

UN ALMUERZO MEXICANO

**Sangria
Sugar & Spice Pepitas
Green Chile Bites**

**Green Salad with Almonds
& Orange Dressing**

**Elote con Crema
Chicken in Jalapeño Sauce**

**Margarita Cake with
Key Lime Frosting**



February 9, 2011

Sheryl, Mary, Lynn, Sheree

Sangria

*1 bottle red wine
2 Tbsp. sugar – or more to taste
1-2 cups orange juice – to taste
1 lemon, cut in wedges or slices
1 lime, cut in wedges or slices
1 orange, cut in slices
8 oz. club soda, optional*

Combine wine, sugar, orange juice.
Stir.
Add sliced fruits.
Chill.
Add club soda just before serving.



Sugar and Spice Pepitas

*Nonstick vegetable oil spray
2 cups shelled pepitas
1/3 cup sugar
1 large egg white, beaten until frothy
1 tablespoon chili powder
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/4 teaspoon ground cumin
1/4 to 1/2 teaspoon cayenne pepper*

Preheat oven to 350°F. Spray baking sheet with nonstick spray. Mix pepitas and next 6 ingredients in medium bowl. Stir in 1/4 teaspoon to 1/2 teaspoon cayenne pepper, depending on spiciness desired. Spread pepitas in single layer on baking sheet. Bake until pepitas are golden and dry, stirring occasionally, about 15 minutes. Remove from oven. Separate pepitas with fork while still warm. Cool.



Green Chile Bites

*1 loaf sourdough baguette, sliced
4 oz. can diced green chiles
2 Tbsp. butter, softened and at room temperature
1/3 – 1/2 cup mayonnaise
1/2 lb. jack or cheddar cheese, shredded*

Mix butter and mayonnaise. Add the rest. Spread onto bread. Bake 450 degrees about 10 minutes until bubbly and crisp.

Green Salad with Almonds and Orange Dressing

1 large head red leaf lettuce, washed, dried and chilled
1 medium Bermuda onion, sliced into rings
2 oranges peeled and thinly sliced, or 1 11-ounce can mandarin oranges, drained
1 small jicama peeled and cut into julienne strips
4 ounces sliced almonds
3 tablespoons sugar

Orange Dressing:

½ teaspoon grated orange peel
1/3 cup fresh orange juice
2 tablespoons red wine vinegar
½ cup vegetable oil
2 tablespoons sugar
1 tablespoon Good Seasons dry Italian dressing mix

Place first 4 ingredients in a salad bowl; chill. In a small skillet sprinkle 3 tablespoons sugar over the almonds and cook over medium heat until almonds are coated and sugar has dissolved. (They brown quickly; do not burn.) Place in a small bowl and allow to cool.

Mix dressing in a shaker jar; chill. Pour salad dressing over chilled salad and sprinkle sugared almonds over all. Toss and serve.



Elote Con Crema (Fresh corn with cream, chilies, and cheese)

2-quart flameproof dish

¼ cup butter
½ medium onion, finely chopped
½ red bell pepper, finely chopped
1 clove garlic, peeled and finely chopped
5 chilies poblanos, roasted and peeled or 7 canned, peeled green chilies
4 cups corn (1 ½ pounds frozen corn or kernels from 5 ears)
¼ pound mild cheddar cheese in small cubes
1 tsp. salt, or to taste

Preheat oven to 350 degrees

Melt the butter and cook the onion, garlic and red pepper, without browning, until they are soft.

Cut the chilies into strips, add them to the pan, and cook them, covered 8 minutes for poblanos, 5 minutes for canned chilies.

Add the corn, cheese, and salt to the chili mixture. Cover tightly with foil or lid and bake for 20 minutes for frozen corn. If you use fresh corn, bake for 40 minutes, adding the cheese after the first 20 minutes of baking time. Serve hot.

6 servings

Chicken in Jalapeño Sauce

4 chicken breasts
1 medium onion
2 cloves garlic
1 12 oz. can tomatillos
(Mexican green tomatoes)
or
12 oz of fresh tomatillos
1 small jalapeño pepper
1 tsp. cumin
½ tsp. coriander
salt

Chop and sauté onion in corn oil. Add smashed garlic for just a minute.

Remove seeds and veins from jalapeño and slice or chop into small pieces.

If using fresh tomatillos, strip the husks and rinse in cool water. Place in saucepan and cover with water. Simmer slowly 20-30 minutes until well cooked.

Drain the liquid from the tomatillos if using canned.

In blender, combine tomatillos, onion, garlic, and jalapeño.

Blend until smooth.

Add spices and blend again.

Cut chicken into bite sized pieces and sauté in corn or olive oil until cooked, but not dry.

Add tomatillo sauce and simmer, covered, until flavors are well blended, about 20-30 minutes.

Stir frequently. You may add water or chicken stock if sauce thickens too much. Do not use liquid from canned tomatillos as it is too acidic.

Variation:

Use beef instead of chicken and chipotle chilies in adobo sauce. Chipotle is quite spicy, so reduce the amount of chile to one half.



Margarita Cake

1 (18.25 ounce) package white cake mix
4 egg whites
1 (10 fluid ounce) can frozen margarita mix
(such as Bacardi®), thawed
1/3 cup vegetable oil
1 tsp -1 tbsp grated lime peel, to taste
1 tablespoon lime juice

Preheat oven to 350 degrees F. Grease and flour a 9x13-inch cake pan.
In a large mixing bowl, beat together the cake mix, egg whites, margarita mix, vegetable oil, lime zest, and lime juice. Pour the batter into the prepared pan.
Bake in the preheated oven until a toothpick inserted into the center shows moist crumbs, 30 to 35 minutes. Cool in the pan.

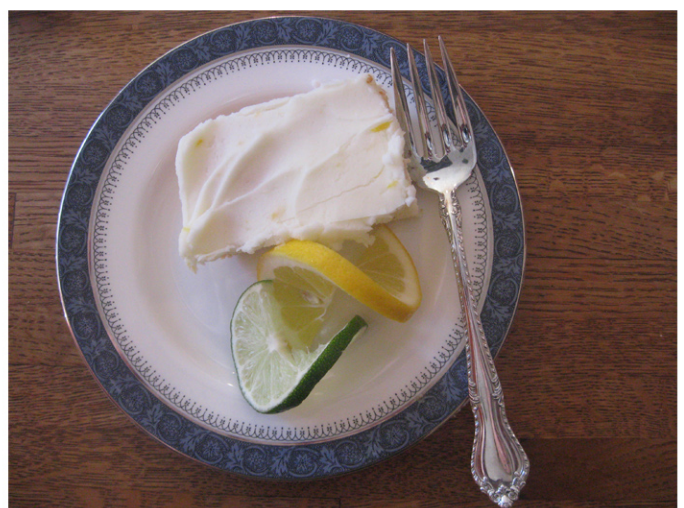
This basically follows the directions on the cake mix box, substituting margarita mix and lime juice for the water, and adding a little lime zest.

Key Lime Frosting

4 ounces cream cheese, softened
¼ cup unsalted butter, softened
1 teaspoon or so grated lemon peel
1½ teaspoon lime juice
2½ cups confectioners' sugar

Beat cream cheese and butter together until light and fluffy. Stir in the lemon peel and lime juice. Beat in the confectioners' sugar a little at a time, scraping the sides of the bowl thoroughly with a spatula after each addition. Taste; add more lemon peel if desired. Spread frosting over the cooled cake.





**Top: Sangria; Sugar and Spice Pepitas
Middle: Green Salad with Almonds and Orange Dressing;
Green Chile Bites
Bottom: Elote con Crema, Chicken in Jalapeño Sauce;
Margarita Cake with Key Lime Frosting**