

CANDELEROS SOUTHWESTERN GRILL

**MAKE IT EASY & MAKE IT SPECIAL WITH OUR ENTIRE LINE
OF SIZZLING SAUCES AND SALSAS!**

RED CHILE SEAFOOD STEW

2 cups Candeleros Smokin Enchilada Sauce
1 Tblspn Olive oil
8 cups chicken stock
1 bunch chopped cilantro
1 lb each clams, mussels & shrimp (all cleaned)
1 white onion (chopped)
1 clove chopped garlic
salt to taste
lime wedges to garnish

Heat large soup pot. Add oil & garlic. Saute lightly. Add chile sauce & stock. Bring to a boil, then lower the heat. Add clams & mussels with ½ of the cilantro. Cover and cook 5 minutes. Then add the shrimp. Re-cover and remove from the heat. Let stand 4 minutes. Serve in bowls and garnish with lime wedge, onion and cilantro