



**Frontera products are created by Rick Bayless, award-winning chef of legendary Chicago restaurants Frontera Grill, Topolobampo and Xoco, cookbook author and host of Public Television's *MEXICO—One Plate at a Time*.**

After logging 35,000 delicious miles through Mexico researching their first cookbook, Rick and his wife Deann resolved to bring Mexico's satisfying flavors to friends north of the border. They opened Frontera Grill in Chicago in 1987 to rave reviews. Enthusiasm for true Mexican flavors spawned the dressy Topolobampo, and in 1996 Frontera Foods was hatched with partner Manny Valdes. Today Frontera Foods is run by a small, dedicated group of salsa lovers. Frontera fire-roasted salsas are not your typical Mexican salsas, because they introduce for the first time the gamut of robust and spirited regional flavors that represent the very soul of Mexican cuisine.



### **Chipotle Salsa**

**4/140 oz**

**SUPC 8516280**

Frontera's premium, fire-roasted salsas, created by chef Rick Bayless. Smoky chipotle chiles, fresh garlic and tomatillos, roasted over the flames. Great with beef, chicken, seafood. Use as part of the liquid when cooking rice. Use as marinade for grilled meats, poultry and seafood.



### **Tomatillo Salsa**

**4/140 oz**

**SUPC 8516314**

Frontera's premium, fire-roasted salsas, created by celebrated chef Rick Bayless. The tang of sweet roasted tomatillos, aromatic cilantro, slow cooked garlic and lively serrano chiles make this salsa beloved throughout Central Mexico. Tomatillo salsas are Mexico's foundation of "zing" for everything from tortilla chips to tostadas to tacos.



**Frontera Foods ships via FedEx Ground Mon-Fri  
NO REFUSALS / NO RETURNS  
DAMAGE CLAIMS MUST BE FILED WITHIN 48 HOURS**





## **Jalapeño Cilantro Salsa**

**4/140 oz**

**SUPC 8516217**

Frontera's premium, fire-roasted salsas, created by chef Rick Bayless. Crushed roasted garlic and jalapenos flavor ripe tomatoes, roasted over the flame. Cilantro and a touch of apple cider vinegar add perkiness. Great with beef, chicken, seafood. Use as part of the liquid when cooking rice. Use as part of the liquid in chili and stews. Use as marinade for grilled meats, poultry and seafood.



## **Guacamole Mix**

**4/140 oz**

**SUPC 8516417**

It only takes Frontera Guacamole Mix and fresh avocados to make unbelievable guacamole that comes alive with the bright-tasting tomatillos, sweet roasted garlic and green chiles.



## **Chipotle Taco Sauce**

**4/140 oz**

**SUPC 8516355**

Frontera's Taco Sauce is a great finishing touch to cooked tacos. Or use it as a cooking sauce with the taco proteins. Created by chef Rick Bayless; fresh, all natural; made from an authentic regional recipe.



## **Cochinita Pibil Marinade**

**4/140 oz**

**SUPC 8516391**

A traditional marinade from the Yucatan Peninsula consisting of a blend of orange and lime juices, achiote (which gives the meat its characteristic color and flavor) and garlic.



## **Tortilla Soup Mix**

**4/140 oz**

**SUPC 8516383**

Frontera Tortilla Soup base contains two distinctive dried chiles and fire-roasted tomatillos, onions and garlic. Just add chicken broth and simmer twenty minutes to blend flavors. Serve the soup with classic Tortilla Soup garnishes. Created by celebrated chef Rick Bayless.



## **Chipotle Seasoning & Rub**

**6/26 oz**

**SUPC 8516407**

Recipe developed by chef Rick Bayless. Massage the rub into anything destined for the grill or oven or spoon it into a simmering pot of chili. Made with sea salt, spices, garlic, red bell pepper, sugar and chipotle chiles.



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