmeric

2 tablespoons mustard oil

vegetable oil for deep frying

## Directions

Combine the chiles, garlic, ginger, 1 teaspoon salt, 1/8 teaspoon turmeric, and 2 teaspoons vegetable oil in a food processor or mortar and pestle and process into a fine paste. (Add a tablespoon of water if you need more liquid.) Set aside.

Place the potatoes in a saucepan with the water and bring to a boil over high heat. Reduce the heat to low, cover the pan, and cook the potatoes until they're soft and easily pierced with a fork, about 15 minutes. Reserve the cooking water.

Mash the potatoes while they're still warm, using some of the cooking water to get a smooth consistency. Mix in 1 tablespoon green chile paste, chickpea flour, 2 1/2 teaspoons salt, 1 teaspoon turmeric, and mustard oil. Add enough reserved potato-cooking water as needed to make a soft dough. Taste the dough for heat level and seasoning (the dough will taste raw, but should be salty and spicy; the flavors will mellow slightly during cooking). Add more salt and chile paste if desired.

Heat the cooking oil in a deep pan over medium-high heat. Use a potato ricer (or sev machine, if you have one) to press noodles into the oil. Fry until golden brown and crisp, about two minutes. Use a skimmer or slotted spoon to transfer the noodles to a paper towel-lined bowl. Repeat until all noodles are fried. Store in an airtight container for up to two weeks.

# Spicy Southwest Chopped Salad with Salsa Verde

## Ingredients

2 ears corn

1 pound tomatillos, husked  
1/2 bunch fresh cilantro leaves  
1/2 jalapeno chile pepper, chopped  
1/4 large white onion, chopped  
1 clove garlic, chopped  
salt, to taste  
4 teaspoons lime juice

1 avocado - peeled, pitted and diced  
1 teaspoon lime juice  
1/4 medium head red cabbage, chopped  
1 (14.5 ounce) can black beans, rinsed and drained  
1 red bell pepper, chopped

1 pound skinless, boneless chicken breast halves  
2 teaspoons Cajun seasoning, or to taste

1 head green leaf lettuce  
1 cup crumbled cotija cheese  
1 lime, cut into wedges

## Directions

Fill a large pot with water and bring to a rolling boil; add the corn and boil 15 to 20 minutes. Remove the corn and allow to cool until cool enough to handle. Cut the corn off of the cob and place into a large mixing bowl; set aside.

Place the tomatillos, cilantro, jalapeno, onion, garlic, salt, and 4 teaspoons of lime juice into a blender. Pulse until the vegetables have been finely chopped; set aside. Toss the avocado with 1 teaspoon of lime juice and mix with the corn, cabbage, black beans, and bell pepper.

Preheat an outdoor grill for medium-high heat and lightly oil the grate. Season the chicken breasts with Cajun seasoning.

Cook the chicken breasts on the preheated grill until no longer pink in the center and the juices run clear, about 6 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Set the breasts aside until cool enough to handle; cut into bite sized pieces.

Divide the lettuce leaves onto 4 plates. Mound the avocado mixture on top of the lettuce, followed by the chicken. Sprinkle with cotija cheese and garnish with lime wedges to serve.

# Spicy Black Bean Empanadas

## Ingredients

2 (17.3 ounce) packages  
Pepperidge Farm® Puff Pastry  
Sheets  
1 egg  
1 tablespoon water  
1/2 pound ground pork or turkey  
1 small red pepper, diced  
4 medium green onions, chopped  
1 clove garlic, minced  
1/2 cup tomato sauce  
1 teaspoon ground cumin  
1 teaspoon chili powder  
1/8 teaspoon crushed red pepper  
1 1/2 cups shredded Cheddar  
cheese  
1 (15 ounce) can black beans,  
rinsed and drained  
1/4 cup chopped fresh cilantro  
leaves  
1 cup sour cream  
1 cup guacamole

## Directions

Thaw the pastry sheets at room temperature for 40 minutes or until they're easy to handle. Heat the oven to 375 degrees F. Line 2 baking sheets with parchment paper or spray with vegetable cooking spray. Stir the egg and water with a fork in a small bowl.

Cook the pork in a 12-inch skillet over medium-high heat until the pork is well browned, stirring frequently to break up meat. Add the diced red pepper, green onions and garlic. Cook until tender. Stir the tomato sauce, cumin, chili powder and crushed red pepper into the skillet. Reduce the heat to low and cook for 8 minutes. Remove from the heat. Stir in the cheese, 1 cup of the beans and cilantro. Let cool.

Unfold 1 pastry sheet on a lightly floured surface. Roll to a 16x12-inch rectangle. Cut into 10 (2 1/2-inch) rounds. Top half of each round with 1 teaspoon cheese mixture. Brush edges of pastry with water. Fold over and press the edges with a fork to seal. Place the empanadas on the prepared baking sheet. Repeat with remaining pastry and cheese mixture. Brush with the egg mixture.

Bake for 18 minutes or until golden. Serve with sour cream, guacamole and remaining beans.

# Sweet and Spicy Meatloaf

## Ingredients

2 pounds lean ground beef  
2 eggs  
1/2 onion, chopped  
2/3 (18 ounce) bottle barbeque sauce  
1 green bell pepper, chopped  
1 (10 ounce) can diced tomatoes with green chile peppers  
1 cup Salsa Verde flavored tortilla chips, crushed  
2 tablespoons Worcestershire sauce

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mix ground beef, eggs, onion, barbeque sauce, green bell pepper, diced tomatoes with green chile peppers, Salsa Verde flavored tortilla chips and Worcestershire sauce. Shape into a loaf and place in an 11x7 inch baking pan.

Bake in the preheated oven 75 to 90 minutes, or until center of the loaf is no longer pink.

# Spicy Haddock

## Ingredients

2 pounds fresh or frozen haddock fillets, thawed  
1 (4 ounce) can chopped green chilies  
2 tablespoons vegetable oil  
2 tablespoons soy sauce  
2 tablespoons Worcestershire sauce  
1 teaspoon paprika  
1/2 teaspoon garlic powder  
1/2 teaspoon chili powder  
1 dash hot pepper sauce

## Directions

Place fillets in a 13-in. x 9-in. x 2-in. baking dish that has been coated with nonstick cooking spray. Combine remaining ingredients; spoon over fish.

Bake, uncovered, at 350 degrees for 20-25 minutes or until fish flakes easily with a fork.

# Spicy Asian Medley

## Ingredients

2 cups brown rice  
1 quart water  
2 tablespoons canola oil  
1 medium yellow onion, chopped  
3 cloves garlic, minced  
1 (16 ounce) package extra firm tofu  
3 tablespoons hoisin sauce  
1 teaspoon Thai chili paste  
1 teaspoon hot sauce  
2 tablespoons light soy sauce  
1/2 (16 ounce) package frozen mixed peas and carrots  
1 (16 ounce) can black beans, rinsed and drained

## Directions

Bring rice and water to a boil in a pot. Reduce heat to low, cover, and simmer 45 minutes.

Heat the oil in a skillet over medium heat. Stir in the onion and garlic, and cook 2 minutes. Mix in tofu, hoisin sauce, chili paste, hot sauce, and soy sauce. Continue to cook and stir until tofu is heated through and coated with the sauces.

Mix peas and carrots into the skillet, and cook 2 minutes. Stir in the black beans, and continue cooking until heated through. Serve over the cooked rice.

# Spicy Bloody Mary Mix

## Ingredients

1 (46 fluid ounce) bottle tomato-vegetable juice cocktail  
1 1/2 lemons, juiced  
1/2 teaspoon SLENDA® Brown Sugar Blend  
1 tablespoon steak sauce  
1 tablespoon Worcestershire sauce  
1 teaspoon prepared horseradish  
1 teaspoon hot pepper sauce  
1/2 teaspoon celery salt

## Directions

In a large pitcher, combine juice cocktail, lemon juice and SLENDA® Brown Sugar Blend. Season with Worcestershire sauce, horseradish, hot sauce and celery salt. Cover, and refrigerate 8 to 12 hours to allow flavors to meld.

# Spicy Italian Sausage and Black Bean Soup

## Ingredients

1 teaspoon vegetable oil  
1 pound hot Italian sausage

5 cloves garlic, minced  
1 large onion, diced  
2 carrots, diced  
1 russet potato, cubed  
5 stalks celery, diced  
1 (6 ounce) can tomato paste  
1 cup red wine  
1 (32 fluid ounce) container beef broth  
1 (15 ounce) can black beans, rinsed and drained  
1 (28 ounce) can diced tomatoes

1 cup uncooked rotini pasta  
1 cup baby spinach leaves  
1 1/2 teaspoons dried oregano  
1 bunch fresh basil, chopped  
salt and black pepper to taste

## Directions

Heat the vegetable oil in a large pot over medium heat. Cook the Italian sausages in the hot oil, turning occasionally, until browned on the outside and no longer pink in the center, 10 to 15 minutes. Set aside to cool; remove all but 1 tablespoon of grease from the pot.

Stir the garlic, onion, carrot, potato, and celery into the hot fat. Cook until the vegetables are tender and the onion has turned translucent, about 7 minutes. Stir in the tomato paste until no lumps remain; pour in the red wine. Bring to a boil over high heat and cook until the liquid has reduced by half, stirring frequently to dissolve the brown bits from the bottom of the pan. Add the beef broth, black beans, and diced tomatoes. Reduce heat to medium-low, cover, and simmer 1 hour.

Cut the cooled sausage into 1/2-inch thick slices. Stir the sausage into the soup along with the rotini pasta, spinach, and dried oregano. Simmer until the pasta is tender, 7 to 10 minutes. Stir in the chopped basil and season to taste with salt and pepper before serving.

# Sweet, Sticky and Spicy Chicken

## Ingredients

1 tablespoon brown sugar  
2 tablespoons honey  
1/4 cup soy sauce  
2 teaspoons chopped fresh ginger root  
2 teaspoons chopped garlic  
2 tablespoons hot sauce  
salt and pepper to taste  
4 skinless, boneless chicken breast halves - cut into 1/2 inch strips  
1 tablespoon vegetable oil

## Directions

Mix together brown sugar, honey, soy sauce, ginger, garlic and hot sauce in a small bowl.

Lightly salt and pepper the chicken strips.

Heat oil in a large skillet over medium heat. Add chicken strips and brown on both sides, about 1 minute per side. Pour the sauce over the chicken. Simmer uncovered until the sauce thickens, 8 to 10 minutes.

# Spicy Mexican Style Zucchini Casserole

## Ingredients

2 tablespoons olive oil  
3 pounds zucchini, cubed  
1 cup chopped onion  
1 teaspoon garlic salt  
1 teaspoon paprika  
1 teaspoon dried oregano  
1 teaspoon cayenne pepper, or to taste  
1 cup cooked long-grain rice  
1 cup cooked pinto beans  
2 1/2 cups salsa  
1 1/2 cups shredded Cheddar cheese

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

Heat the oil in a large skillet over medium-high heat. Add zucchini and onions; cook and stir until tender, about 10 minutes. Season with garlic salt, paprika, oregano and cayenne pepper, and continue cooking and stirring until fragrant. Mix in the rice, beans and salsa and cook just until heated through. Mix in 1 cup of Cheddar cheese until well blended. Transfer to a 9x13 inch baking dish and top with remaining Cheddar cheese. Cover the dish with a lid or aluminum foil.

Bake for 20 minutes in the preheated oven, or until cheese is melted and bubbly.

# Spicy Fruit Salsa

## Ingredients

5 kiwis, peeled and diced  
1 quart strawberries, finely chopped  
1 pint fresh blackberries, chopped  
4 Granny Smith apples - peeled, cored and coarsely shredded  
2 tablespoons any flavor fruit jelly  
3/4 cup brown sugar  
1 tablespoon cayenne pepper  
3 tablespoons habanero hot sauce  
1 (7 ounce) can green salsa  
1/3 cup lime juice

## Directions

Place kiwis, strawberries, blackberries, and apples in a bowl. Stir in jelly, brown sugar, cayenne pepper, hot sauce, green salsa, and lime juice. Stir together.

# Spicy Noodles - Malay Style

## Ingredients

1 (12 ounce) package uncooked egg noodles  
3 tablespoons olive oil  
1 teaspoon finely chopped garlic  
1/2 bunch fresh spinach, stems removed, chopped  
1/4 cup chile paste  
3 tablespoons ketchup  
1 egg  
1/2 teaspoon white sugar  
1/4 cup water  
salt and pepper to taste  
1/2 cup fresh bean sprouts  
1/2 cup green peas

## Directions

Bring a large pot of water to a boil, cook the egg noodles 6 to 8 minutes, until al dente, and drain.

Heat the oil in a skillet over medium heat, and saute the garlic about 1 minute. Stir in the spinach, and cook about 1 minute. Mix in the cooked egg noodles, chile paste, and ketchup, and toss until well coated.

Make a hole in the center of the noodle mixture. Place the egg in the center, and scramble, tossing with the noodles just before egg is finished cooking.

Mix the sugar and enough water to keep the mixture moist into the skillet. Season with salt and pepper. Continue to cook, stirring constantly, about 6 minutes. Toss in the sprouts and peas, and cook and stir about 4 minutes, until heated through.

# Spicy Pork Stir-Fry

## Ingredients

- 2 tablespoons soy sauce
- 1 tablespoon cornstarch
- 1 tablespoon water
- 1 pound pork tenderloin, cubed
- 1 lime, juiced
- 1 tablespoon soy sauce
- 2 tablespoons rice vinegar
- 1 teaspoon cornstarch
- 3 teaspoons dark sesame oil
- 1 tablespoon peanut oil
- 3 teaspoons minced fresh ginger root
- 2 green chile peppers, chopped
- 1/2 cup julienned carrots
- 1/2 cup sugar snap peas, julienned
- 2 teaspoons chili oil
- 1/4 cup chopped green onions
- 1/4 cup finely chopped peanuts

## Directions

In a medium bowl, combine 2 tablespoons soy sauce, 1 tablespoon cornstarch and water. Mix all together until smooth and stir in the pork cubes. Cover and refrigerate for 30 to 45 minutes.

In a small bowl combine the lime juice, 1 tablespoon soy sauce, vinegar, 1 teaspoon cornstarch and sesame oil. Mix together and set aside.

Remove pork and marinade from refrigerator. In a large skillet or wok heat peanut oil until hot. Stir in ginger and chile pepper and saute for 1 minute. Then stir in pork with marinade, carrots, and sugar peas and stir-fry for 6 to 8 minutes or until pork is tender.

Pour in lime mixture, reduce heat and simmer until sauce thickens, about 6 to 8 minutes. Remove from heat and stir in hot chile oil, green onions and peanuts. Serve!

# Spicy Corn Chowder

## Ingredients

1 (16 ounce) package Frozen white shoepeg corn  
2 ears fresh corn, kernels cut from cob  
1 cup dry white wine (such as Pinot Grigio)  
2 cups water  
1 tablespoon olive oil  
1 red onion, diced  
2 cloves garlic, minced  
1 yellow bell pepper, diced  
1 red bell pepper, diced  
1/2 small jalapeno pepper, seeded and minced  
1 quart soy milk  
2 tablespoons chopped fresh oregano  
1/2 cup chipotle salsa  
3 tablespoons cornstarch  
1/3 cup cool water  
2 tablespoons honey  
1 tablespoon soy sauce  
1 teaspoon grated orange zest  
garlic powder, or to taste  
salt and cracked black pepper to taste

## Directions

Place the shoepeg corn and fresh corn into a large pot with the wine and water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer 20 minutes.

Meanwhile, heat the olive oil in a large skillet over medium heat. Stir in the onions, garlic, yellow bell pepper, red bell pepper, and jalapeno pepper. Cook and stir until the vegetables have softened and the onion has turned translucent, about 10 minutes.

Stir the pepper mixture into the pot with the corn along with the soy milk, oregano, and chipotle salsa. Return the soup to a simmer over medium-high heat, then reduce the heat to medium-low, and simmer uncovered for 10 minutes. Dissolve the cornstarch in 1/3 cup of cool water, and stir into the simmering soup along with the honey, soy sauce, orange zest, and garlic powder. Simmer another 10 minutes to thicken the soup, stirring frequently. Remove from the heat and season to taste with salt and cracked pepper before serving.

# Spicy Pork Tenderloin

## Ingredients

2 tablespoons chili powder  
1 teaspoon salt  
1/4 teaspoon ground ginger  
1/4 teaspoon dried thyme  
1/4 teaspoon ground black pepper  
2 (1 pound) pork tenderloins

## Directions

In a small bowl, mix together chili powder, salt, ginger, thyme, and black pepper. Rub spice mix into pork tenderloins. Place meat in a baking dish, cover, and refrigerator for 2 to 3 hours.

Preheat grill for medium heat.

Brush oil onto grill grate, and arrange meat on grill. Cook for 30 minutes, or to desired doneness, turning to cook evenly.

# Sweet and Spicy Tuna Salad

## Ingredients

1 (6 ounce) can water-packed tuna, drained  
1/2 cup mayonnaise (such as Hellman's®)  
1/2 cup sweet pickle relish (such as Heinz®)  
1/8 teaspoon chile-garlic sauce (such as Sriracha®)

## Directions

Stir the tuna, mayonnaise, relish, and chile-garlic sauce together in a bowl; serve.

# Hot 'n' Spicy Buffalo Chicken Salad

## Ingredients

1/4 cup crumbled blue cheese  
1/2 cup Ranch-style salad dressing  
3 large skinless, boneless chicken breast halves - cut into 1 inch cubes  
salt and pepper  
1 tablespoon vegetable oil  
2 tablespoons butter  
1/4 cup Louisiana-style hot sauce  
1 tablespoon salad seasoning mix (such as McCormick® Salad Supreme Seasoning)  
2 heads romaine lettuce, chopped

## Directions

In a small bowl, combine crumbled blue cheese and Ranch-style dressing; set aside. Season cubed chicken with salt and pepper.

Heat a large skillet over high heat, and pour in the vegetable oil. Just before the oil starts to smoke, add the chicken. Cook to brown evenly, about 3 minutes. Reduce heat to low, and add butter, hot sauce, and salad seasoning mix. Simmer until chicken is cooked through, about 5 minutes.

Toss together the lettuce and Ranch-style dressing mixture in a large bowl. Top salad with chicken, and serve.

# Spicy Chicken and Spelt Salad

## Ingredients

1/4 cup soy sauce  
3 tablespoons Asian sesame oil  
2 tablespoons olive oil  
2 tablespoons rice wine vinegar  
2 tablespoons creamy peanut butter  
1/8 teaspoon cayenne pepper  
1 tablespoon freshly grated ginger  
1 tablespoon grated fresh garlic  
1 serrano chile peppers, minced

1 cup spelt kernels  
6 cups water  
1/2 teaspoon kosher salt

1 quart water  
1/2 teaspoon salt  
1 onion, peeled and cut into chunks  
4 skinless, boneless chicken breast halves

1 red bell pepper, sliced  
1 bunch green onions, thinly sliced  
1/4 cup coarsely chopped fresh parsley  
1/4 cup coarsely chopped cilantro  
3 carrot, thinly sliced  
2 cups thinly sliced red cabbage

## Directions

Whisk together soy sauce, sesame oil, olive oil, vinegar, peanut butter, cayenne pepper, ginger, garlic, and serrano in a small bowl; set aside.

Toast spelt kernels in a dry skillet on medium-high heat until the kernels are browned and some have popped. Remove, place in a mesh strainer, and rinse well with cold water. Drain. Bring 6 cups of water to a boil in a large saucepan; add 1/2 teaspoon kosher salt and stir in spelt kernels. Return to a boil then cover, reduce heat to low, and simmer until tender, about 1 hour. Drain well and set aside to cool.

While the spelt is simmering, fill a skillet with 1 quart water, 1/2 teaspoon salt, and onion. Bring to a boil over high heat. Add chicken breasts, reduce the heat to medium-low, cover, and simmer until the chicken is cooked through, about 15 minutes. Remove chicken from liquid and allow to cool.

Once chicken is cool enough to handle, shred into bite-sized chunks and place in a large bowl. Stir in spelt, bell pepper, green onions, parsley, cilantro, carrots, and cabbage. Pour sauce over salad and stir well to combine.

# Spicy Pumpkin Pie I

## Ingredients

2 (9 inch) unbaked pie crusts  
2 tablespoons butter, melted  
1 (29 ounce) can pumpkin puree  
1 teaspoon ground cinnamon  
1/4 teaspoon ground ginger  
1/4 teaspoon ground cloves  
1/2 teaspoon salt  
2 eggs  
2 tablespoons all-purpose flour  
1/2 cup brown sugar  
1/2 cup white sugar  
1 cup milk

## Directions

Preheat oven to 450 degrees F (220 degrees C).

In a large bowl, mix together butter or margarine, pumpkin, cinnamon, ginger, cloves, and salt. In a separate bowl, beat eggs until foamy. Mix flour, brown sugar, white sugar, and milk into eggs. Blend egg mixture into pumpkin mixture. Pour half of mixture into each pastry lined pan.

Bake in preheated oven for 15 minutes. Reduce heat to 375 degrees F (190 degrees C) and bake an additional 45 minutes, until toothpick inserted in center comes out clean.

# Spicy Honey Mustard Pork Roast

## Ingredients

3 pounds pork roast  
1/4 cup honey  
2 tablespoons Dijon mustard  
2 tablespoons black pepper  
1/2 teaspoon dried thyme,  
crushed  
1/2 teaspoon salt

## Directions

Preheat oven to 300 degrees F (150 degrees C). Score 1/2 inch slits in your roast and place in baking dish.

Combine honey, mustard, pepper, thyme, and salt in small bowl; mix until well blended. Brush mixture over roast, working well into slits.

Bake roast in preheated oven for one hour. Remove roast from oven and flip in pan. Brush remaining honey sauce over roast. Return to oven and continue baking for 45 minutes to an hour or until internal temperature reaches 170 degrees F (75 degrees C). let stand for 15 minutes before slicing.

# Spicy Spaghetti Salad

## Ingredients

1 (7 ounce) package spaghetti  
1 (10 ounce) can diced tomatoes  
with green chilies, undrained  
1/2 cup mayonnaise  
1/2 cup chopped stuffed olives  
1/4 cup chopped celery  
1/4 cup chopped onion  
2 garlic cloves, minced  
1/4 teaspoon salt  
1/4 teaspoon ground cumin

## Directions

Break spaghetti in half and cook according to package directions. Meanwhile, combine remaining ingredients in a large bowl. Drain spaghetti; rinse in cold water. Add to tomato mixture and toss. Cover and refrigerate for at least 2 hours.

# Spicy Salmon Melt

## Ingredients

1 (14.75 ounce) can salmon  
1 tablespoon wasabi paste  
1 cup mayonnaise  
3/4 cup chopped sweet pickles  
1/2 pint grape tomatoes, halved  
4 French or Italian sandwich rolls, split  
4 slices provolone cheese

## Directions

Place oven rack in topmost position and preheat oven to broil.

Drain the canned salmon of all liquid. Mix together the salmon, wasabi, mayonnaise, pickles, and tomatoes. Open the rolls and lay out on a baking sheet. Spoon 1/2 cup of the salmon mixture onto the bottom of each roll. Place one slice of cheese on top of the salmon mixture and broil in the preheated oven until the cheese melts and the top sides of the rolls begins to brown.

# Spicy Avocado Chicken

## Ingredients

1 teaspoon salt  
1/4 teaspoon ground black pepper  
1/4 teaspoon ground cayenne pepper  
4 skinless, boneless chicken breast halves  
2 tablespoons olive oil  
1 red onion, minced  
2 tablespoons lime juice  
1 avocado, diced  
Salt and ground black pepper to taste

## Directions

Stir 1 teaspoon salt, 1/4 teaspoon black pepper, and cayenne pepper together in a small bowl; rub evenly into the chicken breasts.

Heat the olive oil in a skillet over medium heat; cook the chicken in the heated oil until no longer pink in the center and the juices run clear, 5 to 7 minutes per side. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).

Stir the onion, lime juice, and avocado together in a bowl; season with salt and pepper. Spoon over the chicken breasts to serve.

# Spicy Red Beans With Fennel Seed

## Ingredients

2 cups dry kidney beans  
2 teaspoons salt  
1 1/2 teaspoons fennel seed  
1/2 teaspoon cayenne pepper  
freshly ground mixed peppercorns  
to taste

## Directions

Place beans into a pressure cooker and fill with enough water to cover the beans by 1 inch. Bring to a boil, and boil for 2 minutes. Remove from the heat, drain and cool for 1 hour.

Add water to the beans again, filling just enough to cover the beans by 1/2 inch. Season with salt, fennel seed, cayenne pepper and mixed peppercorns. Put the lid on and set the pressure to high, or 15 pounds depending on your indicator. Bring to a boil and cook for 35 minutes. Release the pressure according to the manufacturer's instructions before attempting to open the pot. Do not open right away. Serve hot.

# Sweet and Spicy Marinade for Steak

## Ingredients

3 tablespoons honey  
3 tablespoons Worcestershire sauce  
1/4 teaspoon vanilla extract  
1 teaspoon cumin  
1 tablespoon hickory-flavored liquid smoke  
1 tablespoon olive oil  
1 teaspoon minced onion  
1 teaspoon garlic powder  
1 teaspoon balsamic vinegar  
salt to taste

## Directions

Whisk together the honey, Worcestershire sauce, vanilla extract, cumin, liquid smoke, olive oil, onion, garlic powder, balsamic vinegar, and salt in a small bowl. Pour marinade over steaks at least 30 minutes before you cook them using your preferred method.

# Sweet and Spicy Nuts

## Ingredients

2 cups mixed nuts  
1 1/2 tablespoons white sugar  
2 tablespoons brown sugar  
1 teaspoon salt  
1/2 teaspoon ground black pepper  
1/4 teaspoon ground cumin  
1 teaspoon curry powder  
1 pinch ground cloves  
1 teaspoon ground cinnamon

## Directions

Preheat oven to 300 degrees F (150 degrees C).

Place the nuts on a large baking pan and bake in the preheated oven 10 to 12 minutes, taking care they do not burn. Remove from heat and let cool approximately 5 minutes.

In a small bowl, mix the white sugar, brown sugar, salt, pepper, cumin, curry powder, cloves and cinnamon.

In a large saucepan over medium heat, place the nuts and approximately 1/2 the sugar mixture. When the mixture begins to melt, mix in the remaining mixture. Shake the pan until all the nuts are coated, about 5 minutes. Use a spoon to separate nuts that stick together. Remove from heat and cool on a lightly greased baking sheet or wax paper. Separate the nuts to prevent sticking.

# Spicy Mexican Torte

## Ingredients

1 pound chorizo sausage, casings removed and crumbled  
1 cup chopped onion  
2 cloves garlic, finely chopped  
1 (4 ounce) can chopped green chile peppers, drained  
8 (10 inch) flour tortillas  
2 cups shredded Pepper Jack cheese, divided  
1 (16 ounce) can refried beans, divided  
1 (7 ounce) jar roasted red peppers, drained

## Directions

In a large skillet or frying pan, cook chorizo, onion and garlic over medium heat. Cook, stirring occasionally, until sausage is done. Drain off grease, stir in chilies and set aside.

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 10 inch pie plate.

Place 2 tortillas in pie plate. Spread half of the sausage mixture over tortillas. Sprinkle with half of the cheese. Place 2 tortillas on top of cheese. Spread with beans. Place 2 tortillas on beans and place peppers on tortillas. Place 2 tortillas on top of peppers. Spread with remaining sausage mixture. Sprinkle with remaining cheese.

Cover and bake in preheated oven for 40 minutes. Uncover and bake 15 minutes more, or until cheese is melted and center is hot. Cool 10 minutes before cutting.

# Spicy Italian Pork Cutlets

## Ingredients

1/4 cup extra virgin olive oil,  
divided  
4 boneless pork chops, pounded  
to 1/4 inch thick  
salt and pepper to taste  
4 cloves garlic, thinly sliced  
1 large tomato, diced  
1/3 cup chicken broth  
1/4 cup dry white wine  
3 tablespoons minced fresh  
parsley  
1/4 teaspoon red pepper flakes

## Directions

Heat 2 tablespoons olive oil in a skillet over medium-high heat. Season the pork chops with salt and pepper, and quickly sear on both sides. Remove from heat, and set aside.

Heat the remaining olive oil in the skillet over medium-high heat, and saute the garlic about 30 seconds. Mix in the tomato, chicken broth, wine, parsley, and red pepper flakes. Cook and stir until thickened, about 2 minutes.

Return the pork chops to the skillet, and continue cooking 5 to 10 minutes, to an internal temperature of 160 degrees F (70 degrees C). Serve pork with the tomato and broth mixture from the skillet.

# Oriental Spicy and Sour Soup

## Ingredients

3 tablespoons vegetable oil  
2 red bell peppers, julienned  
1 bunch green onions, sliced diagonally into 1/2 inch pieces  
2 cups chicken broth  
2 cups vegetable stock  
2 tablespoons soy sauce  
2 teaspoons red wine vinegar  
1/2 teaspoon crushed red pepper flakes  
1/4 teaspoon salt  
1/8 teaspoon ground black pepper  
2 tablespoons cornstarch  
3 tablespoons water  
1 teaspoon sesame oil  
1/2 pound snow peas  
1 pound firm tofu, cubed  
1 (8 ounce) can sliced water chestnuts, drained

## Directions

Heat oil in large saucepan over medium-high heat. Add peppers and onion; stir-fry about 5 minutes.

Add chicken broth, vegetable stock, and soy sauce. Bring to boiling. Lower heat; simmer for about 5 minutes.

Stir together vinegar, red pepper flakes, salt, pepper, cornstarch, water, and sesame oil in a small bowl until smooth. Add to soup with fresh snow peas (if using); cook for about 5 minutes or until thickened and bubbly.

Add tofu, frozen snow peas (if using), and water chestnuts. Gently heat through.

# Easy Spicy Roasted Potatoes

## Ingredients

5 medium red potatoes, diced with peel  
1 medium onion, chopped  
1 tablespoon garlic powder  
1 tablespoon kosher salt  
2 teaspoons chili powder  
1/4 cup extra virgin olive oil  
1 cup shredded Cheddar cheese (optional)

## Directions

Preheat the oven to 450 degrees F (220 degrees C).

Arrange the potatoes and onions in a greased 9x13 inch baking dish so that they are evenly distributed. Season with garlic powder, salt and chili powder. Drizzle with olive oil. Stir to coat potatoes and onions with oil and spices.

Bake for 35 to 40 minutes in the preheated oven, until potatoes are fork tender and slightly crispy. Stir every 10 minutes. When done, sprinkle with cheese. Wait about 5 minutes for the cheese to melt before serving.

# Spicy Strawberry Salad

## Ingredients

3/4 cup vegetable oil  
1/2 cup white sugar  
1 tablespoon poppy seeds  
1 1/2 teaspoons garlic powder  
1 teaspoon mustard powder  
1/3 cup balsamic vinegar  
1 1/2 cups fresh sliced mushrooms  
8 cups mixed salad greens  
1 1/2 cups chopped pecans  
4 cups sliced fresh strawberries

## Directions

Whisk together the oil, sugar, poppy seeds, garlic powder, dry mustard and vinegar. Refrigerate until chilled.

In a salad bowl, combine the mushrooms and mixed greens; add dressing and toss. Sprinkle with strawberries and pecans.

# Spicy Jalapeno Chicken Sausage with Mango,

## Ingredients

1 (12 ounce) package al fresco®  
Spicy Jalapeno chicken sausage,  
fully cooked, slice on the diagonal  
1/4 inch thick  
1 tablespoon extra-virgin olive oil  
2 tablespoons dry sherry  
1 cup fresh mango, 1 inch chunks  
1 cup fresh pineapple, 1 inch  
chunks  
1 1/2 cups fresh salsa  
1/2 cup prepared fresh/frozen  
edamame (soybeans)  
1/2 cup canned black, unsalted  
soybeans, rinsed  
3 cups cooked jasmine rice  
1 tablespoon chopped fresh  
cilantro

## Directions

Heat a 12 inch skillet with olive oil over high heat. Quickly saute the jalapeno sausage for 2 minutes, add the dry sherry and cook 2 more minutes. Toss in the mango and pineapple and saute for 2-3 minutes. Add the fresh salsa, edamame and black beans, continue to cook 2-3 minutes just to heat through.

Mix the chopped cilantro with the rice. Spoon the sausage and mango and pineapple salsa over the rice and serve immediately.

# Sweet and Spicy Chicken Satay

## Ingredients

1/2 cup sweetened condensed milk  
3 tablespoons teriyaki sauce  
1 tablespoon vinegar  
1 tablespoon red curry paste  
3 large skinless, boneless chicken breast halves - cut into thin strips  
16 bamboo skewers, soaked in water for 20 minutes

## Directions

In a medium bowl, stir together the sweetened condensed milk, teriyaki sauce, vinegar and curry paste. Coat chicken with the sauce, and marinate in the refrigerator for at least 1 1/2 hours.

Preheat a grill or broiler for high heat. Remove chicken from the marinade and thread onto skewers. Discard remaining marinade.

Grill or broil chicken for 3 minutes per side, or until cooked through.

# Black-Eyed Peas Spicy Style

## Ingredients

1 (15.5 ounce) can black-eyed  
peas with liquid  
1/2 onion, chopped  
minced jalapeno pepper to taste  
ground black pepper to taste

## Directions

In a medium-size pot, combine black-eyed peas, onion, jalapeno peppers, and black pepper (to taste). Heat all ingredients to simmer, let cook 30 minutes. Enjoy!

# Spicy Sesame Noodle Salad

## Ingredients

3 1/2 ounces uncooked linguine pasta

9 ounces fresh green beans, trimmed and cut on the diagonal

1/4 cup lime juice

3 tablespoons canola oil

3 tablespoons soy sauce

2 tablespoons brown sugar

1 tablespoon Asian (toasted) sesame oil

1 tablespoon minced garlic

1 tablespoon grated orange zest

2 small serrano chile peppers, chopped

2 cups carrots, cut into matchsticks

1 cup thinly sliced green onions

salt and black pepper to taste

## Directions

Fill a saucepan with lightly salted water and bring to a rolling boil. Once the water is boiling, stir in the linguine, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well in a colander set in the sink, and rinse with cold water until the pasta is cool.

Bring a saucepan of lightly salted water to a boil, stir in the green beans, and cook, stirring occasionally, until the beans are bright green and slightly tender, 5 to 8 minutes. Drain the beans, and rinse with cold water to chill.

In a large salad bowl, combine lime juice, canola oil, soy sauce, brown sugar, sesame oil, garlic, orange zest, and serrano peppers, stirring until the sugar has dissolved. Allow the dressing to stand for 30 minutes. Lightly toss in the carrots, green onions, linguini and green beans, and season to taste with salt and pepper. Cover and chill before serving.

# Hot 'n' Spicy Omelet

## Ingredients

8 eggs  
2 tablespoons water  
4 garlic cloves, minced  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1 tablespoon vegetable oil  
1 tablespoon butter or margarine  
1/4 teaspoon crushed red pepper flakes

## Directions

In a bowl, beat eggs. Add water, garlic, salt and pepper.

In a large nonstick skillet over medium heat, heat oil and butter. Add egg mixture; as eggs set, lift edges, letting the uncooked portion flow underneath. When eggs are completely set, remove from the heat. Fold omelet in half and transfer to a warm platter. Sprinkle with red pepper flakes.

# Amazing Spicy Grilled Shrimp

## Ingredients

1/3 cup olive oil  
1/4 cup sesame oil  
1/4 cup chopped fresh parsley  
2 tablespoons hot sauce  
2 tablespoons minced garlic  
1 tablespoon ketchup  
1 tablespoon Asian chile paste  
1 teaspoon salt  
1 teaspoon black pepper  
3 tablespoons lemon juice  
2 pounds large shrimp, peeled and deveined  
12 wooden skewers, soaked in water

## Directions

Whisk together the olive oil, sesame oil, parsley, hot sauce, minced garlic, ketchup, chile sauce, salt, pepper, and lemon juice in a mixing bowl. Set aside about 1/3 of this marinade to use while grilling.

Place the shrimp in a large, resealable plastic bag. Pour in the remaining marinade and seal the bag. Refrigerate for 2 hours.

Preheat an outdoor grill for high heat. Thread shrimp onto skewers, piercing once near the tail and once near the head. Discard marinade.

Lightly oil grill grate. Cook shrimp for 2 minutes per side until opaque, basting frequently with reserved marinade.

# Spicy Baked Feta (Feta Psiti)

## Ingredients

1 (8 ounce) slice feta cheese  
2 teaspoons olive oil (optional)  
2 tablespoons crushed red pepper flakes, or as needed  
1 pinch dried oregano

## Directions

Preheat an oven to 300 degrees F (150 degrees C).

Place the feta in an ovenproof baking dish. Drizzle with olive oil. Cover liberally with pepper flakes, and sprinkle with oregano.

Bake, uncovered, in the preheated oven until feta is soft, about 10 minutes.

# Catherine's Spicy Chicken Soup

## Ingredients

2 quarts water  
8 skinless, boneless chicken breast halves  
1/2 teaspoon salt  
1 teaspoon ground black pepper  
1 teaspoon garlic powder  
2 tablespoons dried parsley  
1 tablespoon onion powder  
5 cubes chicken bouillon  
3 tablespoons olive oil  
1 onion, chopped  
3 cloves garlic, chopped  
1 (16 ounce) jar chunky salsa  
2 (14.5 ounce) cans peeled and diced tomatoes  
1 (14.5 ounce) can whole peeled tomatoes  
1 (10.75 ounce) can condensed tomato soup  
3 tablespoons chili powder  
1 (15 ounce) can whole kernel corn, drained  
2 (16 ounce) cans chili beans, undrained  
1 (8 ounce) container sour cream

## Directions

In a large pot over medium heat, combine water, chicken, salt, pepper, garlic powder, parsley, onion powder and bouillon cubes. Bring to a boil, then reduce heat and simmer 1 hour, or until chicken juices run clear. Remove chicken, reserve broth. Shred chicken.

In a large pot over medium heat, cook onion and garlic in olive oil until slightly browned. Stir in salsa, diced tomatoes, whole tomatoes, tomato soup, chili powder, corn, chili beans, sour cream, shredded chicken and 5 cups broth. Simmer 30 minutes.

# Andy's Spicy Green Chile Pork

## Ingredients

1 white onion, chopped  
salt and pepper to taste  
2 1/2 pounds pork shoulder roast  
1 (16 ounce) jar green salsa (such as Frontera®)  
1/2 cup chopped fresh cilantro  
2 serrano chile peppers, or to taste

## Directions

Layer the chopped onion into the bottom of a slow cooker. Season the pork shoulder with salt and pepper; place atop the chopped onion. Pour the green salsa over the pork. Sprinkle the the cilantro over the salsa and pork. Drop the serrano chile peppers into the slow cooker.

Cook on Low until the meat falls apart easily, about 8 hours. Gently remove the pork to a cutting board. Strain and discard about half the remaining liquid from the slow cooker, reserving the rest. Discard the onions, peppers, and cilantro if desired.

Shred the pork shoulder with a pair of forks. Mix the pork with the reserved liquid from the slow cooker to serve.

# Roasted Spicy Mustard Potatoes

## Ingredients

1/4 cup Dijon mustard  
2 teaspoons paprika  
1 teaspoon ground cumin  
1 teaspoon chili powder  
1/2 teaspoon salt  
1/8 teaspoon cayenne pepper  
2 pounds small red potatoes

## Directions

Spray a shallow roasting pan with nonstick cooking spray three times to coat well; set aside. In a large bowl, whisk the mustard, paprika, cumin, chili powder, salt and cayenne. Pierce potatoes with a fork several times; add to mustard mixture and toss to coat. Place in prepared pan. bake, uncovered, at 375 degrees F for 30-40 minutes or until tender.

# Spicy Potato Soup I

## Ingredients

6 large potatoes, cubed  
2 red bell peppers, seeded and  
diced  
1 1/2 serrano chiles, finely  
chopped  
salt to taste  
ground black pepper to taste  
1 dash paprika  
2 tablespoons vegetable oil  
8 cups water

## Directions

In a saucepan, fry potatoes in oil until golden brown.

Stir in peppers, water, and seasonings. Cover, and simmer until potatoes are tender.

# Spicy Flank Steak

## Ingredients

2 teaspoons paprika  
2 teaspoons ground coriander  
2 teaspoons ground cumin  
1 teaspoon garlic salt  
1 pinch ground black pepper  
2 pounds flank steak, cut into strips  
1/2 cup Ranch dressing

## Directions

In a large resealable plastic bag, mix the paprika, coriander, cumin, garlic salt, and pepper. Place steak in the bag, and shake to coat. Allow to sit 20 minutes in the refrigerator.

Preheat the oven broiler. Lightly grease a baking sheet.

Arrange steak on the baking sheet, and broil 5 minutes on each side, or to desired doneness. Serve with Ranch dressing for dipping.

# Spicy Crab and Shrimp Dip

## Ingredients

2 (1 pound) loaves Mexican-style processed cheese food, cubed  
1/3 cup mayonnaise  
3 tablespoons Worcestershire sauce  
1/2 pound cooked and peeled shrimp  
1/2 pound cooked crabmeat

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium baking dish, mix Mexican-style processed cheese food, mayonnaise, Worcestershire sauce, shrimp and crabmeat.

Bake in the preheated oven 45 minutes, or until bubbly and lightly browned.

# Spicy Green Bean Saute

## Ingredients

2 teaspoons cornstarch  
3/4 cup reduced sodium chicken broth or vegetable broth  
1/4 cup reduced sodium teriyaki sauce  
1/8 teaspoon cayenne pepper  
1 pound fresh green beans, cut into 2 inch pieces  
1 medium onion, thinly sliced  
1/2 cup chopped sweet red pepper  
1 teaspoon garlic powder  
1/2 teaspoon ground ginger  
1 tablespoon canola oil

## Directions

In a bowl, combine the cornstarch, broth, teriyaki sauce and pepper until smooth; set aside. In a large nonstick skillet or wok, saute the green beans, onion, red pepper, garlic and ginger in oil until crisp-tender. stir cornstarch mixture and add to the pan. Bring to a boil; cook and stir for 2 minutes until thickened.

# Spicy Grilled Chicken

## Ingredients

1/3 cup vegetable oil  
2 tablespoons lime juice  
1/2 teaspoon grated lime zest  
2 cloves crushed garlic  
1 1/2 teaspoons fresh oregano  
1/4 teaspoon red pepper flakes  
1 teaspoon salt  
1/4 teaspoon ground black pepper  
6 skinless, boneless chicken breast halves

## Directions

In a shallow glass dish, mix the oil, lime juice, lime zest, garlic, oregano, red pepper flakes, salt, and black pepper. Add chicken, and turn to coat. Cover, and marinate in the refrigerator for 1 hour, turning occasionally.

Preheat grill for medium-high heat.

Lightly oil the grill grate. Drain and discard marinade. Grill chicken for 6 to 8 minutes each side, or until juices run clear.

# Spicy Green Beans and Pork, Asian Style

## Ingredients

2 cups vegetable oil for frying  
1 pound fresh green beans,  
trimmed and dried well with paper  
towels

### Pork Sauce:

1 tablespoon vegetable oil  
3 cloves garlic, minced  
2 teaspoons minced fresh ginger  
root  
2 green onions, minced  
1/2 pound ground pork  
2 tablespoons Asian chili garlic  
sauce  
1/4 cup chicken broth  
2 teaspoons soy sauce  
2 teaspoons cornstarch  
2 tablespoons cold water

## Directions

Heat 2 cups of vegetable oil in a large wok or deep sided skillet to 375 degrees F (190 degrees C). Carefully add the beans to the hot oil, and fry, stirring occasionally, until the beans are blistered, 3 to 5 minutes. Dip the beans out of the oil with a strainer, and quickly rinse them in cold water.

Remove the oil from the wok, but do not wipe the pan. Heat 1 tablespoon of vegetable oil in the wok over medium heat, and stir in the garlic, ginger, and green onion. Cook and stir until fragrant, about 30 seconds, and stir in the ground pork. Cook and stir the pork, breaking it up as it cooks, until no longer pink, about 4 minutes. Stir in the chili garlic sauce, chicken broth, and soy sauce, and bring to a boil.

Mix the cornstarch with the water in a small bowl, stir into the pork mixture, and let simmer until the sauce thickens, 1 to 2 minutes. Gently stir the green beans into the pork sauce, heat through, and serve.

# Spicy Lentil Dip

## Ingredients

1 cup red lentils  
1 onion, chopped  
2 1/2 cups water  
2 teaspoons curry powder  
3/4 teaspoon cayenne pepper  
1 tablespoon vegetable oil  
2 cloves crushed garlic  
1 teaspoon cumin seeds

## Directions

In a medium saucepan combine the lentils, onion and water. Cover and bring to a boil. Reduce heat to low and simmer for 25 minutes or until lentils are soft. Pass lentils through a food mill or blend them in a blender.

Toast curry powder and cumin seeds in a small skillet over medium heat until fragrant. Add cayenne, oil and garlic. Saute for 1 minute.

Stir spice mixture into lentils and serve.

# Sweet and Oh So Spicy Kielbasa

## Ingredients

2 tablespoons vegetable oil  
2 (16 ounce) packages kielbasa  
sausage, cut into 1 inch pieces  
1 (16 ounce) bottle barbeque  
sauce  
1/4 cup grape jelly  
1 (15 ounce) can pineapple  
chunks, drained  
1 (4 ounce) jar maraschino  
cherries  
1 tablespoon crushed red pepper  
flakes  
2 dashes cayenne pepper hot  
sauce

## Directions

Heat the oil in a large skillet over medium-high heat. Cook the sausage in the hot oil until browned; add the barbecue sauce, grape jelly, pineapple, cherries, red pepper flakes, and cayenne pepper and stir; simmer 20 minutes.

# Fried Spicy Noodles Singapore Style

## Ingredients

3 bunches Chinese mustard greens (gai choy), cut into 1-inch lengths  
1 large onion, chopped  
15 garlic cloves, chopped  
10 fresh red chili peppers, chopped  
2/3 teaspoon ground fennel seed  
2/3 teaspoon ground cumin seed  
2/3 teaspoon ground coriander seed  
2 teaspoons vegetable oil  
1/2 pound boneless beef round steak, cut in thin slices  
1/2 pound uncooked medium shrimp, peeled and deveined  
1 tablespoon tomato paste  
1 tablespoon black soy sauce (siew dam)  
2 pounds fresh Chinese yellow noodles  
4 cups fresh bean sprouts  
salt to taste

## Directions

Separate the thin leafy parts of the mustard greens from the thicker stems, and set them aside in separate bowls. Place the onion, garlic, chili peppers, fennel, cumin, and coriander in the work bowl of a food processor, and pulse until the mixture becomes a paste.

Heat the oil in a wok or large skillet over medium-high heat, and cook and stir the onion-garlic mixture until it releases its fragrance, about 1 minute. Stir in the beef and shrimp, and cook and stir until the beef is no longer pink and the shrimp have become opaque, about 3 minutes.

Stir in the tomato paste and soy sauce, and mix together until well combined. Stir in the noodles, tossing them with the sauce, beef, and shrimp until they have begun to soften, about 5 minutes. Add the mustard green stems, then cook and stir until the stems have begun to soften and become translucent, about 3 more minutes.

Stir the mustard green leafy parts into the dish, and then the bean sprouts. Cook and stir everything together until the mustard green leaves and bean sprouts are softened but still bright in color, about 3 more minutes. Sprinkle with salt to taste.

# Sweet and Spicy Picante Chicken

## Ingredients

4 skinless, boneless chicken breast halves  
1 1/2 cups Pace® Picante Sauce or Thick & Chunky Salsa  
3 tablespoons packed light brown sugar  
1 tablespoon Dijon-style mustard  
3 cups hot cooked regular long-grain white rice

## Directions

Place the chicken into a 2 quart shallow baking dish. Stir the picante sauce, brown sugar and mustard in a small bowl. Pour the picante sauce mixture over the chicken.

Bake at 400 degrees F for 20 minutes or until the chicken is cooked through. Serve with the rice.

# Sweet and Spicy Popcorn

## Ingredients

1 tablespoon sugar  
1 teaspoon chili powder  
1/2 teaspoon ground cinnamon  
1/4 teaspoon salt  
dash cayenne pepper  
6 cups plain popped popcorn

## Directions

Place sugar, chili powder, cinnamon, salt and cayenne pepper in a zip-type plastic bag or other 2-qt. airtight container. Mix. Add popcorn. Spray popcorn with nonstick cooking spray. Close bag and shake. Repeat one or two times until popcorn is coated.

# Spicy Rice

## Ingredients

2 tablespoons margarine  
1 large onion, chopped  
1 large green bell pepper,  
chopped  
1 red bell pepper, chopped  
2 habanero peppers, chopped  
3 pounds sirloin tips, thinly sliced  
3 boneless skinless chicken  
breasts, cut into bite-size pieces  
1 tablespoon seasoned salt  
3 tablespoons vegetable oil,  
divided  
4 cups uncooked long grain rice  
4 cubes chicken bouillon  
8 cups water  
1 teaspoon garlic powder  
salt and ground black pepper to  
taste

## Directions

Heat the margarine in a large heavy skillet. Saute the onion, green pepper, red pepper and habanero peppers until onion is soft and translucent. Remove from skillet and set aside. Rub the beef and chicken with seasoned salt. Heat 1 tablespoon oil in the skillet, and fry the meat until browned. Remove from heat and set aside.

Heat 2 tablespoons oil in a large heavy skillet. Fry the uncooked rice, stirring occasionally until lightly browned. Stir in water and bouillon. Stir in peppers and meat. Season with garlic powder, salt and pepper. Cover, and simmer for 20 to 25 minutes, or until rice is tender.

# Spicy Korean Marinade

## Ingredients

1 cup SLENDA® No Calorie  
Sweetener, Granulated  
1 cup soy sauce  
1 cup water  
1 teaspoon onion powder  
1 teaspoon ground ginger  
1 tablespoon lemon juice  
(optional)  
4 teaspoons hot chile paste  
(optional)

## Directions

In a medium saucepan over high heat, whisk together the SLENDA® Granulated Sweetener, soy sauce, water, onion powder, and ground ginger. Bring to a boil. Reduce heat to low, and simmer 5 minutes.

Remove the mixture from heat, cool, and whisk in lemon juice and hot chile paste. Place chicken in the mixture. Cover, and marinate in the refrigerator at least 4 hours before preparing chicken as desired.

# Spicy Ranch Dressing II

## Ingredients

1/2 cup sour cream  
1/4 cup buttermilk  
1 tablespoon prepared  
horseradish  
1/2 teaspoon hot pepper sauce (e.  
g. Tabasco, ě)  
1/4 teaspoon ground black  
pepper

## Directions

In a medium bowl, stir together the sour cream, buttermilk, horseradish, hot pepper sauce, and pepper. Transfer to a jar, cover, and store in the refrigerator until needed.

# Spicy Shrimp and Grits

## Ingredients

4 cups chicken broth  
1 teaspoon salt  
1 cup quick-cooking grits  
2 tablespoons margarine  
1 bunch green onions, chopped  
1 green bell pepper, diced  
2 cloves garlic, minced  
1 pound peeled and deveined small shrimp  
1 cup shredded Monterey Jack cheese  
3/4 cup shredded sharp Cheddar cheese  
1 (10 ounce) can diced tomatoes and green chilies  
1/2 teaspoon black pepper  
1/4 cup shredded sharp Cheddar cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x12 inch baking dish.

Bring chicken broth and salt to a boil in a large saucepan over high heat. Stir in the grits, return to a simmer, then reduce heat to medium-low, and continue cooking for 20 minutes, stirring frequently.

Meanwhile, melt the margarine in a skillet over medium heat. Stir in the green onions, green pepper, and garlic; cook until the peppers have softened, about 5 minutes. Stir in the shrimp, and cook until they begin to firm.

Stir the Monterey Jack cheese, 3/4 cup Cheddar cheese, shrimp and vegetable mixture, canned tomatoes, and black pepper into the grits; pour into prepared baking dish and sprinkle with remaining 1/4 cup Cheddar cheese.

Bake in preheated oven until the cheese is bubbly and beginning to brown, 30 to 45 minutes.

# Sweet Spicy Wings

## Ingredients

6 pounds chicken wings,  
separated at joints, tips discarded  
1 1/2 cups Louisiana-style hot  
sauce  
3/4 cup butter  
1 cup honey  
1 pinch garlic salt  
1 pinch ground black pepper  
1 teaspoon cayenne pepper, or to  
taste

## Directions

Preheat an outdoor grill for high heat.

Lightly oil the grill grate. Grill the chicken 8 to 12 minutes on each side, or until juices run clear. (You can deep fry or bake the chicken instead if you want to, but it is best when grilled.) Remove chicken to a large roasting pan.

In a saucepan over medium heat, mix the hot sauce, butter, honey, garlic salt, black pepper, and cayenne pepper. Simmer about 10 minutes, until blended and heated through. Pour the sauce over the grilled chicken wings and stir to coat.

# Quick Spicy Tomato Soup

## Ingredients

1 red bell pepper, cut into 1 inch pieces  
1 onion, sliced into rings  
1 quart chicken stock  
1 (10.75 ounce) can condensed tomato soup  
1 (10 ounce) can diced tomatoes with green chile peppers  
1 (6 ounce) can black olives, drained and chopped  
salt and pepper to taste  
1/4 tablespoon garlic powder  
1 teaspoon hot pepper sauce

## Directions

In a large stock pot, cook and stir red bell pepper strips and onion slices in a little oil until soft but not brown.

Stir in chicken stock and about 1/2 can condensed cream of tomato soup, stewed tomatoes with chilies, olives, salt, pepper, garlic powder, parsley, and hot pepper sauce if desired. Heat through. Ladle hot soup into bowls over broken tortilla chips. Serve with shredded cheese and dollops of sour cream.

# Spicy Cranberry Chutney

## Ingredients

1/4 cup dried apricots, finely chopped  
1/2 cup firmly packed dark brown sugar  
1/2 cup raisins  
1 cup water  
3 cups fresh cranberries  
1 Granny Smith apple - peeled, cored and diced  
1 teaspoon lemon zest  
1/4 cup fresh lemon juice  
1/4 cup finely chopped crystallized ginger  
1/2 teaspoon crushed red pepper flakes

## Directions

In a medium saucepan, mix dried apricots, dark brown sugar, raisins and water. Bring to a boil. Reduce heat, and simmer 5 minutes, stirring constantly.

Mix in cranberries, apple and lemon zest. Simmer 10 minutes.

Mix in lemon juice, crystallized ginger and red pepper flakes. Serve at room temperature or chilled.

# Spicy Slow Cooker Black Bean Soup

## Ingredients

1 pound dry black beans, soaked overnight  
4 teaspoons diced jalapeno peppers  
6 cups chicken broth  
1/2 teaspoon garlic powder  
1 tablespoon chili powder  
1 teaspoon ground cumin  
1 teaspoon cayenne pepper  
3/4 teaspoon ground black pepper  
1/2 teaspoon hot pepper sauce

## Directions

Drain black beans, and rinse.

Combine beans, jalapenos, and chicken broth in a slow cooker. Season with garlic powder, chili powder, cumin, cayenne, pepper, and hot pepper sauce.

Cook on High for 4 hours. Reduce heat to Low, and continue cooking for 2 hours, or until you are ready to eat.

# Spicy Roast Beef Sandwiches

## Ingredients

2 teaspoons butter, softened  
2 Kaiser rolls, split  
1/2 pound thinly sliced deli roast beef  
2 slices Monterey Jack cheese  
1 teaspoon canned diced jalapeno pepper

## Directions

Spread butter over the cut sides of rolls. Layer beef, cheese and peppers on the bottom halves; replace tops. Wrap each sandwich in foil; place on an ungreased baking sheet. Bake at 350 degrees F for 10-15 minutes or until the cheese is melted.

# Spicy Pork and Cabbage

## Ingredients

1 small head cabbage, coarsely chopped  
1 tablespoon olive oil  
8 black peppercorns  
2 tablespoons garlic powder  
1 teaspoon ground black pepper  
1/2 teaspoon salt  
4 tablespoons chopped fresh parsley  
1/2 teaspoon Cajun seasoning  
3 pounds bone-in pork roast  
1 (6 ounce) can tomato paste

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place cabbage and olive oil in a medium bowl and toss to coat. Spread coated cabbage in the bottom of a 9x13 inch baking dish and top with peppercorns. Add water just to cover.

In a large shallow dish or bowl combine the garlic powder, pepper, salt, parsley and Cajun spice. Mix together. Roll pork in spice mixture and place on top of cabbage. Bake in the preheated oven for about 45 minutes or until almost done; when done, internal temperature of pork reaches 160 degrees F (70 degrees C). Stir tomato paste into cabbage mixture and bake another 15 to 20 minutes. (Note: Baking time will vary depending on size of roast.)

# Spicy Chicken in Tomato-Coconut Sauce

## Ingredients

2 cups uncooked basmati rice  
1 quart water  
1 teaspoon salt  
1 teaspoon onion powder  
1 teaspoon olive oil  
4 chicken leg quarters  
1 onion, chopped  
2 fresh jalapeno peppers, seeded and chopped  
1 (14 ounce) can coconut milk  
1 cup water  
1 (10 ounce) can diced tomatoes and green chiles  
1 (6 ounce) can Italian-style tomato paste  
2 tablespoons ground cumin  
2 tablespoons garam masala  
1 tablespoon brown mustard seed  
2 tablespoons cayenne pepper  
2 teaspoons salt  
4 cubes chicken bouillon  
8 wedges lime  
1/2 cup sour cream

## Directions

Bring the rice and 1 quart water to a boil in a pot. Season with 1 teaspoon salt and onion powder. Cover, reduce heat to low, and simmer 20 minutes.

Heat the oil in a skillet, and brown the chicken on all sides. Set chicken aside, and mix in the onion and jalapenos. Cook until tender. Pour in the coconut milk and 1 cup water, and stir in diced tomatoes with green chiles and tomato paste. Season with cumin, garam masala, mustard seed, cayenne pepper, and 2 teaspoons salt. Dissolve bouillon cubes in the mixture. Bring to a boil. Return chicken to skillet, and continue cooking 10 minutes, or until chicken juices run clear.

Remove chicken from skillet, cool enough to handle, and remove meat from bones. Return meat to skillet. Serve mixture over the cooked rice. Garnish with lime wedges, and top each serving with a dollop of sour cream.

# Spicy Brussels Sprouts

## Ingredients

1 pound Brussels sprouts  
2 cloves garlic, thinly sliced  
1/2 teaspoon cayenne pepper  
1/2 teaspoon crushed red pepper flakes  
2 green onions, chopped  
2 tablespoons Dijon mustard  
1 tablespoon lemon juice  
salt and ground black pepper to taste

## Directions

Place a steamer insert into a saucepan, and fill with water to just below the bottom of the steamer. Cover, and bring the water to a boil over high heat. Add the Brussels sprouts, and season with garlic, cayenne pepper, and red pepper flakes. Recover, and steam to your desired degree of tenderness, about 30 minutes for very tender.

Remove the Brussels sprouts from the steamer and place into a bowl. Add the green onions, mustard, and lemon juice. Season to taste with salt and pepper. Toss until evenly coated.

# Teena's Spicy Pesto Chicken and Pasta

## Ingredients

1 (16 ounce) package uncooked farfalle (bow tie) pasta  
3 tablespoons olive oil  
1 tablespoon hot chile paste  
1 pound skinless, boneless chicken breast halves - cut into 1 inch pieces  
6 tablespoons prepared basil pesto  
1/2 cup grated Parmesan cheese  
1/2 cup chopped cilantro

## Directions

Bring a large pot of lightly salted water to a boil. Place farfalle pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain.

Heat the olive oil in a large skillet over medium heat. Mix in the chile paste and chicken. Cook and stir chicken 10 minutes, or until evenly browned and juices run clear.

Toss the cooked farfalle, pesto, Parmesan cheese, and cilantro into the skillet, and continue cooking just until heated through.

# Spicy Tomato Cream Sauce

## Ingredients

1 (46 ounce) can tomato-vegetable juice cocktail (such as V8®)  
1 (6 ounce) can tomato paste  
1 (10 ounce) can diced tomatoes with green chile peppers (such as RO\*TEL®)  
1 pint heavy cream

## Directions

Pour the tomato-vegetable juice cocktail into a large saucepan. Whisk in the tomato paste. Stir in the tomatoes; bring to a simmer over medium-high heat. Simmer sauce until hot, about 10 minutes. Just before serving, remove from heat and stir in cream.

# Alaskan Spicy Spinach Dip

## Ingredients

2 pounds pepperjack cheese  
2 cups half-and-half cream  
1 large tomato, diced  
1 onion, diced  
1/2 cup diced red bell pepper  
3 cups spinach, rinsed and  
chopped

## Directions

Over a double boiler slowly melt the pepperjack cheese. When the cheese is melted whisk in half and half until smooth and creamy. Stir in tomato, onion, red bell pepper and chopped spinach. Transfer to a serving bowl. Serve warm with tortilla chips or bread.

# Spicy Avocado and Lime Vinaigrette

## Ingredients

1 avocado - peeled, pitted, and cubed  
2 tablespoons key lime juice  
1 dash hot pepper sauce  
3 tablespoons seasoned rice vinegar

## Directions

Whisk together the avocado, lime juice, hot pepper sauce, and vinegar until smooth. Set aside at room temperature for 29 minutes. Use as a dressing for salad.

# Spicy Cajun Shrimp

## Ingredients

4 1/2 teaspoons salt  
1 1/2 teaspoons onion powder  
1 1/2 teaspoons garlic powder  
1 1/2 teaspoons paprika  
1 1/2 teaspoons cayenne pepper  
3/4 teaspoon dried thyme  
1/2 teaspoon pepper  
1/4 teaspoon dried oregano  
1/4 teaspoon white pepper  
2 tablespoons olive or vegetable oil  
1/2 pound large shrimp - peeled and deveined

## Directions

In a bowl, combine the seasonings. In another bowl, combine oil and 1-1/2 teaspoons of seasoning mixture (save remaining mixture for another use). Add shrimp; toss until well coated. Thread shrimp onto two metal or soaked wooded skewers. Broil shrimp 4-6 in. from the heat for 2 minutes. Turn shrimp; baste with remaining oil mixture. Broil 1-2 minutes longer or until shrimp turn pink.

# Mr. Head's Spicy Tuna Melt

## Ingredients

2 teaspoons vegetable oil  
1/2 cup chopped onion  
1/2 cup chopped celery  
1 pinch kosher salt  
2 (6 ounce) cans tuna, packed in olive oil, drained  
1 tablespoon spicy brown mustard  
1 tablespoon mayonnaise  
2 pinches cayenne pepper  
1 teaspoon Cajun style blackened seasoning (Old Bay® recommended)  
1 pinch dried parsley  
1 teaspoon hot pepper sauce (e.g. Tabasco, „ř”)  
2 slices pepperjack cheese  
4 slices Italian bread

## Directions

Heat the vegetable oil in a skillet over medium heat. Add the onions and celery and season with a little kosher salt. Cook and stir until tender, about 5 minutes.

In a medium bowl, stir together the tuna, mustard, mayonnaise and the sauteed onion and celery. Season with cayenne, blackened seasoning, parsley, and hot pepper sauce. Spoon onto half of the bread slices. Top each one with a slice of pepperjack cheese and then the remaining slices of bread.

Spread butter onto the outsides of the sandwich. Fry in a skillet over medium heat until golden brown on the outside and cheese has melted, about 5 minutes total.

# Spicy Tomato Bisque with Grilled Brie Toast

## Ingredients

4 ounces Brie cheese  
4 slices rye bread  
1 (28 ounce) can tomato puree  
1/2 teaspoon red pepper flakes  
1/8 teaspoon freshly ground black pepper  
3/4 teaspoon dried basil  
1/2 teaspoon white sugar  
1/4 cup milk  
4 ounces cream cheese, cubed  
2 tablespoons chopped fresh basil leaves (optional)

## Directions

Preheat the oven or a toaster oven to 400 degrees F (200 degrees C). Spread the Brie cheese onto two slices of bread, and top with remaining slices. Place on a baking sheet and toast in the oven for about 8 minutes, turning once halfway through. Cut in half, and set aside.

In a saucepan over medium heat, stir together the tomato puree, red pepper flakes, black pepper, basil, and sugar. Bring to a simmer, and cook for 10 minutes.

Whisk in the cream cheese until well blended, then stir in the milk. Heat through without bringing to a boil. Stir in the fresh basil, and remove from the heat.

To serve, place each sandwich half into a separate bowl. Ladle soup over each one into the bowl. Serve immediately.

# Spicy Chunks of Stewed Beef Soup

## Ingredients

1 cup dry mixed beans  
1 1/2 pounds cubed beef stew meat  
5 cups beef broth  
1 cup red wine  
1 (28 ounce) can whole peeled tomatoes  
4 large carrots, cut into 2 inch pieces  
3 stalks celery, cut into 2 inch pieces  
3 potatoes, peeled and cubed  
3 cloves garlic, minced  
4 green onions, chopped  
1 teaspoon salt  
1 teaspoon ground black pepper  
1 teaspoon ground cayenne pepper  
1/2 teaspoon crushed red pepper flakes  
1 tablespoon dried oregano  
1 tablespoon ground dry mustard  
1 dash hot sauce

## Directions

Rinse and pick through beans and place in a medium saucepan with water to cover by 2 inches. Bring to a boil for 10 minutes, then remove from heat, cover and let soak 2 hours. Drain and rinse.

In a 5 quart slow cooker, combine beans, stew meat, broth, wine, tomatoes, carrots, celery, potatoes, garlic and onions. Season with salt, pepper, cayenne, red pepper flakes, oregano, mustard and hot sauce. Cover and cook on low 10 to 12 hours.

# Spicy Beef Curry Stew for the Slow Cooker

## Ingredients

1 tablespoon olive oil  
1 pound beef stew meat  
salt and pepper to taste  
2 cloves garlic, minced  
1 teaspoon chopped fresh ginger  
1 fresh jalapeno peppers, diced  
1 tablespoon curry powder  
1 (14.5 ounce) can diced tomatoes with juice  
1 onion, sliced and quartered  
1 cup beef broth

## Directions

Heat the olive oil in a skillet over medium heat, and brown the beef on all sides. Remove from skillet, reserving juices, and season with salt and pepper. Cook and stir the garlic, ginger, and jalapeno in the skillet for 2 minutes, until tender, and season with curry powder. Mix in the diced tomatoes and juice.

Place the onion in the bottom of a slow cooker, and layer with the browned beef. Scoop the skillet mixture into the slow cooker, and mix in the beef broth.

Cover, and cook 6 to 8 hours on Low.

# Spicy Beef Brisket

## Ingredients

- 2 pounds beef brisket
- 1 (10.5 ounce) can beef broth
- 1/4 cup white wine
- 2 tablespoons olive oil
- 2 teaspoons seasoning salt, or to taste
- 1 teaspoon ground allspice
- 2 tablespoons whole black peppercorns
- 5 cloves garlic, minced
- 1/4 cup dried onion flakes
- 1 tablespoon red pepper flakes
- 1 bay leaf
- 2 tablespoons cornstarch
- 1/4 cup cold water

## Directions

Trim the brisket of most of the visible fat, and place in a slow cooker. Pour in beef broth, white wine and olive oil. Season with seasoning salt, allspice, peppercorns, garlic, onion flakes, red pepper flakes and the bay leaf. Cover, and cook on Low for 3 to 4 hours or until the roast is fork tender.

Remove the roast to a serving platter. Stir together the cornstarch and cold water; mix into the juices in the slow cooker. Set to High, and cook for just a few minutes until thickened. Remove bay leaf, and serve as a gravy over the roast.

# Spicy Tortilla Roll-Ups

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 (2 ounce) can chopped black olives  
1 (4 ounce) can diced green chiles  
1 (4 ounce) jar sliced pimento peppers, drained  
2 green onions, minced  
3 tablespoons hot pepper sauce  
3 tablespoons chopped fresh cilantro  
10 (10 inch) flour tortillas

## Directions

In a medium-size mixing bowl, combine cream cheese, olives, chiles, pimentos, green onions, hot sauce and fresh cilantro. Spread the mixture onto tortillas. Roll the tortillas up and refrigerate for at least 1 hour.

Slice the roll ups and serve.

# Spicy Roasted Pumpkin Seeds

## Ingredients

3 cups pumpkin seeds  
1/2 cup butter, melted  
1/2 teaspoon garlic powder  
1 teaspoon salt  
1 tablespoon seasoned salt

## Directions

Preheat the oven to 300 degrees F (150 degrees C).

In a medium bowl, mix together the pumpkin seeds, butter, garlic powder, salt and seasoned salt until the pumpkin seeds are evenly coated. Spread in an even layer on a cookie sheet.

Bake for 1 hour and 15 minutes, stirring every 10 to 15 minutes until toasted. Cool completely on the baking sheet, then transfer to a serving dish.

# Spicy and Sweet Spinach

## Ingredients

1 tablespoon olive oil  
3 cloves garlic, minced  
1 pound fresh spinach  
1 teaspoon dried red pepper flakes  
salt and ground black pepper to taste  
1/3 cup golden raisins

## Directions

Heat olive oil in large skillet over medium-high heat; stir in the garlic and cook until just beginning to brown. Add the fresh spinach and stir to coat with the oil. Season with red pepper flakes, salt, and ground black pepper. Cover the skillet and cook for 4 to 5 minutes. Pour in a little bit of liquid (water or broth) if your skillet seems dry. As the spinach cooks, it will wilt and reduce in size. Once the spinach is cooked through, add raisins and stir for 1 more minute, until heated through.

# Penne with Spicy Vodka Tomato Cream Sauce

## Ingredients

1 pound uncooked penne pasta  
1/4 cup extra virgin olive oil  
4 cloves garlic, minced  
1/2 teaspoon crushed red pepper flakes  
1 (28 ounce) can crushed tomatoes  
3/4 teaspoon salt  
2 tablespoons vodka  
1/2 cup heavy whipping cream  
1/4 cup chopped fresh parsley  
2 (3.5 ounce) links sweet Italian sausage

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In large skillet, heat oil over moderate heat. Remove casing from sausage and add to skillet. Cook, breaking up the meat, until brown. Add garlic and red pepper and cook, stirring until garlic is golden brown.

Add tomatoes and salt; bring to boil. Reduce heat and simmer 15 minutes.

Add vodka and cream and bring to boil. Reduce heat to low and add pasta, toss for 1 minute. Stir in fresh parsley and serve!

# Super-Simple, Super-Spicy Mongolian Beef

## Ingredients

- 1/4 cup soy sauce
- 1 tablespoon hoisin sauce
- 1 tablespoon sesame oil
- 2 teaspoons white sugar
- 1 tablespoon minced garlic
- 1 tablespoon red pepper flakes (optional)
- 1 pound beef flank steak, thinly sliced
- 1 tablespoon peanut oil
- 2 large green onions, thinly sliced

## Directions

Whisk together soy sauce, hoisin sauce, sesame oil, sugar, garlic, and red pepper flakes in a bowl. Toss beef with marinade, cover, and refrigerate 1 hour to overnight.

Heat peanut oil in a wok or large, nonstick skillet over high heat. Add the green onions, and cook for 5 to 10 seconds before stirring in the beef. Cook and stir until the beef is no longer pink and is beginning to brown, about 5 minutes.

# Spicy Korean Slow Cooked Chicken (Dhak Dori)

## Ingredients

2 tablespoons vegetable oil  
2 pounds skinless, boneless chicken breast, cut into 2-inch cubes  
3 tablespoons minced garlic  
1 1/2 tablespoons crushed red pepper flakes  
2 pinches black pepper  
3 pinches salt  
2 large potatoes, peeled and cut into large chunks  
3 large carrots, peeled and cut into 1-inch chunks  
1 large onion, cut into eighths  
3 tablespoons gochujang (Korean hot pepper paste)  
1/3 cup soy sauce  
1/3 cup water

## Directions

Heat vegetable oil in a large saucepan over medium-high heat. Add chicken, and cook until it begins to brown on the edges, but is still pink in the center, about 7 minutes. Stir in garlic, red pepper flakes, black pepper, and salt. Cook and stir until the garlic has begun to soften, and the chicken has become firm, about 3 minutes.

Stir in potatoes, carrots, and onion. Whisk hot pepper paste into soy sauce until dissolved, then pour into saucepan along with the water. Bring to a simmer, then reduce heat to medium-low, cover, and simmer until the chicken is no longer pink in the center, and the potatoes are tender, about 25 minutes. Stir occasionally.

# Spicy Sausage Quiche

## Ingredients

1 pound bulk pork sausage  
1 cup shredded Cheddar cheese  
1 cup shredded Monterey Jack cheese  
1/2 cup chopped onion  
1 (4 ounce) can chopped green chile peppers  
1 tablespoon minced jalapeno pepper  
10 eggs, lightly beaten  
1 teaspoon chili powder  
1 teaspoon ground cumin  
1/2 teaspoon garlic powder  
1 teaspoon salt  
1/2 teaspoon pepper

## Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9x13 inch baking dish.

Place sausage in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain and crumble. Spread into bottom of baking dish. Sprinkle with Cheddar cheese, Monterey Jack cheese, onion, chile peppers, and jalapeno pepper. In a medium bowl, mix eggs with chili powder, cumin, garlic powder, salt and pepper. Pour over contents of baking dish.

Bake in preheated oven for 18 to 22 minutes, or until a knife inserted into the center comes out clean. Cool for 10 minutes, then cut into squares.

# Carol's Spicy BBQ Sauce

## Ingredients

1 tablespoon hot pepper sauce  
1 tablespoon Worcestershire sauce  
2 tablespoons steak sauce  
1/4 teaspoon meat tenderizer  
1/4 teaspoon onion powder  
1/4 teaspoon crushed red pepper flakes  
2 tablespoons minced garlic

## Directions

In a small bowl, combine the hot pepper sauce, Worcestershire sauce, steak sauce, meat tenderizer, onion powder, crushed red pepper flakes and minced garlic. Mix together well and apply to your favorite meat.

# Spicy Filet Mignon

## Ingredients

2 tablespoons paprika  
2 teaspoons onion salt  
1 1/2 teaspoons garlic powder  
1 1/2 teaspoons dried basil  
1 teaspoon cayenne pepper  
1 teaspoon dried thyme  
6 (6 ounce) beef tenderloin steaks  
(1 1/2 inches thick)

## Directions

Combine the seasonings; rub over steaks. Grill, covered, over indirect medium heat for 9-11 minutes on each side or until meat reaches desired doneness (for medium-rare, a meat thermometer should read 145 degrees F; medium, 160 degrees F; well-done, 170 degrees F).

# Spicy Seafood Bisque

## Ingredients

1/2 cup chopped onion  
1/2 cup chopped celery  
2 tablespoons butter  
4 cups chicken broth  
3 cups tomato juice  
1 (14.5 ounce) can diced tomatoes, undrained  
1 tablespoon Worcestershire sauce  
1 teaspoon seafood seasoning  
1 teaspoon dried oregano  
1/2 teaspoon garlic powder  
1/2 teaspoon hot pepper sauce  
1/4 teaspoon cayenne pepper  
1 bay leaf  
1/2 cup uncooked small shell pasta or elbow macaroni  
1 pound uncooked medium shrimp, peeled and deveined  
1 (6 ounce) can crabmeat - drained, flaked and cartilage removed

## Directions

In a large saucepan, saute the onion and celery in butter until tender. Add broth, tomato juice, tomatoes, Worcestershire sauce and seasonings; bring to a boil. Reduce heat; cover and simmer for 20 minutes.

Discard bay leaf. Add pasta to the soup; cook, uncovered, until tender. Add shrimp and crab; simmer 5 minutes longer or until the shrimp turn pink.