



The Encore RecipE-Book

### **The Encore Story**

The Encore story has been over 60 years in the making. Since 1947, the team at Encore has been developing this insatiable **passion for fine food products** from around the world and a commitment to introducing them to North America consumers.

The name Encore may be new but our passion and experience are not. For years, our fanatical buyers have scoured all ends of earth looking for **new food ideas and exciting flavours**. We have also launched many successful and popular food products under different **labels in Canada and in the US**. The time has come for to leverage the strengths of our different brands and to communicate our passion under one name – Encore.

Encore represents a new and exciting part of **our story**. It is the manifestation and articulation of years of experience in the food industry. It is also about uniting tastes, **embracing diversity and representing global culture through food**.

As food lovers, the Encore team strives to stay on top of world food market trends, allowing us to anticipate and meet market demands in fresh and surprising ways. This results in successful brands, happier consumers and better bottom lines for us and our retail partners.

As the Encore story evolves, **expect to find more inspiring ideas and flavours from us**. We promise.



## Whip up a perfect batch of Buffalo Wings tonight with our easy-to-use Hot or Mild **Chicken Wing Sauce!**

Your taste buds will love the spicy, intense flavour that was inspired by the origin of the authentic NY Buffalo Wing Recipe since 1964. A savoury blend of aged red cayenne peppers and natural butter flavouring, the **Encore Woodland Chicken Wing Sauce** is sure to please chicken wing lovers everywhere.

It's easy to rave about your own *secret recipe* for buffalo chicken wings when you have simple, at-hand materials like the Encore Woodland Chicken Wing Sauce or our [Encore Woodland Seasoning Mix for Chicken, Buffalo Hot & Spicy](#). In fact, we recommend you use BOTH in our *secret NY Buffalo Wing Recipe*. Try out our time-proven **Ultimate Buffalo Wings Recipe** (you can call it your own; we don't mind) and let us know what YOU think.

So put it to the test by serving these Buffalo Wings at your next party. Just be sure to tell us how your family and friends react to this NY Buffalo Wing Recipe. We love hearing your stories.

Since being created in Buffalo, NY, this style of wings has quickly become a part of our national food culture, no longer something that you find only in the Northeastern United States. Encore Woodland is proud to offer products to help you make that perfect batch of Buffalo Wings and to SPICE UP YOUR TASTE BUDS!

### NY Buffalo Wing Recipe

1. Mix the contents of the **Encore Woodland Seasoning Mix for Chicken - Buffalo Style** with 85 mL (6 tbsp) water and 28 mL (2 tbsp) vegetable oil.
2. For those who love it extra fiery HOT, add **Encore Woodland Hot Sauce - Blazing Hot** to taste.
3. Pierce 1.1 kg (2.5 lbs) chicken wings with a fork and add the marinade.
4. Marinate for 30 minutes, basting several times.
5. Bake chicken in an open pan for 200 °C (390 °F) for 30 minutes.
6. Drain and coat chicken with the **Encore Woodland Chicken Wing Sauce - Buffalo style**. Toss and bake for another 30 minutes.
7. Serve and wash the wings down with your favourite beverage! Enjoy!

**Perfect for those  
who CRAVE HEAT that  
HURTS SO GOOD.**



One of the more intensely spicy peppers, **Habanero chilies** originated from the Yucatán

Peninsula in Mexico. The Habanero chili's heat combined with its fruity, citrus-like flavour and its floral aroma have made it a popular ingredient in hot sauces and spicy foods (we LOVE it and we know YOU will love it too!).

Our version is the real, smoking HOT deal. It's made for those who crave heat that hurts so good (you know what we're talking about). That's why we call it **Screaming Hot!** A great addition to chilis, tacos, burritos, spaghetti sauce and pizza or incorporate it into your favourite recipes. Combine with the [Encore Woodland Chicken Seasoning Mix](#) for an intense flavour you won't believe.

By the way, if you have a recipe for Habanero chili sauce as a key ingredient, do share it with us! We're always on the lookout for hot and tasty meal ideas! For a great tasting condiment (to serve at your next barbecue!), try our **Habanero Honey Mustard Recipe**. Victoria, from New Mexico also sent in her favourite recipe to share with everyone: **Victoria's Mexican Hot Sauce and Taco Recipe**.

#### Habanero Honey Mustard Recipe

1/4 cup	your favourite mayonnaise
1 tbsp	your favourite plain mustard
1 tbsp	honey
2 tsp	lemon juice
1 tsp	black pepper
1 tsp	garlic salt
add to taste	Encore Woodland Hot Sauce Habanero

#### **Habanero Honey Mustard Directions**

Combine and mix all ingredients in a small bowl, until thickened. Add Encore Woodland Hot Sauce Habanero to taste. Be sure to refrigerate before serving. Serve this delicious condiment at your next barbecue!

## Victoria's Mexican Hot Sauce and Taco Recipe



1 lb	ground beef or turkey (our favourite!)
1 cup	salsa
1/4 cup	Encore Woodland Hot Sauce Habanero
2 tsp	ground chili powder
8	taco shells

### Victoria's Mexican Hot Sauce and Taco Recipe Directions

Cook beef in hot pan at medium-high for about 5 minutes or until browned; stir to separate meat and drain.

Stir in chili powder, salsa, Encore Woodland Hot Sauce Habanero. Heat to boiling. Reduce heat to medium-low.

Simmer for 5 minutes, stirring often.

To serve, spoon meat mixture into taco shells. Splash on more sauce to taste.

Garnish as desired.

Makes 4 servings

## Cranberry Cocktail Meatballs

By [Diana Rattray](#)

A flavorful appetizer meatballs, baked then kept warm in the slow cooker. If you need something quicker, combine your own favorite frozen meatballs with the sauce ingredients, then cook on HIGH in the slow cooker for about 2 hours.



### Ingredients:

- 2 pounds ground beef
- 1 cup corn flake crumbs
- 2 eggs
- 1/4 cup chopped, fresh parsley
- 1/3 cup ketchup
- 1/4 cup minced onions
- 2 tablespoons soy sauce
- 1/4 teaspoon garlic powder
- 1/4 teaspoon pepper
- 1 can (16 ounces) cranberry sauce, jellied or whole cranberry sauce
- 12 ounces chili sauce
- 1 tablespoon brown sugar, firmly packed
- 2 teaspoons lemon juice

### Preparation:

In a large bowl, combine ground beef, corn flake crumbs, parsley, eggs, ketchup, onion, soy sauce, garlic powder and pepper. Blend ingredients well and form into small balls, about 3/4-inch in diameter. Place in a casserole or baking pan. Heat oven to 300°.

While meatballs are cooking, combine cranberry sauce, chili sauce, brown sugar, and lemon juice in a saucepan. Cook, stirring, over medium heat until mixture is blended. Pour hot sauce over meatballs in casserole. Bake for about 45 minutes, depending on the size of the meatballs. Transfer to crockpot and keep on LOW for serving. Makes 4 to 5 dozen meatballs, depending on size.

**So easy and delicious! Add a hearty flavour to your roast beef with the Encore Woodland Beef Dip - Au Jus Mix.**



Making a rich and tasty dip or gravy has never been so easy. Simply add water and bring to a boil, stirring frequently. Enhance all your beef dishes including roast beef, steaks and sandwiches!

You gotta try this **French Dip Sandwich Recipe** that we found on [cooks.com](http://cooks.com). Pair it with **Encore Woodland Beef Dip - Au Jus Mix** for a flavour combination that is out of this world!

#### French Dip Sandwich Recipe

3 - 4 lbs	1 lean beef roast
1/2 cup	soy sauce
1	beef bouillon cube
1	bay leaf
4	whole peppercorns
1	bay leaf
1 tsp	crushed rosemary
1 tsp	dried thyme
1 tsp	garlic powder
	French baguette
12 slices	Swiss Cheese
	Encore Woodland Beef Dip - Au Jus

#### French Dip Sandwich Recipe Directions

Remove and discard all visible fat from roast. Place in a crock pot (slow cooker). Combine soy sauce, bouillon and spices; pour over roast. Add water to almost cover roast. Cover and cook over low heat for 10-12 hours or until meat is very tender.

Remove meat from broth. Shred meat with 2 forks. Serve on French baguettes (we recommend lightly toasted). Pair with **Encore Woodland Beef Dip - Au Jus** (prepare as per directions) and enjoy!

## Pulled Pork and Liquid Smoke Recipe



### Ultimate Cheater Crockpot Pulled Pork Recipe

Reprinted from Mindy Merrell and R. B. Quinn (Broadway Books, A Division of Random House, Inc., 2008) Copyright 2008 by Mindy Merrell and R. B. Quinn.

In short, you drop a pork butt into the slow cooker, add dry rub and bottled smoke, close the cover, go away for a while, pull or chop the meat and pile it on a bun, add sauce, get out the pickles, open a beer. BOOM! That's barbecue, baby. Can you feel it? That's Ultimate Cheater Pulled Pork.

Makes 12 to 14 servings

5-6 lbs	boneless Boston butt pork roast or other boneless country-style pork ribs
1/4 cup	cheater basic dry rub (try Encore Woodland Meat Rub)
1/2 cup	Encore Woodland Liquid Smoke
	barbecue sauce of your choice
1 tsp	black pepper
1 tsp	garlic salt
add to taste	Encore Woodland Hot Sauce Habanero

### Pulled Pork and Liquid Smoke Recipe Directions

1. Cut the pork butt into medium (2- to 3-inch) chunks (the ribs don't need to be cut up).
2. Put the pieces in a large slow cooker (at least 5 quarts). Sprinkle the meat with the rub, turning the pieces to coat evenly. Add the Encore Woodland Liquid Smoke.
3. Cover and cook on high for 5 to 6 hours or on low for 10 to 12 hours, until the meat is pull-apart tender and reaches an internal temperature of 190 °F.
4. Using tongs and a slotted spoon, transfer the meat to a rimmed platter or baking sheet. Let rest until cool enough to handle. Pull the meat into strands. It should shred very easily. Serve the barbecue piled on buns with your favorite barbecue sauce.
5. To serve the barbecue later, cover and refrigerate the meat when it has cooled. Pour the meat juice into a separate container and refrigerate. Before reheating the juice, skim and discard the congealed fat layer on the top.
6. To reheat the barbecue, place it in a saucepan moistened with some of the reserved juice. Gently heat the meat on medium-low, stirring occasionally. Or, place it in a covered casserole with some of the reserved juice and heat in a 350 °F oven for 20 to 30 minutes.
7. While the meat warms, combine the barbecue sauce and some of the additional reserved meat juice in a saucepan. Heat through and serve with the barbecue sauce.



**A party favourite! Our Encore Sea-Far Smoked Mussels are cherrywood smoked at the peak of freshness.**

Rich in protein, calcium & iron, our mussels are plump and moist with a delicate texture and flavour. As soon as they are smoked, the mussels are packed in cottonseed oil and contain no preservatives and additives. Enjoy them simply as hors d'oeuvres with a squeeze of lemon or use them in your favourite seafood recipes. No need to struggle with cracking open the shells. Just pull the lid off the tin and enjoy!

Want a quick and easy smoked mussels recipe? Try ours below: **Smoked Mussel Hors d'Oeuvres Recipe.**

#### Smoked Mussel Hors d'Oeuvres Recipe

These crunchy, little smoked mussel sourdough hors d'oeuvres are a quick and easy party nibbler!

Drain your **Encore Sea-Far Smoked Mussels** but save the oil. Remove the crust from your sourdough bread and using a rolling pin, roll the bread out to half of its thickness. Cut each piece of bread into strips slightly narrower than the mussels.

Roll a piece of your fresh sourdough bread around each mussel and secure with a toothpick. Brush with the oil and bake in a preheated oven at 350°F/180°C for 10 minutes. Serve with fresh colourful lime wedges. Enjoy

Another party favourite! **Encore Sea-Far Smoked Oysters** are both delicious and nutritious.

Enjoy them simply as hors d'oeuvres with a squeeze of lemon juice or incorporate them in your favourite seafood recipes. No need to struggle with cracking open the shells. Just pull the lid off the tin and enjoy!



**Here are some serving suggestions sent in by our fabulous customers:**

1. Serve with some thin slices of dark rye. Cover with a generous portion of dijon or hot English mustard. Add a little Gruyere cheese and a splash of [Encore Woodland Hot Sauce](#). It's delish.
2. Try a little something different. Combine Encore Sea-Far Smoked Oysters (chopped) with garlic powder, pepper and chopped up green onions. Mixed in with a half and half mix of sour cream and cream cheese and you have yourself a great party dip. We like to add a little heat with some [Encore Woodland Hot Sauce](#).
3. Nothing like smoked oysters on whole wheat crackers with a few drops of [Encore Woodland Hot Sauce Habanero](#). Plus a nice frosted mug out of the freezer filled with cold dark ale. Mmm...
4. For cocktail parties, grab some sharp cheddar cheese and cube it. Take a cube and put it on a toothpick, add a small pickled pearl onion and then add an **Encore Sea-Far Smoked Oyster** and pop it into your mouth. Totally delicious.

Encore Sea-Far Smoked Oyster Dip Recipe

8 oz	1 package cream cheese, softened
2 tbsp	mayonnaise
1 tsp	lemon juice
1/4 tsp	garlic salt
1 dash	Encore Woodland Hot Sauce
1/2 cup	chopped ripe olives
1 can	Encore Sea-Far Smoked Oysters, drained and chopped

#### **Encore Sea-Far Smoked Oyster Dip Recipe Directions**

Combine cream cheese, mayonnaise, lemon juice, garlic salt, and [Encore Woodland Hot Sauce](#) in a small bowl.

Mix until well blended. Fold in olives and **Encore Sea-Far Smoked Oysters**.

Cover and keep in refrigerator for up to 3 days. Enjoy with your favourite cracker

Taste the best of the best:  
**Encore Sea-Far Smoked  
Sockeye Salmon**, prepared  
Skinless & Boneless!

Encore Sea-Far prides itself on offering only WILD Ocean Run Salmon products, for a richer flavour. Fall in love with the delicious taste of alderwood smoked red sockeye salmon in a convenient tin format. A favourite in sandwiches, you'll also love this on crackers with cream cheese or on your salad. For a tangy finish, pair the salmon with chutney or sweet pepper jelly.



### Salmon Croquette Recipe

400g	mashed potato, cooled
3 cans	Encore Sea-Far Bone Smoked Sockeye Salmon
1 tsp	lemon, grated
15g	melted butter
1 tbsp	chopped parsley
1	egg, beaten
	salt & pepper
2	eggs, beaten (for breadcrumbs)
	dried breadcrumbs
	vegetable oil

### Salmon Croquette Recipe Directions

Mix the mashed potato, salmon, lemon, butter, parsley and 1 beaten together in a bowl.

Line a baking sheet with a plastic film.

Take a small handful of the mixture and shape into 8 patties about the size of your palm.

Place each one onto the baking sheet and refrigerate for up to 1 hour or until firm.

Beat 2 eggs in a shallow bowl and pour the breadcrumbs onto a separate plate.

Dip each salmon croquette into the egg and roll around the breadcrumbs until all they are all well covered.

Heat the vegetable oil in a frying pan and when hot, fry the croquettes on each side until golden. Enjoy!

Experience a Great Canadian Favourite:  
**Encore Sea-Far Smoked Candied Pink Salmon**, produced with only the freshest ingredients for a sensational taste.



Experience a taste of true Canadiana. This authentic Canadian product is naturally hardwood smoked, marinated with sugar and cured to perfection for a sensational flavour. Delicious, nutritious and ready-to-enjoy! No artificial additives.

Our Encore Sea-Far Smoked Candied Pink Salmon is a delightful Canadian snack and ideal gift item for seafood lovers. The Aborigines passed on the traditional recipe to offer this great Canadian favourite.

#### Candied Salmon Canapé Recipe

This great little recipe was featured on CTV Winnipeg. Try it and let us know what you think!

1 loaf	pumpnickel bread
1 cup	cream cheese
1 cup	sour cherries
2 pkg	Encore Sea-Far Smoked Candied Pink Salmon
	fresh mint

#### Candied Salmon Canapé Recipe Directions

Cut the crust off and cut the bread in slices of 1/2 inch thickness. Cut it into small triangles. Brush with melted butter and bake at 300°F until crisp, turning once. This will keep the bread toasted and crispy. You may do this a day ahead of time.

Blend the sour cherries and cream cheese together. We like to do it with a fork so you can still see the cherries, and that it is not too smooth.

Top the toast with a little sour cherry mixture. Place a piece of candied salmon on top and garnish with mint. Yum!

Impress your guests with the **Encore Sea-Far Smoked Pacific Salmon Pâté**, made with WILD ocean run salmon.

Delicious warm or cold, this salmon pâté makes an elegant and quick hors d'oeuvre when served on your favourite crackers. Looking for an original twist? We have an easy-to-prepare **Hot Smoked Salmon Pâté recipe** that takes a fresh approach to a standard favourite. Enjoy the taste of West Coast!



### Hot Smoked Salmon Pâté Recipe

**Preparation time:** 15 minutes

**Cooking time:** 5 minutes

1 tbsp	olive oil
4	scallions, thinly sliced
1 lb	Encore Sea-Far Smoked Salmon Pâté
8 oz	cream cheese
1 tsp	creamed horseradish
	dash of Tabasco
	ground pepper, to taste
4	bagels
1 tbsp	butter

### Hot Smoked Salmon Pâté Recipe Directions

Heat the oil in a pan and saute the scallions for 1 minute. Flake in the Encore Sea-Far Smoked Salmon Pâté, then beat well, cooking for a further minute or two.

Remove from the heat - if the mixture gets too hot, allow to cool slightly.

Add the cream cheese, horseradish, Tabasco, and black pepper and mix well together.

Split open the bagels and lightly toast. Butter generously and serve with the now heated Encore Sea-Far Smoked Salmon Pâté. Garnish with a sprinkling of thinly sliced scallions. Enjoy the taste of West Coast!