

# PEPPER DOG SPECIALTY FOODS



## HERE'S WHAT OUR CUSTOMERS ARE SAYING:

"We use Pepper Dog Salsa on everything from Mexican food, to steak, to fish, to casually mixing it up with sour cream as a dip." Dallas, TX

"Absolutely the best salsa you can buy." Cary, NC

"Awesome salsa! Love the smoky flavor and texture." Ashburn, VA

"I use Pepper Dog Salsa whenever I make my signature chili. If I don't use it, my friends know it!" Washington DC

"The shrimp recipe using your dry rub makes the best tasting shrimp I've ever had." Chapel Hill, NC



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## Our Story

Pepper Dog first wagged his tail shortly after we harvested our first crop of hot peppers several years ago. We knew right away that he was special. Pepper Dog was introduced to the rest of the family at our annual beach trip. He's been invited back every year! Over the years, we've realized what a unique Pepper Dog we have, so Tom has been in the kitchen creating new products – Pepper Dog Dry Rub and Pepper Dog Salsa Verde. We hope you enjoy our Pepper Dog products as much as we enjoy making them! Look for new good things to come...

*Tom & Ginger*

Low Sodium  
No Fat

★ All Natural ★

Gluten Free  
No MSG

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## La Cocina Salsa Translation: "The Kitchen Sauce"

Pepper Dog Salsa is not just a salsa to use with chips; it is a delicious cooking sauce as well. In fact, we like to call it our Kitchen Sauce. The smoky flavor and smooth texture make it a delicious way to add a spicy and robust flavor to your favorite dishes. Try our 5 Minute Chili recipes with any of our salsas – you decide the level of heat you want. The chili is easy and will delight your friends and family.

Pepper Dog Salsa is a mixed breed of fresh ingredients including peppers, cilantro, lime juice, garlic and spices, blended to a smooth consistency – without onions or vinegar. It is delicious with chips or poured over cream cheese and served with crackers for a quick appetizer. You can even mix it with sour cream for a quick and tasty veggie dip. Whatever the occasion, Pepper Dog Salsa will give you a delicious homemade flavor.



## Dry Rub

All natural. This spice blend is delicious on any type of meat or seafood. Try it as a fajita seasoning or even as a taco seasoning. Low in sodium. 1.5oz.



## Mild Salsa

All natural. A smooth taste with a little bite of heat from jalapeños. Available in 12 oz.



## Medium Salsa

All natural. The original salsa made in our kitchen using a combination of peppers – including habañeros – makes this a favorite among salsa fans. Available in 12 oz.



## Hot Salsa

All natural. We turned up the heat a bit by adding more habañeros. You can taste the salsa while enjoying a slow burn that builds. Available in 12 oz.



## Salsa Verde

All natural. The full flavor of tomatillos, peppers and fresh lime juice shines through. Available in 12 oz.



## Pepper Dog Shrimp

- ¼ cup olive oil
- 1 tbsp Pepper Dog Dry Rub
- 2 lb shrimp, cleaned and shelled

Combine all the ingredients and allow to marinate. Sauté or grill as desired. Sit back and enjoy some delicious food.



## 5 Minute Chili Recipe

- 1 lb ground beef, browned
  - 1 can beans (black beans or kidney beans)
  - 1 jar Pepper Dog red salsa (any flavor)
- Mix it all together and heat. That's it! We promise that you'll love it.



## 5 Minute Chicken Chili Recipe

- 4 cups cooked chicken
- 2 cups chicken broth
- 2 cans Northern beans (white)
- 1 cup Pepper Dog Salsa Verde

Mix it all together and heat. Garnish with cheese or sour cream, if desired.

