## **Chimichangas**

1 onion, chopped 1 clove garlic, minced

1 1/2 tsp. vegetable oil 1 lb. ground beef

1 medium tomato, chopped 4 oz. green chilies, chopped

1/2 t. cumin 1/4 t. salt

4 oz. mild cheddar cheese, grated 10 flour tortillas (10-inches)

Vegetable oil for frying Pepper to taste

Saute onions and garlic in oil in a medium frying pan for 2 to 3 minutes. Add group beef and cook until thoroughly browned. Remove from heat and drain off excess fat; mix in the tomatoes, green chilies, cumin, salt, and pepper. Place a small amount of grated cheese in the middle of a tortilla. Top with 2 or 3 T. of meat mixture. Fold sides and ends into middle like an envelope to seal in meat mixture. Secure with toothpick. Brown on all sides in a small amount of oil in a frying pan. Serve with salsa and sour cream. Makes 10.

**Churros**

½ cup water 2 eggs

1/8 tsp. lemon extract 1/8 tsp. salt

1/8 tsp. nutmeg ½ tsp. sugar

½ cup flour, unsifted flour Vegetable oil to fry in

¼ cup butter Cinnamon and sugar

Melt butter in a medium saucepan and add water, salt, sugar. Bring to a full rolling boil. Remove from heat and add flour, beating with a spoon until it becomes a smooth, thick past that clings together away from sides of pan. Add eggs, stirring in one at a time. Beat until smooth and shiny. Stir in extract and nutmeg. Cool for 15 minutes. Fill a large pastry bag or ziplock bag with a ½ hole cut in corner. Heat 1 1/2 “ oil in pan. Squeeze past into oil until it is a 7-9” ribbon or past. Turn as needed, frying until browned on all sides. Using tongs, remove from oil and drain on paper towel. Roll in cinnamon and sugar and serve.

**Fajitas for a Crowd**

2 cans of black beans

1/4 lb bacon, cut into 1/2 slices 1med onion, chopped

2 packages fajita seasoning 2-3 lbs. Fajita meat

1 small onion, minced (chicken or steak)

1 pkg. Rice-a-Roni Spanish Style rice 1 can Mexican style

3 colored peppers tomatoes

Prepare rice according to package, using Mexican style tomatoes. In a large frying pan, cook bacon. Remove some of the fat and sauté minced onion with bacon. Add 1 package fajita seasoning and black beans. In another pan, cook meat, adding 1 packet of seasoning. Saute peppers and medium onion in butter or oil. Serve in tortilla shells, adding cheese, sour cream, lettuce, tomatoes, etc.

**Honey Butter**

2 cubes butter (no substitutes)

1 cup honey

1 egg yolk

Whip butter in a food processor or blender. Add egg yolk. Slowly add honey while continuing to mix until light and fluffy. Makes approximately 1 1/2 cups. (The egg may be omitted if you are worried or making it for children).

## **Margaritas-Lemon Lime Drink**

1/2 cup Limeade 3 cups water

1/2 cup Lemonade Juice of 1 lime

3/4 to 1 liter ginger ale

Combine limeade, lemonade, water, and lime juice in a

freezer bag. Freeze until solid. Blend frozen mixture, adding

ginger ale. Fill a small bowl with water and dip edge of glass in

water and then in margarita salt before pouring margarita

in glass.

## **Sopaipillas-Mexican Fry Bread**

1 Tbsp. dry yeast 2 Tbsp. shortening

1 cup lukewarm water ¼ cup powdered milk

2 Tbsp. sugar 3 or more cups flour

½ tsp. salt

Dissolve yeast in water in mixing bowl. Add sugar, salt, shortening, powdered milk, and 2 cups flour. Continue to add flour (approx. 1 more cup) until dough is only slightly sticky and pulls away from the bowl. Knead dough (5 min. with dough hook, 7-8 min. by hand). Let rise until doubled in bulk. Punch down and roll out until dough is 1/8” thick. Cut into 3” squares. Fry with hot oil, cooking until golden brown. These may be cut and stuffed as tacos, served with soup, or with honey & butter.