



“En familia”

*Recipes from the great big multicultural world of
Lopez Negrete Communications*

LOPEZ
NEGRETE

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CHRISTMAS WITH THE LOPEZ NEGRETE'S

Christmas Eve is party time at our house! Everyone's been running around all day and we all come together to settle in for a long festive night. All of our family, sibs, friends and loved ones get together about 6:00PM...and the fun begins! I'm usually backed up from shopping and wrapping so as you walk in the door I may hand you a recipe...this turns into everyone cooking...I like it! As Alex whips up his Mom's Egg Nog (see recipe), the kids turn up the music and voila! it's "Jingle Bells Rock" at our house! We eat, drink and are merry for a long while and then we open presents...all and all, it's just the best day of the year! I love Christmas!

Here's a Christmas Duck favorite, the orange sauce is excellent and it's so easy, you can hand it to anyone who walks in the door... enjoy!

Merry Christmas!

Cathy López Negrete



➤ DUCK WITH ORANGE SAUCE

It's easy and yummy. I usually get 1 duck for 3 people, so up the ducks as necessary.

1 (4-5) lb duck
1 orange
Salt, pepper & paprika

Preheat oven to 425°

Wash duck in cold water and remove additional fat. Prick the duck all over with a fork. Season inside and outside. Quarter the orange and place it inside the duck cavity. Cook for 30 minutes on 425°, and then turn the oven down to 300° and cook for an additional 1 to 1 1/2 hours. The duck is done when you can shake its leg easily!

Kids will even eat duck with the following Orange Sauce!

Combine:

1/3 cup of Brown Sugar (packed)
1 Tablespoon Cornstarch
1/3 cup Sugar

Mix in:

1 cup of Orange Juice
1 tablespoon grated Orange rind
1/4 teaspoon salt

Cook on stove top with medium heat until transparent. Base duck with sauce just before you take them out of the oven. Serve this sauce on the side...it's delicious!



BANDEJA PAISA

4 cups red beans, or kidney beans
1 tablespoon salt
2 diced green plantains
1 small carrot, grated or shredded
1 pork trotter
2 tablespoons oil
2 tablespoons tomato paste

Rinse the beans before cooking; then place them in a pressure cooker half filled with water and 1 tablespoon of salt. Cook the beans for approximately 30 minutes. Then open the pressure cooker and place the rest of the ingredients in with the beans. Cook under pressure for another 20 minutes and serve with or without the trotter.

Bandeja Paisa may be accompanied with 8 ounces of grilled beefsteak; steamed white rice, fried sweet plantains, deep fried pork crackling, 1 fried egg atop the rice, and 1 corn tortilla. The rice should be in the middle of the plate, then the beans on the left side.

The remainder of the ingredients can be arranged on the plate to your liking.

Serves 6

Anthony Lozada



*The pleasure
of pressure cooking.*





MILANESA A LA URUGUAYA

There are infinite variations of milanesa recipes; this is the one we use at home.

Meat: round steak, sliced thin (or chicken).

Dip each steak in beaten eggs with salt; roll it in bread crumbs (plain or seasoned). They are then ready to cook.

Deep fry them in hot oil (or with PAM spray if you want to be healthier).

Serve them warm with rice, salad or potatoes, or use them in sandwiches with lettuce and tomatoes.

Milanesas...they are the preferred home meal in Uruguay for kids and adults alike!

Andrea Kaminietzky





LOVE STARTS IN THE KITCHEN. How true this is. Cubans believe that one hundred percent. After Ana and I were married, we realized that she really did not cook like my mother. But after some "difficult" to digest dishes, mama came to the rescue and gave Ana many of her (and her son's) favorite recipes.

And Cupid was happily gaining weight with a smile. Picadillo is one of those dishes that we would eat every week. Tasty, inexpensive and easy to make. Picadillo brings back many good memories; every time I eat it, you can see a smile on my face. It's a shame that I do not look like the picture anymore.

Provecho.

Cesar Madera

CHOPPED BEEF (Picadillo)

1 lb. ground beef	1/2 lb. ground ham
1/4 cup oil	1 bell pepper
1 onion	2 cloves garlic
1/4 cup capers	1/4 cup chopped olives
1/2 teaspoon salt	1/8 teaspoon black pepper
1 teaspoon Worcestershire sauce	1 can tomato sauce
A pinch of oregano	A pinch of cumin
1/4 cup dry white wine	

Heat oil and sauté diced onions, bell pepper and garlic. Cook the ground beef and ground ham until almost done (cook for several minutes), stirring occasionally. Add the onions, bell pepper and garlic halfway through cooking the meat. Add the rest of the ingredients and cook on low heat for approximately 25 minutes. Serve over white rice.

Serves 6-8



LADY FINGERS COOKIES
Dedos de Monja

3 eggs, separated
1/2 teaspoon almond extract
1/4 teaspoon salt
1/3 cup sugar
1/2 cup sifted cake flour
1 teaspoon baking powder

Beat egg yolks until thick and lemon colored. Beat in almond extract. Beat egg whites until stiff, but not dry, and gradually beat in sugar until whites are glossy and very stiff.

Fold egg yolks gently into whites. Fold in sifted dry ingredients. Drop batter by tablespoons on ungreased cookie sheet forming fingers 3 inches long and 1 inch wide. Bake in moderate 350° oven 10 minutes, until light brown. Remove immediately from cookie sheet and cool on rack. Dust with powdered sugar.

Makes 3 dozen

We enjoyed these with a cup of hot chocolate abuelita (Mexican hot cocoa)...a yummy combo!

Alejandro Meza





The reason I call this dish Pop's Snapper is because every time I have made this dish for my wife Barbara and me, it seems my puppy "Pop" ends up getting some of the snapper filets one way or another. This dish is very good for people and puppies.

POP'S SNAPPER

Several red snapper filets
1 lb. of jumbo shrimp peeled
1 lb. of crawfish peeled
3 red bell peppers
3 yellow bell peppers
3 orange bell peppers
White wine of your choice
6 tablespoons of butter
1 clove of garlic
1 artichoke heart diced
Sea salt & fresh ground pepper
Pecan wood for the grill

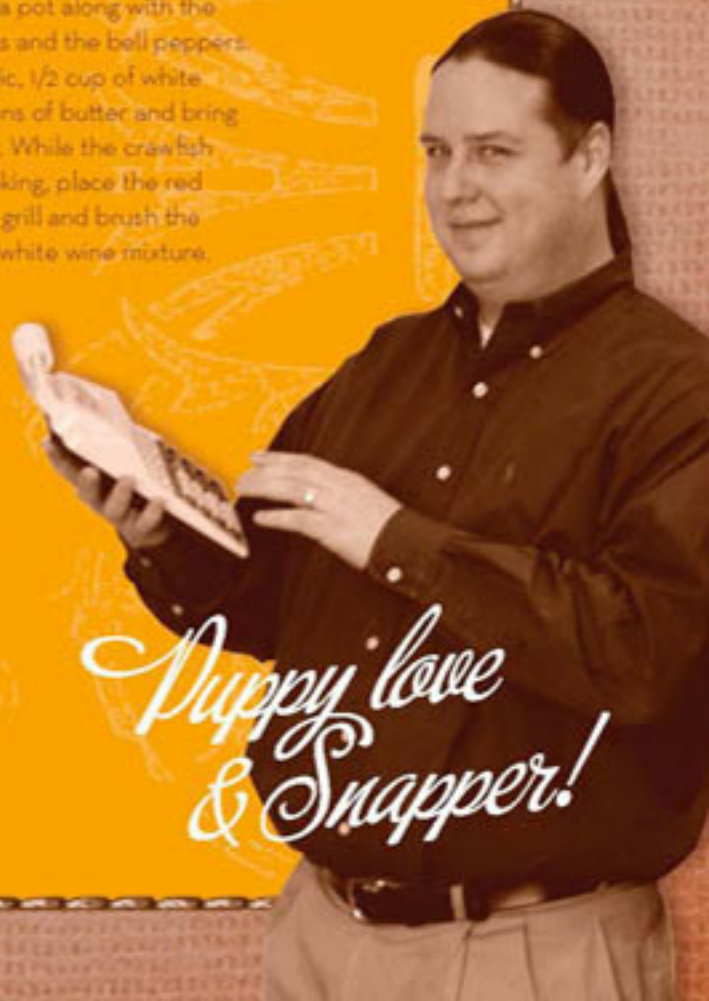
Season the red snapper filets with the sea salt and ground pepper. Melt two tablespoons of butter in a small pan and add a small amount of white wine and bring it to a low simmer. Do not let the butter burn.

This mixture is brushed over the red snapper filets on the grill. Place the peeled crawfish and jumbo shrimp onto several skewers and place them on the grill. The crawfish and jumbo shrimp will cook fast

so be careful not to overcook. Remove the cooked crawfish and shrimp from the grill and place them all in a pot along with the diced artichoke hearts and the bell peppers. Add one clove of garlic, 1/2 cup of white wine and 4 tablespoons of butter and bring it all to a slow simmer. While the crawfish shrimp topping is cooking, place the red snapper filets on the grill and brush the filets with the butter white wine mixture.

Cook the filets thoroughly. Once cooked, place two filets on a plate and cover with the crawfish, shrimp and pepper sauce. Garnish with parsley.

Dennis Bryan



*Puppy love
& Snapper!*



➤ **BUÑUELOS (FRIED CHEESE PUFFS)**

In Colombia, buñuelos are part of the Christmas dinner. (Serve with the natillas). See recipe on page 15.

- 1 lb. white cheese or small curd cottage cheese (quesito)**
- 1 1/2 cups cornstarch**
- 2 eggs, beaten**
- 2 tablespoons brown sugar**
- 1/2 teaspoon salt**

Grate the cheese. Mix the cheese with the cornstarch, eggs, brown sugar and salt. Roll into balls the size of golf balls and drop into medium-hot vegetable oil and fry slowly. After a few minutes increase temperature and fry until they are golden brown. Remove and drain on paper towels.

This recipe is highly dependent on the type of cheese you use. It might be a good idea not to try it if you are not really sure you have the right type of cheese.

Makes 15 buñuelos

Andrés Reyes

*It's all in
the cheese!*



I GREW UP IN VENEZUELA and we would always wait for the big night: Christmas Eve. On that evening, all my family would get together, with each family member bringing a traditional dish. During the celebration, everything was about eating delicious food, chatting, singing, dancing and opening presents.

Ever since I moved to Houston with my husband, we have tried to keep that tradition alive, and even though our family cannot always be with us on Christmas Eve, we gather with friends and cook ham bread, hen salad, and my favorite...leg of pork. My husband is famous among our friends for his delightful leg of pork.

Our friends always wait for this time of the year, to come over and have a slice.
You must wonder what his secret is...just a little bit of passion fruit!

A passion for pork...

➤ ROASTED LEG OF PORK WITH PASSION FRUIT

Marinade Ingredients

- 1/2 can of passion fruit juice from concentrate
- 1 cup of water
- 2 cups of onions, chopped
- 10 cloves of garlic
- 1/2 cup of oil
- 3 tablespoons of Worcestershire sauce
- 3 tablespoons of salt
- 1 1/2 teaspoons of wine vinegar
- 1 teaspoon of oregano
- 1/2 teaspoon of thyme
- 1 laurel leaf
- 1 cup of orange juice
- 1 cup of dry white wine
- 1 leg of pork (15 lbs.)

One day before, prepare the marinade. Using a blender, mix all the marinade ingredients together. Cut some of the fat away from the skin, leaving an even 1/4-inch layer of fat. Then, rub the leg of pork with lemon. Rinse it with water and dry it. Rub the pork with the marinade. Place it in a large container with the remaining marinade and store it in the refrigerator overnight. Take it out of the refrigerator 1 hour before roasting.

Preheat oven to 400°. Place leg of pork, skin side up, on a rack over a roasting pan. Pour the remaining liquid from the marinade over it. Cover the pan with aluminum foil. Roast until meat is tender, or until it pulls away from the bone easily,

approximately 40 minutes for every 2 pounds (4 1/2 hours). Raise the oven temperature to 450°, uncover the pan, and continue roasting until the skin becomes crisp, for about 70 more minutes. Place the leg of pork on a tray and set it aside. Let it rest before slicing.

Gravy

- 1 apple, peeled, minced, without seeds
- 1/2 cup of sweet white wine (Moscatel or Marsala style)
- 1/8 teaspoon of pepper
- 3 tablespoons of brown sugar
- 2 tablespoons of flour diluted in 1 spoon of water

Strain remaining liquid and meat bits. Place in a small sauce pan. Add minced apple, wine, brown sugar, pepper and cook for 5 minutes. Bring it to a boil and add flour diluted in water to thicken the sauce. Cook for 5 more minutes.

Slice the leg of pork, place the slices in a tray, and warm them up. Serve with gravy.

Blanca Gonzalez



Octavia and Mammaw,
kitchen cut-ups



Mom and me
1956

MOM WAS BORN 'N' RAISED IN BATON ROUGE, LOUISIANA. Her mom ("Mammaw" to me) had a classic southern maid named Octavia, who always made the best cornbread dressing at Thanksgiving and Christmas when I was growing up. That is the recipe I wanted to share here, but Mom said the dressing is way too complicated and time consuming for this type of cookbook.

This other recipe should be something you might actually consider making. So, while Octavia's dressing is what I think of most when I reminisce about holiday dining (Mom still uses that recipe), I went with this more contemporary dish she got from a neighbor, which adds a nice homespun touch. I'm not even a big vegetable eater, so that shows you how good this is.

Not much of a story here, so how 'bout this: Leave Feta & Pecan Green Beans out for Santa Claus instead of cookies, and you'll get way better presents!

Brett Elliott




 **MOM'S FETA & PECAN GREEN BEANS**

1 1/2 pounds fresh green beans, trimmed, or 2-3 packages of pre-washed and trimmed fresh green beans (she gets them at Randalls)

- 2/3 cup olive oil**
- 1 teaspoon dried dill weed**
- 1/3 cup white wine vinegar**
- 1/2 teaspoon minced garlic**
- 1/4 teaspoon salt**
- 1/4 teaspoon pepper**
- 1 cup coarsely chopped pecans**
- 1/2 cup diced red onion**
- 1 cup crumbled feta cheese**

Cook beans in boiling water about 3 minutes or until still crisp. Drain, immerse in cold water, drain and pat dry. Combine olive oil, dill, vinegar, garlic, salt and pepper. Whisk to blend. Place beans in shallow serving dish, basically in one layer. Sprinkle with pecans, red onion and feta. Top with dressing and toss a little. Perfect with really expensive wine.

Great for picnics, too!



➤ SNICKERDOODLES*

As much fun to say... as it is to eat!

1/2 cup shortening
1 egg
1 cup of flour
1 teaspoon baking powder
4 tablespoons of sugar

1/2 cup of sugar
1/2 teaspoon vanilla
1/4 teaspoon salt
4 tablespoons of cinnamon

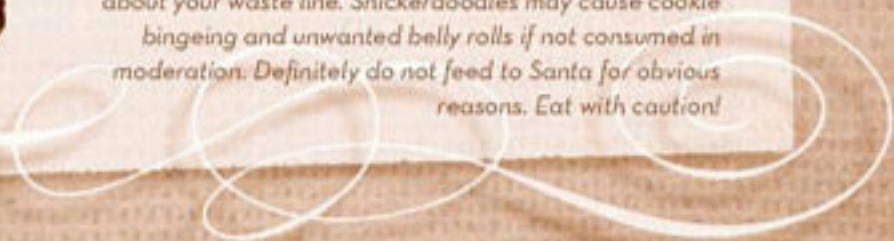
Preheat oven to 400°.

Cream the shortening, sugar and egg with electric mixer until smooth. Sift flour onto wax paper, about 1 1/2 cups. Measure flour, salt and baking powder into sifter and sift over a small bowl. Add the sifted ingredients into the sugar and shortening and egg mixture and mix well with a wooden spoon. Add vanilla and stir again. Dough should be soft and easy to handle. Add a little more flour (about a tablespoon or so) if dough sticks to your hands.

Set out cookie sheets lined with foil. Combine sugar and cinnamon in a small bowl and set aside. Roll pieces of dough into the size of a small jawbreaker. Roll the ball into the sugar cinnamon mixture. Place on the foil-lined cookie sheet, three across and five down. Place the rack in the middle of the oven. Bake for 8-10 minutes until lightly brown. Cookies will puff up and will then flatten down leaving a crispy top. Let the cookies cool on the rack.

Brittani Peña

**Warning to all health freaks and to the fabulous flab-less: Do not make these cookies if you're concerned about your waste line. Snickerdoodles may cause cookie bingeing and unwanted belly rolls if not consumed in moderation. Definitely do not feed to Santa for obvious reasons. Eat with caution!*





We met on the night of September 28th while out dancing. I was dancing with my friends when Joe came up and asked me to dance, and the rest is history.

NATILLA

- 1 liter of milk
- 1 box cornstarch (100 grams)
- 1/2 lb. brown sugar
- ground cinnamon powder to taste
- 3 cinnamon sticks

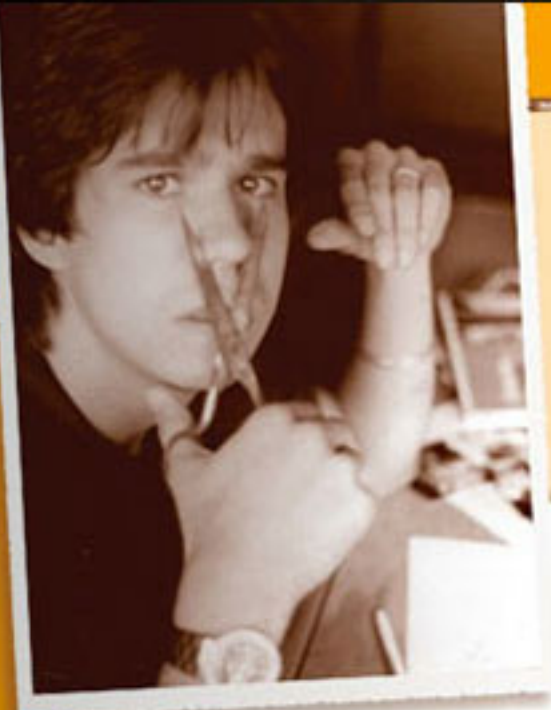
Break the unrefined sugar (panela) into small pieces. Place unrefined sugar and cinnamon sticks in a medium saucepan. Add milk, keeping aside 1 cup.

Add cornstarch to the cup of milk in a bowl and mix until the cornstarch is dissolved. Pour into a saucepan. Cook over low heat, stirring constantly until the sugar has dissolved and thickens. Pour into dessert dishes and sprinkle with cinnamon.

Let it cool in the refrigerator an hour before serving.

Claudia Goins





This recipe begins with a clear conscience. Yes, the piggy needs to be a baby, but you don't. So prepare a pitcher of sangria and drink to the little chubby creature that was born to be a dish. The more you drink, the better you'll feel about it.

Federico Traeger

➤ SUCKLING PIG CUBAN STYLE, WITH A TWIST (OR THREE)

One 5 to 15 pound piggy
(which ever finds you first)
20 or 25 sour oranges
Five garlic bulbs (each with about 15 cloves)
Sea Salt
Olive Oil
Cumin Powder
Black Pepper
Fresh Oregano

THE TRICK

Very important: mix the ingredients: oranges, olive oil, etc., and blend them very well to create a nice and even sauce. I believe the amounts of salt, oregano, pepper, etc., vary from tongue to

tongue, so there. Two days before your cooking, bathe the piglet with this sauce and pinch some garlic cloves underneath the skin. Let it soak in the sauce during a full night inside the fridge. The next morning, turn it over and let it love the juice for the whole day and night in the fridge. Next morning, turn it over again and put it back on the fridge. At night, take it out the fridge and let it rest at room temperature for the whole night, until you start baking it the following noon.

BAKIN' THE BACON

Set your oven at 350 degrees. Cover the Piggy with aluminum and place it in the oven in a deep container so that all the juices are kept. Every half hour, bathe the Pig's back with the sauce/juice. The idea is to take about 6 hours slowly and carefully baking it. By the last hour, you may take off the aluminum and let the skin roast to a crisp. The texture of the meat will be tender to the point of falling off of its bones, and in between the skin and the flesh, a layer of buttery fat will appear as you cut your creation by using a plate instead of a knife. ¡Buen provecho!

As a youngster, I loved chocolate and I loved The Wizard of Oz. I was allergic to chocolate, I ate it anyway, whenever I could get it. I would eat the candy I was supposed to sell for my school fundraisers...my parents had to pay for it. The goods were gone...I had eaten them! When I learned to write clearly, I filled out forms...I ordered the 10 volume set of "The Wizard of Oz"...the books were delivered (much to my parents' surprise)...and again, they had to pay! Each time I ate chocolate I had an allergic reaction...my parents had to pay!

To curb this uncontrollable desire for chocolate and my passion for The Wizard of Oz, my mother set up an annual tradition...we would make fudge and would watch The Wizard of Oz together. I have to warn you...I would eat the whole platter! Now that I no longer have allergies...and am still passionate about The Wizard of Oz...I still continue the annual tradition by watching The Wizard of Oz and eating chocolate. I buy candy bars now! Not to worry, I'm doing well. They are only miniature candy bars.

Cynthia Hunter



FANTASY FUDGE

- 3 cups sugar
- 3/4 cup margarine
- 2/3 cup (small can of evaporated milk)
- 12 oz. package semisweet chocolate
- 1 jar marshmallow creme (7 oz.)
- 1 cup chopped nuts (we used pecans)
- 1 teaspoon vanilla

Combine sugar, margarine and milk. Bring to a rolling boil stirring constantly. Boil 5 minutes over medium heat. Remove from heat. Stir in chocolate pieces until melted. Add marshmallow creme, nuts and vanilla. Beat until blended. Pour into greased 13 x 9 pan. Cool (chill).

Cut in squares.





*Addicted to love...
and cookies!*

I never cooked anything during the holidays because my family always cooks without me. The only thing that I help make during the holidays is my wife's holiday Chocolate Chip Cookies. These cookies are special to me because she only makes them once a year and she knows that I'm crazy about them. Every year she makes them right before we leave to go see my family for Thanksgiving, but every year I get greedier with them and don't want to share them. Somehow she convinces (or rather threatens) me every year to share my precious cookies with my family.

What else can I say about these cookies? They are quite addictive.

David and Julie Malamud

 JULIE MALAMUD'S HOLIDAY CHOCOLATE CHIP COOKIES

2 cups butter
1 teaspoon salt
2 cups sugar
2 teaspoons baking powder
2 cups brown sugar
2 teaspoons soda
4 eggs
24 oz. package chocolate chips
2 teaspoons vanilla
1.8 oz. Hershey bar, grated
4 cups flour
3 cups chopped nuts
5 cups oatmeal

Cream butter and both sugars. Add eggs and vanilla. Measure oatmeal and mix in a blender to a fine powder. Mix flour, oatmeal, salt, baking powder and soda together. Add chocolate chips, Hershey bar and nuts. Roll into balls and place 2 inches apart on a cookie sheet.

Bake for 10 minutes at 375°.

Makes about 10 dozen cookies.



➤ SWEET & SALTY SNACK

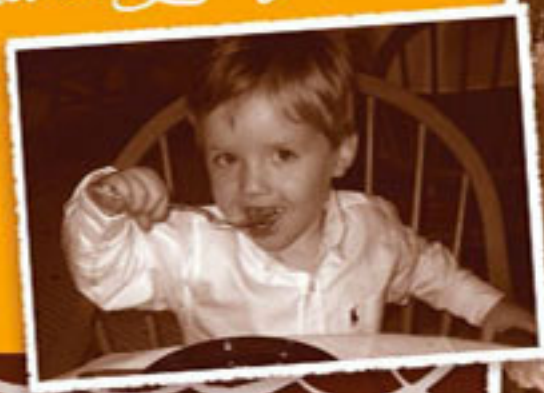
- 1 bag of square pretzels
- 1 bag of Rollo's (or any square or round chocolate pieces with caramel inside)
- 1 bag of pecan halves

Preheat oven to 350°.
Place square pretzels on a cookie sheet.
Place one Rollo on each pretzel.
Bake for 5-7 minutes, or when chocolate begins to melt.
Press a pecan half onto each Rollo and squash it.
Let cool. Place on dish.

Enjoy.

Del Mar Clark

*Sugar & spice
and everything nice.*



Scrambling for Christmas presents

➤ CHRISTMAS MORNING EGGS

My mother clipped this recipe out of the newspaper in 1996 and my family has been enjoying this breakfast every Christmas morning ever since. Mom puts the casserole in the oven as soon as we get up and by the time the stockings and presents are opened, we are able to sit down and enjoy!

- 2 dozen eggs
- 1/2 cup sherry or Madeira wine
- 1 cup milk, divided
- 2 cups or 2 small cans mushrooms
- 1 stick butter
- 1 (10 3/4 oz.) can condensed cream of mushroom soup
- 1 cup or more shredded cheese, such as mild cheddar

Beat eggs with 1/2 cup milk. Scramble eggs lightly in melted butter in large frying pan over medium heat, stirring very little and cooking until just done and still very moist. Combine condensed soup, sherry and remaining 1/2 cup milk in saucepan; heat until just warm. Butter an ovenproof 3-quart casserole with butter wrapper and alternate layers of eggs, soup mixture, mushrooms and cheese. Cover with lid or foil. Heat in 350-degree oven 30 to 40 minutes or until just bubbling. Serves 10 to 12.

Elizabeth Biscanin



UNFORTUNATELY, MOM WASN'T MUCH OF A COOK. For example, when I was a kid she once served me fried corn on the cob. Turned out, she forgot to put the water in the pot. That's the truth, and just the beginning. There were many other similar cooking fiascos that followed. In fact, our family doctor told me I should have been six foot three, but because of a lack of nutrition in my formative years, I never reached that mark. My older and smarter brother ate out a lot and went to friends' houses for dinner often. He is six foot something and is not in advertising. But, I have something on him. He never experienced fried corn on the cob. Anyway, here is the only thing my dear old mom taught me to cook - Beer Butt Chicken. (For some curious reason, nothing goes with Beer Butt Chicken like listening to "A Girl Named Sue.") I have no idea why. Maybe I should ask my older, smarter brother.

Doug Kline

? ? ?

Put the beer can where?



BEER BUTT CHICKEN

Naturally, the most important ingredient in this recipe is the beer.

I strongly suggest one six-pack per chicken (only one can is actually used for the chicken, however). The brand of beer you use is entirely up to you, although I would avoid any of those fancy, fussy micro-brews. First of all, they have ridiculous names. Besides that, ales, porters, ambers and lagers don't belong on a Beer Butt Chicken. After all, this isn't cordon bleu we're preparing here. If the recipe was called Beer "Demiere" Chicken, maybe. But that's not the case, and this is Texas. So, please stick with a good, old-fashioned manly beer. But, hey, I'll leave that to your discretion. Once you've acquired the beer, I would highly recommend testing several cans prior to cooking with it. One can never be too careful. This testing process is a good time to prepare your chicken. Clean that sucker. And be sure to get under the arms. My mom used a vacuum cleaner on all poultry and fish. You probably want to use the sink. Removing all those questionable parts they stuff inside a chicken is optional. You may want to save them for a nice Cobb salad, as mom was fond of doing (man, my brother was smart). Towel the chicken off and try to refrain from thinking of the chicken in any anthropomorphic way. This can be the hardest part of the recipe. All this work may cause an irritating dryness in your throat that can be easily remedied by drinking another can of beer. Now, cover the chicken inside and out with the butter and seasoning. Or, you can just use some kind of oil. Not SPF 40; cooking oil is preferable. This is a particularly trying task and may require another beer. Next, drink half a beer and spray the can with non-stick cooking spray such as PAM, and pour some of the butter and seasoning into the can. Now, with the chicken and the beer can properly

lubed, and you satisfactorily refreshed, ever so gently place the chicken's butt on top of the half-full beer can and push. This part alone is worth the cost of the six-pack. And you may want to "toast" your success. The beer can has now made a handy-dandy perch for the chicken to sit on once placed on the grill. Plus, the beer juices and seasoning will waft throughout the cooking process inside the chicken cavity making for one unbelievably tasty chicken. It also makes for a pretty funny sight. Try not to talk to the chicken, as you might be tempted to do. People might think you've been hitting the ingredients too hard. Cook the chicken on your grill over indirect heat for about three hours, turning occasionally. Not you, the chicken. And remember, be kind to your mother. She loves you, even if she can't cook.

Preheat outdoor grill on low heat. In a small skillet, melt 1/2 cup butter. Mix in 1 tablespoon garlic salt, 1 tablespoon paprika, salt and pepper. Baste chicken with the melted, seasoned butter.

Discard (drink) 1/2 of a beer can, leaving the remainder in the can. Add remaining butter, garlic salt, paprika and desired amount of salt and pepper to beer can.

Place can on a disposable baking sheet. Set chicken on can, inserting can into the cavity of the chicken. Place baking sheet with beer and chicken on the prepared grill. Cook over low heat for about 3 hours, or until temperature of chicken reaches 180 degrees F (80 degrees C).

SPINACH WITH CHEESE TAMALES

- 8 cups masa flour, dry
- 5 1/2 cups water
- 4 tablespoons salt
- 2 1/2 cups corn oil
- 4 1/2 cups chopped fresh spinach
- 30 corn husks
- 3/4 lb. Monterey Jack cheese
- 2 1/4 cups enchilada sauce

Dough: Combine masa flour, water, salt and oil. Knead fresh spinach into the dough. Knead the dough until smooth (about 10 minutes). Makes 30 large tamales with one to two per person.
Filling: Combine the Monterey Jack cheese and enchilada sauce.


Tamales: Soak husks (if using dry ones) in warm water until soft. Separate to facilitate softening. Clean off any dirt. Use one large or 2 small husks per tamale. Prepare masa dough. Prepare tamale filling. Shape 1/2 cup dough into a flattened oblong ball, and place it in the middle of a corn husk. Make an indentation in the middle of the dough large enough to hold 2 tablespoons of the filling. Fold husk around dough to form a pocket sealing in filling. Arrange tamales in steamer in circular pattern; leave space in the middle to add hot water. Steam 1 hour. (If you do not have a steamer, you may place a rack or clean jar lids in the bottom of a large pot. Cover with a clean cloth and a tight-fitting lid. Steam over medium heat for 1 hour.)

Makes 30 tamales

Fernando Morales



*Say cheese...
Tamales!*



BROWN RICE - TOFU - PESTO-BAKE

- 4 cups cooked brown rice
- 1 lb. low fat tofu - divided 1/2 for pesto, 1/2 sliced
- 2 tomatoes, sliced lengthwise
- 2 teaspoons fresh garlic
- 1/2 cup fresh basil
- 2 tablespoons pinenuts (or walnuts)
- 2 cups fresh spinach leaves, washed and dried
- 1 tablespoon honey
- 1 splash of Tabasco sauce
- 1 teaspoon salt (or to taste)
- 1/2 cup bread crumbs
- 2 tablespoons chopped parsley

Make pesto sauce. In a blender, combine 1/2 the tofu, garlic, basil, pinenuts, honey, Tabasco and salt. Puree and add 1-2 tablespoons water to thin.

Assemble and bake. Lightly spray an 8-inch baking dish with vegetable spray. Arrange following ingredients in layers: 1/3 of the rice, 1/3 sliced tomatoes, 1/3 sliced tofu, 1/3 spinach leaves, and 1/3 pesto sauce. Repeat 2 more times. Sprinkle with bread crumbs and parsley. Bake covered for 20 minutes in a preheated 375° oven.

Uncover and bake 5 more minutes or until bread crumbs are lightly toasted.

Serves 6

Hassam Bustillos

PAELLA VALENCIANA

Season with sea salt the chicken legs, thighs, short ribs (cut 2" long) in olive oil. Sauté in a skillet. Add minced garlic and cubed tomatoes. Add water and let it cook for about 25 minutes. Add fresh green beans halfway through cooking. (If you want to add seafood, cook in a separate pan, with a tablespoon of olive oil, shrimp, scallops and squid.)

Once the paella stew is ready, place all contents inside the "paellera." This is the special paella pan. Add the seafood, canned garbanzo beans, and red peppers cut in strips. Once all the ingredients are in the paellera, sprinkle with saffron until desired yellow color is reached.

Notes:

The liquid for the rice must come from the stew; add 1 cup of rice for every 2 1/2 cups of caldo.

1 cup of rice serves 2 people.

Meat: Usually serves 2-3 pieces per person.

Seafood: 2-3 per person.

Frank Sendra



*The Reign in
Spain is Paella*

**TORTA DE PLÁTANO MADURO
(RIPE PLANTAIN CAKE)**

- 7 tablespoons butter
- 2 very ripe plantains, peeled and cut in half crosswise and cut lengthwise
- 2 cups white cheese like grated mozzarella or Meunster cheese
- 3 tablespoons sugar
- 1 teaspoon ground cinnamon
- 3 egg whites
- 3 egg yolks
- 1 tablespoon flour or dried bread crumbs

Preheat oven to 350° F.

In a heavy 10" skillet, melt 3 tablespoons of butter over moderate heat. When the foam subsides, drop in the sliced plantains and cook, turning frequently, until the slices are golden brown on both sides.

Drain plantains on paper towels. In a small bowl, mix the grated cheese, sugar and cinnamon and set aside. Beat the egg whites with a whisk or a rotary or electric beater until they form stiff peaks on the beater. In a separate bowl, beat the egg yolks until

they are thick and lemon colored. Fold the meringue into the yolks. Grease the bottom and sides of a deep 1 quart baking dish or mold, then coat dish with 1 tablespoon of flour or bread crumbs. Shake off any excess flour or bread crumbs. Ladle about a quarter of the egg mixture into the dish, and smooth it with the back of a spoon.

Cover with a layer of plantains, using about one third of the slices. Sprinkle with 2/3 cup of the cheese mixture and dot with 1 tablespoon of butter. Repeat the layers two more times, ending with the egg mixture. Dot with the last tablespoon of butter and place in the middle of the oven. Bake for 35 minutes. Serve hot directly from the baking dish.

Serves 4

Hermann Stelling

*Nothing plain
about this plantain!*





Very Venezuelan!

First made by the Indians of Colombia and Venezuela, arepas were an important part of their diet just like corn tortillas were to the Aztecs. For many centuries, it was considered a food for the poor. Today they are considered a comfort food for everyone.

Gwen Echenagucia

AREPAS

Arepa dough uses the brand P.A.N., a precooked cornmeal available at any Hispanic grocer. These arepas are "fluffy." Fill them with ham, cheese, shredded beef, smoked sausage, scrambled eggs, anything you like. I got this recipe from a Venezuelan friend.

20 fl. oz. warm water

1 teaspoon salt

1 lb. Masa Harina flour (P.A.N.)

Oil for shallow frying

Preheat the oven to 400° F.

Place the flour and salt in a large mixing bowl and gradually add the warm water, mixing to form a stiff dough. Let stand for 5 minutes. Knead the dough for a couple of minutes, then form into 8 balls. Flatten with the palm of your hand so they measure about 3" in diameter and are about 3/4" thick. Heat a little oil in a large frying pan, add the arepas and cook for 3-4 minutes on each side until crisp and golden, turning 3 or 4 times. Remove them from the pan and drain on paper towels, then transfer to a baking sheet and bake in the oven for about 15 minutes.

Serve warm as a side dish with soup or main courses such as stews. You can also slice them in half (like a bagel), remove some of the cornmeal in the center, and fill them with anything you like.

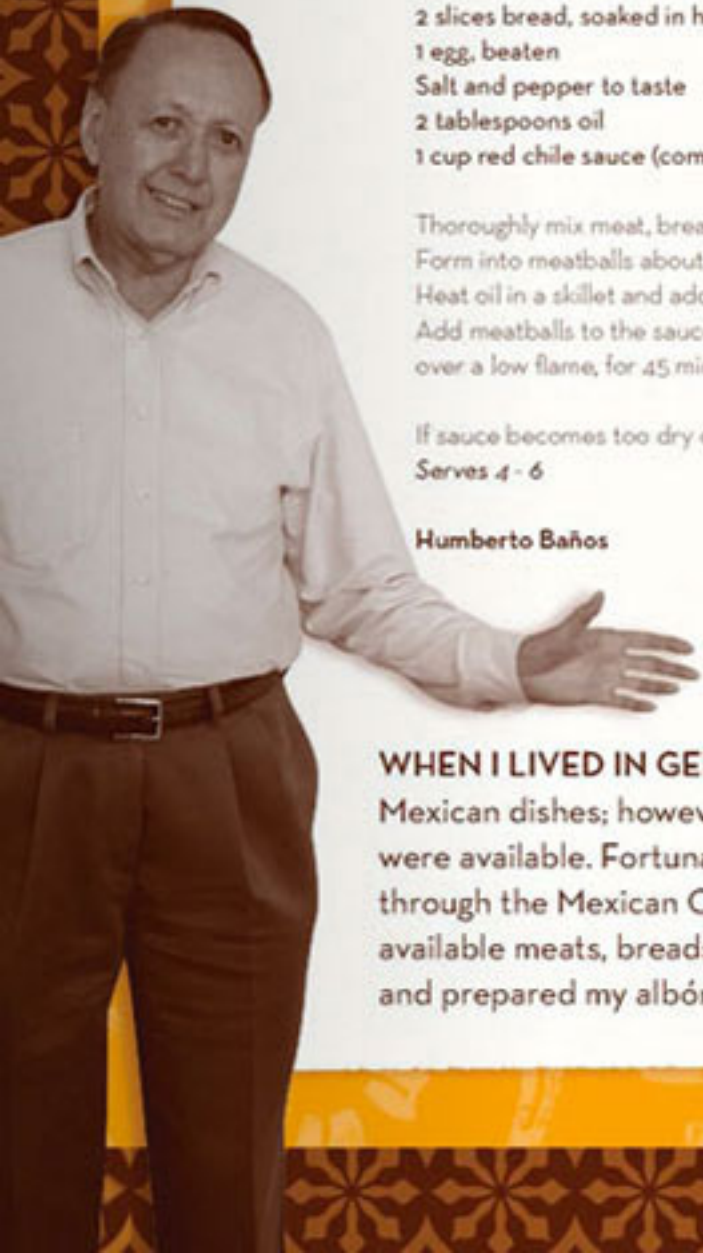
 **ALBONDIGAS CON CHILES (Meatballs with Chile)**

1 lb. ground beef
1/2 lb. ground pork
2 slices bread, soaked in hot milk and drained
1 egg, beaten
Salt and pepper to taste
2 tablespoons oil
1 cup red chile sauce (comes in a can like enchilada sauce)

Thoroughly mix meat, bread, egg, salt and pepper.
Form into meatballs about 2 inches in diameter.
Heat oil in a skillet and add red chile sauce.
Add meatballs to the sauce and cook, covered,
over a low flame, for 45 minutes.

If sauce becomes too dry or scant, add about 1/2 cup water.
Serves 4 - 6

Humberto Baños



WHEN I LIVED IN GERMANY, many moons ago, I was hungry for Mexican dishes; however, not a lot of the ingredients I needed were available. Fortunately I was able to secure some chile sauce through the Mexican Consulate. Having that, and using the readily available meats, breads, salt and pepper, I concocted this recipe and prepared my albóndigas (meatballs).



➤ **PONSELOATODO**

(Which means "put in everything")

This is not really a dish; it's not even an appetizer. But it's really good, kind of as a "pico de gallo" or salsa on many kinds of dishes. It's commonly used in southern Mexico, mainly in the Yucatán Peninsula.

1 cebolla morada (purple onion) thinly sliced

6-8 key limes

1 habanero pepper very finely diced (the orange kind)

2 tablespoons olive oil

Oregano

Salt and pepper

It couldn't be easier: Cut the onion in very, very thin slices. Mix with the juice of the key limes (the juice should cover all the sliced onion), the finely diced habanero (you can put more than one if you're brave enough), the olive oil and the spices. Put the mixture in a covered glass container in the refrigerator. The longer it sits, the more the flavors blend together. Use it on meats, fish, tacos, guisados, gorditas, tamales, hot dogs, hamburgers, pupusas, tostadas, arepas or whatever you feel like. It lasts longer (weeks) if refrigerated.

Tips to avoid watery eyes:

Slice the onion near a running faucet (don't ask me how, but it works); then dice the habanero. Be careful not to touch your eyes or nose while dicing the habanero.

Jaime Belden



Gene Christopher
TV Oct. 26-54

Lone Star Beef Pie

oil { 3 tbs. shortening
1 chopped onion
1 1/2 lbs. ground meat
2 tbs. flour
1 cup yellow cornmeal
1 tsp. salt
1 cup milk

milk { 3 cups boiling water
3 beef bouillon
add corn meal mix.
Simmer

add to meat
1 tsp. chili powder
1 tsp. cumin "
2 cloves garlic
(2 tsp) salt & pepper
1 can tomatoes
1 can kidney beans
Tabasco

Line casserole with
corn meal mix. Add
meat mix.
Bake 30-40 min.

This is for you, Little Trojan. Jan. 1960
I love you, wherever I am.

Sausage (7 min)

2 1/2 lbs. ground pork
(choose nice pork roast
and have butcher grind it.)
2 tsp. salt
1/8 " finely ground black pepper
1/4 " coarsely " "
1/4 to 1/2 " Cayenne (or red) "
1/2 " sage
3 tbs. brown sugar
1 1/2 " parsley flakes
1 small clove garlic
finely chopped (1/4 tsp.)

Mix thoroughly. Fry
small patties. White.
Add any seasoning or
seasonings, if necessary,
to suit taste.

Be happy today!

My mother has been gone more than 20 years and I miss her now more than ever. She was a great cook, and I discovered little notes she had left for me among her recipes. But first, notice the recipe on the left from KPRC Houston's TV Kitchen cooking show, jotted down in 1954, eight years before Julia Child premiered on PBS. Mother's original recipe for patty sausage is on the right. I know she'd want me to share it with you, and pass along her love too!

Diane Lowrey



➤ CHOCOFLAN

- 1 box of chocolate cake mix
- 1 large can of condensed milk
- 2 cups of milk
- 5 eggs
- 50 grams of pecans
- Cajeta

Butter up a baking dish and coat with the cajeta and pecans. Prepare cake mix according to instructions. Empty mix into baking dish. Liquefy rest of ingredients and pour into baking dish. Put in oven at 200 degrees Celsius for approximately 1 hour. Check to ensure it's done.

Jesse and Nora de la Llata





CACHAPAS (Corn pancakes)

- 4 cups of tender corn kernels (canned corn may be used)
- 1 teaspoon of salt
- 1/2 to 3/4 cup of milk (depending on how tender the corn is)
- 1/2 cup of sugar
- 1 egg

Combine all the ingredients in a blender or food processor. The mix should become thick and weighty. If not, add more corn or some yellow corn flour. Shape the mix into small pancakes approximately 1/2 inch thick and about 5 inches in diameter.

Let them cook on medium heat for about one minute on each side, or until small bubbles form on the top. Cachapas should be served hot, and normally are accompanied with cheese (feta cheese is one of the favorite options).

Javier Carrillo

➤ HUACHINANGO A LA VERACRUZANA

4 red (6 oz.) snapper fillets

Marinade:

3 garlic cloves
2 dried bay leaves
1 1/2 teaspoons olive oil
salt and pepper to taste
3 tablespoons fresh lime juice
pinch of dried oregano

Sauce:

3/4 cup olive oil
7 garlic cloves, divided
2 cups finely chopped white onion
2 1/4 lb. tomatoes, finely chopped

3/4 cup pimiento-stuffed green olives, chopped
1/4 cup capers
6 fresh bay leaves
1 1/2 tsp. crushed dried oregano
2 sprigs fresh thyme or 1 tsp. dried
Salt to taste
1/2 tsp. freshly ground black pepper
4 oz. chiles gueros (from an 8oz. can)
marjoram to taste

Marinade: Blend lime juice, garlic, bay leaves, pinch of oregano, oil, salt and pepper to make a marinade. Place fish in large baking dish and pour marinade over it. Cover and marinate about 1 hour in the refrigerator. Prepare sauce: Heat oil in saucepan.

Sauce: In the olive oil, brown 3 garlic cloves and discard. Mince remaining garlic. Brown garlic and onion in oil. Add tomatoes, olives, capers, bay leaves, oregano, thyme, marjoram, salt, pepper and chiles. Simmer 2 1/2 hours, stirring occasionally. Sauce will be thick. Remove from heat and set aside. Preheat oven to 350°. Remove fillets from marinade and place in another large baking dish. Bake until fish is done, about 15 minutes, basting with some of the tomato sauce occasionally. Do not overcook.

To serve, place fillets on a platter and cover with remaining sauce, which has been warmed. Any extra sauce can be served on the side, accompanied with white rice.

Yields: 4 servings.

Jason Valdez





GINGERBREAD

2 cups unsifted flour
1/2 stick butter or margarine
1 box dark brown sugar
1 teaspoon baking soda
1 teaspoon nutmeg
2 teaspoons cinnamon
1/2 teaspoon ginger
2 unbeaten eggs
1 cup buttermilk

Use an electric mixer to combine flour, sugar and butter in a large bowl until large chunks of margarine disappear. Measure out one cup of this mixture and set aside. Blend in spices, soda and eggs. Slowly add buttermilk. Pour into a greased and floured 9x13" baking dish. Sprinkle with flour, sugar and butter crumb mixture. Bake at 325° for 30-35 minutes.

SOON AFTER MY HUSBAND AND I MOVED INTO OUR HOUSE three years ago, he left for a business trip. I was planning to drive to visit him for the weekend, and as I was loading my suitcase into the car, I was greeted by our next door neighbors with a dish of gingerbread, still warm from the oven. After I thanked the neighbor, I ate two pieces of gingerbread and wrapped the rest up so I could take it with me to visit Jason.

As I was driving, I couldn't resist the smell of the gingerbread so I reached over and tore off another piece. After I had eaten half of the dessert, I thought to myself that it was okay because I had still left half for Jason. Later, I gave in and had another tiny piece. After my 2 1/2 hour car ride, I looked down and realized that I had actually eaten more than 3/4 of the entire pan of gingerbread.

Needless to say, I had to ask the neighbor for the recipe and it has been a holiday favorite ever since.

Jennifer Gee



It's the day before Christmas and my Big Momma's in the kitchen putting the final touches on the Christmas Feast. But, to make sure we didn't feast while sleepwalking that night, she always made my favorite dish, which is why I'll always call it "Big Momma's Casserole"...yummy!

BIG MOMMA'S CASSEROLE

- 1/2 lb. chicken tenders**
- 1 lb. deveined shrimp**
- 1 large potato**
- 1 can cream of chicken soup**
- 1 can of "hot" Rotel diced tomatoes**
- 1 small red onion**
- 1 tablespoon of minced garlic**
- 2 tablespoons of sofrito**
- 1 sliced bell pepper**
- 1 bag of Mexican cheese**

Peel potato and slice into thin round slices (set aside). Peel / devein shrimp (set aside). Slice and dice onion thinly. Cut chicken in small pieces and cook in a non-stick pan lightly covered with oil.

Add in onions, minced garlic, bell peppers, and seasoning. Before chicken is completely cooked, add in shrimp. Cook until done and lightly browned. In a separate oven-bake dish place a layer of the sliced potatoes, a layer of chicken,

layer of shrimp, and a layer of cheese. Repeat until all items are used (save some cheese and potatoes for the final top layer). In a separate pot, bring the cream of chicken to a "light" boil; add in sofrito and Rotel. Pour soup mixture over the meat and potato mixture. Place remaining potatoes and cheese on top.

Place the covered dish in the oven and cook for approximately 30 minutes (or until potatoes are done). Garnish the final dish with oregano and red and yellow bell peppers.

Jina Wilson





AJIACO IS A TRADITIONAL COLOMBIAN VERSION of chicken soup. Although several regions of Colombia have their distinct recipe, the most famous is the one from Bogota. It typically contains chicken, corn, at least two kinds of potatoes (one being papas criollas, a potato indigenous to Colombia), sour cream, capers, avocado and guascas, a weedy, aromatic herb common in Central and South America that gives the dish part of its distinctive flavor.

Though purists may insist on using guascas, gringos might substitute oregano.

Jorge Lombana



You definitely have to use guascas if you want to call your soup Ajiaco. It's not easy to get them from Colombia, but they give this soup its characteristic flavor.

AJIACO

- 2 chicken breasts
- Garlic and onion
- Chicken broth or water
- 12 small yellow potatoes, cut in halves
- 2 ears of corn, cut in halves
- 8 potatoes, peeled and cut into 1/4" slices
- 1 bunch scallions
- 1 bunch cilantro
- 8 tablespoons guascas or oregano
- 1 cup of heavy cream
- 2 tablespoons capers, drained
- 2 avocados, peeled, pitted and thinly sliced
- Salt to taste

Marinate the chicken breasts the night before with garlic, onion and salt. Put the chicken breasts in a heavy 4-liter casserole. Add water, cover and cook until the chicken is tender. Transfer the chicken to a platter. Remove the skin from the chicken and discard it. Cut the chicken breasts into strips. Cook the yellow potatoes in the casserole with the chicken

broth until they start to fall apart. Add more chicken stock to taste.

At this point the soup should be thick and fairly smooth. Add the scallions, the cilantro, the sliced potatoes, the guascas and the corn. When cooked, remove the bunch of cilantro and the bunch of scallions. Serve the chicken in soup bowls and pour the soup into the bowls. Pour 3 tablespoons of cream and 1 teaspoon of chopped capers in each bowl. Place a sliced avocado on top.

Serves 4





JULIETA'S SALSA DE TOMATE

5 roma tomatoes
1/2 medium size onion
2 medium size jalapeno peppers
2 large cloves of garlic
1/2 teaspoon salt
1/2 teaspoon garlic powder
1/2 lime's juice
1/4 cup cilantro leaves
1/2 tablespoon extra virgin olive oil
Cooking spray

Preparing tomatoes

Take two roma tomatoes and slice them very thin. Then using cooking spray, coat a cookie sheet and place the tomato slices on top. Next, place your tomato slices into the oven on the top shelf and set the oven to broil. Once they become very shriveled, remove them. Be careful not to burn them.

In your food processor chop up:
1/4 medium size onion
1 medium size jalapeno pepper
1 large clove of garlic (not bulbs)

(Note: This "half" of the ingredients will be roasted. The other "half" will be used raw.) In a skillet at medium heat pour 1/2 tablespoon of olive oil. Then place the chopped jalapeno, garlic and onion on top of the oil. Cook this mixture until the onions appear limp. Chopping remaining ingredients: Next chop the remaining tomatoes, 1 garlic clove, 1/4 onion and 1 jalapeño. Chop in last condiments to this tomato mixture: cooked onion, garlic and jalapeno mixture.

Roasted tomato slices

1/2 teaspoon salt
1/2 teaspoon garlic powder
1/2 lime's juice
1/4 cup cilantro leaves

Finished salsa

You can serve this salsa with chips or cover your favorite Mexican dish with this spicy treat!

Julieta Chavez

➤ LANGOSTA ENCHILADA

(Lobster in red sauce)

A Cuban recipe derived from a Basque dish

1 cup olive oil
1 large onion chopped
Chopped garlic
1 large red/green bell pepper
1 can of pimientos morrones (roasted red peppers)
2 pounds of lobster tails (with shell, cut in 2 in. pieces)
2 tablespoons chopped parsley
1 6 oz. can of whole peeled tomatoes or a can of Rotel tomatoes
2 tablespoons ketchup
Salt and pepper to taste
1 laurel leaf
1/2 cup of white cooking wine
1 tablespoon vinegar (white)
Tabasco sauce to taste

Lightly sauté the lobster pieces in hot olive oil; when it gets red/pink, remove from oil. Caramelize the onions, bell peppers, red peppers and garlic in the oil. Stir in the ketchup, salt, pepper, laurel leaf, roasted red peppers (with the juice), tomatoes, white wine, vinegar and Tabasco sauce.

Cook on low heat for 10 or more minutes. Decorate with the chopped parsley. Eat with white rice.
Serves 6

Marlo Baker



1968



SADLY, MY ENTIRE FAMILY IS COOKING CHALLENGED. In fact, my mother said if she ever builds a new house it will not have a kitchen. I do however have a few delicious memories of time spent in my grandmother Mimi's kitchen, during the holidays. I remember spending the night with Mimi and waking up to the smell of sweet maple syrup. Before the grandkids awoke on Christmas morning, Mimi was up mixing the batter and heating the skillet. Sitting in her kitchen with family while Mimi flipped her cakes became a tradition.

The hotcakes were always served up hot and I loved adding masses of butter and Log Cabin syrup. But the best part was eating together at the big breakfast table. It was a simple feast but abundant in love. I tasted that love and it made the hotcakes and the holidays even more superior. Today, we continue the tradition of making Mimi's hotcakes - it is amazing what smell can do for a memory.

Julie Grayum

MIMI'S HOTCAKES

- 1 tablespoon cornmeal
- 2 rounded teaspoons baking powder
- 1 egg
- 1/4 teaspoon soda
- Dash of salt
- 1 cup buttermilk
- 2 1/2 tablespoons Log Cabin syrup
- 4 heaping tablespoons of flour

Mix them in a bowl and cook them in a pan with oil or PAM.
Enjoy!!!

get
I think it's clean
in dress -
The next year, every
we screaming

SPANISH POTATO OMELET

Tortilla de Patatas

4 medium-size potatoes
2 tablespoons of olive oil
1/2 onion and/or 1 green pepper
4 eggs
Sea salt to taste
Ground pepper to taste

Peel the potatoes and cut them into small cubes or thin round slices. Sprinkle with salt and leave any excess water to drain from them while heating the oil to around 350° in a large frying pan.

Fry the potato slices along with diced peppers and onions in olive oil until they are very slightly golden, although this is a matter of taste: the more golden and crisp the potatoes are, the juicier will be the omelet. For a dryer and thicker tortilla, turn the heat down and let the potatoes cook gently until tender and soft.

My personal story, as well as many others that grew up eating this great delicacy, refers to the countless times I had it as my lunch during recesses and lunch hours. I practically tried every edible variation of the Spanish omelet in a sandwich: with bacon, ketchup, mayo, spinach, jam, celery and a notorious instance involving chocolate.

As I noted before, the greatness of this dish is that it satisfies your hunger in the barest variation of all, and it satisfies your upscale friends in the most elaborate variation of it, on a special occasion such as the holidays.

Remove the potatoes from the oil and drain. Beat the eggs, add salt and pepper to taste, and mix with the potato slices. Leave them to soak for 3 minutes. Next, heat 1 tablespoon of the olive oil in a frying pan and, when it's smoking hot, add the potato and egg mixture. Use a smaller frying pan so you will get a thicker and well-rounded omelet. Shake the pan to prevent the omelet sticking or burning (this is crucial).

After a few minutes, turn the omelet over with the help of a flat lid or a large dish, and leave until golden on the other side. You can flip three or four times for better cooking.

Luis Zepeda





NOT YOUR TYPICAL FRUITCAKE – it actually tastes good! My mom's been making this for as long as I can remember. I think because it's so easy, and she's a creature of habit. Just look at the clothes she sewed for me and my sisters. She dressed us the same until her sewing machine broke when I was in the 3rd grade!

I hope you enjoy this little bit of *'Kain History'* and have the Apple Food Cake for dessert Christmas eve or as a breakfast bread Christmas morning.

Karen "Kiki" Kain

*Not your
Grandma's Fruitcake*





3 suggestions Blend

Apple Food Cake ¹

2 c sugar ✓
1 c vegetable oil ✓
3 eggs, well beaten ✓
3 c diced Winisap apple ✓
3 c sifted flour ✓
1/4 t salt ✓
1 t soda ✓
2 t cinnamon ~~(over)~~

Apple Food Cake cont. ²

2 T vanilla ✓
1 c pecans ✓
Preheat 300°. Mix ingredients in order given.
Grease + flour the pan.
Bake 1 1/2 to 2 hrs. Cool before slicing.
(Chronicle)





HEARTS OF PALM SPECIAL PIZZA

Dough:

- 2 1/2 cups all-purpose flour
- 1 envelope dried yeast
- 3/4 cup very warm water (120°F)
- 3/4 teaspoon salt
- 2 tablespoons olive oil

Toppings:

- 4 tablespoons pizza sauce
- 3 oz. cooked ham (thin slices)
- 7 oz. Baby Swiss cheese (thin slices)
- 4 hearts of palm (halved)
- 1 hard boiled egg (crushed)
- 1 roasted red bell pepper (sliced)
- 2 tablespoons "Golf Sauce" (mayonnaise and ketchup together)

Making the dough:

Start by preheating a pizza stone in the oven at 400°F (the pizza stone helps keep the bottom crust crisp).

Stir yeast into the 3/4 cup very warm water and let sit for five minutes. Combine flour and salt in bowl. In a bowl containing dry ingredients add yeast mixture. Knead (with your hands, be strong!) for a good 10 minutes. Put into a bowl, cover and let rise for 60 minutes until it doubles in size. Turn out onto a floured surface; then knead lightly until smooth. Roll out into a 1/4" thick, 12" diameter circle. Place on the preheated pizza stone for two minutes (to precook the dough). Remove from heat (with pizza paddle) and top with preparation described below.

Directions for toppings:

Spread pizza sauce on precooked dough

Cover with ham slices

Cover with cheese slices

Place 1/2 hearts of palm per each of the 8 slices

Decorate hearts of palm with Golf Sauce

Place a slice of roasted red bell pepper next to each slice of palm

Bake on pizza stone (400°F) until cheese melts

Remove (with pizza paddle)

Sprinkle with crushed hard boiled egg

Bake for one more minute (to re-heat the egg)

Makes 1 or 2 pizzas (depending on how thin they are!)

Martin Rubinstein



FRIJOLE CHARROS

4 cups of cooked pinto beans with broth
1 cup chopped tomatoes
1/2 cup chopped onions
2 chopped jalapeño peppers
1/3 cup minced cilantro
1 whole chorizo strand
4 oz. chopped smoked sausage or franks
1/2 cup beer (your favorite)
2 oz. bacon cut in small pieces

Empty the 4 cups of beans with broth into a deep pan and begin heating. At the same time, in another big pan, fry the chorizo, sausage or franks, bacon, onions, tomatoes and peppers. When everything looks cooked and has a soft consistency, empty it into the pan of beans and add the beer as well.

Let it boil for about 5 minutes and then let it simmer at low to medium heat for another 15 minutes. When it is almost ready, drop the cilantro into the soup and cover; this will release the most incredible aroma. Let it sit for about 10 minutes after removing it from the flame and it will be ready to serve.

Serves 6

Karla Guerrero





*The secret
of the husk*



TAMALES ROJOS DE ABUELITA:
Only use real corn husks. The corn husks are KEY to giving the tamales flavor. If you don't use real corn husks, you aren't making tamales!

Prepare the corn husks

Soak the husks in a sink full of warm water for about 2 hours. You will need to separate them carefully when they get soft. Try not to tear or damage the corn husks. It is easier to make the tamales if the husks are in one piece.

Filling

8 1/2 lbs. pork loin
chile rojo (pasilla/ancho)
3 large garlic cloves
4 bay leaves
10-12 peppercorns

Dough

15 1/2 lbs. of tamale dough
2 teaspoons baking powder
7 teaspoons salt
1 liter beef broth
3 lbs. melted lard

Cook pork about 45 minutes or until tender. Add salt. Rehydrate the dry chile in hot water. Devein and remove seeds. Place them in a blender with the skins. Add a bit of the water to blender and mix. Shred the pork and place in a pot. Add 1 cup of the broth and the chile. Place the mixture on the stove and cook for 30 minutes. Season with salt and oregano.

Building the tamales

Soak the corn husks until soft, then place them on a towel and pat dry. Place a husk on the palm of your hand. With a spatula, smear the dough on the husk. Leave the edges of the husk free of dough to fold later.

When you have covered 5 to 10 husks with masa, it is time to add the meat. Take about 1 tablespoon of meat, and place it in the middle of the masa. Fold the top of the husk over like an envelope and place the filled tamale on the counter with the folded edge facing down. Repeat this process.

Place the tamales in a steamer basket. Add about 3 pints of water to the pot. Keep the folded end of the tamale facing down. The open end of the tamale should be on top. The tamales need to be packed tightly so they don't unfold. Cover the pot, and bring water to a boil. Reduce heat to medium low and cook for at least 2 hours. Check water level and add water if needed. After 2 hours, take one tamale out and unwrap it to make sure the masa is firm and cooked all the way through. Place on a serving dish and serve.

Karla Gutiérrez



I LIVED IN SANTIAGO, CHILE, for three years prior to joining the Lopez Negrete family. In Chile, Christmas falls in the middle of summer, so there is no such thing as a "White Christmas," and many of the holiday icons we Americans are accustomed to, such as snowflakes and sleighs, seem out of place there. It's not uncommon to see Santa, suffering from heat exhaustion, fanning himself in department stores as piles of children clamber to sit on his lap. After the long and rainy winter, Chileans are happy to spend their holiday season relaxing at the beach.

Cola de Mono (Monkey's Tail) is a traditional homemade drink, served very cold of course, which both livens up and cools off the Chilean Christmas celebration. It's usually made and bottled at home but can now be found at any Chilean grocery store during the holidays.

Katie Harkrider

Monkey see... monkey do.



➤ COLA DE MONO (MONKEY'S TAIL)

1 can of sweetened condensed milk
3 tablespoons of instant coffee
3 cloves
Pinch of nutmeg or add to taste

1/2 pint milk
2 teaspoons of vanilla extract
1 cinnamon stick
1 cup of 50 proof aguardiente (or add as much as you want!)

Boil, then cool the milk. Set aside.

Mix condensed milk, coffee, cloves, nutmeg and cinnamon and bring to a slow boil for 3 or 4 minutes. Remove from the fire, cool and strain. Add the vanilla and aguardiente and pour the mixture into the boiled milk. This drink will keep in the refrigerator until needed.

Serve very cold.

Origin of Cola de Mono

Some people attribute the origin of the peculiar name to the dark color of the drink, but most believe the drink has its roots in Chilean history with former President, Manuel Montt, who was affectionately referred to by friends as "el mono Montt" or Monkey Montt.

One Christmas, President Manuel Montt was at a friend's house and as it was late, so Montt asked his friend to fetch his Colt revolver so that he could go home. It was raining heavily outside and his friends feared for his safety, so they said that they couldn't find the gun and everyone continued to party. Eventually they consumed all the liquor and wine, so the ever resourceful Chileans decided to combine aguardiente and sugar with condensed milk. The drink was a big hit and became known as "Colt de Montt" or "Montt's Colt," and over time the name has evolved into "Cola de Mono."

Shrimp-n-Schrooms!

➤ FARFALLE PASTA WITH SHRIMP AND MUSHROOMS

2 lbs. of raw shrimp peeled and deveined
2 garlic cloves minced
6 oz. sliced portobello mushrooms
Chopped Jalapeño pepper (to the taste)
3 tablespoons chopped parsley
Parmesan cheese
Salt and pepper to the taste

1/2 cup chopped shallots
6 oz. sliced shitake mushrooms
6 oz. sliced button mushrooms
1 lb. farfalle pasta
1/4 cup heavy whipping cream
2 tablespoons olive oil

Warm the oil in a large sauté pan over medium heat. Add the three different kinds of mushrooms and lightly brown. Put them aside. In the same pan add a bit more oil and sauté the shallots, garlic and the jalapeño pepper until they are soft.

Add the shrimp with salt and pepper and sauté, turning them over until they become pink. Add the mushrooms already cooked and reduce the heat to low. Simmer for 5 minutes. When you are ready to serve, add the whipping cream and simmer until cream is hot. Meanwhile cook the Farfalle pasta al dente. Mix the pasta with the shrimp, toss the parsley and serve with Parmesan cheese on the side.

Lalo Wakefield





Enchiladas rojas was one of my favorite dishes to eat when I was growing up. I remember visiting grandparents, aunts, uncles and cousins in Durango and Michoacan, Mexico.

It was always an adventure when my parents would load up my four brothers and me into a van for a 3-day road trip. You never knew what was going to happen when all five of us were confined to that brown GMC van.

My mom would also make this dish for me on my birthday and when I would come home from San Antonio for a weekend trip. I have also made it for my friends in San Antonio when we would get together for a game night. I hope this dish brings as much joy to you as it has to my family and me, both in the U.S. and in Mexico.

Maribel Navarro

ENCHILADAS ROJAS

Oil

10 ancho dried chiles

2 garlic cloves

1/4 teaspoon oregano

1/4 teaspoon cumin

Salt to taste

1/2 lb. Mexican queso fresco crumbled

or mozzarella shredded

1 dozen corn tortillas

Mexican crema fresca or sour cream

Sauce:

Boil 4 cups water. Wash chiles and seed. Put chiles in a bowl and add boiling water. Let chiles sit and soak for 30 minutes. After they have soaked, blend chiles with 2 cups of water, cloves of garlic, oregano, cumin and a pinch of salt. Run sauce through colander to separate sauce from skin and seeds. Heat 4 tbsl. of oil in a deep pan. Add the sauce and bring to boil. Dip chips in sauce to soak and remove quickly to plate. Top with cheese, crema fresca, and cabbage. Serve with refried beans.

Enchiladas:

Heat tortillas in a nonstick skillet. Fill tortillas with queso fresco and roll. Place rolled tortillas in casserole dish and spoon sauce evenly over. Put in 350° oven for 8-10 minutes to melt cheese. Serve and garnish with more queso fresco and crema fresca.

Mardi Gras Mud Bugs

CRAWFISH CORN SOUP

The holidays at home always mean good food, good family, good friends and good fun. The FOOD is one of my favorites and there are so many recipes to share. Here's one, though, that my mom swears by:

- 2-3 tablespoons of olive oil
- 1 white onion, grated or chopped
- 2 packs of crawfish tails (substitute shrimp if needed)
- 1 container of crabmeat
- 2 cans of cream of potato soup
- 1 can of cream style corn
- 1 pint of half and half
- 1 pint liquid whipping cream
- 1 cap of liquid crab boil
- Black pepper
- Tony Chachere's seasoning (to taste)

Sauté the onion in the bottom of pot with the oil. Add the crawfish and sauté until tender. Add crabmeat (if desired) now. Add the cream of potato soup and cream style corn and bring to a boil. Then add the half and half, whipping cream, crab boil, black pepper and Tony's. Lower the heat and cook for 20 minutes.

Serve it while it's hot!

Lauren Wheeler



UNFORTUNATELY, I AM A TERRIBLE COOK.

My family only allows me to bring things to the "Family Get Together" that do not require baking or oven tending. I am usually relegated to bringing sodas or paper products...but if I'm really lucky they let me bring my famous Seven Layer Taco Dip. I serve it with tortilla chips as an appetizer (as everybody eagerly awaits the REAL food to be served by my mom, sister and aunts).

My recipe works great for those on a hectic schedule. It requires about 20 minutes to throw together. Only a sharp knife, mixing bowl and clear casserole dish are required - very few dishes to wash!

Leah DeLaGarza



➤ SEVEN LAYER TACO DIP

- 1 - 1 oz. package taco seasoning mix
- 1 - 1 oz. can of refried beans (I often use 2 cans of hot bean dip instead)
- 1 - 8 oz. package of softened cream cheese
- 1 - 16 oz. container of sour cream
- 1 - 16 oz. package of guacamole
- 1 large tomato (chopped)
- 1 small bunch of green onions (finely chopped)
- 1 - 6 ounce can of black olives (drained)
- 2 cups of shredded cheddar cheese
- 1 fresh lime

In a medium mixing bowl, mix sour cream, cream cheese, taco seasoning and a squeeze of lime. Spread the refried beans/bean dip in a clear casserole dish, then spread the guacamole over the beans. Next, spoon the sour cream mixture over the guacamole. Sprinkle shredded cheese over the sour cream mixture.

Scatter the tomatoes, onions and black olives over the cheese (some like to add a jar of red salsa to this layer).

Refrigerate till it's time to serve. Serve with one or two bags of tortilla chips because everybody loves it!



HOLIDAY PUNCH

*This sweet punch was a childhood favorite of mine!
The combination of cranberry juice, ginger ale, orange juice, ice cream and pineapple juice make for a very refreshing twist on the traditional holiday punch.*

- 1 quart cranberry juice
- 1 cup sugar
- 2 cups orange juice
- 1 cup pineapple juice
- 3/4 cup lemon juice, freshly squeezed
- 2 cups chilled ginger ale
- 1 pint rainbow sherbet

In a large drink container, blend cranberry juice, sugar and other fruit juices. Refrigerate until ready to serve. At serving time, stir in the rainbow sherbet and ginger ale.


Variation:

If your crowd is over 21, you can stir in 1 cup vodka or gin for the cocktail hour. Add sugar to taste. You can make ice cubes in advance out of any fruit juice thinned with water (3 parts fruit juice to one part water) which you have on hand.

Lemee Moffett

*How 'bout a
Nice Holiday Punch!*



 RANCHERO "CHARRO" BEANS

- 1 pound dried pinto beans
- 2 large onions, chopped
- 6 garlic cloves, minced
- 4 or 5 fresh jalapenos, stemmed, seeded and diced
- 6 bacon strips, chopped
- 4 tomatoes, chopped
- 1/2 cup cilantro leaves chopped
- Salt to taste

Sort beans to remove rocks and foreign matter. Place beans in colander and rinse under hot water about 2 or 3 minutes. Place beans in large sauce pan and add water. Add bacon, chopped onion, jalapenos, tomatoes and garlic. Bring to a boil, cover and reduce heat. Simmer on low heat until beans are almost done (about 1 1/2 hours). Add chopped cilantro. Salt to taste.

Simmer for another 30 minutes.

Liz Gonzalez

¡Ay caramba!

My family has been preparing this very popular dish for many years and it is a favorite on Thanksgiving Day. I submitted this dish in a 4-H competition when I was in high school and it won a blue ribbon!

A Blue Ribbon Casserole

CHICKEN BROCCOLI CASSEROLE

- 2 cups uncooked instant rice
- 2 cups shredded chicken breast meat (or substitute 2 - 10 oz. cans white chunk chicken, drained)
- 2 (10.75 oz.) cans condensed cream of mushroom soup
- 2 cups milk
- 2 (16 oz.) packages frozen chopped broccoli
- 1 small white onion, chopped
- 2 cups cubed Velveeta cheese

Preheat oven to 350° F.

In a 9x13 inch baking dish, mix the rice, chicken, cream of mushroom soup, milk, broccoli, onion and cheese. Top with extra cheese and cover. Bake in the preheated oven for 45 minutes.

Lorena Cavazos



➤ MEXICAN BUÑUELOS

4 eggs	1/2 cup milk
1/4 cup butter	3 cups flour
1 tablespoon sugar	1 teaspoon salt
Cooking oil for deep frying	Ground cinnamon

Beat eggs; add milk and melted butter. Combine the flour, sugar and salt. Slowly sift into the egg mixture and combine. You should have a soft dough that won't stick to your hands. Shape into small balls, cover them with a damp towel and let them rest for 10 minutes. Roll out on a lightly floured surface to make a 6-inch disk. Then deep fry in hot oil for about 3 minutes or until golden brown.

When serving, add warm syrup made with piloncillo, water and cinnamon. Serves 24-30 Buñuelos

Manuel Villegas

TRADITIONS. SOME YOU CREATE. SOME ARE HANDED DOWN. And, some, you build upon. In my eyes and heart, these are the best kind. Such is the tradition we have at the López Negrete household with my mother's "nuclear" eggnog.

You see, growing up in Mexico City, my mother Dorothy would kick off the holiday season with a large Thanksgiving dinner where many of her "expatriate" friends would join us around the table. It was somewhat of an early kick-off to the season, given that Thanksgiving was not really much of a celebrated holiday in Mexico City. Nonetheless, she would use the Thanksgiving holiday to make a batch of her own brand of eggnog - which, as you can see by the recipe was long in calories, sugar and booze - and the partygoers were oftentimes short on self-control. To say the response was Pavlovian when she served it up would be an understatement!

Today at the López Negrete household we continue to mix up Dorothy's "nuclear" eggnog. Making this eggnog falls squarely in my list of duties assigned to me by my bride, Cathy. She knows I'm such a lousy cook that I burn water, but she trusts me to be a decent enough bartender to properly pay homage to my mother's eggnog recipe. The wonderful thing about the holidays around our home is that, whether it's Thanksgiving or Christmas, the house bustles with noise, music, and tons of activity. If you're going to join us, you



need to know that Cathy is likely to hand you a personalized apron, a recipe, and point you towards the oven to stir a pot, or toward the counter to peel this or grate that. If she doesn't, then you become my "victim" by helping me concoct the eggnog. You see, the holiday meals at our home are quite a labor of love - and a lot of fun, namely because everyone gets involved - and everyone shares in the fun, the food and the mess.

So, this is the way that we have built upon the tradition of making Mom's eggnog...by making it, and everything else that ends up on a plate or glass - a family affair!

Alex López Negrete

➤ DOROTHY'S NUCLEAR EGGNOG

12 eggs
1 1/2 cups of very fine granulated sugar
1 Quart of milk
1 Quart of whipping cream
1 Quart of bourbon (*)
1/2 pint of cognac (*)
1 cup of dark rum
nutmeg
good insurance

(*) Original recipe calls for 1-1/2 quarts of bourbon, and 1 pint of cognac... the choice is yours. I usually have to work the next day.

Separate the eggs. Yolks in one dish, whites in another. Follow me here. Beat the 12 egg yolks until a very white yellow. Then beat in the sugar until thick and straw-colored. Then, pour this into a chilled punch bowl set in ice. Slightly whip the whipping cream. Gently mix it and the milk into the punch bowl mixture. Then, very slowly, add the bourbon and the cognac. This is important, because, according to Mom, the liquor will cook the eggs. With stuff this potent, who can tell? Ok. Here's the tricky part. Time to do two things at once. Fold in the 12 stiff egg whites (which means that by now, somehow, you should have beat them). Now, you're ready to serve. Pour the egg nog into the cups, and sprinkle the top with 2 tsp. of dark rum and nutmeg.



MY PUERTO RICAN FAMILY LOVES ALL THINGS RELATED TO FOOD,

especially dessert. When a family of five brothers and sisters gets together along with Mom and Dad, somehow it's already understood that I am responsible for dessert. So, for birthdays, Thanksgiving, Christmas, etc, you can always count on at least 5 flans to feed a growing family of 25+. Our flan comes from a recipe that was handed down to me by my sister, Ana, who truthfully has no idea how she acquired it. At first, she made great flans, but she figured out a way to shift the responsibility to the baker of the family...me.

One year, my 2 sisters and mother got the bright idea that if our family enjoys flan that much, others will too. So, why not try and sell our homemade flan to co-workers, friends, neighbors, etc?

It sounded like a great idea, but there was one little glitch. I was assigned as the only baker in their entrepreneurial scheme (how convenient for them, right?). They never ran their bright idea by me to get my input and okay (intentionally, of course), and ultimately we found ourselves with more demand than capacity (they were great sales people). So, rather than disappoint all the people who were expecting flan, we decided to give them our family recipe plus the ingredients.

Problem solved. Now, we just keep the tradition of flan among ourselves. I do, on occasion, fulfill a special request here and there, especially for pregnant women - cause I don't want a sty in me eye (you know that old wives tale about denying requests from pregnant women??). Anyway, until one of my children inherits my recipes, I am still the designated family baker, so look for another "Cruz family favorite" dessert recipe next year. Enjoy!

Marisol Cruz



➤ FLAN DE QUESO

- 3 eggs
- 1 tsp. vanilla extract
- 1 package cream cheese (room temperature)
- 1 can sweetened condensed milk
- 1 large can evaporated milk
- 3/4 cup sugar
- Bundt cake pan
- Baking dish

Caramelize sugar:

Preheat oven at 350°.

Prepare bundt pan with caramelized sugar. To caramelize simply pour the sugar into the pan and hold pan directly over flame from gas stove or place directly onto electric grid. Rotate pan continuously. Sugar will begin to brown slowly. Continue until all sugar is dissolved and caramelized. Set pan aside to cool.

Flan filling:

In a large bowl, beat cream cheese until softened. Add one egg at a time and mix thoroughly. Add sweetened condensed milk. Blend thoroughly. Add evaporated milk and vanilla extract. Mix well and pour into your bundt pan

directly over the hardened caramelized sugar. **Optional:** You can sift the mixture as you pour into the bundt pan to remove any lumps from the batter. Place bundt pan inside a deep baking dish. Slowly and carefully add enough warm water into the baking dish until it's about halfway up the side of the bundt pan. Be careful not to pour any water into the bundt pan. There is a technical term for this but I can't remember what it's called. Cook for 45 minutes. Check if done by inserting toothpick. If clean, it's ready.

To serve:

Let stand at room temp until flan is cool to the touch. Select a platter that is larger than the bundt pan and will hold the liquefied sugar. Place platter over the top of the bundt pan and invert. Carefully remove the bundt pan. If caramelized sugar remains in the bundt pan simply heat until liquefied and pour over flan.

Optional:

Can add flavored extracts or sweet liqueurs to flan mixture. Can also make traditional flan by simply removing cream cheese ingredient. This is a must for our Puerto Rican family get-togethers. It's a recipe that has been handed down for generations. The cream cheese makes it taste like a flan cheesecake. Don't let the cooking instructions intimidate you. It's really easy and makes for a great presentation. Who doesn't love flan...right?



➤ EMPANADAS DE CARNE CON AJÍ

Filling ingredients:

- 1/2 lb. of flank steak
- 2 medium potatoes, peeled and cut into 1/4 inch cubes
- 1 tablespoon of finely chopped garlic
- 1 medium yellow onion finely chopped
- 1 tomato finely chopped
- 1/2 green bell pepper chopped
- 1/2 red bell pepper chopped
- 1 teaspoon of salt
- 2 teaspoons of Goya adobo seasoning
- 1 teaspoon of cumin
- 1 cube of beef bouillon

Dough ingredients:

- 2 cups of cornmeal (precooked)
- 2 1/2 cups of water
- 1 teaspoon of salt
- 1 teaspoon of lime juice

Ají ingredients:

- 1 bunch of green onion finely chopped
- 2 tomatoes diced
- 1/2 cup of cilantro finely chopped
- 1-2 small jalapeno peppers finally chopped
- 1 teaspoon of olive oil
- Salt to taste

Preparation of the filling:

Place flank steak in a large, heavy Dutch oven. Add enough water to cover the steak, add 3 garlic cloves,

half of an onion and salt. Bring water to a boil. Reduce heat and simmer, covered, until meat is well done (about 1 1/2 hours). Let the meat cool and pull into fine shreds using your fingers or 2 forks. Cook potatoes in a small pot with water and a pinch of salt for about 20 minutes. In a large pot mix all filling ingredients, including the cooked meat and potatoes. Cook for 20 minutes, turn off heat and cool to room temperature.

Preparation of the dough:

Combine all dough ingredients in a large bowl. Knead until smooth and firm. Divide dough into 6 equal parts. Roll each part up into a ball, and shape into a circle, approximately 1/8" thick (I use my hands for this)

In the center of each circle, place approximately 2 tablespoons of filling. Leave about 1/4" around the filling, in order to fold the empanada. Fold the dough in half so it covers the filling. Smooth the edges together. If there are any cracks in the dough, or around the edges, simply put a bit of water on your fingers and smooth the cracks together. Deep fry the empanadas in hot vegetable oil until the outsides are golden brown. The preparation of the ají is pretty simple; just combine all ingredients in a small bowl

While the empanadas are warm, take one, put some ají on top of it and enjoy!



I'VE BEEN IN THIS COUNTRY FOR 8 years now, and nothing brings me closer to my beloved Colombia than a good empanada! Colombian empanadas can be either baked or fried...my favorite is fried! The pastry is mostly corn-based. The ingredients used in the filling can vary according to the region, but my favorite contains mainly beef and potatoes...something I call "La combinación perfecta." Colombian empanadas must be served with aji, a delicious sauce made mainly of cilantro and green onions.

I learned to make this recipe from someone I consider my grandmother in this country...Fanny! I love the whole event of making empanadas. It is a little time consuming, but the result is a treasure for everybody's mouth!

From my family's kitchen to yours, I hope you enjoy this recipe...Felices Fiestas!!!

Mauricio Barreto



*Home sweet
empanada home*



Four generations of tres leches

Although there is dispute over where it was first created, it is thought to have come from Nicaraguan natives by most historians. This cake is very popular in Nicaragua, Mexico, Cuba, Puerto Rico, and Guatemala. Although there's no proof of this, the recipe is reported to have come from the back of an evaporated milk or condensed milk can in Latin America to promote the use of the product about 80 years ago.

This is considered to be one of the closest to the original recipe and it has been prepared as described by my family for at least four generations. During hard times and exile (during the Nicaraguan exodus of the 80's), my mother prepared this dessert for many restaurants and supermarkets as a way to keep our family afloat. I still remember coming home from school to a home that smelled like "baking heaven." As you can see, there is more than meets the eye to this wonderful and original dessert that many claim as theirs; but no...it was my Mom (a Nicaraguan) who perfected it.

Michael Vogel

➤ VOGEL FAMILY TRES LECHES CAKE

Cake:

- 4 whole eggs
- 1 cup all-purpose flour
- 1 cup sugar
- 1 1/2 baking powder (not baking soda)
- 1 1/2 teaspoons vanilla extract
- 1/4 cup whole milk

Separate 4 egg whites from yolks and beat them in a large mixing bowl until they're of thick consistency. Add 4 egg yolks and beat for 3 to 4 minutes. Add 1 cup sugar; beat for 1 to 2 minutes. Add flour and milk slowly and continue beating for another 1 to 2 minutes. Finally add vanilla extract and baking powder and continue beating for 1 to 2 additional minutes until batter is fully mixed.

Grease a rectangular baking pan (9"x13" Pyrex) with butter. Add batter to greased baking pan and bake for approximately 30 minutes. Test by inserting a table knife into golden cake (ready if knife comes out clean). Extract from baking container and let cool to room temperature.

Milks Mix:

- 4 egg yolks
- 1 can condensed milk
- 1 can evaporated milk
- 1 pint half and half
- 1 1/2 teaspoon vanilla extract

Meringue:

- 4 egg whites
- 1 cup sugar
- 4 tablespoons water (approx.)

Beat egg yolks, add evaporated and condensed milk, vanilla extract, and half and half. Mix until combined. Pour milk mixture into clean (9"x13" Pyrex glass pan). Lay cake on top of milk mixture until it soaks and sinks to bottom.

In a medium saucepan over medium heat, carefully cook sugar and water mixture until it caramelizes. Beat egg whites until fluffy. Pour hot caramelized sugar over egg whites slowly and continuously until meringue texture develops. Cover top of cake with meringue and garnish with desired toppings (i.e., cherries, mint leaves).



My mother's side of the family was unusually large; eight sisters and seven brothers, a total of 15. My mother's mother's side of the family consisted of a colony of Italian fisherman that settled in Peru 100 n some years ago.

During family celebrations and festivities, it was customary for the boys to go out to shore and bring in fish, scallops, shrimp, etc. for the sisters and my grandmother to prepare the banquets. Fortunately, the next generation kept the tradition alive; all my uncles cousins and nephews participate every year.

I have never been part of this tradition since I arrived in the U.S. at the age of six, but it is in my future plans to some day go back to Peru and join in this great family tradition.

Remo Mazzini

CEVICHE DE CORVINA

Remo Mazzini Family Recipe

2 lbs. red snapper or redfish
30 lemons
1 red onion
3-5 green chili peppers
3 sweet potatoes
3 corns
Small bunch of cilantro

Boil the sweet potatoes and corn. Squeeze the lemons into a pan. Cut the fish into 1/2 inch pieces. Arrange the fish neatly in the pan. Cut the onion and peppers into small pieces. Spread the onions and peppers on top of fish. Arrange the sweet potatoes and spread the corn across the pan. Slice the cilantro very thin and spread on top. Let the fish rest for 2-3 hours..enjoy.



KATIE AND MICHELLE'S SEAFOOD GUMBO

1 batch of roux, recipe follows
3 quarts of seafood stock, recipe follows
2 cups chopped onions
1 cup chopped celery
1 cup chopped green peppers
1 cup chopped green onions
1/2 cup chopped parsley
1 pound 35-count shrimp, peeled and deveined
1 pound crab claw meat
1 pound lump crabmeat
2 dozen shucked oysters, liquid reserved
Salt, pepper and cayenne pepper to taste
Filé powder to taste

Preparation:

In a large cast iron pot, heat the light roux. Season onions, celery and green peppers with 1 teaspoon cayenne pepper and 2 teaspoons salt. Add to the roux and cook for 5 minutes, or until the vegetables are wilted. Add the crab claw meat and the seafood stock and bring to a boil. Reduce heat and simmer for 30 minutes. Add shrimp, oysters, green onions and parsley. Cook for 5 minutes. Add lump crabmeat and season the gumbo to taste. Add the file powder to your taste and desired thickness. Serve over steamed rice.

Roux:

1 cup flour
1 cup vegetable oil

The roux will make the gumbo rich. Some people like a light colored gumbo and some like it dark. Follow these instructions and make the roux as dark as you want. In a black iron skillet or heavy pot, heat the oil over medium

high heat. Using a wire whisk, slowly add the flour, stirring constantly (we tag teamed it!) until the roux is nutty colored. At this point, the roux is ideal for thickening a light seafood gumbo. Continue to cook this roux over medium heat and you will begin to see it change in color, getting darker and more aromatic. Make sure you constantly stir it so it doesn't burn.

Seafood stock:
8 cups cold water

1 medium onion, quartered
1 rib celery coarsely chopped
1 clove garlic, halved
1 1/2 to 2 lbs. seafood trimmings

Add all ingredients to a pot. Bring to a boil, reduce heat, and simmer 4 to 8 hours, adding additional water to keep trimmings covered. Strain. Seafood stock can be refrigerated 2 to 3 days or frozen for several months. (Any variety or combination of seafood trimmings can be used to make the stock, e.g. fish bones, crab shells, crawfish heads and claws, shrimp heads and shells. But never use fish skin, and NEVER let the stock boil while cooking as it will become bitter.) FYI. We used shrimp and crab and fish in our stock!
Serve over steamed rice.

Katie Harkrider and Michelle López Negrete





SHAKE...RATTLE...AND RUM, BURP!
(snake survival kit optional)

1 can of Pepsi
2 generous scoops of
Ben and Jerry's Vermonty Python
2 shots of Bacardi Puerto Rican rum
(Black Label bites best)

Create a chemical reaction while pouring into blender.
Add a few ice cubes and pray for a brain freeze.

Miguel Nogueras, Jr.

*Ho, ho, ho,
and a bottle of rum!*





TURKEY ENCHILADAS FOR THE HOLIDAYS

I still remember when I was a little boy, helping my mom cut the pieces from the turkey to prepare this holiday dish.

Cooked turkey breast (boneless, skinless), cut in small pieces
One cup of turkey broth or water
Serrano peppers, cut in small pieces (optional)
1/2 cup of onion cut in small pieces
4 tablespoons of Parmesan cheese
One cup of Oaxaca cheese, in small pieces
1 3/4 cups of sliced tomatoes
1/4 cup of cilantro
8-10 tortillas
1 egg
Salt and pepper

Mix the turkey breast pieces with the onion, Parmesan cheese, half of the Oaxaca cheese, serrano peppers, plus salt and pepper. Prepare a dressing with the tomatoes, cilantro, egg and turkey broth/water. You may use a blender for this. Fill in each tortilla with the turkey mix, roll them up, and arrange them next to each other in a pan (for oven cooking). Put the dressing on top of the enchiladas.

Place the second half of the Oaxaca cheese on top of the enchiladas. Put them in the oven at 375° for 20 minutes. Cut the avocado in cubes or small pieces, and marinate with lime juice, salt and pepper. Serve the enchiladas with sour cream on the top, and place the avocado, lettuce, cilantro and jalapeño peppers on the side.

Garnish with cilantro, lettuce, avocado, sour cream, jalapeño peppers.

Miguel Peña



➤ BUÑUELOS (FRIED SWEET PUFFS)

3 1/3 cups regular all-purpose flour

1/4 c. butter

1 tsp. salt

2 eggs

1 tsp. baking powder

1/2 cup milk

1 1/2 tbsp. sugar

Vegetable oil for deep frying

Cinnamon/sugar coating

Sift flour, measure and sift again with salt, baking powder, and sugar into a bowl. Add butter and rub into flour with your fingertips until mixture is like coarse meal. Beat eggs lightly with milk, then pour into flour mixture and stir until dough forms a solid mass. Turn dough out onto board, and

knead lightly for 2 minutes or until smooth. Cut dough into balls the size of marbles and let stand 15 minutes.

Roll each ball on a lightly floured board into a very thin pancake 4 inches in diameter. Fry each pancake in hot oil until puffed and golden brown, about 30 seconds on each side. Drain on paper towels. Makes 6 dozen sugar-coated buñuelos. Topping: Mix 1 cup granulated sugar and 1 teaspoon cinnamon in a bowl. While still warm, sprinkle the sugar mixture on top of each buñuelo.

Milagros Cerda

Mami teaches me all about our traditional Mexican foods and of course our yummy treats!





SOPA DE ALBONDIGAS (MEATBALL SOUP)

- 1 to 2 lbs. of stew meat (for the broth)**
- 1 lb. of hamburger meat (lean)**
- 1 egg**
- 2 onions**
- 2 potatoes**
- 2 cilantro bunches**
- Oregano**
- Garlic (clove)**
- Salt (to taste)**
- Pepper (to taste)**
- 2 spoons flour (masa or harina)**
- 3 potatoes (moderate size)**

Beef broth:

Place the stew meat in a pot with about 4 to 5 cups of water. Also, mixed in with the stew meat, onion (diced in half), cilantro (bunch), oregano (loose), garlic (smashed but whole), salt (to taste). Place the pot on the stove on low heat, stirring occasionally.

Preparing the meatballs:

Place the lean hamburger meat in a large mixing bowl. Cut the following into small pieces: onion (diced in half), cilantro (bunch), oregano, garlic, salt (to taste). The smaller the better so they can easily mix into the meat. Place the cut vegetables, mentioned above, in the bowl. Crack the egg into the bowl. Drop in two spoons of flour. Mix all ingredients with the meat. Once the hamburger meat has been mixed and prepared, begin making the golfball-size meatballs.

Remove the vegetables used to prepare the meat broth. Carefully begin placing the meatballs into the broth. You may add the additional potato in small cube sizes. Cook on low until the meatballs are fully cooked.

Moisés Piedra



THIS IS A TYPICAL DISH FROM MY COUNTRY, Colombia. It always surprises dinner guests because it is rarely prepared and has an unusual flavor. This dish requires a lot of time to cook, but it gives long-lasting delight.

Every time my guests sit down at the dinner table, I like to make sure they really have enjoyed what I have served them. I just ask them one question: "Would you like a little more?" Nobody hesitates to please me with a smile and immediately their plates are ready for a second serving.

Néstor Bernal

➤ **SOPA DE LA MONTAÑA (Mountain Soup)**

3 large chicken breasts with skin removed

6 chicken legs with skin removed

1 tablespoon of salt

Capers

Avocado

White potatoes

Yellow potatoes

Guascas (dehydrated herb for flavor)

6 corncobs

Cream

1 large onion

French bread or any homemade bread

Put two liters of water in a large pan. Bring the water to a boil; add the chicken breasts, the chicken legs and the corncobs. Add onion and salt. After one-half hour, take out chicken, and cut into pieces. Add broth, guascas and peeled, cubed yellow and white

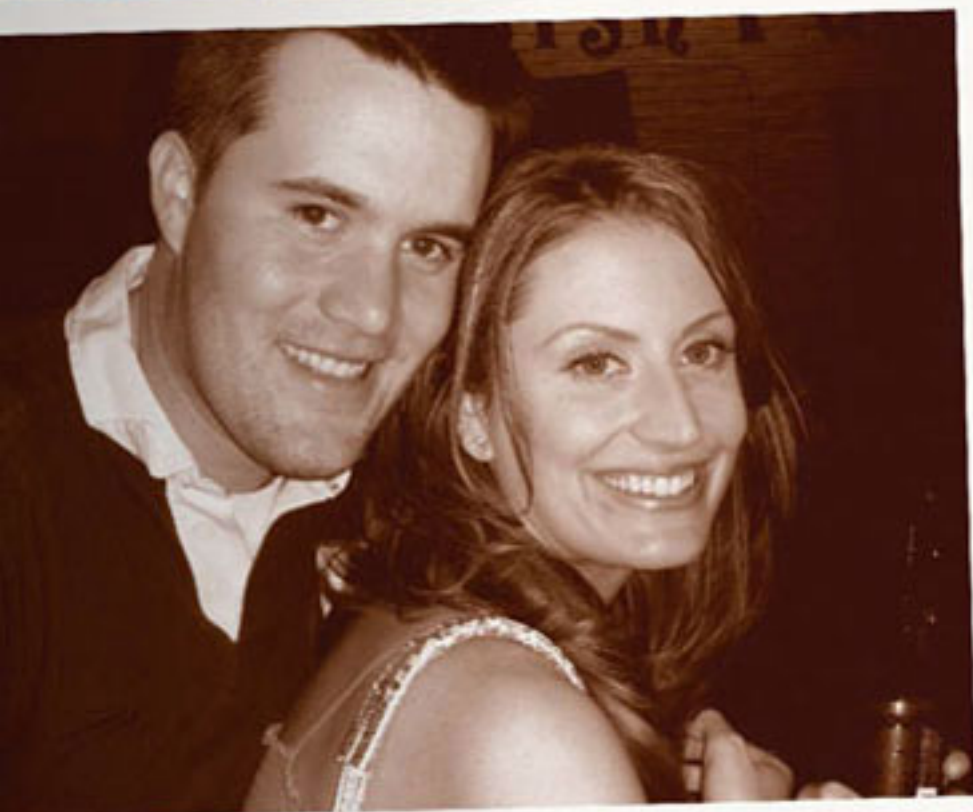
potatoes to water. Allow the potatoes to fall apart, helping to thicken the soup.

Place the cut-up, boneless chicken in the pot, making sure that the soup has thickened. Make sure that the chicken doesn't fall apart. Simmer for 20 minutes to combine all of the flavors. Serve in a bowl. Add a teaspoon of Nestlé's cream and capers to taste. Serve with avocado, French or homemade bread. You'll remember me.

For dessert, try dulce de leche, sold at Fiesta.

Serves 6





IRISH COFFEE

Ingredients:

- 1 carton of heavy whipping cream
- 1 to 2 teaspoons of sugar
- 1 teaspoon of instant coffee
- 1 shot of favorite Irish whiskey

Whip heavy whipping cream until thick and refrigerate. Put 1 teaspoon of instant coffee and 1 to 2 teaspoons of sugar into a wine glass. Instant coffee produces better results because of the use of boiling water. Coffee pot coffee doesn't get hot enough. Add boiling water to about 2/3 full and stir until coffee is dissolved.

Add a shot of whiskey. Top with whipped cream.

As a child, I knew how important it was to get to sleep real early so nothing would delay Santa's arrival. But I also wanted to be sure to check every few hours to get the first glance at what huge wrapped packages Santa left. I vividly remember being worried that Santa and the presents were never going to come because my parents were up drinking coffee and would never get to sleep. As I grew up I began to learn about the tradition that they brought with them from Ireland. It is not uncommon for the Irish to stay up late into the night after Christmas Eve service drinking Irish coffee and celebrating with friends and family. So in that tradition, here is a recipe for my family's version of Irish Coffee.

Andrew Gibson

It's a Wonderful recipe



CHRISTMAS HOLDS THE BEST MEMORIES for me. It's always been about celebrating with our family...shopping together for presents...watching *It's a Wonderful Life*, *The Grinch that Stole Christmas*, *A Christmas Story*, and *Rudolf the Red-Nosed Reindeer*... and eating, eating, eating. I remember singing Christmas carols door to door in Kansas, dragging our sled through the snow in Germany to buy our Christmas tree (no tree was more than \$5.00), sharing awesome, extended family Christmas celebrations in Puerto Rico, including a pig roasting on a spit and a trio of musicians playing, and taking my kids to get their pictures taken, first with Santa, then later with the Three Kings.

I'll share a quickie recipe for meat pastelillos (turnovers). The meat filling can be replaced with anything you want - cheese, jam, cheese and pizza sauce (which my kids love), chicken, vegetables, leftovers - just be clever...and it'll get you through some of the frenzied holiday moments.

Adalis Arroyo

PASTELILLOS DE CARNE

- 1/2 lb. ground beef
- 1 tbsp. olive oil
- 2 tbsps. Goya brand sofrito
- 1 packet Goya brand Sazón with coriander and annatto
- 1/4 cup tomato sauce
- 1 tsp. minced garlic or 2 cloves garlic, minced
- 1/2 onion, diced
- 1/2 tsp. black pepper
- 1/2 tsp. oregano
- 6 large stuffed olives, diced
- 1 pkg. Goya brand discos (frozen turnover dough) yellow or white
- Oil for frying

In a skillet, heat olive oil on medium. Stir in beef and cook until browned. Stir in remaining ingredients, except discos and frying oil. Lower heat and simmer for 15 minutes or until mixture thickens. Spoon in about 1 tbsp. meat mixture into middle of disco; fold over, moisten edges and seal, pressing with a fork. Heat 2 1/2 inches of oil in a deep saucepan on medium heat. Cook in batches, turning to brown on both sides. Drain on paper towels.

ROUND SHELL DOUGH (If you want to make it yourself, or can't find ready-made)

- 3 1/3 cups all-purpose flour
- 1 tbsp. salt
- 1 tsp. baking powder
- 3 1/2 tbsp. shortening, chilled
- 1 egg - well beaten
- 3/4 cup cold water

Mix flour, salt and baking powder. Cut shortening into the flour mixture. Using a blender, mix egg and water well. Add liquid mixture to flour and mix well using a fork. Divide the dough into 10 pieces. Work one piece at a time with a rolling pin until it is the size of a small plate.

➤ **STRIPED BASS AND SHRIMP STEW**
(Chupe de Corvina y Camarones)

1-1/2 lbs. striped bass fillets, cut into 1-1/2" slices
1 lb. small or medium shrimp
4 tablespoons butter
1 teaspoon sweet paprika
1 large onion, finely chopped
2 lbs. potatoes, peeled and sliced
2 cups milk or half milk, half light cream
1/2 lb. Meunster cheese, grated
3 hard boiled eggs, sliced
Freshly ground pepper
1/4 cup vegetable oil
Flour and Salt

Rinse the fish and pat dry with paper towels. Season the flour with salt and pepper. Dredge the fish in the flour. Heat the oil in a skillet and sauté the fish slices until lightly browned on both sides.

Set aside. Shell the shrimp, reserving the shells. Cut the shrimp into 1/2-inch pieces and set aside. Melt a tablespoon of the butter in a saucepan; add the shrimp shells, and cook, stirring, until the shells turn pink. Add 3 cups water; bring to a boil, cover and simmer

for 5 minutes. Strain, discard the shells, and measure the stock. Bring it up to 3 cups with a little water if necessary. Set the stock aside.

Heat the rest of the butter in a large saucepan. Add the paprika and the onion and sauté until the onion is softened. Add the potatoes and the shrimp stock, cover and simmer until the potatoes are tender, about 20 minutes. Add the milk, or milk and cream, to the saucepan and continue to cook the potatoes, stirring from time to time, until they are partly disintegrated. Add the cheese and stir to mix thoroughly. Season to taste with salt and pepper, then fold in the fish and the shrimp. Cook over low heat for about 3 minutes, or until the shrimp is cooked. Serve in bowls topped with slices of hard boiled egg.

This should be thick, but still recognizable as a soup. Thin with a little milk if necessary.

Servings 4-6

This is the recipe that my family calls "levanta muertos" or back to life. This soup helps you recover after a "chuchaqui," or hangover, and never fails. With the holiday season here and pretty much year long, Chupe de Corvina is a recipe that we keep handy after any celebration. Enjoy my grandmother's Chupe de Corvina. Buen provecho!

Pio Del Castillo



NOTHING SIGNALS THE HOLIDAYS FOR ME QUITE LIKE COLA DE MONO. This is my Dad's big contribution to the festivities every year. As soon as someone walks in the door, he quickly asks with a big smile, "Quieres un Cola de Mono?" And out comes the container with cold latte colored liquid.

Cola de Mono is a typical Chilean drink that is served during the holidays - our eggnog. Now apparently, there is some dispute as to the origins of Pisco between the Peruvians and Chileans. I'm here to set that record straight - it's Chilean. (Mom would be so proud to hear me stand up for Chile!) But I digress...as children, we were always given little probaditas of this tasty elixir. Dad would fill little shot glasses for us to taste. Yummy! Better than any eggnog.

Now, everyone has their own recipe. My Dad has his. When he makes it, he takes a lot of little sips here and there as he's concocting it to make sure the final product is just right. I tell you this because, well, it's part of the process of making it. At any rate, this is my Dad's basic recipe. I hope you enjoy it as much as we do!

Patricia Burgos



➤ **COLA DE MONO (Monkey's Tail)**

- 1 can of condensed milk
- 3 cups of water
- 1 cup of "espresso" coffee (which is 3 tablespoons of instant coffee diluted in 1 cup of water)
- 6-8 cloves
- 2 cinnamon sticks
- 1 tablespoon vanilla extract
- 1/2 orange rind
- 1/2 tablespoon nutmeg in a teabag
- 2 cups of Pisco Chileno (Capel)

Over medium heat, bring the water, cloves, vanilla, cinnamon, nutmeg and orange rind to a gentle boil. Boil for about 10 minutes. Stir in the coffee and condensed milk. Remove from heat and let cool. Then, slowly add the Pisco while continuing to stir. Chill thoroughly and keep refrigerated.

You can put it in any container you like, but my dad tends to keep his in a 1 1/2 liter wine bottle - which is what this recipe yields.



*All they're
Quacked up
to be*

For me, food (after love) is the most binding force in the universe. It transcends cultures and borders, and the combinations are as the stars in the sky. It makes all our senses go to work, and brings them together in a feeling of enjoyment and satisfaction. All good food which is prepared has a common ingredient for it to be thoroughly enjoyed, and that is love. When I cook I don't see ingredients; I see the faces of those I am cooking for as they enjoy a great meal and time together.

Tostadas are the perfect meal to bring people together. It is not a meal that is set in front of you; you need to participate in its preparation, and you can make them as you like them. The anticipation truly makes your mouth water. You envision the finished product and you can't help but enjoy the whole process. I enjoy seeing my relatives as they come to the table and prepare their tostadas while talking and enjoying each others' company. Some eat them sitting down, some standing. Some can eat them cleanly, others make a mess. But we all enjoy them and they put us in a good mood. Besides, we have to eat them with our hands (yippee)!

Peter Wortman

DAFFY'S DELICIOUS TOSTADAS

2 lbs. chicken breasts
Onion powder
Garlic powder
Salt
Pepper
Worcestershire sauce
2 cans of refried (pinto) beans
Olive oil
1 bag of corn "tostadas"

Garnish:

Shredded lettuce
Mexican fresh cream or sour cream
Shredded mozzarella cheese
Chopped onion, chopped tomato, chopped cilantro (pico de gallo)
Your favorite hot sauce (I use salsa ranchera)

Season the chicken breasts with the onion powder, garlic powder, salt, pepper and Worcestershire sauce. Let it sit for about 10 minutes. In a frying pan, add olive oil, and then fry the chicken until well done. Set aside for 10 minutes and then shred.

While this is happening, heat up the beans over low heat. Keep them warm until assembly time. Once the chicken is shredded and the beans are warm, it is time for assembly.

On a tostada, spread refried beans. Add the shredded chicken. To garnish, add lettuce, pico de gallo, sauce and sour cream. Add salt if desired.

Enjoy.

EVERY CHRISTMAS AND NEW YEAR'S we have a big family party and everyone brings food. I always bake something sweet for the family, so hopefully you can share this recipe with your family too. Enjoy!

Rachelle Sifuentes



DECADENT LAYERED BROWNIES

1 package (20 oz.) walnut brownie mix,
plus ingredients to prepare mix
4 oz. cream cheese, softened
3 1/2 cups powdered sugar
1 container (16 oz.) chocolate frosting

Preheat oven to 350°
Lightly grease 13 x 9 inch baking pan.

Prepare brownie mix as directed on package for cakelike brownies. Spread in prepared pan. Bake 24 to 26 minutes or until set. Cool completely in pan on wire rack. Beat cream cheese and powdered sugar in large bowl until smooth and of spread consistency. Spread evenly over brownies; chill. Top with frosting. Chill 2 to 4 hours. Cut into bars and serve at room temperature.

Makes 2 dozen brownies.



VEGETARIAN CHILES RELLENOS

- 6 poblano peppers
- 1/2 can Goya black beans
- 1/2 can yellow corn
- Tomato sauce
- 1/2 cup brown rice

Brush poblanos with olive oil. Grill on high in a cast skillet. Turn occasionally. Peel skin off of poblanos as soon as they come off the grill. Make rice as per instructions. Before the water completely evaporates, add corn and beans. Mix well. Make a small incision with a knife in each chile.

Fill the chiles with the rice and bean mix. Place chiles in a baking dish. Cover with tomato sauce. Place in preheated 400° oven for 15 minutes maximum. Add more heated tomato sauce as needed.

Rogelio Cota





➤ PASTA CARBONARA FOR TWO

My grandfather had a small restaurant in Torino, Italy and this was the recipe he used to make the Pasta Carbonara. It was one of the best dishes the restaurant had to offer. Simple, yet tasty!

Ingredients

400 grams of pasta

2 cloves of garlic

1/2 cup of whipping cream

6 strips of bacon

2 egg yolks

Parmesan cheese

Chop up the bacon and the garlic. Place it in the pan and let it cook for about 10 minutes. Afterwards, add a cup of whipping cream, the Parmesan cheese and the salt and pepper to the pan. Meanwhile, cook the pasta al dente for about 10-12 minutes. Once it's done, add the sauce to the pasta and move it away from the heated stove. Lastly, add the egg yolk and mix it with the sauce.

Raffaella Pardi

PASTA VOLADORA

This recipe is the greatest "matahambre" ever. It's quick and delicious.

Ingredients:

1 pack of chicken wings

Small onion, chopped

Knorr brand chicken stock powder

Pasta: rigatoni, large spaghetti

1 large garlic clove

1 small can of tomato sauce

1-2 Goya Sazón seasoning packets

Clean and cut chicken wings into 2 pieces. Season chicken wings with garlic salt and in a skillet with a little bit of olive oil sauté the wing parts until golden brown.

In a separate pot, add a couple of tablespoons of olive oil, chopped onion, chopped garlic clove and the packets of Sazón. Add 2 to 3 cups of water, chicken stock powder to taste and tomato sauce for color. Make sure the "caldillo" or broth is well seasoned. Add the wings and let them cook in the broth for about 10 minutes. Bring liquid to a boil and add the pasta of your choice, lower the temperature, cover the pot and cook until the pasta is cooked.

Mimi Boneta





¡Mua!

➤ COCONUT KISSES

3 cups of shredded coconut
2 teaspoons of corn starch
2 egg yolks
4 teaspoons of butter
1/2 teaspoon of vanilla
1 cup of sugar

Stir the butter until it is creamy. Add the rest of the ingredients and mix well. Distribute the mix in little circles with a teaspoon on a greased baking sheet or a cookie sheet and bake at 350° for 30 minutes. Serve them on a nice platter and enjoy.

Olguita Santiago



➤ ALELUYAS FROM THE EDGE

When I was growing up in Mexico, my grandmother used to make all the traditional Mexican sweets like "Aleluyas." I remember the first time she ever made them they were...well, not very good. But we had to eat them anyway and we said, "We love them grandma." So, I hope you have better luck when you make them for the first time; but if for some reason they do not turn out right, please don't make your kids eat them. Thank you!

The aleluyas originated in Chihuahua, Mexico, and you can make them with almonds or walnuts. They are made exactly the same way, except add almonds instead of pine nuts, essence of almonds instead of food coloring, and chopped walnuts instead of whole nuts.

To make 40 pieces you need:

1 cup (250 grams) of evaporated milk

1 cup (250 grams) of sugar

1 egg yolk

1 1/4 cup (125 grams) of pine nuts

Pink food coloring

In a copper sauce pan, over high heat, mix the milk with the sugar and boil until it thickens.

Add the pine nuts, continually stirring. Cook for 5 minutes. Then, mix the beaten egg yolk, stirring continually. Remove from the heat and add the food coloring. Keep whisking until it cools down.

You may mold it in various forms, or if you like, simply cut in small squares, adorned with whole pine nuts. Enjoy!

Javier González-Herba



I HAVE BEEN MAKING this casserole for several years with my mother for Thanksgiving and Christmas, and we have always loved its decadent, savory flavor. This dish was the first thing I cooked at my in-laws' house when Rolando and I were dating. His family loved it and I felt like this helped me win them over.

Rolando and Nora Salinas



➤ GUERRA/SALINAS CHEESY CORN CASSEROLE

14.5 oz. can of cream corn
1 Jiffy Corn Muffin mix
1 stick of butter
1 cup shredded cheddar cheese

14.5 oz. can regular corn
8 oz. sour cream
1/2 cup chopped green onions

Sauté green onions in butter until onions are soft. Combine corn, corn muffin mix, half of the cheddar cheese, and onions in a bowl and mix. Pour into an oven-safe baking dish. Fold in sour cream. Bake in a preheated oven at 350 degrees for 30 minutes and sprinkle remaining cheese on top. Bake for 15 more minutes until golden brown on the edges.

CHICKEN TIKKA MASALA

- 1 cup yogurt
- 1 tablespoon lemon juice
- 2 teaspoons ground cumin
- 1 teaspoon ground cinnamon
- 2 teaspoons cayenne pepper
- 2 teaspoons freshly ground black pepper
- 1 tablespoon minced fresh ginger
- 4 teaspoons salt, or to taste
- 3 chicken breasts, cut into bite-size pieces
- 4 long skewers
- 1 tablespoon butter
- 1 clove garlic, minced
- 1 jalapeño pepper, finely chopped
- 2 teaspoons ground cumin
- 2 teaspoons paprika
- 3 teaspoons salt, or to taste
- 1 (8 ounce) can tomato sauce
- 1 cup heavy cream
- 1/4 cup chopped fresh cilantro

In a large bowl, combine yogurt, lemon juice, 2 teaspoons cumin, cinnamon, cayenne, black pepper, ginger and 4 teaspoons salt. Stir in chicken, cover and refrigerate for 1 hour.

Preheat a grill for high heat.

Lightly oil the grill grate. Thread chicken onto skewers, and discard marinade. Grill until juices run clear, about 5 minutes on each side. Melt butter in a large heavy skillet over medium heat. Sauté garlic and jalapeño for 1 minute. Season with 2 teaspoons cumin, paprika and 3 teaspoons salt. Stir in tomato sauce and cream. Simmer on low heat until sauce thickens, about 20 minutes. Add grilled chicken, and simmer for 10 minutes. Transfer to a serving platter, and garnish with fresh cilantro.

Purvi Ruiz



➤ RUSSIAN PANCAKES - BLINI

- 2 eggs
- 1 tablespoon white sugar
- 1/3 teaspoon salt
- 1/2 cup all-purpose flour
- 2 1/2 cups milk
- 1 tablespoon vegetable oil
- 1 tablespoon butter

In a medium bowl, whisk together the eggs, sugar and salt. Sift the flour into the bowl, and stir in along with the milk. Mix until smooth and well blended. The batter should be thin.

Heat a griddle or skillet over medium heat. Lightly oil the pan or spray with cooking spray. Pour about 2 tablespoons of the batter, or as much as desired, into the pan. Tilt the pan to spread the batter out evenly. When the edges are crisp looking and the center appears dry, slide a spatula carefully under the blini. Flip, and cook for about 1 minute on the other side, or until lightly browned.

Remove blini to a plate. Put a little butter on top, and continue to stack the blini on top of each other. To serve, spread with desired filling, then fold in half, and in half again to form a triangle. Mmm Mmm!

Julia Feldman



➤ CRÊPES SUCRÉES (Sweet crêpes)

Crêpes originate from Brittany, a region in the northwest of France. Crêpes are now popular throughout Europe, and in some other parts of the world.

1 cup all-purpose flour	2 eggs
1/2 cup milk	1/2 cup water
1/4 teaspoon salt	1/2 teaspoon vanilla extract
2 tablespoons sugar	2 tablespoons butter,
Strawberries and bananas (cut in slices)	melted (plus more for cooking crepes)
Powdered sugar	Nutella
Reddi Wip	

In a large mixing bowl, whisk together the flour and the eggs. Gradually add in the milk and water, stirring to combine. Add the salt, sugar, butter and vanilla extract; beat until smooth. Cover and let rest in the refrigerator for about 1 hour. Heat a griddle or frying pan over medium high heat. Melt a small amount of butter in the pan and swirl around to lightly coat the surface. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each crêpe. Tilt the pan with a circular motion so that the batter coats the surface evenly. Cook the crêpe for about 1-2 minutes until the bottom is light brown. Loosen with a spatula, turn and cook the other side. Remove to a plate and repeat with the rest of the batter. Serve hot.

Fill with nutella, strawberries and bananas and roll it up. Or fold it like a taco, then sprinkle powdered sugar to your liking and add Reddi Wip over the top. Enjoy this yumminess!
Yield: 8 servings

Rosi Ruiz





MY GREAT GRANDMA Annie Bergman was a very beautiful, sweet, kind little German lady of 101 years. She remembered all her special Holidays with her family in Milwaukee, Wisconsin, where they lived above her mother's candy store. There were many special scents that went with her memories, including the candle lit tree, Christmas stews, special breads, butter cookies and scrumptious candies. She always kept these special traditions alive with her family and then with ours as she sent us our Christmas package each year.

We always waited for her box filled with presents, cookies (about 6 kinds) and the Christmas Stollen! How pretty she decorated it with cherries, nuts and frosting. The whole family is going to make it this year...Here's her recipe, why don't you try it and start your own tradition?

Michelle López Negrete



➤ CHRISTMAS STOLLEN

Ingredients:

1 cup butter
3 eggs
1 pkg. rapid yeast
2 t salt

1/2 cup sugar
4 1/2 cups flour 1 large orange rind
1 1/4 cups lukewarm milk

Frosting:

6 tablespoons butter
1/4 cup light cream

1 lb. package confectioners sugar
1 1/2 t vanilla

Nut Filling:

10 oz jar of marashino cherries
1 cup butter

1-10 oz pkg of pecans
3/4 cup sugar

In a mixing bowl combine flour, sugar, salt and dissolved yeast. In sauce pan heat butter, orange rind and milk. Make sure the mixture is warm, not hot, heat kills yeast! Add to dry mixture. Mix on slow, add eggs (one at a time). When mixed, form into a ball and throw on floured board. Knead for 5-7 minutes. Let rest for 10 minutes. Roll out onto large oblong. Melt 4 T butter, pour on dough, spread with nut filling. Fold in half and form into a rectangle with your hands- pinch edges. Let rise 3 hours. Bake at 350° for 30-40 minutes until brown all over. Frost and decorate with cherries and nuts.

For frosting: mix cream, butter, sugar and beat in cream and vanilla. Gradually add remaining sugar and add more cream until becomes like frosting.

For nut filling: grind cherries (without liquid). Add pecans and mix with melted butter and sugar. Add more rind if you'd like.



Many families in Mexico keep the tradition of attending Midnight Mass (Misa de Gallo) on Christmas Eve. When they return home on the chilly night, they enjoy an excellent hot meal (like Pozole Rojo Guadalajara Style) and exchange gifts. Children in our family have enriched their Christmas experience by celebrating the religious tradition of placing the Baby Jesus in the manger in the Nativity scene around midnight, and keeping both the Mexican and American traditions as they celebrate Christmas Eve and Christmas Day. And, yes...they do get gifts twice!

Ruth Harding



POZOLE ROJO
Guadalajara Style

This popular dish can be found in several regions in Mexico. This recipe is from Guadalajara, the capital of the state of Jalisco in central Mexico. It is considered a meal by itself and is served with fresh garnishes (pork, chicken and hominy corn).

Yield: 4-6 servings

1 1/2 to 2 lbs. pork shoulder or roast
2-3 cups hominy, canned, rinsed
2 onions
Salt to taste
Cumin
2 bay leaves

1 whole chicken
3-5 cloves garlic (whole)
6 cups water or stock
3-5 ancho or guajillo chilies
Whole peppercorns

Garnish:
Shredded cabbage (or iceberg lettuce)
Thinly sliced radishes
Diced avocado
Ground chile piquin

Finely diced onion
Limes cut in wedges (lots and lots)
Dried oregano

Wash a whole chicken and cut up in pieces. Simmer chicken with quartered onion until well cooked. Remove chicken from pot and let it cool. Bone it and shred the meat. Set aside. Use a strainer to leave only the broth in the pot.

Put water or stock in a separate large pot to cook the pork; add the hominy corn, garlic cloves, whole peppercorns, bay leaves and salt to taste. Bring to a boil. Reduce heat and let it simmer 1 1/2 to 2 hours. When meat is tender, remove it from the pot and let it cool so it can be shredded into small pieces. Return both the shredded pork and chicken into the pot and let them simmer together for 10-15 minutes. To enhance its flavor and add color, take the 3-5 ancho or guajillo dried chilies and remove the stems and seeds. Add some cumin and pepper cloves. Using some of the chicken stock, boil them for 10 minutes until they are soft. Put them in a blender and add some stock as needed until pureed. Strain them and add to the mixture of the large pot during the last 30 minutes of cooking.

Serve in large bowls. Put all garnish items in separate bowls for each diner to add according to their own taste. Make sure there are plenty of lime wedges on the table. Enjoy!

AS FATE WOULD HAVE IT, I am a Christmas baby. Well, I was born on December 27 so that counts! I even came home stuffed in a red Christmas stocking on my first day out of the hospital. Having a birthday at Christmas time has always been interesting. My parents have always overcompensated for the fact that my birthday is just two days after the biggest day of gift giving.

When I was 13, my parents bought me a horse for Christmas and a saddle for my birthday. Normally, that would be a pretty good deal (I have talked my father into buying me 2 horses that way so far!). Unfortunately, there happened to be a gas line on fire and the fire was burning out of control right toward our neighborhood. So, when we sat down to have my favorite birthday desert, Grasshopper Pie, a policeman came beating on our door ordering us to evacuate just as we were lighting my birthday candles. Well, Grasshopper Pie is like an ice cream pie, only better. So, it has to be refrigerated. Since we were basically evacuating from a possible fire and total devastation, we were all grabbing what was important to us to save. My mother was grabbing fur coats, photos and jewelry bags (forget about the kids!). My sister was getting her poodle named Puff and her dolls. I was getting my dog, Trouble, and trying to see what I could do to help my mother and sister. In the meantime, my saint of a father was putting my Grasshopper Pie in the freezer and grabbing my birthday presents (mainly the saddle!)

Well, we did have to spend the night at our lake house, but we came back the next day and were able to have Grasshopper pie! My father saved the day as fathers always do. Still today, if my mother asks me what I want for my birthday celebration, it is always Grasshopper Pie. I now share my favorite dessert with my children and tease them that we put real grasshoppers in the mix! I hope you enjoy this old family recipe as much as I do. With any luck at all, you will have it for more than just Christmas and your birthday!

Shirley D. Golden



➤ GRASSHOPPER PIE

- 24 chocolate Oreo cookies
- 3 tablespoons softened butter
- 24 marshmallows
- 1/2 cup half and half milk
- 1/4 cup Creme de Menthe green
- 2 cups whipped cream
- Leave some crushed cookies aside

Crush Oreo cookies fine, then mix with softened butter and press into a pie plate. Melt marshmallows and milk on very low heat, stirring constantly. After it has cooled, add Creme de Menthe (green) and fold in 2 cups of whipped cream. Pour into pie shell and freeze well.

You can decorate it with crushed cookies around the edges. Mmmmmmmmm good !!

The night before Christmas

Christmas at our house is really exciting and, well, very busy. Tony and I have 4 girls: Cynthia, Christina, Sofia and Carissa. Christmas is the holiday most awaited, so it is always full of smiles and cheer. We have a tradition in our family that we always make sure we have time to do. It is the "Night before Santa Comes" as our girls say. Our girls really like to treat "Santa" when he comes to our house, so at around 10pm we all get comfortable in our PJs and the preparation begins. First things first, the girls always like for me to make them Agua de Horchata. Agua de Horchata is not a typical drink during Christmas, but we love it. We like to drink Agua de Horchata while we get "busy" preparing for Santa. Also at our house DJ (Tony) makes sure he gets the mood music going loLand plays a Christmas carol CD. The girls start by preparing Santa's special treat table next to the chimney. The girls all work

together to put cookies on a special plate and milk in a special cup, usually a cup that has Disney characters on it.

Oh, and they can't forget to put a cup of Agua de Horchata for Santa too! Once the table is ready, we help the girls open the chimney door and screen to make sure Santa can come in. Oh, one more thing that is very important to the girls is making sure that the reindeer have food, so they set a bowl of cereal and a bowl of water on our porch, right outside the front door, for the reindeer. Once all is prepared, we make sure and finish Agua de Horchata and next morning, well you can

Yvette Leon



➤ AGUA DE HORCHATA (DRINK)

- | | |
|-------------------------|------------------|
| 1 cup rice | 1 stick cinnamon |
| 2 tsp. vanilla extract | Sugar (to taste) |
| 2 tbsp. powder cinnamon | Water |
| 1 can condensed milk | |

Boil water with rice for 5 min. In a 2-liter container add evaporated milk and strain the previously boiled water without the rice. Mix rice in blender with cinnamon sticks and vanilla extract. Strain rice and add sugar to taste.

Tabouli... The flavor of life.



MY CLOSEST FRIENDS SOMETIMES ASK ME, "Why do you love cooking so much, and why does making tabouli seem so important to you?" The answer is simple. Tabouli has been a way of life for me, literally and figuratively.

I grew up in a family where great Mediterranean and Lebanese cooking were absolutely the Plat du Jour. My grandmother, a farmer, out of necessity always cooked fresh, mostly vegetarian cuisine. Everything she cooked tasted like pure glory on a plate. My mom has also always been a wonderful cook. Both of them have taught me much, not the least of which is this recipe for tabouli. Of course, as time has passed, I've added my own touches. Over the years, many of my friends have told me that my tabouli is easily the best they have experienced west of the Mediterranean Sea. I hope you will agree.

Each ingredient in this tabouli evokes many rich memories for me - all of them tied to childhood, family and most fondly, the experience of life on my grandparents' farm.

Preparing this dish always draws me back to those cherished times and places, like the unfolding of my childhood story, each time with a little different flavor. The preparation is a meditation for me; then, I return to the moment, and my ingredients are ready for the magic mix.

Simon El Hage



TABOULI

6 large bunches of parsley
6 green onions
1/4 cup fresh mint, chopped
1 teaspoon Seven Spices
1 cup olive oil

1 cup bulgur wheat
6 large diced tomatoes
1 1/2 teaspoons salt
1 cup lemon juice (or to taste)
Romaine lettuce or Belgian endive

Soak crushed wheat in water in large mixing bowl 5 minutes. Cup crushed wheat in your hand and squeeze out as much excess water as possible. Set aside. Wash parsley and drain well. Remove stems and chop very fine. Wash mint and drain well. Remove stems and chop very fine. Wash and dice tomatoes. Finely chop onions and add to parsley. Mix all ingredients. Add salt and Seven Spices. Add the wheat and toss well.

Serve with romaine lettuce leaves or Belgian endive. Tear leaves into small pieces and scoop up tabouli to eat.



Here, now, I offer my tabouli recipe and its accompanying memories.

Parsley: A robust aroma...fresh, like a morning mist in my hometown.

Bulgur Wheat: Is the summer nights when we had to harvest the wheat, cook it, dry it and take it to the mill.

Green Onions: Takes me back to my family's simple farming roots.

Tomatoes: No other fruit has such evocative powers...an earthy delight, with beautiful acidity and a harmony of flavors fused by the sun.

Mint: A scintillating balm for the mouth and mind.

Seven Spices: The Orient in a bottle. India having a conversation with Mount Lebanon. East seducing West.

Salt: Remembrances of the Mediterranean Sea, a Phoenician sailboat creasing the azure waves.

Lemon Juice: The indispensable spark that makes everything blossom.

Olive Oil: Five thousand years of a culture's life, love, war, birth and death melted into this golden liquid, seducing and enthralling as it whisks me back to my origin: the soul of the East.

Passing down Sweet traditions...



ABORRAJADOS

Sweet fried bananas with cheese

- 4 ripe plantains, cut in rounds
- 1 cup of milk
- 2 eggs
- 1/2 cup flour
- 1 cup cheese (queso fresco or mozzarella)
- A bit of sugar
- Cooking oil

Peel and cut the plantains in oval shapes. Deep-fry these until they are lightly golden. Remove from oil and drain on paper towels. Flatten the plantains a bit, kind of like a patty.

Create a "sandwich" with two of the plantain patties and a piece of cheese in the middle. Press the edges tightly so the cheese won't come out through the sides when deep-fried. On the side, beat the eggs; add milk and mix. Gradually add the flour and sugar. Mix all these until they create a cream-like concoction.

Dash some flour on top of the sandwiches and dip them into the cream-like concoction, covering them completely. Place these immediately into hot oil until they become golden. Drain on paper towels. Serve them hot.



My abuelita Susanita didn't only give me my name, but also the recipe to make delicious aborrajados. Throughout the years I always waited anxiously for the holiday season to come so she could make mini aborrajados just for me. Susanita isn't with us anymore, but I continue with this family tradition.

Susan Vargas





➤ HOT HOLIDAY CRAB DIP

6 to 8 oz. can of crab meat, drained
2 small packages cream cheese, softened
Few drops hot sauce
1/2 cup mayonnaise
1 teaspoon paprika
Spoonful of stone ground mustard
Splash of red wine vinegar
Dash of powdered sugar
2 loaves of fresh French bread

Directions: Heat the cream cheese over low-medium heat in a medium-sized saucepan until melted. Stir in drained crab, mayonnaise, mustard. Add in hot sauce (optional) and red wine vinegar, and powdered sugar to taste. You can also add salt and pepper to taste (I love garlic salt so I tend to add it in at this juncture). You can also add in chopped green onions if you fancy.

Slice the French bread into cubes and put in large bowl(s).
Serve the dip warm with fresh bread.



My mom has always made this for us since I can remember. It's always a huge hit! As a matter of fact, we usually always run out of bread before the dip is gone, so maybe you should invest in 4 loaves instead of only 2. But...since we are Wyomingites (residents of Wyoming), this very well may not be a hit in your neighborhood.

Give it a shot. I honestly think you will enjoy it.

Trevor Schwartz

HAM BREAD – A LA GUAJIRA

(For 4 breads)

2 lbs. wheat flour
2 tsp. yeast
1/2 cup lukewarm water
1 tsp. sugar
4 oz. sugar
2 tsp. salt
4 oz. butter without salt
3 oz. pork shortening
3 eggs
1 qt. milk
2 lbs. smoked, sliced ham
2 lbs. smoked bacon
1 cup raisins without seeds
1/2 cup capers
10 oz. stuffed olives

Put the yeast, the lukewarm water, and the teaspoon of sugar in a container. Stir. Cover. Let stand until it rises, about 20 minutes. In another large container, pour the milk. Add the yeast mixture, and stir.

Sift in the flour, and mix with fingers until the mixture is homogenous. Cover and let stand until the dough rises, about 2 hours. Adjust dough consistency if necessary. Add the shortening, butter, salt, sugar, eggs, one by one, kneading until no lumps are left and until it doesn't stick to your fingers or the container. Divide into three equal parts, and on a flat surface covered with flour, spread each portion with a rolling pin until you get a 1/4-inch thickness. Dough should be shaped into a rectangle. The ingredients for the stuffing should also be divided into three portions and spread over the dough portions, leaving one inch free on the edges to seal them.

In a pan, sauté the bacon (without shortening), using the fat from the bacon, until the bacon is a bit golden. Remove from heat, and let stand. Do not discard fat from the bacon; using a fine brush, coat each rectangular dough portion with the fat from the bacon. First, distribute the smoked ham over the entire surface of the dough, but always leaving a border for sealing later. Next, add bacon to taste. Scatter the stuffed olives and raisin grapes, which were previously soaked in a red wine to moisturize them. Once all that is ready, roll it up (much like the rolled sponge cake Gypsy's arm). Seal at both ends, and vent the dough with a fork so that it doesn't swell too much and bulge. Place each bread on a tray, greased with butter or shortening. Leave the bread seams facing down on a tray. Cover them with a kitchen towel, and let stand for two hours. Meanwhile, preheat the oven to 300° F. Bake for 20 minutes, and then take the bread out, and varnish it with a mixture of two egg yolks beaten in a little bit of water and a pinch of salt. Continue baking until golden, for 5 or 7 minutes more. Remember to test the bread by touching it on the bottom; if it feels hollow, it's cooked. Take it out of the oven, and let it cool. The process is repeated for the remaining breads.

Complement this recipe with a dish of rice, fried plantains, and stuffed pork.

Tomás A. Perez





BLUE RIBBON PEANUT BUTTER COOKIES

Two for One Cookie Special

Cream together:

- 1 cup shortening
- 1 cup white sugar
- 1 cup brown sugar

Then add:

- 2 beaten eggs; stir well

Then mix:

- 1 cup peanut butter
- 2 tablespoons hot water

Mix together and add this together with above mixture

Sift flour first, then measure back in sifter:

- 2 1/2 cups flour
- 1/2 teaspoon salt
- 2 tablespoons baking soda

Add this mixture to the above mixture (dough will be tough). Make a small ball of dough and dip fork in flour and make a criss/cross. Bake for 8 minutes at 350 degrees.

The wonderful smell of Donna's peanut butter cookies baking can mean only one thing...love is in the air. The award-winning 4-H bakeoff of 1979 in Lincoln, Nebraska brought fame and recognition to her famous cookies. She won 1st in District and 2nd in State after baking hundreds and hundreds of peanut butter cookies to find that most, special, perfectly round, and perfectly brown cookie. That perfect dozen looked perfect, but the love and hard work put into preparing them made the amazing taste that lives on in our home and now yours. Never before revealed to the public, this recipe will most certainly bring to your home that special feeling of love in the air. I enjoy them right out of the oven with a glass of milk. Your mouth should be watering about now...mine is.

Howard Brown

➤ MRS. M.R. GONZÁLEZ SR.'s FAMOUS MEXICAN COOKIES

- 4 cups flour
 - 1 tablespoon of salt
 - 2 tablespoons baking powder
 - 1 tablespoon baking soda
 - 1 tablespoon of nutmeg
 - 4 eggs (separate and beat egg whites, then add yolk)
 - 2 tablespoons lemon rind (add to egg mixture)
 - 1 cup of butter
 - 1 1/2 cups of sugar (add to butter)
- Preheat oven to 350 degrees

Add eggs to butter and sugar mixture. Add half of the flour mixture to egg mixture. Mix and then add the other half. Leave in refrigerator and when ready to bake, let rise first. Cut cookies into desired shape (she used a flower with petal motif) and top with egg white. Then sprinkle with colorful sprinkles. Bake 8-10 minutes.



My grandmother was from a very remote region of the Copper Canyon of Chihuahua, Mexico, and was of Spanish and English descent. She hated to cook, but oh, did she ever love to bake. People in our hometown would often find her clad in high heels, her red polka dot house dress and covered in flour; albeit with her hair all done up nicely, like a good ole West Texan rancher's wife. She was a gem of a woman and I wanted to share this simple, basic, almost sugar-like cookie recipe with the agency.

Trey Velasco



GRANDMA'S SOUR CREAM TWISTS

1 package dry yeast
1/4 cup warm water
1/2 cup butter
1/2 cup oleo
3-1/2 cups flour
1 teaspoon salt
3/4 cup sour cream
1 egg plus 2 egg yolks
1 teaspoon vanilla
1-1/2 cups sugar

Dissolve yeast in warm water. Cut butter into mixture of flour and salt. Add yeast, sour cream, eggs and vanilla. Mix thoroughly; cover with a damp cloth. Refrigerate at least 2 hours.

Turn half of dough out onto a board sugared with 1/2 cup sugar. Roll into an 8 x 16-inch rectangle. Fold ends toward center, sprinkle with sugar and roll again. Repeat twice, using half the sugar. Roll about 1/4 inch thick and cut into 1 x 4-inch strips. Twist ends in opposite directions, stretching slightly. Place in shape of a horseshoe on ungreased cookie sheets, pressing ends to hold shape.

Bake at 375 degrees for 15 minutes or until delicately browned. Remove from cookie sheets immediately. Delicious with tea or coffee.
Makes: 1-1/2 to 2 dozen.

Dawn Taflinger



WHEN I WAS GROWING UP, my mom would make Arroz de Leche whenever I behaved, which unfortunately, those times were few and far between. Luckily, she would make it whenever I would succeed in school and athletics, which came often. Around the time I moved to San Diego for college, my mom moved out to Miami with a new job. Needless to say, the Arroz con leche became scarce for me. I tried to make it on my own but it did not have my mother's touch. However, it all worked out in the end because what was once just a normal family dish, became the Alvarez family tradition that will last forever. Now, whenever my whole family would get together in Thanksgiving and Christmas, my mom makes my favorite dessert, thus filling the void left in my life by Arroz con leche.

Uriel Alvarez





➤ ARROZ DE LECHE

1 cup of white rice
2-3 cups of water
1 cinnamon stick
1 tspb. grated lemon zest
pich of salt
4 cups milk
1 cup of water
1/2 cup of raisins
1 tspb. vanilla
powdered cinnamon to taste

Combine the rice, water, cinnamon stick, grated zest and salt in a pot with a lid. Bring to a boil uncovered. Once it starts to boil, reduce the heat to simmer and cover. Continue cooking until all the water has been absorbed. (Use your regular cooking method as a guide to determine how much water to use and how long to cook.)

Once the water has been absorbed, add the milk and sugar. Continue simmering. Stir the mixture constantly until it starts to thicken. Add the raisins and vanilla and cook for a couple of minutes. Remove from heat and let cool about half an hour. Pace in individual serving dishes and refrigerate. One big tupperware container works too. Sprinkle with cinnamon before serving.



VEGA FAMILY ENCHILADAS

- 3 tbl. vegetable oil
- 3 tbl. flour
- 3 tbl. Gebhardt Chili Powder
- 3 cups of water
- 2 tsp minced garlic
- 1/4-1/2 tsp. salt or to taste
- 2 cups shredded cheddar cheese
- 1/2 cup finely chopped onion (optional)
- 1 dozen corn tortillas
- 1-2 cups vegetable oil (to fry tortillas)

In a large skillet heat oil. Add flour and cook for about 1 minute while stirring constantly. Add chili powder to flour mixture making a thick dry paste. Remove from heat and slowly add water while stirring to make a runny sauce. Return to medium heat and add garlic and salt; stir occasionally. Sauce will thicken as it cooks. Cook on low heat for approximately 10-15 minutes.

While sauce is cooking, heat vegetable oil in a small skillet. Mix cheese and onions together and place in bowl. Fry tortillas one at a time until slightly cooked (approximately 15 seconds on each side), drain over pan then dip into enchilada sauce. Drain over sauce pan and place on plate. Sprinkle about 2 tsp. grated cheese and onion mixture in middle of tortilla then roll and place seam side down in a casserole dish. Once all enchiladas are placed in the casserole dish, spoon a small amount of sauce over the enchiladas then sprinkle cheese and onion mixture on top.

Bake at 350° for approximately 20-30 minutes or until cheese is melted.

Liz Buitron



*¡Buen
Provecho!*

LOPEZ
NEGRETE