

FOR IMMEDIATE RELEASE



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Spice Up Your Big Game with these Spicy, Savory & Sweet Snacks

From the California Raisin Marketing Board

Fresno, Calif. (January 28th, 2014) – Tired of chips and other salty snacks? Try something extraordinary for your big game party. Go spicy, savory and sweet all together in our Curried Popcorn Mix recipe. Curried Popcorn combined with crunchy pretzel sticks, walnuts and California Golden Raisins make the ultimate super bowl snack mix.

And, talk about super flavor for a chili recipe that all your friends will enjoy - cook up a batch of Sweet and Spicy Chili. An unbelievable blend of flavors with beef, tomato, mushrooms, olives, beans, California Raisins and unique spices makes this chili stand out. So, enjoy the game and enjoy the compliments about the savory and sweet recipes with California Raisins. The recipes are below and for more delicious California Raisin recipe ideas, visit www.LoveYourRaisins.com. For high resolution images, please email melinda@raisins.org.

Curried Popcorn Mix

INGREDIENTS

6 cups unseasoned popped corn
2 cups pretzel sticks
1 1/2 cups walnut pieces
1/4 cup melted unsalted butter or margarine
2 teaspoons curry powder
1/4 teaspoon bottled hot pepper sauce
Salt; to taste
1 1/2 cups California golden raisins



- more -

PROCEDURE

In large, deep baking or roasting pan combine corn, pretzels and walnuts. Mix butter, curry powder and pepper sauce; drizzle over popcorn mixture and toss to coat evenly. Bake in 300°F oven 30 minutes, tossing twice. Remove from oven. Sprinkle with salt. Cool completely. Store in an airtight container. Mix in raisins just before serving.

Yields 2 quarts

Sweet and Spicy Chili

By Jennica Mosier

INGREDIENTS

1 1/2 pounds lean ground beef
1 medium onion, diced
1/4 teaspoon garlic powder
1 can (14 1/2 ounces) whole tomatoes with juice
1 can (8 ounces) tomato sauce
1 small can (8 ounces) sliced mushrooms
1/2 cup sliced ripe olives
1/2 cup diced celery
1 large green pepper, diced
3/4 teaspoon salt
1 1/2 tablespoons chili powder
1/8 teaspoon ground red pepper
1 tablespoon sugar
1 beef bouillon cube
1/2 cup California raisins
1 bay leaf
2 whole cloves
1 can (15 ounces) kidney beans, drained



PROCEDURE

Brown ground beef, onions and garlic powder in large stockpot. Drain excess fat, if necessary. Add remaining ingredients except kidney beans, including bay leaf and cloves in a tea basket or cheesecloth for easy removal. Bring to boil; reduce heat and simmer, uncovered, for 2 hours, stirring occasionally. Stir in kidney beans and heat through. Remove bay leaf and cloves; adjust seasonings and serve in crocks or bowls.

Serves 8

About the California Raisin Marketing Board

A State Marketing Order in 1998 created the 100% grower-funded California Raisin Marketing Board. Its mission is to support and promote the increased use of California-grown raisins and sponsor crop production, nutrition and market research. For more information about the California Raisin Marketing Board and to browse delicious recipes, visit www.LoveYourRaisins.com.

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