

“Our *Made in Texas* cookbook is one of many opportunities throughout our yearlong anniversary to honor our customers,” said H-E-B Celebration 100 Project Director Kate Rogers. “The cookbook is a tribute to the food and people of Texas.”

To create the book, hundreds of H-E-B customers submitted recipes that were carefully reviewed by H-E-B Partners and culinary experts. The cookbook also features family-favorites from a handful of Texas celebrities. From Troy Aikman’s homemade stromboli and Lady Byrd Johnson’s chili recipe to LeAnn Rimes’ macaroni and cheese dish and Earl Campbell’s barbecue ribs, there is something to please even the most discerning palate.

“The recipes and stories in the cookbook highlight the diversity of the people in our company and in the communities we serve across the state,” said Rogers. “It’s just one way we can say thank you to the great state of Texas for the success we have enjoyed all these years.”

“We greatly appreciate H-E-B for its continued commitment to Texas food banks,” said Judy Carter, Board President of America’s Second Harvest and Executive Director of the Capital Area Food Bank of Texas in Austin. “The food banks of Texas will use this generous donation to continue our mission to feed hungry people by soliciting and distributing food and grocery products and to educate the public about solutions to the problem of hunger. We’re extremely proud to be a partner in H-E-B’s 100th anniversary celebration.”

About H-E-B

For 100 years, H-E-B has been an innovative retailer. Known for its fresh food, quality products and convenient services, H-E-B strives to provide the best customer experience at the lowest prices. Based in San Antonio, H-E-B proudly employs over 56,000 Partners and serves millions of customers in more than 150 communities throughout Texas and Mexico. For more information about H-E-B and its Centennial Celebration, please visit www.heb.com.

#

Editor’s Notes:

Shredded Brisket Pizza recipe attached.

High-res color photo of the dish is available upon request.

Shredded Brisket Pizza Recipe

1 tablespoon butter
1/2 cup chopped green pepper
1/2 cup chopped onion
4 cups cooked brisket, shredded*
1/8 teaspoon ground cumin
1 small tomato, diced
1 can refrigerated pizza dough
1 can pizza sauce
3 cups shredded Monterey jack/Colby cheese
sliced black olives
sour cream (optional)

Preheat oven to 375 degrees. Melt butter in a large skillet over medium heat. Sauté green pepper and onion until soft, about 5 minutes. Add brisket and cumin to skillet and sauté for 5 minutes. Add tomato, mix thoroughly, and turn off heat. Roll out pizza dough into a rectangle on cookie sheet. Spread pizza sauce evenly over dough surface. Spoon meat-and-vegetable mixture over sauce. Sprinkle cheeses over all and dot with olives. Bake for 15 to 20 minutes. Remove from oven and slice into rectangles. Serve with sour cream, if desired.

Hint: *H-E-B hickory smoked fully cooked brisket saves time and is easy to use.