

A Mexican Fiesta

Margaritas

Mexican Soft Tortillas

Shrimp with Braised Garlic, Aji
Amarillo and Cilantro Sauce

Gazpacho Soup

Mexican Mandarin Salad

Spanish Rice

Chili Relleno Casserole

Mexican Flan

Margaritas

Makes 1 drink

1/4 fresh lime

1 1/2 oz. white tequila (white is smoother than gold)

1 oz. Triple Sec

3 oz. Sweet & Sour Bar Mix

1/2 tsp. brown sugar

salt

Rub lime around rim of glass to moisten. Dip glass in salt. Squeeze the lime juice into the glass.

Mix tequila, triple sec, sweet & sour, and brown sugar in blender with small amount of ice. Strain and serve.

MEXICAN SOFT TORTILLAS APPETIZER

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1 pkg. lg. size flour tortillas (Recipe makes enough to cover 6 shells)

8 oz. cream cheese

1/3 c. mild chunky salsa

1/4 c. chopped green onion

1/2 tsp. garlic salt or powder equivalent

1/2 tsp. chili powder

1/4 c. finely chopped black olives (optional)

Remove tortillas from refrigerator. Combine cream cheese, salsa, green onion, garlic salt and chili powder. (Add black olives if desired.) Spread thin layer of mixture on tortilla. Tightly roll up tortilla. Wrap individually in plastic wrap. Refrigerate. To serve, cut into 1 inch slices and set out with extra salsa for dipping.

Zapacho Soup

Serves 8

1 very ripe red tomatoes, chopped

1 ripe yellow tomato, chopped

2 cloves garlic, peeled and chopped

1 cucumbers, peeled, seeded and chopped

1 celery stalks, chopped

1 med red onion, chopped

1 red bell pepper, cored, seeded chopped

1 cups tomato juice

1 cups V8 juice

1/4 cup red wine vinegar

1 TBLS extravirgin olive oil

Put 1/2 chopped veggies in a bowl

Mix other 1/2 veggies with tomato juice, vinegar and olive oil, blend til slightly chunky

Shrimp with braised garlic, aji amarillo and cilantro sauce

Serves 6

- 2 tablespoons minced garlic
- 1/4 cup olive oil
- 24 medium shrimp, peeled and deveined, tails on
- Kosher salt and freshly ground pepper
- 1/2 cup thinly sliced green onions, white and light green parts
- 1/2 cup coarsely chopped plum tomatoes
- 3 cups bottled clam juice or chicken broth
- 3 tablespoons chopped cilantro, plus additional for garnish
- 6 tablespoons unsalted butter, cut into chunks
- 1/2 teaspoon ground cumin
- 2 teaspoons aji amarillo (see **Note**)

Preheat oven to 300 degrees. Place garlic on a piece of foil the size of a legal envelope. Add a few drops of olive oil and gently mix. Wrap garlic, and bake until golden and softened, 8 to 10 minutes.

Heat remaining oil in large saute pan over medium heat (use 2 pans if necessary). Add shrimp and sprinkle with salt and pepper. Stir in garlic, green onions, tomatoes, clam juice, 3 tablespoons cilantro, butter, cumin and aji amarillo. Cook until shrimp turn pink, about 2 minutes on each side. Remove shrimp and cook sauce until it reduces and thickens slightly, 5 to 7 minutes.

Spread sauce on a serving platter and arrange shrimp on top. Garnish with cilantro.

Note: Aji amarillo is a spicy yellow chile used throughout Peru. It can be found in dried, ground, frozen or paste form in Latin American markets. For this recipe, use the paste form (sold in jars).

Spanish Rice

4 servings

- 2 cups water
- 1 T Caldo de Tomate (tomato bouillon)
- 2 T oil
- 1 cup uncooked rice

Stir tomato bouillon into water and set aside. Heat oil in heavy pan on medium-high heat. Add rice. Sautee till browned. Add bouillon-water mixture. Stir. Cover & reduce heat to low. Let simmer about 20 minutes till liquid is absorbed and rice is soft. Check frequently to avoid scorching.

Mexican Mandarin Salad

Poppy/Lime Dressing:

1/3 cup white vinegar

1/3 cup lime juice

1/4 cup sugar

1 tsp ea: salt, dry mustard, paprika, poppy seeds

1 cup salad oil\1/2 tsp onion juice

Combine vinegar and lime juice and heat to boiling. Combine sugar, salt, mustard, paprika and poppy seeds, add to the hot liquid, stirring to dissolve. Add in the onion juice and oil and whisk until thoroughly blended and slightly thickened. Cover and refrigerate.

Salad: combinations of lettuces, mandarin oranges, slivered almonds and sliced red onion.



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CHILI RELLENO CASSEROLE

This makes a great dish for brunch or lunch.

- 4 eggs
- 1 1/2 cups milk
- 2 tablespoons all purpose flour
- 1/2 teaspoon pepper
- 1/4 teaspoon salt
- 3 7-ounce cans whole green chilies, split open
- 4 cups shredded cheddar (about 1 pound)
- 4 cups shredded Monterey Jack (about 1 pound)

Lightly grease 9x13-inch glass baking dish. Beat first 5 ingredients in medium bowl to blend. Arrange chilies from 1 can in prepared dish, covering bottom completely. Sprinkle with 1/3 of each cheese. Repeat layering twice. Pour egg mixture over cheese. Let stand 30 minutes. (Can be prepared 1 day ahead. Cover and refrigerate.)

Preheat oven to 350°F. Bake until casserole is slightly puffed in center and golden brown on edges, about 45

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CHILI RELLENO CASSEROLE (continued)

minutes. Cool 20 minutes and serve.

Serves 8.

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Flan (Mexican Custard)

Recipe Number: 18

Contributor: Epicurus

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Serves: 6

Calories Per Serving: NA

Preparation Time: NA

Difficulty: Easy

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» ingredients:

1 teaspoon vanilla extract
1/8 teaspoon grated lemon or orange rind (optional)
4 egg yolks, lightly beaten
2 egg whites, lightly beaten

6 dabs brown sugar, about the size of walnuts
1 quart milk
1/2 cup sugar (3/4 if you like your custard on the sweet side)
1/2 teaspoon ground cinnamon
1/4 teaspoon salt

» suggested reading



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» cooking instructions:

To caramelize custard cups – Put the dabs of brown sugar in the bottom of 6 individual cups, one to a cup. Place cups in hot oven. Move the cups from side to side as sugar melts so the surface of each cup is covered with melted brown sugar.

For custard – Combine the milk, sugar, cinnamon, salt, vanilla and lemon rind and cook over a very low flame, stirring constantly, until mixture has reached a custard stage. Cool. Combine the lightly beaten yolks and whites to add a custard. Mix well.

Pour the custard into the little cups and place them in a larger pan containing hot water. Bake in a slow oven (300 degrees) for about 1 hour or until a knife inserted in the center of a cup comes out clean. Cool. Chill several hours before serving.

» serving suggestions:

If you like, pour 6 or 7 tablespoons of warmed brandy or rum over the cold flan at serving time and ignite when carrying to the table.