

A Taste Of Mexico

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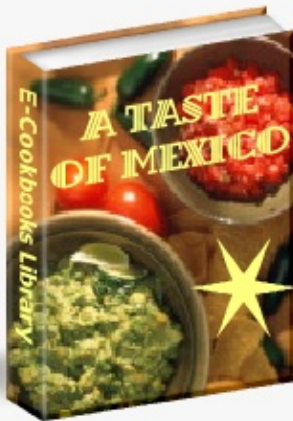
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"A Taste Of Mexico"

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Almond Red Sauce

1/2 Cup Slivered Almonds; Toasted
1 Cup Onion; Finely Chopped
1 Clove Garlic; Crushed
2 Teaspoon Vegetable Oil
8 Ounce Tomato Sauce; 1 can
2 Teaspoon Paprika
1 Teaspoon Red Chiles; Ground
1/4 Teaspoon Red Pepper; Ground

Place almonds in food processor workbowl fitted with steel blade or in blender container; cover and process until finely ground. Cook onion and garlic in oil over medium heat, stirring frequently, until onion is tender. Stir in remaining ingredients except almonds. Heat to boiling; reduce heat. Simmer 1 minute stirring constantly; stir in almonds. Serve hot. Makes about 1 3/4 cups of sauce

Arroz con Pollo

1 Tablespoon Vegetable oil
1 Pound Chicken breasts, (boneless, skinless), cut into thick strips
1 Medium Onion; chopped
1 Medium Green pepper; chopped 1 Medium Red pepper; chopped 1 Garlic clove; minced
1 Teaspoon Chili powder
1/2 Teaspoon Ground cumin
1/2 Teaspoon Salt
1/2 Teaspoon Ground black pepper
1/4 Teaspoon Turmeric
1 Cup Uncooked rice
1 Medium Tomato; seeded & chopped
2 Cup Chicken broth

Heat oil in large skillet over medium heat. Cook chicken 8 to 10 minutes or until brown on all sides. Remove from pan. Add onion, green pepper, red pepper, garlic, chili powder, cumin, salt, pepper and turmeric. Cook 2 to 3 minutes or until vegetables are tender. Add rice and tomatoes; stir until rice is lightly browned. Add broth; bring mixture to a boil, place chicken pieces on top of mixture. Cover and simmer 20 minutes. To serve, fluff with fork stirring in chicken pieces.

Arroz Blanco

3 tablespoons olive oil
1 ½ cups long grain rice
1/4 cup minced white onion
1 clove garlic, minced
3 cups chicken, turkey or pork broth, or water
1 teaspoon salt

Place the oil in a heavy pot or Dutch oven over medium heat, add the rice and cook, stirring frequently, for 3 – 4 minutes. The rice should not be allowed to brown. Add the onion and garlic and cook one minute more, stirring almost constantly. Stir the salt into the broth, add it to the rice, bring to a boil, cover the pot, turn the heat to very low, and cook for 15 minutes. Stir the rice, carefully, replace the top, turn off the heat and allow the rice to steam for 10 – 15 minutes.

Authentic Tex–Mex Fajitas

2 Pounds Beef Skirt Steak
1/2 Onion, halved, slice thin
2 Teaspoons Ground Cumin
2 Teaspoons Powdered Red Chiles
3 Jalapenos, (pickled) chopped
2 Cloves Garlic, chopped
1/4 Cup Lime Juice
2 Tablespoons Jalapeno Pickling Liquid, * see note
1 Tablespoon Corn Oil
1 Tablespoon Soy Sauce, (optional)
1 Teaspoon Liquid Smoke, (optional)

*This is the liquid used to pickle and flavor the jalapenos. It is basically white vinegar with added spices, and there is always ample liquid in the jar or can to use in this recipe, without leaving the remaining jalapenos dry.

1. Place half of the onions in the bottom of a nonreactive dish. Mix the cumin, powdered red chiles, chopped jalapenos and garlic together in a small bowl, then rub on all sides of the meat. Put the skirt steak into the dish, on top of the onions. Pour the lime juice and the jalapeno liquid over all areas to coat. Sprinkle the remaining onions on top of the meat. Cover and refrigerate at least 1 hour, but preferably overnight, turning once.

2. Preheat the grill or broiler until hot. Fajitas need to cook close to a very high heat source, in order to sear the outside but still leave the interior medium rare. Mix together the oil and, if you are using them, the soy sauce and liquid smoke. Brush or spoon the oil mixture onto the meat surfaces. Grill or broil about 2 to 3 minutes on each side, or until the outside is brown and slightly charred, and the inside is still slightly pink.

3. Remove the meat to a cutting board. Let sit 5 minutes before slicing. Cut the meat into thin strips that can be easily rolled into tortillas. Serve with warm, soft flour tortillas and fresh Pico de Gallo or Salsa Fresca.

Fajitas are pure Tex–Mex food. They originated along the Rio Grande River on the Texas–Mexico border and were eaten by cattle wranglers. The skirt steak is the traditional cut used and was reserved primarily for the chief cowboy. Other cuts of beef can be substituted, such as flank steak or sirloin, but the skirt is by far the most tender, flavorful and authentic.

You might be wondering where the cast-iron griddle with the sizzling bell peppers and onions are in this recipe. While such a serving method may be dramatic, it is an affectation developed mainly by chain restaurants and is in no way a part of true Tex-Mex fajitas. You may go ahead and add it, but I am still partial to the clean, simple taste of hot grilled meat topped solely with fresh tomato salsa and blanketed in warm, soft tortillas. I do make two minor additions in my recipe when oven broiling: I add soy sauce to help the thinly cut steaks brown quicker, and I use bottled "liquid smoke" to replicate the flavors created by the more desirable method of charcoal grilling. Otherwise, this recipe is as authentic as it gets.

Azzor Rojos

2 Tablespoon Olive oil
1 Cup White rice
1/2 Cup Onions, chopped
1 Garlic clove, minced
1/2 Teaspoon Salt
1/2 Teaspoon Cumin
Chili powder, to taste
2 Large Tomatoes, chopped
1–1/2 Cup Vegetable broth
1/3 Cup Peas, thawed if frozen
2 Tablespoon Pimiento, chopped
Red peppers, to garnish

Heat oil in a wok over medium heat till hot. Add rice. Cook & stir for 2 minutes or until the rice turns opaque. Add onion, cook & stir for 1 minute. Stir in garlic, salt, cumin & chili powder. Add tomatoes & cook, stirring for 2 minutes. Stir in broth, bring to a boil over high heat. Reduce the heat to low. Cover & simmer 15 minutes or until the rice is almost tender.

Stir in peas and chopped pimiento. Cover and cook 2–4 minutes until rice is tender and all liquid has been absorbed. Garnish with the red peppers if desired.

Baked Chimichangas

Almond Red Sauce; *

1 Pound Ground Beef

1 Clove Garlic; Finely Chopped

1/4 Cup Raisins

1 Teaspoon Red Chiles; Ground

1/4 Teaspoon Cinnamon; Ground

4 Ounce Green Chiles; Chopped, 1 can

8 Flour Tortillas; **

2 Teaspoon Margarine Or Butter; Softened

Jalepeno Cream Sauce; *

1/4 Cup Onion; Finely Chopped, 1 sm.

1/4 Cup Almonds; Slivered

1 Teaspoon Red Wine Vinegar

1/2 Teaspoon Salt

1/8 Teaspoon Cloves; Ground

1 Cup Tomato; Chopped, 1 medium

1 Egg; Large, Beaten

* See recipe in this e-cookbook.

** Tortillas should be 10-inches in diameter and be warmed. Prepare Almond

Red Sauce and Jalepeno Cream Sauce; reserve. Cook and stir ground beef,

onion and garlic in 10-inch skillet over medium heat until beef is brown;

drain. Stir in remaining ingredients except tortillas, egg and margarine.

Heat to boiling; reduce heat. Simmer uncovered for 20 minutes; stir

occasionally. Heat oven to 500 Degrees F. Spoon about 1/2 cup of beef

mixture onto the center of each tortilla. Fold one end of the tortilla up

about 1 inch over the beef mixture; fold right and left sides over folded

end, overlapping. Fold remaining end down; brush edges with egg to seal

brush each chimichanga with margarine. Place seam sides down in ungreased

jelly roll pan, 15 1/2 X 10 1/2 X 1-inch. Bake until tortillas begin to

brown and filling is hot, 8 to 10 minutes. Serve with Almond Red Sauce and

Jalepeno Cream Sauce. FRIED CHIMICHANGAS: Omit 2 T Butter Or Margarine. Heat

vegetable oil (about 1 inch) to 365 degrees F. Fry chimichangas 2 to 3 at a

time in hot oil, turning once, until golden brown, 3 to 4 minutes. Keep warm

in 300 degree F Oven.

Baked Tamales

2 Pound Ground beef
1 Can Tomatoes (14 oz)
2 Tablespoon Chili powder OR
5 Teaspoon Ground ancho (pasilla) chile PLUS
1 Teaspoon Cumin AND
1/4 Teaspoon Cinnamon
1 Garlic clove, crushed
1 Teaspoon Salt
1 Cup Black olives

CORN MEAL DOUGH:

4 Cup Corn meal
2 Teaspoon Salt
8 Cup Water
2 Eggs, well beaten
4 Tablespoon Butter

In skillet, sauté beef in pan until brown. Add tomatoes, chili powder, garlic, salt and olives. Cook 15 minutes.

Grease 9x13" baking dish and line bottom with 1/2 Corn Meal Dough. Add meat mixture and cover with remaining 1/2 Corn Meal Dough. Bake 20 minutes at 325°F. or until browned.

CORN MEAL DOUGH:

Add corn meal and salt to water in pot. Bring to boil and cook over medium heat until thick, 5–10 minutes. Add eggs and butter. Stir well.

Bananas Fritas

4 Firm Bananas
2 Cup Beer Batter
Oil For Deep-Frying
1/2 Lemon, Juice of
1/2 Cup Honey
1 Pint Vanilla Ice Cream or
1 Cup Flavored Whipped Cream

Peel bananas & split each into 3 sections lengthwise. Dip the sections into beer batter, shake off excess batter, and slip the bananas into 350 degree cooking oil. Cook on all sides, turning carefully, until batter is crisp and golden. Arrange fried bananas on 4 dessert plates and sprinkle with lemon juice and honey. Top with ice cream or flavored whipped cream and serve immediately. If you use whipped cream as a topping flavor it with a little sugar and almond extract.

Basic Green Sauce

1 Cup Onions; Chopped, 2 Med.
1/2 Cup Vegetable Oil
10 Ounce Fresh Spinach; Chopped
1/2 Pound Tomatillos; Coarsely Chopped
4 Ounce Green Chile's; Chopped, 1 can
2 Cloves Garlic; Crushed
1 Teaspoon Oregano Leaves; Dried
1 Cup Chicken Broth
2 Cup Dairy Sour Cream

Cook and stir onions in oil in a 3-quart saucepan until tender. Stir in remaining ingredients except broth and sour cream. Cover and cook over medium heat for 5 minutes, stirring occasionally. Place mixture in food processor work bowl fitted with steel blade or in a blender container; cover and process until smooth, about 1 minute. Return mixture to saucepan; stir in broth. Heat to boiling; reduce heat. Simmer uncovered for 10 minutes. Stir in sour cream. Cover and refrigerate any remaining sauce. Makes about 4 cups of sauce.

Bizcochitos

1 Cup Lard or shortening
1/2 Cup Sugar
1 Egg
3 Cup Flour
1–1/2 Teaspoon Baking powder
1/2 Teaspoon Salt
1 Teaspoon Anise seed
3 Tablespoon Sweet wine

TOPPING:

1/4 Cup Sugar
1 Tablespoon Cinnamon

Cream fat and sugar until quite creamy. Add egg and beat until very fluffy. Sift together flour, baking powder and salt; add to creamed mixture. Stir in wine and anise seed. Roll dough to 1/4" thick and cut in plain squares or fancy shapes. Combine topping ingredients and sprinkle on top of each cookie. Bake in a preheated 350 oven for 15–20 minutes or until light brown. Freezes well.

Black Bean Burritos

8 Ounce Black Beans; Dry*, OR
30 Ounce Black Beans; Canned
1 Medium Onion; Finely Chopped
2 Garlic Cloves; Minced
1 Jalapeno Pepper; Seeded And Finely Chopped, Up To Two Can Be Used Or To Taste
1 Teaspoon Chili Powder
1 Teaspoon Ground Cumin
5 Tablespoon Olive Or Vegetable Oil
16 Ounce Tomatoes; Cut Up, 1 Can
1 1/4 Inch Thick Lemon Slice
1 Teaspoon Dried Oregano; Crushed
1/4 Teaspoon Salt
1 Dash Hot Pepper Sauce; (Optional)
6 Flour Tortillas

GARNISHES:

Salsa
Guacamole
Chopped Tomato; (Optional)
Snipped Cilantro

Cook the dry beans*. Rinse and drain the cooked or canned beans and set aside. In a 4 1/2 quart Dutch oven, cook the onion, garlic, peppers, chili powder and cumin in hot oil, until tender, stirring occasionally. Stir in the drained beans, the **UNDRAINED** tomatoes, lemon, oregano, salt (omit if using the canned beans), and pepper sauce, if desired. Bring to boiling, reduce the heat, and simmer, uncovered, about 15 minutes or until thick. Remove the lemon. In a blender container or food processor bowl, place one third of the mixture, cover, and blend until smooth. Repeat with the remaining beans. Return to the pan and heat through. In the meantime, wrap the tortillas in foil and warm in a 350 Degree F. oven for about 10 minutes. Place about 1/2 Cup of the bean mixture onto each tortilla. and fold the edges over to form a packet. Serve with salsa and guacamole If desired, top with chopped tomato and snipped cilantro.

*** TO COOK THE DRY BEANS:** To cook the dry beans in a 4 1/2 quart Dutch oven, combine the beans and enough water to cover. Bring to boiling then reduce the heat and simmer, uncovered, for 2 minutes. Remove from the heat, cover, and let stand for 1 hour. (Or without cooking, soak the beans overnight.) Drain the beans and rinse. In

the same Dutch oven combine the beans and 5 cups of water or vegetable broth. Bring to boiling, reduce the heat, cover and simmer for 1 to 1 1/2 hours or until tender.

Bocaditos Salsa Roja

****Pan—roast large skillet:**

2 large tomatoes

3 jalapeno peppers

1 small onion, white, 1/4"—slices

2 cloves garlic

****Pan—roast small skillet:**

1/4 teaspoon dried oregano, Mexican

1/4 teaspoon cumin seed

****for puree**

1/2 cup water

salt, to taste

PAN ROAST: begin by blistering the tomatoes and jalapeno Chile's on a cast-iron skillet (comal) then pan roasting with the onion and garlic to develop the sweeter flavors. Roast until deeply browned and soft.

Next "toast" the Mexican oregano and cumin seeds over medium heat. (Notice: no cilantro!)

Using a knife or food processor chop together the tomatoes, chilies with seeds, onion and garlic until you have a coarsely textured salsa. Add the oregano and cumin, thin with water and add salt to taste.

Use immediately, or cover and refrigerate for up to 3 days. Bring to room temperature before serving. About 2 1/2 cups.

Use traditionally as salsa or use to baste while grilling seafood and meat.

Bunuelos

- 1 pound all purpose flour
- 1 teaspoon baking powder
- 1 tablespoon butter
- 1 tablespoon lard
- 1 teaspoon salt
- 4 medium eggs, lightly beaten
- ¼ cup sherry
- 2 cups vegetable oil
- 1 pound piloncillo or brown sugar
- 3 cups water
- 1 tablespoon orange peel strips or anise seed

To make the fritters, sift the flour with the baking powder and salt onto a clean surface. Make a well in the center and add the butter, lard. Salt, and eggs, incorporating them gradually with your fingers. Knead for a few minutes. Add the sherry and continue kneading until the dough is smooth and soft, approximately 3 minutes. Cover the dough with a damp cloth and let rest for 30 minutes. Divide the dough into 36 balls, each about the size of a small egg. Using a rolling pin on a floured surface, flatten each ball to a 7" disk, or as thin as you can. Heat the oil in a large frying pan and fry the fritters, one at a time. As each fries, press it down with a metal spatula to eliminate the bubbles that form on the surface. Cook for 30 seconds on each side until golden but not browned and drain them on paper towels to remove the excess oil. For the syrup, put the piloncillo, water and orange peel in a small saucepan and heat until the piloncillo has melted completely. Serve the fritters with the syrup at room temperature.

Burritos

1 pound lean ground beef
1 small onion, chopped
1 clove garlic, crushed
1/2 teaspoon chili powder
1/4 teaspoon cumin
1/2 teaspoon salt
1/4 teaspoon pepper
1 package (10 ounce) frozen chopped spinach, thawed and drained
1–1/2 cups Monterey Jack cheese
4 large flour tortillas, warmed
lime slices, optional
jalapeno pepper slices, optional
1 cup salsa, chunky

In a large nonstick skillet, brown the ground beef, onion and garlic over medium heat for 8 to 10 minutes, or until the beef is no longer pink, stirring occasionally. Pour off the drippings and stir in the chili powder, cumin, salt and pepper. Stir in the spinach and heat through. Remove from the heat and stir in the cheese. Spoon equal amounts of the mixture onto the warmed tortillas; fold each bottom edge over the filling, then fold each side into the center, overlapping the edges. Garnish with lime and jalapeno slices, if desired, and serve with the salsa.

Burritos Con Huevos

1–1/2 pounds flank steak, * see note
1/2 teaspoon black pepper
1/2 teaspoon seasoned salt
2 cups hot water
3 yellow onions
1 large bell pepper
1 jalapeno pepper, chopped
2 tomatoes, peeled and chopped
10 large eggs
2 cups cheddar cheese, shredded
8 flour tortillas

* Use another cut of meat if flank steak is unavailable. 1. To prepare steak, cut into 3–4 pieces and sprinkle with the salt and pepper. Heat a very heavy pan with tight fitting lid. Add 1 tablespoon oil and brown the meat on each side. 2. Add hot water and cover tightly. Simmer on low heat for 2 to 2–1/2 hours or until meat shreds easily. Add more water during cooking if necessary. When meat is tender, shred into small bite sized pieces. 3. Cut the onions into thin slices, separate the slices into individual rings. Julienne the green pepper. Mince the jalapeno pepper (use a canned one if necessary). 4. In a large heavy skillet, heat 2 tablespoons oil; add the onions and green peppers. Sauté until onions are translucent and limp. Add the chopped fresh tomato and the minced jalapeno and continue cooking for 3 minutes more. 5. Add the shredded meat, 10 eggs which have been lightly beaten, and the shredded cheese. Proceed as though you were scrambling eggs. 6. Warm the flour tortillas while cooking the filling, or quickly run each tortilla over the flame on a gas stove, just to soften. Fill each tortilla with 1/8th of the mixture. Roll the tortillas by turning one side up and folding the edges inward. Wrap the lower third in foil or waxed paper and serve immediately. Serve with sour cream and avocado.

Calabacitas

4 Zucchini or yellow squash,
1 Sliced
1 large onion, chopped
3 Teaspoon Oil
1/4 Teaspoon Garlic salt or
2 Cloves garlic minced
4 Ounce Can chopped green chili
16 Ounce Can whole kernel corn
1 Cup Grated cheddar cheese

Sauté squash and onion in oil until barely tender. Add garlic salt (or fresh garlic), chilies, corn and cheese; mix well. Put in buttered 1 quart casserole and bake at 400 for 20 minutes.

Capirotada Con Queso

1/2 (1 lb.) loaf French bread
4 tablespoons butter
4 cups water
8 oz. piloncillo OR 1–1/2 cups packed brown sugar
2 cinnamon sticks
2 whole cloves
1 tablespoon butter
8 oz. Longhorn or mild Cheddar cheese, shredded (2 cups)
1/2 cup roasted unsalted peanuts
1/4 cup slivered blanched almonds
1/2 cup raisins
1 large banana, thinly sliced
Ground cinnamon

Preheat oven to 350 F (175 C). Cut a thin slice off heel of bread; reserve for another use. Cut remaining bread in 1/2-inch slices. Butter slices on 1 side of bread with 4 tablespoons butter. Place buttered side up in a single layer on 1 or 2 baking sheets. Bake 15 minutes, until lightly toasted and dry. Remove and cool. Combine water, piloncillo or brown sugar, cinnamon sticks and cloves in a large saucepan. Bring to a boil; reduce heat. Simmer syrup uncovered 20 minutes. Strain out cinnamon sticks and cloves; set syrup aside. Capirotada may be prepared in advance to this point and the bread left out overnight to dry. Grease a deep 2–1/2 quart baking dish with about 1/2 tablespoon butter. Reserve remaining 1/2 tablespoon butter, 1/4 cup cheese and 2 tablespoons peanuts for topping. In prepared baking dish, layer ingredients in the following order: a third of the toasted bread slices, half of the remaining peanuts, half the almonds, half of the raisins and half of the banana slices. Cover with half of the remaining cheese. Pour 1 cup syrup evenly over cheese. Layer another third of the bread, remaining peanuts, almonds, raisins and banana slices. Cover with remaining cheese. Again pour 1 cup syrup evenly over cheese. Top with remaining bread. Sprinkle with reserved cheese and peanuts. Pour remaining syrup evenly over pudding. Dot with remaining butter and sprinkle lightly with ground cinnamon. Cover and bake 45 minutes. Let stand covered 30 minutes to 1 hour before serving.

Carne Asada

1 20 Ounce top sirloin steak
2 Tablespoon Vegetable oil
1/2 Teaspoon Dried leaf oregano, crushed
1/2 Teaspoon Salt
1/4 Teaspoon Coarsely ground pepper
1/4 Cup Orange juice
1 Tablespoon Lime juice
2 Teaspoon Cider vinegar
2 Orange slices, 1/2" thick

Place steak in a shallow glass baking dish. Rub with oil on each side. Sprinkle with oregano, salt and pepper. Sprinkle orange juice, lime juice, and vinegar over the steak. Cover and refrigerate overnight for best flavor or several hours, turning occasionally. To cook, bring meat to room temperature. Prepare and preheat charcoal grill (or gas grill). Drain meat, reserving marinade. Place steak on grill. Top with orange slices. Occasionally spoon reserved marinade over steaks as they cook. Grill 3–4 minutes on each side, or until medium–rare. Cook longer if desired. Remove orange slices to turn steak. Replace orange slices on top of steak.

Carne Asado

1 Pound Beef stew meat
4 Cloves garlic, chopped
1 Onion, grated
1 Teaspoon Cumin, ground
1 Teaspoon Black pepper, ground
2 Can Tomato sauce (or 1 large)
Granule style beef bouillon
Flour

Sort through stew meat trimming excess fat, gristle. Cut into 1" pcs. if necessary. In med. size, heavy bottom pot, place enough bacon drippings or melted lard to cover bottom. Place stew meat, garlic and onion in pot and sauté until meat is lightly browned. Add water to cover and two or three tbs. beef bouillon, cumin, pepper and tomato sauce. Cover. Simmer on low heat until meat is tender. Toward end of cooking time (about. 1 hr.) add flour to thicken and continue simmering , stirring from time to time, for additional 10 min. Remove from heat and serve with spanish rice (Sopa de Arroz) and refried beans. Salsa cruda, Pico de Gallo are good garnishes. Coarsely chopped lettuce and tomatoes and shredded cheddar cheese. Serve with warm flour tortillas, or make soft tacos.

Carnitas Di Amigos

1 Pork tenderloin cut into medallions
2 Cup Karo syrup
2 Cup Chili sauce
2 Cup Chicken stock
1 Cup Sliced mushrooms
1 Cup Soy sauce
1 Cup Pineapple juice
1 Cup White wine
2 Ounce Tabasco sauce Garlic powder Black pepper Seasoned flour
1 Bunch Chopped scallions

1. Marinate: Combine equal amounts of soy sauce, pineapple juice and white wine. 2. Place pork medallions in marinate for one hour. 3. Combine equal amounts of Karo syrup, chili sauce and chicken stock in saucepan and bring to a boil. Reduce to simmer for 1/2 hour until it comes to a glaze. Season with Tabasco sauce, black pepper, garlic powder to taste. 4. Dredge marinated pork medallion in seasoned flour. 5. Heat soy bean oil in skillet, sauté dredged pork medallions in oil for 2 minutes on one side, turn, add sliced mushrooms and sauté for 3 minutes. 6. Drain oil, add glaze, simmer for 2 minutes. 7. Serve over rice and garnish with chopped scallions.

Casa Ole Green Sauce

4 Avocados
1 (16 oz.) Container Sour Cream
1 can Rotel tomatoes
1 tablespoon Garlic Powder
1 (4 oz.) Can Green Chili Peppers
2 teaspoon Salt
1 teaspoon Lemon juice
3 oz. Cream Cheese

Mix and blend all ingredients until smooth.

Chi Chi's Margarita Marinade

1 – 10 oz. can Chi Chi's diced tomatoes and green chilies, drained
1/4 cup orange juice
1/4 cup Tequila
1/4 cup vegetable oil
2 tablespoons fresh lime juice
1 tablespoon honey
1 teaspoon fresh garlic, minced
1 teaspoon grated lime peel

Use With Two Pounds:

Pork tenderloin, or
Chicken breasts, or
Beef tenderloin, or
Flank steak

In large re-closeable plastic food bag, combine all ingredients except meat. Mix well. Add meat, seal the bag and turn over several times to coat meat thoroughly. Place bag in refrigerator, turning bag occasionally 8 hours or overnight.

Preheat broiler.

Remove meat from marinade; reserve marinade. Place meat on broiler pan. Broil 7 to 8 inches from heat source until desired doneness. In a small saucepan, bring marinade to a boil, boil one minute. Serve marinade with the meat.

Chalupas

Vegetable oil

12 Corn tortillas (the thinner the better)

6 Cups Refried Beans (or less)

1/2 Pound Cheddar cheese (sharp), grated

1 Large Tomato, chopped

3 Cup Lettuce, shredded

In a small skillet, heat about 1/2 inch of vegetable oil. Test the oil for proper temperature by putting in a small piece of tortilla. When the oil reaches the temperature where it immediately begins to bubble frantically over the tortilla as soon as it is put in the oil and the tortilla piece becomes crisp quite quickly, you are ready to cook the chalupa shells. This is important because there is nothing worse than a soggy chalupa shell which results from the oil not being hot enough.

Fry tortillas completely flat on both sides until very crisp. Drain and keep warm on a newspaper covered cookie sheet in a warm oven.

Spread about 1/4 inch thick layer of refried beans on each fried tortilla.

Top with a generous amount of grated sharp Cheddar cheese and about 1 T chopped onion.

Place assembled chalupas on a cookie sheet and brown under broiler until cheese melts. Watch them carefully under the broiler, they can burn quite quickly. Top with shredded lettuce and tomato and serve.

Chi–Chi's Baked Chicken Chimichangas

2 1/2 cups chicken, cooked, shredded
2 tablespoon Olive oil
1/2 cup Onion, chopped
2 garlic cloves, minced
1/2 tablespoon chili powder
16 Ounces salsa (choice of hotness)
1/2 Teaspoon cumin, ground
1/2 Teaspoon cinnamon
pinch of salt (if necessary)
6 –10 inch flour tortillas, nice flexible ones;
if stiff, warm before filling
1 cup refried beans
Olive oil (for basting)
Sour Cream
Guacamole

In large saucepan, sauté onion and garlic in oil until tender. Stir in chili powder, salsa, cumin and cinnamon. Stir in shredded chicken. Let cool. Heat oven to 450. Grease rimmed 15 x 10 x 1 baking pan. Working with one tortilla at a time, spoon a heaping tablespoon of beans down center of each tortilla. Top with a scant 1/2 cup of the chicken mixture. Fold up the bottom, top and sides of tortilla; secure with wooden toothpicks if necessary. Place chimichangas in greased baking pan, seam side down. Brush all sides with the oil. Bake 20 to 25 minutes or until golden brown and crisp, turning every 5 minutes.

Chi Chi's Mexican Chicken Salad

1 Pound boneless skinless chicken breasts, cooked and shredded
1 cup chi chi's salsa, drained
2 hard cooked eggs, finely chopped
1/2 cup sour cream
1/4 cup mayo
2 teaspoon finely chopped onion
1 teaspoon grated lime peel
1/2 teaspoon chili powder
1/4 teaspoon ground cumin
lettuce leaves

In a large bowl, combine all ingredients except lettuce leaves. Mix well.
Serve over lettuce leaves.

Chi Chi's Old West Oven–Fried Chicken

1 jar Taco Sauce (8 ounces.)
1 Egg
2 cloves Garlic, minced
2 cups Crushed Corn flakes
2 teaspoons Chili Powder
2 teaspoons Cumin
1 teaspoon Oregano
Dash ground Cloves
Crushed red pepper to taste (optional)
2 1/2 pounds Chicken Thighs
6 tablespoons Butter, melted

Preheat oven to 375 degrees.

In a shallow dish, whisk together taco sauce, egg and garlic. In a plastic or paper bag, combine corn flakes, chili powder, cumin, oregano, ground cloves and crushed red pepper if using. Dip chicken pieces in sauce; toss in corn flakes mixture; place on a greased shallow baking pan. Drizzle with butter; bake 45 minutes or until golden and tender, and juices run clear.

Chi Chi's Pork Tenderloin With Bourbon Sauce

10 Ounce Can Chi Chi's diced tomatoes And green chilies, drained
1/3 cup Bourbon
1/3 cup Soy sauce
1/3 cup Worcestershire sauce
1/2 cup Chopped onion
2 tablespoon Honey
2 tablespoon Dijon mustard
1/4 Teaspoon Pepper
2 Pound Pork tenderloin

Combine all marinade ingredients in recloseable plastic food bag. Mix well.
Add the pork tenderloin. Seal bag and turn several times to coat the meat.
Place in refrigerator for 8 hours or overnight, turning occasionally.
Preheat broiler. Remove meat from marinade; reserve marinade.

Place meat on broiler pan, broil 7 to 8 inches from heat source for approximately 7 to 9 minutes on each side. In small saucepan, bring remainder of marinade to a boil; boil one minute. Serve with the meat.

Chi-Chi's Sweet Corn Cake

1/2 cup (1 stick butter), softened
1/3 cup masa harina
1/4 cup water
1 1/2 cups frozen corn, thawed
1/4 cup cornmeal
1/3 cup sugar
2 tablespoons heavy cream
1/4 teaspoon salt
1/2 teaspoons baking powder

Preheat oven to 350 degrees.

Blend butter in a medium bowl with an electric mixer until creamy.
Add the masa harina and water to the butter and beat until well combined.

Put defrosted corn into a blender or food processor and with short pulses, coarsely chop the corn on low speed. You want to leave several whole pieces of corn.

Stir the chopped corn into the butter and masa harina mixture.
Add cornmeal to mixture and combine.

In another medium bowl, mix together the sugar, cream, salt, and baking powder. When the ingredients are well blended, pour the mixture into the other bowl and stir everything together by hand.

Pour corn batter into an 8" x 8" baking pan.
Cover the pan with aluminum foil. Place this pan into a 13"x9" pan filled 1/3 of the way up with hot water. Bake for 50–60 minutes or until the corn cake is cooked through. When the corn cake is done, remove the small pan from the larger pan and let sit for at least 10 minutes.

Chi Chi's Seafood Enchiladas

10 ounces Cream of chicken soup
1/2 cup Onions; chopped
8 ounces Crab (real or imitation); chopped
1 3/4 cup Monterey Jack cheese; shredded
8 Flour tortillas; 5–6 inch
1 cup Milk
dash Nutmeg
dash Pepper

In a mixing bowl stir together soup, onion, nutmeg and black pepper. In another bowl, place half of the soup mixture, crab, and 1 cup of the monterey jack cheese; set aside. Wrap the tortillas in paper towels; microwave on 100% power for 30–60 seconds. Place 1/3 cup mixture on each tortilla; roll up. Place seam side down in a greased 12 x 7 1/2 dish. Stir milk into the reserved soup mixture, pour over enchiladas. Microwave, covered, on high for 12–14 minutes. Sprinkle with the remaining cheese. Let stand for 10 minutes. Add a dash of hot pepper sauce to soup mix if desired.

Chicken Acapulco

- 4 Pound Frying chicken pieces
- 1 Tablespoon Vegetable oil
- 1 Onion, minced
- 2 Cloves garlic, minced
- 6 Peppercorns
- 1/2 Pound Chorizo sausage
- 2 Cup Chicken broth
- 10 Ounce Can tomatoes and green–chilies
- 3 Carrots, diced
- 7 Inch zucchini, diced
- 1/4 Cup Raisins
- 3 Whole jalapeno peppers
- Garnish:
 - 1 Whole orange, halved and thinly sliced

In Dutch oven, sauté chicken pieces in vegetable oil until browned; remove and set aside. Pour off all but 2 tablespoons grease from pan. Add onion, garlic, and peppercorns. Remove sausage from casing, add to onion mixture and sauté for 5 to 7 minutes; drain off grease. Add chicken broth and tomatoes; simmer, uncovered until sauce is reduced by a third. Return chicken to mixture. Cover and simmer 20 minutes. Add carrots and cook for 5 minutes. Add zucchini, raisins, and peppers; cook for an additional 10 minutes or until chicken is tender and vegetables are crisp tender. Garnish with orange slices to bring out the sweetness of the raisins.

Chicken Alejandro

1/2 Cup Onions; thinly sliced
1 Garlic clove; minced
1 Tablespoon Margarine or butter
1 Cup Medium salsa
1/2 Teaspoon Sugar
1/4 Teaspoon Cinnamon
1/8 Teaspoon Cloves; ground
1/2 Bay leaf
4 Chicken breast halves; boneless
2 Teaspoon Cornstarch
8 Ounce Tomato sauce
1 Small Orange; peeled, sections
Rice

In a large skillet, over medium heat, cook onion and garlic in margarine until tender. Stir in salsa, sugar, cinnamon, cloves, and bay leaf; add chicken. Cover and simmer for 30 minutes. Remove chicken to heated platter; keep warm. In a small bowl, dissolve cornstarch in tomato sauce; stir into skillet. Cook, stirring constantly until the mix thickens and begins to boil. Add orange sections; heat through. Discard bay leaf. Serve chicken over rice with the sauce over all.

Chilaquiles

6 Eggs
4 Corn tortillas
2 Avocados
2 Tomatoes
4 Tablespoon Lime juice
4 Teaspoon Olive oil
Salt and pepper to taste
2 Tablespoon Butter or margarine
2 Onions; finely diced
1 Cup Cooked beef, chicken or pork (diced or shredded)
1 Teaspoon Chili powder
1/2 Teaspoon Ground cumin
Cilantro

BREAK THE EGGS in a mixing bowl and beat them lightly. Cut the tortillas into eighths and add to the eggs. Let sit 15 minutes. Cut the avocados in half from tip to stem, and remove the pit. Using a paring knife, slice the flesh in each half from tip to stem in 1/2 inch slices without cutting through skin. Using a large spoon, scoop the flesh out of the skin in 1 piece. Lay cut side down on each plate and fan out the slices. Cut the tomatoes into slices and lay slices next to the avocado. Drizzle with lime juice and oil, and sprinkle with salt and pepper. Heat the butter in a large skillet over medium heat and add the onion, chili powder and cumin. Cook, stirring occasionally, 5 minutes. Add meat; cook just until warmed. Add the beaten eggs and tortillas and cook, stirring, until eggs are cooked to desired doneness. Arrange a mound of eggs on each plate next to the avocado and tomato. Garnish with some cilantro. Serve immediately.

Chile Carnitas

- 1 Tablespoon Dried ground red New Mexican chile
- 1/4 Teaspoon Freshly ground black pepper
- 1 Teaspoon Ground cumin
- 3 Cloves garlic, minced
- 2 Teaspoon Finely chopped fresh cilantro
- 3/4 Teaspoon Salt
- 1 Pound Boneless pork, trimmed and cut into 1–inch cubes

Combine all spices and rub the pork cubes with the mixture. Let the meat marinate at room temperature for 1 hour.

Bake the cubes on a rack over a baking sheet for 1 1/2 hours at 250 F, or until the meat is very crisp.

Chile Con Queso

20 fresh green Chile's, roasted and peeled
5 Tablespoons peanut oil
1 Medium onion, thinly sliced
1 Medium tomato, skinned
3/4 Cup milk
3 Tablespoons water
1/2 Pound muenster or mild cheddar cheese
1–1/2 Teaspoons salt

Roast and peel the Chile's and cut them into rajas (strips) without removing the seeds.

Heat the oil and cook the onion, without browning, until it is soft.

Slice the tomato thinly and add it with the rajas to the onions in the pan. Cover and cook over a medium flame for about 8 minutes.

Add the milk and water and let the mixture cook for a few minutes more.

Just before serving, cut the cheese into thin slices and add, with the salt, to the chile mixture. Serve as soon as the cheese melts.

Chiles Rellenos

12 Large Mild, green chiles w/stems
1/2 Pound Jack cheese cut into long narrow, strips.

BATTER:

1 Cup All purpose flour
1 Teaspoon Baking powder
1/2 Teaspoon Salt
3/4 Cup Yellow or white cornmeal
1 Cup Buttermilk
2 Eggs, slightly beaten

Parch and peel chiles leaving stems on. Cut small slit below the stem, removing seeds if desired. Insert strips of Jack cheese being careful not to split chile.

Prepare batter: Sift flour with baking powder and salt, then add cornmeal. Blend buttermilk and slightly beaten eggs, then combine milk mixture with dry mixture and blend together. Slightly moisten each chile with water dip in plain flour, then in batter. Allow to drain slightly and drop in deep fat which has been heated to 375 F.

Fry until golden. Drain on paper towels. Keep warm on platter in 300 F. oven while completing frying and serve immediately.

Chili's Steak Fajitas

Mix together in a bowl:

- 1 cup soy sauce
- 1/4 cup honey
- 1 tablespoon Worcestershire sauce
- 1 teaspoons minced garlic
- 1 teaspoon ground ginger
- 1 cup water

In an appropriate size dish, place a: 2 pound sirloin or flank steak

Pour sauce (reserve 1/4 cup) over steak.

Cover, and allow to marinate overnight.

Drain meat and slice into thin strips. Heat skillet over medium high.

Add drained meat and:

- 1 red bell pepper, cut in thin strips
- 1 green bell pepper, cut in thin strips
- 1 onion, thinly sliced

Stir-fry just until meat is done, adding reserved marinade as needed to prevent sticking.

Serve with warmed flour tortillas.

Chili's Chicken Enchilada Soup

1/2 Cup Vegetable oil
1/4 Cup Chicken base
3 Cup diced Yellow Onions
2 teaspoon ground Cumin
2 teaspoon Chili Powder
2 teaspoon granulated Garlic
1/2 teaspoon Cayenne pepper
2 Cup Masa Harina
4 quart Water (divided)
2 Cup crushed Tomatoes
1/2 pound processed American cheese, cut in small cube
3 pound cooked, cubed chicken

In large pot, place oil, chicken base, onion and spices. Sauté until onions are soft and clear, about 5 minutes In another container, combine Masa Harina with 1 quart water. Stir until all lumps dissolve. Add to sautéed onions, bring to boil. Once mixture starts to bubble, continue cooking 2–3 minutes, stirring constantly. This will eliminate any raw taste from Masa harina. Add remaining 3 quarts water to pot. Add tomatoes; let mixture return to boil stirring occasionally. Add cheese to soup. Cook stirring occasionally, until cheese melts. Add chicken; heat through. Makes 1 1/2 gallons or 16–20 servings.

Chipotle Sauce

2 Chipotle Chiles;
2 Bacon; Slices, Finely Cut Up
1/4 Cup Onion; Finely Chopped, 1 small
3 Cup Tomatoes; Finely Chopped
1 Cup Beef Broth
1/4 Cup Carrot; Finely Chopped
1/4 Cup Celery; Finely Chopped
1/4 Cup Fresh Cilantro; Snipped
1/2 Teaspoon Salt
1/4 Teaspoon Pepper

You can make this sauce as hot as you want by adding up to a total of 4 dried Chipotle chiles. Cover chilies with warm water. Let stand until softened, about 1 hour. Drain and finely chop. Cook and stir bacon and onion in a 2-quart saucepan until bacon is crisp; stir in chilies and remaining ingredients. Makes about 4 cups sauce.

Chorizo

1 lb. ground lean pork
1 teaspoon salt
2 Tablespoons chili powder
1/4 teaspoon cumin
1/2 teaspoon oregano
2 cloves garlic, pressed
2 Tablespoons vinegar

Mix all ingredients. Allow to sit overnight in the refrigerator.
Form into patties as with other sausage, or crumble and cook according to given recipe.

Chorizo Con Papas Y Huevos

2 Russet potatoes, peeled and diced
1/2 Pound Bulk or chopped chorizo
1 Onion, chopped
10 Eggs
Salt, to taste
Pepper, freshly ground to taste
1/2 Bunch Cilantro leaves, chopped
2 Green onions, sliced for garnish
Grated Panela cheese for garnish

Cook the potatoes in boiling salted water 10 minutes. Drain and reserve. Fry the chorizo in a large nonstick skillet until browned. Drain off any excess oil. Add the onion and cook 2 to 3 minutes. Add the potatoes and cook until well browned, about 10 minutes. Beat the eggs until frothy and add to the chorizo. Stir with a fork to scramble until soft, not browned. Stir in the cilantro just before the eggs set. Garnish with scallions and cheese and serve.

Cilantro Pesto

1–1/2 Cup Fresh Cilantro; Firm Packed
1/2 Cup Parsley; Firmly Packed
1/2 Cup Parmesan Cheese
1/2 Cup Vegetable Oil
1/4 Teaspoon Salt
3 Cloves Garlic
1/4 Cup Pine Nuts; 1 oz

Place all ingredients in food processor workbowl fitted with steel blade or in a blender container; cover and process until well blended. Makes about 1 1/4 cups Pesto.

Classic Mexican Flan

1/2 Cup Sugar
1 Cup Milk
3 Large Egg yolks
1 Teaspoon Vanilla extract
14 Ounce Sweetened condensed milk
3 Large Eggs
1/2 Teaspoon Almond extract

In a small saucepan melt sugar over moderate heat, stirring frequently, until sugar is a dark, caramel-colored liquid. Remove from heat and pour into a 4 cup metal ring mold or 8 individual molds. Quickly turn mold to coat bottom and sides with the caramel. Let cool so caramel hardens. Heat oven to 325F. Put the condensed milk, milk, eggs, egg yolks and flavorings into an electric blender. Cover and blend to mix well. Pour mixture into mold; put mold in a larger pan filled with water to depth of 1/2". Bake for 1 hour. Remove from oven and remove mold from water. Cool and then refrigerate up to 2 days. Cover mold with an inverted serving platter. Hold mold and platter together and turn them over. Lift off mold. Caramel will fall as a liquid sauce over the custard.

Corn Tortillas

1–1/2 Cup Masa harina *
2 Teaspoon Salt
2 Teaspoon Vegetable shortening
1 1/4 Cup Water

* Masa harina – A flour made from dried corn, which is combined with liquid and used to make corn tortillas and tamales. Masa harina is available in many grocery stores and may be stored in an airtight containers or in a freezer. In a medium bowl, stir together the masa harina and salt. In a small saucepan over high heat, bring the shortening and water to a boil and stir until melted. Pour this liquid into the masa harina and blend well with a fork or pastry blender. Knead on a lightly floured board until smooth, about 5 minutes.

Divide the dough into 12 pieces and roll each into a ball about 1 inch in diameter. Roll out the dough between pieces of parchment or waxed paper until the dough is paper thin and about 6 inches in diameter.

Heat a large cast iron or other heavy skillet over high heat until very hot. Remove a circle of dough from the paper and place it in the hot skillet. Cook until brown on one side, about 30 seconds, turn and brown the other side. Keep warm in a cloth towel. Repeat until all the tortillas are made.

TORTILLA CHIPS

Cut tortilla into 8 wedges; set aside. Pour oil into a heavy saucepan or skillet to a depth of 1 inch. Over medium high heat, heat to a temperature of 375 degrees F, or until a tortilla chips browns in 60 seconds.

Drop the tortilla wedges into the hot oil in batches and cook for 1 to 2 minutes, or until they turn golden. Drain on paper towels. Let cool and store in airtight containers.

El Torito's Mexican Caesar Salad

Cilantro Pepita Dressing:

- 2 medium Anaheim chiles, roasted, peeled and seeded
- 1/3 cup roasted pepitas (pumpkin seeds)
- 2 garlic cloves, peeled
- 1/4 tsp. ground black pepper
- 1 tsp. salt
- 12 oz. salad oil
- 1/4 cup red wine vinegar
- 5 Tbs. grated Cotija cheese (see note)
- 2 small bunches cilantro, stemmed
- 1 1/2 cup mayonnaise
- 1/4 cup water

Salad:

- 2 corn tortillas
- Vegetable oil
- 1 large (or two small) heads romaine lettuce, rinsed and spun dry
- 1/3 cup finely grated Cotija cheese
- Roasted red bell pepper, peeled and cut into julienne strips
- 1/2 cup pepitas (roasted pumpkin seeds)

Place all dressing ingredients except cilantro, mayonnaise and water in a a blender of food processor. Blend approximately 10 seconds, then add cilantro little by little until blended smooth. Depending on size of blender, it may be necessary to do in batches.

Place mayonnaise and water in a large stainless steel bowl, and mix with a wire whip until smooth. Add the blended ingredients to the mayonnaise mixture, and mix thoroughly. Place in an air-tight container and refrigerate. Will keep for three days. Yields 1 quart.

To assemble salad: Cut corn tortillas into matchstick size strips. Heat oil in sauté pan; fry tortilla strips until crisp. Remove with slotted spoon, and drain on paper towels. Set aside. Tear romaine into bite size pieces. Place greens on salad plates and ladle approximately 2 ounces of cilantro pepita dressing on each salad. Sprinkle each dish with Cotija cheese and tortilla strips. Arrange four red pepper strips like spokes on the top of each salad, and garnish with whole pepitas.

Note: Cotija cheese is a hard cheese, similar to Parmesan.

It is available at some grocery stores and most Mexican markets.

El Torito's Black Bean Soup

12 oz. dried black beans
8 cups chicken or vegetable stock
2 teaspoons olive oil
1 onion, chopped
1 cup carrots, chopped
1 cup celery, chopped
2 cloves garlic, minced
2 teaspoons dried oregano
1 teaspoon dried thyme
1 bay leaf
1/2 teaspoon cayenne pepper
3 tablespoons fresh lime juice
Fresh cilantro (optional)

Rinse and sort through black beans, discarding any that are shriveled or discolored. Place beans in a large stock pot. Cover beans with water and refrigerate to soak overnight. Drain beans and return to stock pot.
Add stock and heat to boiling.

Meanwhile, heat olive oil over medium–high heat in a large skillet. Add onion, carrot, celery and garlic and sauté until tender, approximately 5 minutes. Add to stock pot along with oregano, thyme, bay leaf and cayenne pepper.
Cover stock pot and reduce heat to simmer for 3 to 4 hours.

Transfer soup to blender or food processor and puree to desired thickness. Just before serving add lime juice and garnish with a sprig of fresh cilantro, if desired.
Add salt and pepper to taste and serve.

El Chico Mexican Restaurant Relish

4 cups carrots, sliced
2 cups onion, cubed
1 16 oz. can Jalapenos, sliced
4 oz. vinegar
2 cups water
1 tsp. salt
1/2 tsp. Oregano leaf
2 cloves garlic, chopped

1. Measure and place carrots in container.
 2. Measure cubed onions and place in container with carrots.
 3. Add the Jalapenos, including juice, to the carrots and onions.
 4. Add the vinegar, water, salt, oregano and garlic to the other ingredients and mix well.
 5. Cover container and place in refrigerator for a minimum of 24 hours.
 6. Before serving, stir all ingredients thoroughly.
- *Remember, relish must be allowed to marinate for a MINIMUM of 24 hours.

El Pollo Loco Mexican Beans

1 tablespoon vegetable oil
1 whole serrano chile
1/4 teaspoon serrano chiles, ground
1 28-oz. can pinto beans
1/3 cup water

Heat oil and whole chile in sauce pan. When chile is tender, add ground chiles, beans and water. Stir well. Bring to a boil, reduce heat and simmer 10 to 15 minutes.

El Pollo Loco Chicken

1/4 cup corn oil
1/4 cup melted butter
1/4 cup onion, minced
2 tablespoons garlic, finely minced
2–3 drops yellow food coloring
1/4 teaspoon ground cumin
1 teaspoon dried oregano
4 tablespoons fresh lemon juice
4 tablespoons fresh orange juice
1 chicken, 2–1/2 to 3 pounds, halved

Combine oil, butter, onion, garlic, food coloring, cumin, lemon and orange juices in a large shallow pan. Add chicken halves, turning to coat well. Cover and marinate several hours, or overnight. Remove chicken from marinade, then cook over medium coals on barbecue grill, or in a broiler 4 inches under source of heat, until browned on both sides and meat is done, turning and basting frequently, about 25 minutes.

Cut chicken halves into pieces. Serve with beans and rice, corn or flour tortillas, and fresh salsa.

El Torito's Enchilada Sauce

2 tablespoons vegetable oil
2 tablespoons flour
1/4 cup red chile powder, mild
2 cups beef broth, fresh or canned
2 cups tomato puree, canned
1/2 teaspoon oregano, dried
1/4 teaspoon cumin
1/2 teaspoon granulated garlic
1 teaspoon salt (to taste)

Heat oil in large saucepan. Add the flour to the oil and make a roux. Stir and cook over medium heat for 2 minutes until it becomes brown in color. Add the chile powder, beef broth, tomato puree, oregano, cumin, garlic and salt to the roux and simmer over low heat for 15 minutes.

Emeril's Southwest Seasoning

2 tablespoons chili powder
2 teaspoons ground cumin
2 tablespoons paprika
1 teaspoon black pepper
1 tablespoon ground coriander
1 teaspoon cayenne pepper
1 tablespoon garlic powder
1 teaspoon crushed red pepper
1 tablespoon salt
1 tablespoon dried oregano

Combine all ingredients thoroughly.

Emeril's Mole Sauce

1/2 cup shelled pumpkin seeds
1/4 cup shelled pistachio nuts
1/4 cup roasted pine nuts
2 poblano peppers
1 medium onion, quartered
1 teaspoon chili powder
1 teaspoon ground cumin
1/2 teaspoon salt
1 tablespoon tamarind paste
1 tablespoon dark cane or corn syrup
1 teaspoon distilled white vinegar
1 cup plus 1 tablespoon olive oil
1/2 cup chicken stock
1/2 cup heavy cream

Preheat the oven to 400 degrees F. Place the nuts, peppers, and onions on a baking sheet. Drizzle with 1 tablespoon olive oil. Roast for 10 to 15 minutes. Remove from the oven and peel, seed and chop the peppers. In a food processor, combine the nuts, peppers, onions, chili powder, cumin, salt, tamarind paste, 1 tablespoon dark cane syrup, vinegar and olive oil. Puree until creamy, stopping once to scrape the sides of the bowl. Turn the sauce into a saucepan. Whisk in the chicken stock and cream. Bring the sauce up to a boil and reduce to a simmer. Cook for 2 minutes. Remove from the heat and keep warm.

Empanadas

PASTRY:

3 Cup All-purpose flour
1/2 Teaspoon Salt
6 Tablespoon Margarine
6 Tablespoon Vegetable shortening
2 Tablespoon Cold water

FILLING:

1 Onion, chopped
4 Clove Garlic, finely chopped
1 Green pepper, seeded and Chopped
1-1/2 Teaspoon Olive oil
8 Ounce Ground beef
1 Teaspoon Cocoa powder
1 Tablespoon Flour
1/2 Teaspoon Ground cumin
1/2 Teaspoon Paprika
1/2 Teaspoon Dried oregano, crushed
Salt and pepper
2 Chili peppers, seeded and Chopped
4 Tablespoon Canned crushed tomatoes
2 Tablespoon Slivered almonds
2 Tablespoon Raisins
2 Tablespoon Chopped green olives
2 Tablespoon Chopped fresh parsley

GLAZE:

1 Egg yolk
1 Teaspoon Water
2 Teaspoon Milk
Salt
1 Oil

Sift the flour with a pinch of salt into a mixing bowl, or place in a food processor and mix once or twice. Rub in the margarine and shortening until the mixture resembles fine bread crumbs, or work in the food processor, being careful not to over-mix. Mix the liquid gradually, adding enough to bring the pastry together into a ball. (In a food processor, add the liquid through the funnel while the motor is running.) Wrap the pastry well, and chill for 20 to 30 minutes.

Brown the ground meat, and drain away as much of the fat as possible. Add onion and garlic and cook until onion is soft. Then add the cocoa, flour, spices, oregano, and seasonings. Stir well and cook briefly before adding the chilies, tomatoes, and parsley. Cook slowly for 10–15 minutes. Add the nuts and the olives, and allow to cool. Separate pastry into 4 sections. Roll out one section of the pastry at a time on a floured surface large enough to cut the dough into four – 4 inch rounds from each section. Place about 1–1/2 tablespoons of filling on the dough circle. Fold over, and press to seal. If the dough is a little dry, moisten the edges with a little warm water (with your finger) before pressing the edges together. Crimp the edges with a fork. With a toothpick, prick several holes on the top of the empanada to allow the steam to escape.

Mix the glaze ingredients together. Place empanadas on a baking sheet, and brush with the egg glaze.

Bake at 425 for 15–20 minutes, or until golden brown.

If you like, you can freeze these. To bake frozen empanadas, place the frozen pastries on a cooking sheet and brush with the egg glaze. Bake for 30–35 minutes at 425 degrees. Makes 16 empanadas.

Enchiladas

1 Tablespoon Shortening
1 pound Ground beef
3 Tablespoons Flour
1 8-oz. can Tomato sauce
Water
2 Tablespoons Chili powder
Salt, to taste
3/4 teaspoon Garlic powder
12 Corn Tortillas
1 pound Cheese, longhorn – coarsely grated
1 large Onion, chopped fine

Melt shortening in heavy skillet. Add the ground meat and brown. Sprinkle meat with flour; mix in skillet. Add tomato sauce and 1 cup water. Mix 1/2 cup water with the chili powder to form a smooth paste; add to the meat mixture. Add salt to taste and garlic powder. Cook over medium heat, uncovered, until it is of gravy consistency. Cover and simmer over very low heat. Add more water if the chili gravy becomes too thick.

Dip tortillas one at a time in the hot chili gravy with a wide metal spatula. The tortillas will become pliable almost immediately, which will make rolling the enchiladas easier. Soaking too long will cause the tortillas to fall apart.

Place a good sprinkling of grated cheese and minced onion and about a tablespoon of the meat mixture to one side of the center of the tortilla. Roll tortilla tightly around the filling and place loose side down in a glass casserole baking dish. For best results place the enchiladas in a row with sides touching.

When all enchiladas have been formed, pour the remaining hot chili gravy over all, and sprinkle generously with grated cheese, and top with chopped onion. Bake at 350 degrees. F until the cheese is melted. Serve immediately.

Fajitas

1–1/2 Pound Boneless chicken breast
2 Jalapeno peppers
1/3 Cup Dry Sherry
2 Teaspoon Ground cumin
2 Garlic cloves
1/2 Cup Olive Oil
1 Teaspoon Chili Powder

Slice the chicken breast into long 1/2 inch wide strips. To make a marinade, drop the garlic cloves and jalapeno peppers through the feed tube of a food processor with the chopping blade in place and the motor running until chopped finely (10 seconds or so). Add the remaining ingredients and process until smooth (about another 10 seconds.) Pour the marinade over the chicken and let marinate for 2 hours at room temperature or overnight in the refrigerator, turning occasionally. Preheat the oven broiler. Drain the chicken, reserving the marinade. Arrange the chicken on a rack on a broiler tray and broil 3 inches from the heat source for 5 minutes; turn, baste with marinade, and broil for another five minutes. Serve with warmed tortillas, shredded lettuce, shredded cheese, chopped tomatoes and salsa verde.

Fish en Escabeche

1 Pound Firm White Fish Fillets
1/3 Cup Lemon Juice
1/3 Cup Lime Juice
1/4 Cup Olive Or Vegetable Oil
1 Teaspoon Cilantro; Fresh, Snipped
1 Teaspoon Oregano; Fresh, Snipped
3/4 Teaspoon Salt
1/4 Teaspoon Pepper
12 Stuffed Green Olives
2 Jalapenos Chiles
1/4 Cup Onion; Finely Chopped, 1 small
1 Clove Garlic; Finely Chopped
1 Cup Tomato; Seeded & Chopped
1 Avocado, Peeled & Chopped

Fish should be Orange Roughy, Haddock, or Mackerel, cut into 1/2" : cubes. If fresh Cilantro is not available, use 1 t dried cilantro leaves. If fresh oregano is not available, use 1/4 t dried oregano leaves. Olives should have pimiento stuffing. Jalapeno Chiles should be seeded and chopped.

Heat 3/4-inch of water to boiling in 10-inch skillet; carefully place fish in water. Heat to boiling; reduce heat. Simmer, uncovered, just until fish is opaque, about 30 seconds (DO NOT overcook or fish will fall apart); drain carefully. Mix remaining ingredients except tomato and avocado in a glass or plastic dish. Stir in fish carefully. Cover and refrigerate 2 day, carefully stirring occasionally. Just before serving, gently stir in tomato and avocado; drain. Serve fish mixture on saltine crackers or tortilla chips, if desired.

Flautas

16 round corn tortillas or flour tortillas (about 5" diameter)

1 cup shredded chicken

6 tablespoons vegetable oil

½ cup cooked red or green tomato sauce

½ heavy cream

4 tablespoons queso a ojo, grated (or dry feta cheese)

Heat the tortillas briefly on a hot griddle to make them more pliable. Slightly overlap 2 tortillas to form a set about 7 inches long. Continue with remaining tortillas. Place a tablespoon of chicken near the edge of each tortilla set and roll up tightly so they don't open. If necessary, you can use a toothpick to secure. Heat the oil in a frying pan and fry the flautas on high heat on all sides, 2 or 3 at a time, for about 1 minute or until lightly golden. Drain on paper towels to remove excess oil, then transfer flautas to plates or a platter. Spoon some sauce over the flautas, top with some cream and sprinkle with cheese. Serve immediately.

Flour Tortillas

4 Cup All purpose flour
1-1/2 Teaspoon Salt
1-1/2 Teaspoon Baking powder
4 Teaspoon Lard or shortening
1-1/2 Cup Warm Water

Combine dry ingredients in a mixing bowl. Cut in shortening. Make a well in the center and add water, a small amount at a time, to form a dough. Knead dough in bowl until smooth and elastic. Cover and wet aside for ten minutes. Form dough into egg sized balls and flatter between palms. With rolling pin, roll each ball into a 6 inch circle, about 1/8 inch thick. Cook on preheated ungreased skillet over medium high heat, approx. two min. per side, until tortilla looks slightly speckled. Cover with a clean towel to keep warm and soft until served. The tortillas may be cooled and stored in plastic bags in the freezer for later use.

Frijoles Charros

1 to 2 onions, minced
2 tablespoons lard
3 cups cooked pinto beans
4 to 6 slices bacon, minced
1 slice ham, diced (optional)
½ cup chorizo or hot italian sausage
1 16-ounce can tomatoes, drained and chopped
6 serrano chiles, minced, or to taste
1 tablespoon comino (cumin)
salt to taste

Add onions and lard to pinto beans and cook over medium heat 5 minutes, stirring occasionally. in another skillet, fry bacon, ham and chorizo. Add to beans with tomatoes, chiles and spices. Heat thoroughly.

Frijoles Rancheros

8 Bacon; Slices, Cut Up
2 Jalapeno Chiles; *
2 Cloves Garlic; Finely Chopped
1 Cup Onion; Chopped, 1 Lg.
1/4 Cup Beer; Any Brand
1 Tablespoon Vinegar
Red Chiles; Ground, To Taste
32 Ounce Pinto Beans; Drained, 2 Can
6 Ounce Tomato Paste; 1 Can

* Jalapeno Chiles should be seeded and chopped.

Heat the oven to 375 degrees F. Cook the bacon in a 10–inch skillet until crisp then stir in the jalapeno chiles, garlic and onion. Cook and stir until the onion is tender then drain the excess fat. Mix the bacon mixture and remaining ingredients in an ungreased 2–quart casserole. Bake uncovered, stirring once, until the beans are hot and bubbly, about 45 minutes.

Gorditas

Filling:

- 1 pound ground beef
- 1 small onion, chopped
- 2 teaspoons salt
- 1/4 teaspoon pepper
- 1 teaspoon garlic salt
- 1/4 teaspoon chile powder

Shell:

- 2 cups masa harina
- 1 teaspoon baking powder
- 2 teaspoons salt
- 1 cup water
- 2 pieces bacon, fried and crumbled
- 2 tablespoons Longhorn cheese

Topping:

- Shredded lettuce
- Sliced or diced tomatoes
- Shredded cheese

Fry beef and onion together. Season with salt, pepper, garlic salt and chile powder. While meat is cooking, mix with hands all ingredients for shells. Pinch off small portion of dough and roll into 2-inch ball. With quick patting motion, flatten out to 1/2 inch thickness and about 3 inches in diameter. Fry in hot grease until golden brown, turning once. Drain. Make a slit through the middle; open slightly like a taco shell and stuff with meat mixture, lettuce, tomatoes and cheese. Serve with favorite chile or taco sauce.

Guacamole

6 California avocados, peeled & pitted
1–1/2 White onions, chopped
1/2 Cup Cilantro, chopped
Juice of 2 Limes, or to taste
1 Small Zucchini, pureed
6 Tablespoons Olive oil
6 Chiles serranos, finely chopped
Salt to taste
2 Large Tomatoes, chopped
1 Green onion, finely chopped
2 Chiles serranos, finely chopped
1/2 Cup Cilantro leaves
Totopos (crispy fried tortilla wedges)

Put avocados in a glass bowl, mash them with a fork. Add onion, cilantro, lime juice, zucchini, oil, chiles, and salt. Mix the ingredients thoroughly to form a puree.

Put the avocado pits in the guacamole to prevent darkening. To serve, spoon the guacamole into a flat bowl, and decorate with tomato on one side, chiles, and cilantro leaves in the center. On the other side, place the totopos.

Habanero Pepper Sauce

2 Cup Cups
12 Habanero chiles, stems removed, chopped
1/2 Cup Chopped onion
2 Cloves garlic, minced
1 Tablespoon Vegetable oil
1/2 Cup Chopped carrots
1/2 Cup Distilled vinegar
1/4 Cup Lime juice

Sauté the onion and garlic in the oil until soft. Add the carrots with a small amount of water. Bring to a boil, reduce the heat, and simmer until the carrots are soft. Place the mixture and the chiles in a blender, and puree the mixture until smooth.

Combine the puree with the vinegar and lime juice and simmer for 5 minutes to combine the flavors.

Strain the mixture into sterilized bottles and seal.

Huevos Rancheros

1 medium onion, chopped
2 tablespoon olive oil
1 can (16 oz) cut tomatoes, cut to smaller pieces
3 tablespoon canned diced green chili peppers, rinsed
1 teaspoon chili powder
1/8 teaspoon garlic powder (or 2 cloves fresh, minced)
4 each 6–inch tortillas
8 eggs
3/4 cup shredded Monterey Jack cheese

Using a heavy frying pan or cast iron skillet, sauté the onion and garlic in olive oil till tender but not soft. Add the tomatoes (undrained), chili peppers, garlic, and chili powder. Bring back to slow boil, reduce heat and simmer uncovered 5 to 10 minutes or until the sauce has thickened slightly.

Meanwhile, place tortillas on a baking sheet and brush lightly with oil. Bake 8 to 10 minutes at 350 degrees or till lightly crisp. One at a time, break an egg into a measuring cup and carefully slide the egg into the simmering tomato sauce. Repeat with remaining eggs. Cover and simmer slowly for 3 to 5 minutes or till the whites have set and the yokes begin to thicken but are not hard

Place each tortilla on a plate, top with 2 eggs, spoon tomato sauce over top of eggs and sprinkle with cheese. Serve with a hot pepper sauce.

El Torito's Deep-Fried Ice Cream

20 ounces chocolate chip ice cream
2 cups 4-grain flake cereal, crushed
1 1/2 tablespoons sugar
3 1/2 teaspoons ground cinnamon
2 eggs
1 teaspoon water
4 (8-inch) flour tortillas
Oil for deep-frying
Cinnamon mixed with sugar
Whipped cream
4 maraschino cherries

Form ice cream into 4 balls. Place in baking pan and freeze solid, 2 hours or longer. Mix cereal, sugar and cinnamon. Divide equally between 2 pie plates or other shallow containers. Beat eggs with water.

Roll each ice cream ball in cereal mixture and press coating into ice cream. Dip coated ball in egg wash, then roll in second container of cereal mixture. Again press coating onto ice cream. Freeze coated ice cream balls solid, 4 to 6 hours.

Shape each tortilla into hourglass form (with narrow waist) by cutting off curved slice from 2 opposite sides. One end will serve as base for ice cream. Other end will be decorative fan.

Heat oil in wok or large deep-fryer. Place tortilla between 2 ladles or large spoons of different sizes (smaller ladle on top). Place tortilla so that base end is cupped in larger ladle to form basket, with back of upper fan supported by handle of larger ladle. Deep-fry until crisp. Drain and sprinkle with cinnamon-sugar. Set aside.

Deep-fry frozen coated ice cream balls 30 to 45 seconds. Place each fried tortilla in large-stemmed glass, with fan part of tortilla standing vertically above glass. Set fried ice cream ball in base of tortilla. Top with dollop of whipped cream and decorate with cherry.

Menudo

2 1/2 Pound Tripe
1/2 Calf's foot
1/3 Cup Vinegar
Cold water
2 Cloves garlic
1/2 Small Onion
3 Quart Water (approx.)
Salt
1–1/2 Cup Hominy
Red Chile Puree (see below) OR 1 cup canned red chile sauce
Finely chopped green onions
Chopped cilantro leaves
Lemon wedges
Corn tortillas, heated
Red Chile Puree:
8 California chiles (1/4 lb)
2/3 Cup Water

Scrape off any fat from tripe. Cut tripe into 1–inch squares. Place tripe and calf's foot in a large bowl. Add vinegar and cold water to cover generously. Let stand 3 hours. Drain. Rinse tripe and calf's foot thoroughly. Place in a large pot. Add garlic and onion. Pour in water to cover ingredients plus 1 to 1 1/2 inches, about 3 quarts. Add salt to taste. Bring to a boil; reduce heat. Cover and simmer about 6 hours or until tripe is tender. After 1 hour, skim foam from surface of soup. Skim again as needed. Add more water if liquid evaporates. Prepare Red Chile Puree. Add hominy and Red Chile Puree during last hour of cooking. Ladle into large bowls. Serve chopped green onions, cilantro, lemon wedges and hot corn tortillas separately. Makes 10 to 15 servings. Red Chile Puree: Remove stems from chiles. Break chiles open and rinse out seeds. Place in a saucepan with water to cover. Bring to a boil. Continue to boil until chiles are softened, about 5 minutes. Drain; discard water. Place chiles in blender; puree. Add enough water to make puree the consistency of tomato sauce. Press pureed chiles through a sieve to remove bits of peel. Makes about 1 cup. Variation: Substitute 1 1/2 cups nixtamal (cooked dried corn) for canned hominy. Combine with soaked tripe and calf's foot, garlic, onion and water. Cook as directed above.

Mole Poblano

2 dried ancho chiles
4 dried mulatto chiles
3 dried pasilla chiles
3 tablespoons vegetable oil
About $\frac{3}{4}$ cup water
1 onion, coarsely chopped
2 garlic cloves
1 small tomato, peeled
1 tablespoon vegetable oil
 $\frac{1}{2}$ slice white bread
 $\frac{1}{2}$ corn tortilla
2 tablespoons blanched almonds
2 tablespoons toasted sesame seeds
2 tablespoons raisins, softened in hot water, drained
2 whole cloves
3 peppercorns
 $\frac{1}{4}$ teaspoon anise seeds
 $\frac{1}{4}$ teaspoon ground cinnamon
2 tablespoons vegetable oil
4 cups chicken broth
2 oz. Mexican chocolate OR 2 oz. semisweet chocolate, 4 teaspoons sugar, $\frac{1}{8}$ teaspoon cinnamon and 2–3 drops vanilla extract
1 tablespoon sugar
Salt

Rinse chiles; pat dry with paper towels. Heat 3 tablespoons oil in a large pot or Dutch oven. Add chiles. Fry 5 minutes, turning constantly. Drain on paper towels. Process chiles and about $\frac{3}{4}$ cup water in a blender until pureed, adding more water if needed. Press through a sieve to eliminate peel. Process onion, garlic and tomato in blender until smooth. Heat 1 tablespoon oil in the same pot or Dutch oven. Stir bread, tortilla and almonds in oil until browned, but not burned. Add bread mixture, sesame seeds, raisins, cloves, peppercorns, anise seeds and cinnamon to onion mixture. Process until pureed, adding about 2 tablespoons water. Heat 2 tablespoons oil in a clean pot or Dutch oven. Add pureed onion mixture. Stir over medium heat 10 minutes. Add chile puree. Cook and stir 5 minutes. Gradually stir in 4 cups chicken broth. Stir in chocolate and sugar until dissolved. Add salt to taste. Cover and simmer 1 hour 45 minutes. Uncover and cook 30 minutes longer or until thickened slightly. Use immediately or

refrigerate.

Nacho Dip

1/2 Cup Onion; chopped
2 Tablespoon Margarine
1 Pound Velveeta; cubed
8 Ounce Salsa
2 Tablespoon Chopped cilantro

Sauté onions in margarine; reduce heat to low. Add remaining ingredients; stir until process cheese spread is melted. Serve hot with tortilla chips or vegetable dippers, if desired.

Nachos

8 Ounce Bag tortilla chips
1/2 Cup Refried beans
1/2 Cup Cheese sauce
1/4 Cup Jalapeno peppers, sliced
1/2 Cup Sliced black olives
1/2 Cup Onion, diced
1/2 Cup Tomatoes, diced
2 Cup Cheddar cheese, shredded
2 Cup Jack cheese, shredded
1/2 Cup Scallions, chopped
1/2 Cup Sour cream
1/2 Cup GUACAMOLE, favorite
1/2 Cup SALSA, favorite

Preheat oven 400 F. In 9" baking dish, spread an even layer of chips. Pour cheese sauce and beans evenly over chips. Sprinkle with jalapenos, olives, onions, and tomatoes. Top with cheese; bake 5 minutes or until cheese melts. Garnish with scallions. Serve with sour cream, guacamole and salsa.

Natillas

4 Eggs; separated
1 Quart Milk
1/8 Teaspoon Salt
1/4 Cup Flour
3/4 Cup Sugar
1 Nutmeg

Make a paste of egg yolks, flour and 1 cup of the milk. In a medium saucepan, add the sugar and salt to the remaining milk and scald at medium temperature. Add the egg yolk mixture to the scalded milk and continue to cook at medium temperature until it reaches the consistency of soft custard. Remove from heat and cool to room temperature. Beat egg whites until stiff but not dry and fold into the custard. Chill before serving. Spoon custard into individual serving dishes. Sprinkle each with nutmeg before serving.

Pace Picante Sauce

10 3/4 oz. can tomato puree
2 tablespoon. white vinegar
1/3 cups onion, chopped fine
3 jalapeno peppers, chopped fine
1/2 teas. salt
1/2 teas. dried minced garlic
1 1/4 cup water

Mix all ingredients together and place in a saucepan. Bring to a boil, and then simmer until the desired thickness is achieved. The amount of jalapenos can be altered to your taste.

Paella

- 1 Chicken broiler, cut up
- 2 Cloves garlic
- 1/4 Cup Oil
- 1 Pound Raw shrimp
- 4 Sliced tomatoes
- 1 Pound Peas
- 12 Artichoke hearts
- 1-1/2 Cup Brown rice
- 6 Strands saffron
- 1 Cup Onion, diced
- 1 Green bell pepper, diced
- 1 Red bell pepper, diced
- 1 Teaspoon Paprika
- 1 Cup White wine
- 2 Cup Water

Brown chicken and garlic in oil; remove chicken to large casserole dish. Add shrimp, tomatoes, peas and artichoke hearts to dish. In oil used to brown chicken, sauté rice, saffron, onion, green and red bell peppers for 7 minutes. Add to casserole dish, sprinkle on paprika, and pour in wine and water. Bake uncovered at 350 degrees for 1 hour, or until rice is ready.

Papas Enchiladas

4 medium-sized potatoes
4 slices bacon
1/3 cup mild vinegar
1 teaspoon salt
1 teaspoon Chili Powder

Boil potatoes until soft; peel and dice. Fry bacon until crisp and remove from skillet. Add vinegar, salt and chili powder to the bacon fat; add diced potatoes and heat thoroughly. Turn onto a heated platter, garnish with the crisp bacon. Serve hot.

Note: this may also be served as a salad; add diced celery and minced parsley.

Pasta Chimayo–Cafe Pierre

3 Large Ancho chilies; diced *
1 Cup Water; boiling
1 Tablespoon Rice vinegar
2 Small Garlic cloves
1/2 Teaspoon Dried oregano; crumbled
1/4 Teaspoon Salt
3 Tablespoon Butter
1/2 Pound Medium shrimp; peel, devein
1/4 Cup Tequila
1–1/2 Cup Heavy cream
1/2 Pound Penne pasta
1/4 Cup Fresh cilantro; minced

*Stem, seed and slightly crumble dried ancho chilies.

Place chilies in medium bowl. Add 1 cup boiling water and let stand 30 minutes. Drain. Transfer chilies to blender. Add vinegar, garlic, oregano and salt. Blend until smooth. (Chili paste can be prepared 1 day ahead. Transfer to bowl. Cover tightly and refrigerate.) Melt butter in heavy large skillet over medium heat. Add shrimp and sauté until just pink, about 3 minutes. Remove skillet from heat. Add tequila. Ignite with match. Return to heat and cook until flames subside. Transfer shrimp to bowl using slotted spoon. Cover with foil to keep warm. Increase heat to high./ Boil tequila until reduced to 1 tablespoon. Add cream to skillet and boil until reduced to sauce consistency, about 5 minutes. Add 2 tablespoon. chili paste and stir until smooth. Season with salt and pepper. Return shrimp to sauce. Meanwhile, cook pasta in large pot of boiling salted water until just tender but still firm to bite, stirring occasionally. Drain. Transfer to large bowl. Pour sauce over pasta, tossing to coat. Divide among plates. Sprinkle with cilantro and serve.

Pay De Nuez Pecan Pie

1 unbaked pie crust, homemade or bought
1 egg yolk beaten with a pinch of salt until it is thick and creamy
1 cup milk
4 tablespoons granulated, white sugar
2 tablespoons light brown sugar
2 cups chopped pecans
1 pound pitted dates, finely chopped
1/4 teaspoon salt
2 tablespoons honey
4 tablespoons butter, cut into 4 pieces
1 teaspoon vanilla
32 pecan halves

Line a pie pan with the crust and press a piece of aluminium foil on top of it to conform to its shape and covering the edges of the dough. Pour 1 pound rice or an appropriate amount of pie weights into the foil and mound along the edges to keep the sides of the crust from losing their shape. Place the dough in the oven and bake for 20 minutes. Take the dough out of the oven and remove the foil and its contents. Prick the bottom of the crust all over with a fork, brush the top and half way down the sides with the beaten egg yolk and replace the pan in the oven until it is a golden brown all over, about 5 – 7 minutes longer.

To make the filling place the milk and sugars in a large saucepan, bring to a boil and simmer until the mixture thickens and produces large bubbles, about 15 minutes. Stir in the chopped pecans, dates, salt and honey and cook until the mixture is thick, just a few minutes more. Stir in the butter, then when it has melted add the vanilla. Spoon the mixture into the pie crust and place the pecan halves in eight lines going from just off the center to the side of the pie, so that each piece, when it is cut, will have a line of nuts down the center. Allow the pie to cool, then refrigerate overnight. Before serving bring the pie to room temperature.

Picadillo

1 Pound Lean beef, chopped coarse
1 Med. onion, chopped fine
2 Large Fresh tomatoes, peel, chop
1 Clove garlic, crushed
2 Tablespoon Vinegar
1 Teaspoon Sugar
1 Teaspoon Ground cinnamon
1 Pinch Cloves
1/4 Teaspoon Cumin, ground
1 Teaspoon Salt
1/2 Cup Seedless raisins
1/2 Cup Almonds, blanched, slivered

Brown meat over med. heat. After meat begins to cook and some of the fat begins to cook out, add the onion. Cook until onion is translucent. Drain off excess fat, if any.

Add all remaining ingredients except almonds. Simmer for about 30 min. Add the almonds just before serving; use as garnish for top of dish.

Pico De Gallo

3 Cups Onion, Chopped
3 Cup Tomatoes, Diced
1 Teaspoon Serrano Peppers, Chopped
1 Tablespoon Cilantro, Finely Chopped
2 Lime, Juiced
Salt, To Taste
Pepper, To Taste
1 Pinch Garlic Salt
Optional
2 Avocados, Diced

Combine all ingredients and mix well. Refrigerate. Serve with tortilla chips, fajitas or Mexican egg dishes.

Pollo A La Creme

1 Chicken, cut into serving pieces
Salt and pepper to taste
Shortening
1 Cup White sauce, made according
–to your favorite recipe
2 Egg yolks, well beaten
1 8–ounce package noodles
1/4 Cup Grated mild cheese
1 Teaspoon Meat extract
1/2 Pint Sweet cream
Watercress

Disjoint the chicken, season with salt and pepper, and sauté in shortening until golden brown and almost done. Turn once or twice to brown evenly. When almost done, remove chicken from bones and cut into chunks.

Prepare a rich white sauce according to your favorite recipe and add to it 2 well beaten egg yolks. Cook noodles according to directions on package and add white sauce, salt, pepper, grated cheese, and meat extract, and pour into a buttered ring mold. Heat in a 350F oven over a pan of hot water for about 1/2 hour or until mold is firm.

Place chicken pieces in cream and heat, but do not allow the cream to boil. Unmold the noodles and fill with creamed chicken in the center. Garnish with watercress.

Pollo con Queso en Tortilla

1/2 Cup Shortening
1 Teaspoon Salt
3/4 Cup Water (Approximate)
1 Can Cream of Chicken Soup
4 Ounce Can Green Chilies, chopped
2 Cup Grated Monterey Jack Cheese
2 Cup Flour
3/4 Teaspoon Baking Powder
4 Cup Cooked Chicken, cut up
1 Cup Dairy Sour Cream
1/2 Cup Onion, finely chopped
1/4 Cup Sliced Green Onions w/ tops

Mix together flour, salt and baking powder. Cut in shortening until mixture resembles fine crumbs. Stir in water with fork, a little at a time, until dough leaves side of bowl and can be handled. Turn onto lightly floured surface and knead until smooth, 10 or 12 times. Cover and let stand about 15 minutes. Roll dough into 20 by 13 inch rectangle. Fold crossways into thirds and place in ungreased 11x7x1-1/2 inch baking dish. Unfold dough. Spread chicken over dough, but not quite to ends. Heat oven to 400 degrees. In 2 quart saucepan mix soup, sour cream, chilies and onion. Heat over medium heat, stirring occasionally, until hot. Pour over chicken. Sprinkle with cheese and green onions. Fold dough over filling to center of dish. Pinch dough together at ends to seal. Cut slits in top. Bake until crust is golden brown, 45 to 50 minutes.

Pork Carnitas

Guacamole

4 Poblano Chiles; roasted and peeled

1 Onion; Medium, Cut in halves

1 Pound Center Loin Roast; boneless and cut into 2 X 1/4-inch strips

1 Clove Garlic; Finely Chopped

2 Teaspoon Vegetable Oil

2 Teaspoon Tomato Paste

1 Teaspoon Red Wine Vinegar

1/4 Teaspoon Salt

1/2 lb. plum tomatoes, finely chopped

Flour Or Corn Tortillas

Dairy Sour Cream

Prepare Guacamole; set aside. Cut chiles and onion halves lengthwise into 1/4-inch strips. Cook pork, chiles, onion and garlic in oil in a 10-inch skillet over medium heat, stirring occasionally, until pork is no longer pink, about 12 minutes. Stir in tomato paste, vinegar, salt and tomatoes; cook until hot. Serve with tortillas, Guacamole and sour cream.

Pork Tenderloin in Tequila

2 Pound Pork Tenderloin
1/4 Cup Vegetable Oil
2 Cloves Garlic; Cut In 1/2
1/4 Cup Carrot; Chopped
1/4 Cup Celery; Chopped
1/4 Cup Lime Juice
1/4 Cup Tequila
1 Tablespoon Red Chiles; Ground
1 Teaspoon Salt
1 Teaspoon Oregano Leaves; Dried
1 Teaspoon Thyme Leaves; Dried
1/4 Teaspoon Pepper
4 Cup Tomatoes; Chopped
1/4 Cup Onion; Chopped
1 Bay Leaf
1/4 Cup Parsley; Snipped

Spread mustard over the pork tenderloin. Heat oil and garlic in a 10" skillet until hot. Cook pork in oil over medium heat until brown. Remove garlic. Stir in remaining ingredients except the parsley. Heat to boiling then reduce the heat. Cover and simmer until pork is done, about 30 minutes. Remove the bay leaf and sprinkle with the parsley. Serve.

Pork Loin Vampiro

3 medium-sized ancho chiles, stems, seeds and veins removed
2 cups fresh squeezed orange juice
3 tablespoons lime juice
1/4 cup grenadine
1/2 cup tequila
1 teaspoon salt
1 teaspoon thyme
1 cup sliced white onion
3 pound, lean boneless pork loin, (either a single loin or two loins tied together)
salt and pepper to taste
2 tablespoons lard or olive oil

Preheat your oven to 350 degrees

Toast the chiles on a skillet over medium heat for 30 seconds to 1 minute on each side, but do not allow them to scorch. Tear the chiles into pieces, place them in a bowl, cover them with boiling water, and allow them to rehydrate and soften for 15 minutes. Drain the chiles and place them in the bowl of a blender. Add the orange juice and lime juice and blend for 1 minute. Strain the mixture through the fine blade of a food mill, then add the grenadine, tequila, salt, thyme and onion, and reserve.

Salt and pepper the pork. In a Dutch-oven or heavy baking dish, heat the oil over medium high heat until it is very hot but not quite smoking. Add the pork and sear it, turning as necessary, until it is golden brown on all sides, about 4 minutes. Remove the pork to a plate and the pot from the heat and allow it to cool, briefly. Add the chile mixture, stirring well to incorporate any caramelized pieces of pork and juices from the bottom of the pot. Put the pork back in the pot, fat side up, replace it on the burner and heat until the sauce just begins to bubble lightly, but do not bring it to a complete boil. Place the pot in the preheated oven and bake, uncovered, until pork reaches an internal temperature of between 145 and 150 degrees, (about 30 minutes per pound for a roast with two loins tied together, or a total of about 1 hour for a single loin) spooning some of the sauce over it every 15 minutes. Remove the pork from the pot, and allow it to rest for 5 minutes, then slice it into servings. While the meat is resting you can reduce the sauce if it is too thin.

Spoon some sauce on each of 4 serving plates, and top with a slice of pork. Mexican style white rice and sauteed nopalitos or squash go well with this dish.

Posole

1/4 Cup Vegetable Oil
1 Clove Garlic; Finely Chopped
1/2 Pound Pork; Boneless Shoulder, cut in 1/2-inch cubes
1/4 Cup Flour; Unbleached
1/2 Cup Onion; Chopped, 1 Medium
15 Ounce Pinto Beans; Drained, 1 Can
30 Ounce Hominy; Drained, 1 Can
1/4 Cup Carrot; Chopped
1/4 Cup Celery; Chopped
1/4 Cup Green Chiles; Chopped
1 Teaspoon Red Chiles; Ground
3 Cup Chicken Broth
1 Teaspoon Salt
1/4 Teaspoon Pepper
1–1/2 Teaspoon Oregano Leaves; Dried
1/4 Cup Onion; Chopped, 1 small
1/4 Cup Cilantro; Fresh, Snipped
Lime Wedges
Tortilla Chips

Heat oil and garlic in 3-quart saucepan until oil is hot. Coat pork with flour. Cook and stir pork in oil over medium heat until brown; remove pork with slotted spoon and drain. Cook and stir 1/2 Cup onion in the same saucepan until tender. Stir in beans, hominy, carrot, celery, green chiles, ground red chiles, and broth. Heat to boiling; reduce heat. Cover and simmer 10 minutes. Stir pork, salt and pepper into vegetable mixture. Heat to boiling; reduce heat. Cover and simmer 30 minutes. Sprinkle with oregano, 1/4 cup of onion and the cilantro. Serve with lime wedges and tortilla chips.

Puchero

1/2 Cup Chickpeas
2 Small Zucchini
1/4 Pound Boneless lamb
2 Small Sweet potatoes
1/4 Pound Boneless beef
1 Cup Corn cut from the cob
3 Pound Chicken
2 White potatoes, boiled in jackets
1/2 Pound Ham
3 Barely ripe bananas
1 Large Onion
1/2 Teaspoon Coriander seeds, crushed
3 Cloves garlic
1/4 Teaspoon Pepper
1 Veal knuckle, split
3 Tablespoon Oil (or butter)
1 Teaspoon Salt
2 Pears
2 Quart Chicken broth
3 Peaches
1/2 Small Cabbage
2 Limes
2 Small Turnips
1 Large Carrot

Place the chick peas in a kettle, cover with broth, and soak overnight.

Cut the lamb and beef into 2-inch cubes, cut the chicken into serving pieces, and dice the ham. Peel and slice the onion and garlic. Combine the drained chick peas, all the meats, the veal knuckle, onion, garlic, and salt in a large soup kettle. Cover with 2 quarts of cold water and bring to a full boil. Skim off the froth. Lower the heat, cover, and simmer for 45 minutes.

Cut the cabbage into eight wedges. Peel and slice the turnips and carrot. Slice the zucchini. Peel and dice the sweet potatoes. Cut the corn from the cob. Add the cabbage, turnips, carrot, zucchini, sweet potatoes, and corn to the kettle. Cover and simmer about 20 minutes or until meats and vegetables are tender.

Peel the boiled white potatoes and cut into thick slices. Peel bananas and

cut into 2-inch slices. Sauté potatoes, sprinkled with crushed coriander seeds and pepper in oil. Remove the potato slices with a slotted spoon. Keep warm. In the same oil sauté the bananas until golden. Keep warm with the potatoes.

Peel, core, and slice the pears and peaches. Put in a small pan with a little water and poach for 10 minutes. Do not overcook. Drain the fruit.

Adjust the seasonings. Serve each bowl of soup with the juice from one lime wedge and a tablespoon of Guacamole.

Pusit Relleno

12 Large Squids
1/2 Pound Ground pork
3 Green onions, finely sliced
1 Egg, beaten
Salt and pepper to taste
1 Garlic clove, minced
1 Tablespoon Vegetable oil
1 Medium Onion, chopped
1 Medium Tomato, chopped
1/2 Bay leaf
1 Tablespoon Soy sauce

Remove squid heads and ink sacs, clean the calamari outside and inside. Sprinkle salt lightly on squids and set aside. In a large bowl combine ground pork, green onions, beaten egg and a little salt and pepper. Stuff squid cavities with meat mixture. This is messy and slippery, don't over stuff the calamari as the stuffing will swell when cooking. A pastry bag makes this easier to do. Place a pan in a steamer and steam the calamari covered for 10–15 minutes, or until filling is cooked. Drain liquid and set aside. Prepare sauce while steaming calamari. In a skillet over medium heat, sauté garlic in oil until lightly browned. Add onion and stir for 1 minute. Add tomato, bay leaf and soy sauce and cook for 3–5 minutes until tomato pieces are soft. Pour sauce on top of stuffed calamari. Serve with rice.

Refried Beans

1 Pound Dried Pinto Beans
1 Tablespoon Salt
3 Garlic Cloves
1 Tablespoon Sugar
1/2 Cup Bacon Drippings
1/4 Cup Bacon Drippings

Pick over beans to remove rocks and bad beans. Wash and put in large pot with sugar. Add enough cold water to cover* and heat to boiling. Cover and simmer for 3 hours or until beans are soft, adding additional water when necessary* during cooking. Add 1/2 cup bacon drippings, salt and garlic. Cook at least 1 hour more, stirring occasionally. Can be cooked for more than 4 hours or overnight if there is enough water. Heat 1/4 cup bacon drippings or lard in a large skillet and add beans. Stir frequently, until beans are reheated. Mash with a fork or potato masher. Brown beans until dry and a little crusty, stirring frequently. Add salt, if needed, to taste.

Note 1: *Begin with water at least twice as deep as beans. When beans have finished swelling, add liquid as needed to keep level a little above the top of the beans.

Ropa Vieja

3 pounds flank steak
1–1/2 cups water
6 whole garlic, peeled
6 whole black peppercorns
salt to taste
8 poblano peppers, fresh
1/2 cup lard, bacon drippings, or veg.oil
2 garlic clove, peeled and sliced
1 large onion, sliced 1/8" thick
flour tortilla

1. Cut the flank steak in half horizontally so it will fit into a large Dutch oven. Place it in the pot and cover it with the water. Add the six whole cloves of garlic, along with the peppercorns and salt as desired. Place over low heat and bring the liquid to a simmer. Cover and continue cooking over low heat, turning the meat occasionally, until it is tender and well done, about one and a half to two hours.
2. While the meat is stewing, roast, peel and seed the peppers and slice each pepper lengthwise into strips an eighth of an inch wide. Set aside.
3. When the meat is tender, remove the Dutch oven from the heat and let the meat cool in its own broth. When it cools enough to handle, remove it from the broth and place it on a cutting board. Slice the meat across the grain into strips about two inches across. Using your fingers, pull the meat into fine shreds. Return it to the broth.
4. Heat the lard or other fat in a large heavy skillet over medium heat until it is rippling. Crush the sliced garlic cloves and add to the hot fat. Sauté for one minute, stirring frequently. Add the sliced onions and sauté until it's somewhat soft, about three minutes. Add the reserved pepper strips to the pan and continue sautéing and stirring for about two minutes.
5. Using a slotted spoon, transfer the peppers, onion and garlic to the Dutch oven. Cook the meat mixture, uncovered, over medium heat, stirring frequently until the flavors are blended about 10 to 15 minutes. Serve the meat hot, rolled up in heated flour tortillas.

Salpicon

3 pounds brisket
2 onions, 1 halved, 1 chopped
1 large carrot, quartered
1 stalk celery, quartered
2 cloves garlic
1 cup chopped fresh cilantro
1 12-ounce can whole tomatoes
Salt and pepper to taste
1 large tomato, chopped
1 4-ounce can chile chipotle, drained and chopped (reserve liquid)
¼ cup light olive oil
¼ cup vinegar
½ pound Monterey Jack cheese, cut in ¼-inch cubes
2 large avocados, sliced length-wise

Oven: 325 degrees

Place brisket in heavy pot and cover with water. Add halved onion, carrot, celery, garlic, ½ cup chopped cilantro, canned tomatoes, salt and pepper. Cover and cook in oven approximately 4 hours until very tender, Remove from liquid, cool slightly and shred thoroughly with a fork. In large bowl, combine shredded beef, chopped onion, chopped tomato, remaining cilantro, chile chipotle, and liquid to taste, oil, vinegar, salt and pepper. Let cool in refrigerator at least 4 hours. Before serving, toss with cheese and turn into a decorative bowl. Garnish with sliced avocado. Serve with warm corn or flour tortillas, pinto beans and guacamole or tossed green salad. For spicier flavor, use more chile chipotle or pickled jalapenos or chopped or fresh green chile strips.

Salsa De Tomate

1 Onion
2 Pound Tomatoes, Very Ripe
2 Tablespoon Olive Oil
1 Clove Garlic
1 Cup Beef Stock
1 Bay Leaf, Crumbled
1/2 Tablespoon Parsley, Freshly Chopped
1 Tablespoon Oregano
1 Teaspoon Sugar
1/4 Teaspoon Thyme
Salt, To Taste
Optional
12 Green Olives, Pitted And sliced

Chop the onion well. Singe the tomatoes over an open flame and peel and chop them. Heat oil and sauté the onion and clove of garlic until onion is soft and transparent but not brown. Discard garlic. Add Tomatoes, stock, bay leaf, parsley, oregano, sugar, thyme and salt to taste. Cook until slightly thickened. Add the olive rings

Salsa Borracha

5 ounces (5 or 6) tomatillos with the husks removed
2 – 3 pasilla chiles, stemmed, seeded and broken into small pieces
1 clove garlic, minced
1 tablespoon cooking oil
1/4 cup beer
1/2 tablespoon rice wine vinegar
1 bay leaf, broken into pieces
1/2 teaspoon oregano
Heaping 1/4 teaspoon salt
1 ounce queso cotija or anejo, grated

Simmer the tomatillos in water to cover until they are very soft, 5 – 10 minutes, and place them in a blender. Simmer the chiles in water to cover for 15 minutes, drain and place them in the blender. Add the garlic, beer, oil, vinegar, bay leaf, oregano and salt, and pulse 10 – 15 times, or until the ingredients are well chopped but not pureed. Stir the cheese into the sauce and serve.

Salsa Verde

2 Garlic cloves
3 Scallions
1/2 Cup Parsley leaves
1/4 Cup Cilantro
Pickled jalapeno pepper
13 Ounce Tomatillos (fresh or canned)
4 Ounce Mild green peppers (chopped)
1/4 Teaspoon Hot pepper sauce
1 Teaspoon Salt (or to taste)

Drop the garlic through the feed tube of a food processor with the metal blade in place and motor running to chop finely (about 10 seconds.) Add the scallions, parsley, cilantro, and jalapeno and chop finely (about 6 pulses of the motor). Add the tomatillos and process until pureed, about 5 seconds. Add the remaining ingredients and pulse 2 times to mix. Refrigerate, covered.

Sea Bass Or Tuna A La Margarita

The sauce and garnish:

1/4 cup white tequila
1/4 cup lime juice
3 tablespoon triple sec
1 serrano chile, stemmed seeded and minced
Heaping 1/4 teaspoon salt
1/2 cup carrots cut into julienne strips
1 1/2 tablespoons butter

The fish:

4 boneless, sea bass steaks of 6 to 8 ounces and 1 1/4 inches thick,
or 4 yellowfin tuna steaks of 6 to 8 ounces, and 1 1/4 to 1 1/2 inches thick
Salt and pepper to taste
1 tablespoon olive oil

1 tablespoon minced parsley
4 lime wedges
4 1/4 inch orange slices

To make the sauce combine all the ingredients except the carrots and butter in a small saucepan and bring to a boil. Add the carrots, blanch them for about 1 minute, then remove and reserve them. They should still be fairly crisp and infused with the flavors of the sauce. Continue simmering until the mixture is reduced to about 1/3 cup. The sauce can be prepared to this point then kept an hour or two unrefrigerated or a day or two refrigerated.

To prepare the fish first preheat your oven to 350 degrees. The fish will be first seared in a skillet on top of the stove, then placed in the oven to finish cooking, so select a skillet that can be placed in the oven.

Salt and pepper the sea bass or tuna on one side. Place the oil in a skillet or lightly oil a ridged grill pan and place over medium high heat. When whichever pan you are using is very hot but not smoking add the fish. Allow the fish to cook for 2 1/2 minutes, or until the bottom of the seabass is golden brown and crisp, or the tuna is seared and crisp, without turning. Turn the fish and place the skillet or grill pan in the preheated oven. Bake the seabass for 13 minutes or until it is cooked through and flakey. The tuna should be left in the oven for about 8 minutes for medium rare. In either case, remove the fish to serving plates.

To finish the sauce bring it to a boil and simmer until it is reduced to 3 tablespoons, then remove it from the heat and whisk in the butter. Spoon about 1 tablespoon of the sauce over each piece of fish, garnish with the blanched carrots and parsley and serve with the lime wedges and orange slices to one side of the fish.

Shrimp With Chipotle Remoulade Sauce

Chipotle Remoulade:

- 2 tablespoons fresh lime juice
- 3 tablespoons olive oil
- 3 tablespoons neutral cooking oil, such as canola oil
- 1/4 cup chopped onion
- 1/4 cup chopped celery
- 1 tablespoon chopped garlic
- 2 medium, canned chipotle chiles, seeded and chopped, or to taste
- 1 ½ tablespoons Dijon mustard
- 1 ½ tablespoons American yellow mustard
- 1 ½ tablespoons catsup
- 1/3 cup loosely packed, chopped cilantro
- ½ teaspoon salt
- 1/4 teaspoon black pepper

To make the remoulade, place all ingredients in a food processor fitted with the steel blade and process for 1 minute.

Shrimp and garnish:

- 1 pound large (approx 20/pound) shrimp
- 1 large cucumber
- 1 small jicama
- 1 – 4 carved radishes

Clean and devein the shrimp, leaving the tails intact. Place the shrimp in a large quantity of boiling water over high heat and cook them, checking them frequently by cutting into them with a small sharp knife, until they are just cooked through. Immediately immerse the shrimp in ice water, and place them in the refrigerator until they are thoroughly chilled.

Slice the cucumber and jicama into thin pieces and place them on a large serving plate to form a bed for the shrimp. When the shrimp are chilled, dry and place them on the plate and decorate with the carved radishes. Serve with the sauce.

Smoked Salmon Quesadillas

4 Ounce Soft fresh goat cheese
1 Teaspoon Prepared horseradish
2 Teaspoon Sour cream
2 Teaspoon Chopped fresh dill
4 Flour tortillas
4 Ounce Thinly sliced smoked salmon
Additional chopped dill

Blend goat cheese, horseradish, sour cream and chopped fresh dill in medium bowl. Season cheese mixture to taste with salt and pepper. (Cheese mixture can be prepared 1 day ahead. Cover and refrigerate.)

Heat heavy large skillet over medium–high heat. Add 1 tortilla to skillet and cook until brown spots appear on surface. Turn and heat other side briefly. Remove and spread 1 tablespoon cheese mixture over tortilla. Top with 1/4 of smoked salmon and sprinkle with additional chopped dill. Repeat with remaining tortillas, cheese mixture, smoked salmon and dill. Cut quesadillas and serve.

Sopa De Aguacate

4 Tablespoon Shortening
3 Medium-sized avocados, mashed
1 Tablespoon Flour
1/4 Cup Chopped onion
1/3 Cup Cream
1/2 Cup Tomatoes, peeled and drained
Green food coloring
3 Tortillas (bought), or 3 slices of bread
Salt and pepper
4 Cup Stock

Heat one tablespoon shortening, blend in flour and brown. Add onion and tomatoes and boil until mixture is reduced to about one-half. Add a pinch of salt and pepper and add to stock. Simmer ten minutes. Place mashed avocados in a soup tureen, add cream and mix well. Add a few drops of green coloring and stock. Stir and serve immediately with tortilla croutons which have been made by cutting tortillas into small squares and frying in three tablespoons shortening until golden brown. Bread cubes may be used instead.

Sopaipillas

4 Cup Flour
2 Teaspoon Sugar
1/4 Cup Shortening or lard
1 Tablespoon Baking powder
1–1/2 Teaspoon Salt
1 1/4 Cup Water or more if needed

Sift dry ingredients together. Cut in shortening until crumbly. Add water and mix until holds together. Knead 10–15 times until dough forms a smooth ball. Cover and let set for 20 minutes. Divide dough into two parts. Roll dough to 1/8" thickness on lightly floured board. Cut into 3" squares or triangles. Do not allow to dry; cover those waiting to be fried. When ready to fry, turn upside down so that surface on bottom while resting is on top when frying. Fry in 3" hot oil until golden brown, turning once. Add only a few at a time to maintain proper temperature. Drain on paper towels.

Spanish Rice

3 Teaspoon Shortening
1-1/2 Cup Rice
1/2 Cup Onion, sliced
1/2 Cup Bell pepper, sliced
1 14 Ounce can whole tomatoes
1 Medium clove garlic, minced
1 Teaspoon Black pepper
2 Teaspoon Salt
3 Cup Water

Melt shortening in large skillet. Add rice and brown. When rice is a golden brown, reduce heat and add onion, bell pepper, tomatoes, garlic and pepper. Mix well and add 1 1/2 cups warm water or enough to just cover the rice. Add salt. Cover and let simmer until almost dry. Add remaining water, cold, a little at a time, cooking over low heat until fluffy. Note: You may substitute peeled seeded green chili for the bell pepper.

Taco Salad

1-1/2 Pound Ground beef
Bottled French dressing
1/4 Cup Onion, chopped
1/2 Teaspoon Salt
1/4 Teaspoon Pepper
1/2 Teaspoon Dried oregano, crushed
1/2 Head iceberg lettuce, finely shredded
2 Tomatoes, cut in wedges
8 Ounce Can corn, drained
8 Ounce Can garbanzo beans, drain
1/2 Cup Radish slices
1-6 1/2 oz Package Tortilla or corn chips
1 Avocado, peeled and sliced
4 Ounce Cheddar cheese, shredded
Pitted black olives, sliced
Sour cream

Brown meat and drain off fat. Add 1/3 cup French dressing, onion, salt, pepper and oregano. Simmer 5 minutes. Combine lettuce, tomatoes, corn, beans, radishes and enough dressing to moisten. Toss lightly. For each salad, serve meat mixture over tortilla chips. Top with lettuce mixture, avocado, cheese, olives and sour cream, as desired.

Ricotta Tacos – Tacos De Queson

1/3 Cup Fresh lime juice
Sea salt to taste
1/3 Cup Finely chopped radishes
1/4 Cup Finely chopped white onion
1 Chile peron, black seeds removed and roughly chopped,
Or any hot green chile, chopped with seeds
1 Tablespoon Roughly chopped cilantro
The tacos:
1 Cup Drained and lightly salted ricotta cheese
6 Thin 5–inch corn tortillas
6 Toothpicks
Safflower oil for frying

Have ready a tray lined with a double thickness of paper toweling.

First make the sauce. Put the lime juice and salt into a glass bowl, mix in the rest of the ingredients, and leave for at least 30 minutes to marinate. This should make about 1 cup.

Spread 1 tablespoon of the ricotta over half of each tortilla. Fold over and secure with a toothpick.

Put oil to a depth of 1/4 inch in a large frying pan and heat. When hot but not smoking, add a few of the tacos and fry, turning once until they are golden color and quite crisp. Continue with the rest, adding oil if necessary.

Drain the tacos well on paper toweling and remove as soon as they are cool enough to handle. With a toothpick, ease them open and insert about 2 tablespoons of the sauce. Serve immediately; they cannot wait.

Servings: 6

Tacos De Machaca

1 lb. boneless beef chuck
1 cup water
6 peppercorns
1/4 medium onion
Salt
1 garlic clove
1/4 teaspoon salt
1 tablespoon vegetable oil
1/2 medium onion, chopped
1 California chile or 1 poblano chile, roasted and peeled
OR 1 canned whole green chile
2 small tomatoes, peeled and chopped (1/2 lb.)
1/4 teaspoon ground cumin
Freshly ground pepper
6 to 8 corn tortillas
Salsa
1 avocado
Juice of 1/2 lime
Salt
1 onion, chopped
Cilantro leaves, chopped

Place meat in a large saucepan. Add water, peppercorns, 1/4 onion and salt to taste. Bring to a boil; reduce heat. Cover and simmer until meat is very tender, about 1–1/2 hours. Cool meat in broth. Drain, reserving 1/3 cup broth. Shred meat with 2 forks. Set aside. Mash garlic with 1/4 teaspoon salt to make a paste. Heat oil in a large skillet. Add chopped onion and garlic paste. Cook until onion is tender. Cut chile into short strips. Add chile strips and tomatoes to cooked onion. Cook 3 to 4 minutes. Add meat, cumin and freshly ground pepper to taste. Cook and stir until meat is heated through. Stir in reserved broth. Taste and add salt if needed. Keep warm. Preheat oven to 350 F (175 C). Wrap tortillas in foil and place in oven until softened, about 15 minutes. Prepare salsa if making fresh. Mash avocado in a small bowl. Stir in lime juice and salt to taste. Beat until smooth. Place avocado mixture, onion, cilantro and salsa in separate bowls and set aside. For each taco, place spoonful of Machaca on a warm tortilla. Top with avocado mixture, onion, cilantro and salsa to taste. Fold tortilla around filling. Serve immediately.

Homemade Taco Seasoning Mix

6 Teaspoon Chili Powder
5 Teaspoon Paprika
4 1/2 Teaspoon Cumin
3 Teaspoon Onion Powder
2 1/2 Teaspoon Garlic Powder
1/8 Teaspoon Cayenne Pepper

In storage container with tight fitting lid, combine all ingredients; mix well. Seal tightly. Store in cool, dry place for up to 6 months. Makes 21 teaspoons (about 1/2 cup). Seven teaspoons of mix equal a 1.25 oz. pkg. of purchased taco seasoning mix. TIPS: Cumin, an herb, is ground from cumin seeds, and there is no substitute for its flavor.

Tamale Pie

2 Pound Ground Beef
12 Ounce Tomatoes
1 Med. Onion, Chopped
1 Clove Garlic, Chopped
1/2 Teaspoon Salt
1/2 Teaspoon Pepper
1/2 Teaspoon Oregano
3 1/2 Ounce (1/2 7 ounce can) Green Chilies

TOPPING

1 Cup Grated Mild Cheese
1/2 Cup Cornmeal
1/2 Cup Unbleached Flour
1 Teaspoon Baking powder
Dash Salt
2 Teaspoon Oil
2 Teaspoon Sugar (Optional)
1/2 Cup Milk
Other Half Green Chilies

Brown meat in skillet. Add remaining ingredients and simmer 20 minutes. Pour into a 4 qtma casserole. Top with cheese. Mix rest of ingredients together and pour over the top of meat and cheese. Bake at 375 degrees F. for 30 minutes (or until topping is done).

Tomatillo Chicken Enchiladas

4 Cup Coarsely shredded chicken or turkey
3 Cup Grated Monterey Jack—cheese(divided)
1 To 2 (4–oz) cans chopped green chilies
1–1/2 Teaspoon Dried oregano leaves
Salt and pepper to taste
Vegetable oil
12 To 18 corn tortillas—(depending on size)
Tomatillo sauce(recipe—follows)
1 To 1–1/2 cups sour cream
Chopped cilantro, tomatillo slices and lime slices for garnish

In a large bowl, mix chicken, 2 cups cheese, chilies and oregano. Season with salt and pepper; set aside. In a large skillet, heat 1/2 inch oil over medium–high heat. When oil is hot add one tortilla at a time; cook turning once, just until limp(about 10 seconds). Drain on paper towels. While tortillas are warm, spoon about 1/4 to 1/2 cup chicken mixture down the center of each; roll tortillas to form enchilada. Set enchiladas seam side down, in a 9–by–13–by–2–inch baking dish, or to medium–sized baking dishes. (at this point enchiladas may be covered and refrigerated until the next day.) Cover enchiladas with foil and bake in a 350 oven for 15 minutes until hot in the center (cook 30 minutes if they were refrigerated). Uncover and top with remaining cheese. Bake, uncovered, until cheese melts, about 10 minutes. To serve, spoon warm tomatillo sauce on each plate. Set enchiladas on top of sauce. Spoon sour cream on top and garnish.

Tomatillo Sauce

1/3 cup salad oil 2 medium onions, chopped 1 to 2 cans chopped green chilies
1 cup chicken broth 1 (28–oz can) tomatillos 3 T lime juice 2 t each: dried oregano leaves and sugar 1 t cumin Salt to taste

Heat oil in a 3 to 4 quart pan over medium–high heat. Add onions and cook stirring often, until soft, about 10 minutes. Stir in green chilies, chicken broth, tomatillos, lime juice, oregano, sugar and cumin. Bring to a boil reduce heat and simmer uncovered, stirring occasionally, 25 minutes. Whirl sauce in a blender. until smooth. Season with salt. Serves 6 to 9.

Tomato And Fresh Coriander Vinagrette

4 medium ripe tomatoes, seeded and diced
4 tablespoons red onion, finely minced
3 tablespoons fresh coriander or fresh basil
6 tablespoons olive oil
juice of two limes
1 medium garlic clove, peeled and mashed
2 teaspoons jalapeno, minced
salt and pepper

Combine all the ingredients in the top of a double boiler. Set over warm water and heat over a low flame. Serve warm with grilled flank steaks. Yield is about 2 1/2 cups.

Tostadas de Pollo y Frijoles

2 Tortillas
2 Cup Cooked, mashed black beans
(or refried beans)
2 Cup Chicken, shredded
1 Tomato, wedged
1 Cup String beans, cook & cool
1 Head lettuce, shredded
1 Green bell pepper, sliced
2 Green onions, diced
1 Can Plain green olives, chopped
1 Cup Cheddar cheese, grated
2 Tablespoon Hot sauce

Lay a tortilla on each plate; spread with a layer of beans. Lay chicken on beans. Toss together vegetables and cheese; and mound on top of chicken. Sprinkle hot sauce on top.

Tostadas

2 cups finely shredded Carnitas or other prepared meat

1/2 cup salsa, homemade or canned

3/4 cup guacamole

Oil for frying

6 corn tortillas

3/4 cup canned or homemade refried beans

2 cups finely shredded lettuce

1/2 cup dairy sour cream

Prepare meat, salsa and guacamole. Pour oil ¼ inch deep into a medium skillet. Heat to 365 F (185 C). Fry each tortilla on both sides until browned and crisp. Drain over skillet or on paper towels. Spread each tortilla with refried beans; top with about 1/3 cup carnitas or other meat. Add a layer of lettuce, a large spoonful of guacamole and a spoonful of sour cream. Top with salsa. Serve immediately.

Tortilla Espanola

2 T. olive oil
6 medium potatoes, peeled and thinly sliced
1 large onion, finely chopped
1/2 tsp. salt
1/2 tsp. pepper
6 large eggs
1/2 tsp. salt
2 T. olive oil

Heat 2 tablespoons olive oil in cast iron skillet. Add next 4 ingredients. Cook, stirring constantly, over medium heat 4 to 5 minutes; cover and cook 5 minutes or until potatoes are soft, but not browned.

Combine eggs and 1/2 teaspoon salt in a large bowl; beat until frothy. stir in potato mixture. Heat clean cast iron skillet until hot enough to sizzle a drop of water. Add 2 tablespoons olive oil; rotate pan to coat bottom and sides. Pour egg mixture into skillet. Cook 5 minutes over medium–low heat. Bake at 375 F for 10 minutes or until set. Loosen with a spatula; invert onto serving plate. Cut into wedges to serve.

Verde Azzor

2 Tablespoon Olive oil
1 Cup White rice
1/4 Cup Onions, chopped
2 Pablano chillies, roasted, peeled, deseeded & chopped
6 Green onions, thinly sliced
1 Garlic clove, minced
1/4 Teaspoon Salt
1/4 Teaspoon Cumin
1 3/4 Cup Vegetable broth
1/3 Cup Cilantro, coarsely chopped

Preheat oven to 375F. Heat oil in a wok over medium heat until hot. Add rice & cook, stirring, for 2 minutes or until rice turns opaque. Add the onions, cook and stir for 1 minute. Stir in green onions, garlic, salt & cumin; cook & stir for 20 seconds. Stir in broth & bring to a boil over high heat. Lower the heat & simmer, covered, for 15 minutes or until the rice is almost tender.

Remove skillet from heat & transfer to greased 1 1/2 qt. baking dish. Bake uncovered for 15 minutes or until the rice is tender. Garnish with cilantro & serve hot.