

San Antonio 2014 Spring Home & Garden Show

Texas Brew Salsa Cooking Stage Schedule

February 21-23

Menu Is Subject To Change Without Notice

Friday, February 21th 2:00pm-7:00pm

5:00pm Eva Nestor Alcantar, RD, LD of Nutrition Aware - Demonstrates How To Make Heart Healthy Delights With Brenda Craig, Founder Of Texas Brew Salsa.¶
On The Menu: In A Hurry? Beefy Poblano, Black Bean & Corn For Tacos, Pizza Topping & More.

Saturday, February 22th 10:00am-7:00pm

12:00pm Eva Nestor Alcantar, RD, LD of Nutrition Aware - Demonstrates How To Make Heart Healthy Delights With Brenda Craig, Founder Of Texas Brew Salsa.¶
On The Menu: Get Ready For Spring With Yummy Pineapple Tortellini Salad with Smoked Sausage and Fresh Spinach. Easy Pineapple Vinaigrette. Samples Available Without Sausage.

1:00pm **Nicholas Barron II**, - Professional Photographer, Writer, Former Art Director/Creative For A Toy Design Company Uses Texas Brew Salsas In A Creative Way To Make Your Food Stand Out! Bring Out Your Good Tastes!
On The Menu: A Texas Brew Easy Civiche. Raspberry Or Strawberry Habanero Sauce Over Grilled Sausage & With Avocado. Excellent To Serve Sauce Over Ice-Cream Or Cream Cheese.

2:00pm **The Salsarific Dynamic Duo Of Wendy Wofford-Garcia and Vianney Rodriguez Whip Up Magic With Texas Brew Salsa.**

Wendy is the author & publisher of the San Antonio-based website ***The Weekend Gourmet*** (www.wendyweekendgourmet.com) Founded in 2010, it focuses on Big Flavor recipes, regional restaurant features and culinary travelogues. Her husband Michael is her Chief Taste Tester and Dining/Travel Photographer.

Vianney is the founder, creator of the award winning blog **Sweet Life Bake** (sweetlifeback.com). A passionate food writer, recipe developer and margarita addict, she shares her love of Texan, Mexican and Tex- Mex food.

Vote In Our Texas Brew Salsa + 5 Ingredients Appetizer Challenge & Win Salsarific Prize

On The Menu: A Salsarific Dynamic Duo Dueling Audience Appetizer Challenge: Texas Brew Salsa + 5 Ingredients: Rotisserie Chicken, Avocado, Cream Cheese, Colby Jack Cheese & 1 Wild Card Ingredient.

3:00pm **The Salsarific Dynamic Duo Hour 2**

On The Menu: "Lettuce" Make Some Tex-Mex Cornbread Salad! Who knew?

4:00pm **The Salsarific Dynamic Duo Hour 3**

On The Menu: Sopapilla Cheesecake With A Twist! Sure To Drive Your Taste Buds Crazy!

Sunday, February 23th 11:00am-6:00pm

12:00 Eva Nestor Alcantar, RD, LD of Nutrition Aware - Demonstrates How To Make Heart Healthy Delights With Brenda Craig, Founder Of Texas Brew Salsa.
On The Menu: What The Tahini! Can Anyone Say Pumpkin After Thanksgiving? If It's Pumpkin Hummus, We Sure Can! How About A Spicy Chicken Ranch Dip (A Ball-Less Cheese Ball....) and "Slap Me Silly" Habanero or Chipotle Dipping Sauce.

1:00 – 3:00 **Paul Hostetter - Head Cook, Texas Brew Barbecue Team, Barbecue Cook-Off Champion Extraordinaire**

On The Menu: How To Prepare and Smoke/Grill Ribs

On The Menu: How To Prepare and Smoke/Brisket & Salsa Verde Pizza