

# The Mexican Cookbook

248 Recipes

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# Spicy Mexican Torte

## Ingredients

1 pound chorizo sausage, casings removed and crumbled  
1 cup chopped onion  
2 cloves garlic, finely chopped  
1 (4 ounce) can chopped green chile peppers, drained  
8 (10 inch) flour tortillas  
2 cups shredded Pepper Jack cheese, divided  
1 (16 ounce) can refried beans, divided  
1 (7 ounce) jar roasted red peppers, drained

## Directions

In a large skillet or frying pan, cook chorizo, onion and garlic over medium heat. Cook, stirring occasionally, until sausage is done. Drain off grease, stir in chilies and set aside.

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 10 inch pie plate.

Place 2 tortillas in pie plate. Spread half of the sausage mixture over tortillas. Sprinkle with half of the cheese. Place 2 tortillas on top of cheese. Spread with beans. Place 2 tortillas on beans and place peppers on tortillas. Place 2 tortillas on top of peppers. Spread with remaining sausage mixture. Sprinkle with remaining cheese.

Cover and bake in preheated oven for 40 minutes. Uncover and bake 15 minutes more, or until cheese is melted and center is hot. Cool 10 minutes before cutting.

# Mexican Bean Dip

## Ingredients

2 (11.25 ounce) cans chili beef soup  
1 (8 ounce) jar taco sauce  
1 (2.25 ounce) can chopped black olives, drained  
1 onion, chopped  
1 (8 ounce) package shredded Cheddar cheese  
1 (8 ounce) package shredded Monterey Jack cheese

## Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium saucepan over medium heat, blend the chili beef soup and taco sauce. Bring to a gentle boil and remove from heat.

Transfer chili beef soup and taco sauce mixture to an 8x8 inch baking dish. Sprinkle with black olives and onion. Top with Cheddar cheese and Monterey Jack cheese.

Cook in the preheated oven 10 minutes, or until the cheese has melted.

# Mexican Jicama Snack

## Ingredients

1 large jicama  
2 lime, juiced  
1 tablespoon crushed red pepper

## Directions

Peel jicama and cut into French fry-sized sticks. Combine with lime juice and cayenne pepper in a medium bowl and toss to coat. Serve as finger food.

# Mexican Chicken and Tomatillo Stew

## Ingredients

### Crispy Tortilla Strips:

3 (12 inch) flour tortillas  
1 tablespoon vegetable oil

### Chicken and Tomatillo Stew:

3 tablespoons olive oil  
1 1/2 cups peeled and diced sweet potatoes  
1 cup chopped celery  
3/4 cup chopped onion  
1 tablespoon finely minced garlic  
1 tablespoon cumin  
5 cups lower sodium chicken broth  
2 1/2 cups shredded or chopped cooked chicken  
2 cups diced tomatillos  
2 fully ripened Avocados from Mexico, halved, pitted and diced  
1/2 cup chopped cilantro  
Ground black pepper to taste

## Directions

For Crispy Tortilla Strips: Heat oven to 350 degrees F. Cut 3 (12-inch) flour tortillas into 3/8-inch strips; cut strips into 2 inch pieces and toss with 1 tablespoon oil. Spread out on rimmed baking sheet; bake until crisp, about 7 minutes, tossing occasionally. Yields 8 servings (about 3 cups).

In large saucepan, heat oil. Add sweet potatoes, celery, onion, garlic and cumin; cook and stir for 5 minutes. Add broth, chicken and tomatillos; bring to boil; reduce heat and simmer for 10 minutes.

Just before ready to serve, stir in 1 cup of the tortilla strips along with the Avocado and cilantro. Season with pepper, if desired.

Serve in bowls topped with remaining 2 cups tortilla strips and sour cream, if desired.

# Easy Spicy Mexican-American Chicken

## Ingredients

1/2 cup Mexican-style hot sauce  
(such as Valentina)  
1 tablespoon paprika  
1 tablespoon cayenne pepper  
1 tablespoon brown sugar, or  
more to taste  
4 chicken thighs

## Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a small baking dish.

Mix the hot sauce, paprika, ground cayenne pepper, and brown sugar in a bowl, and stir until the mixture is well combined. Place the chicken thighs in the baking dish, and coat them with a layer of sauce. Cover the dish with foil.

Bake in the preheated oven for 20 minutes. Remove the foil, and bake until the chicken has cooked through, and the sauce has thickened and started to brown, about 20 more minutes.

# DASH Diet Mexican Bake

## Ingredients

1 1/2 cups cooked rice, preferably brown  
1 pound skinless, boneless chicken breast, cut in bite-sized pieces  
2 (14.5 ounce) cans no-salt-added tomatoes, diced or crushed  
1 (15 ounce) can no-salt-added black beans, drained and rinsed  
1 cup frozen yellow corn kernels  
1 cup chopped red bell pepper  
1 cup chopped poblano pepper  
1 tablespoon chili powder  
1 tablespoon cumin  
4 garlic cloves, crushed  
1 cup shredded reduced-fat Monterey Jack cheese  
1/4 cup jalapeno pepper slices (optional)

## Directions

Preheat oven to 400 degrees. Spread rice in a shallow 3-quart casserole. Top with chicken. In a bowl, combine tomatoes, beans, corn, peppers, seasonings and garlic; pour over chicken. Top with cheese and optional jalapeno. Bake 45 minutes.

# Mexican Chicken II

## Ingredients

1 (3 pound) chicken - cooked, deboned and cut into bite size pieces  
1 onion, chopped  
2 cloves garlic, minced  
2 tablespoons chili powder  
1 teaspoon salt  
1 (14.5 ounce) can diced tomatoes with green chile peppers  
2 cups shredded Cheddar cheese  
2 (10.75 ounce) cans condensed cream of chicken soup  
8 (6 inch) corn tortillas  
1 teaspoon chili powder  
1 (8 ounce) container sour cream

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl combine the chicken, onion, garlic, 2 tablespoons chili powder and salt. Add the tomatoes with chiles and the Cheddar cheese. Mix well.

Line a 9x13 inch baking dish with corn tortillas. Pour in the chicken mixture. Pour soup over all and spread. Sprinkle with additional chili powder for topping. Bake for 40 minutes or until bubbly. Let cool and serve with dollops of sour cream.



# Mexican Potato Stew

## Ingredients

1 pound ground beef  
1 (10 ounce) can diced tomatoes  
with green chile peppers  
1 (15 ounce) can ranch-style  
beans  
garlic salt to taste  
4 potatoes, sliced  
salt and ground black pepper to  
taste

## Directions

Heat a large skillet over medium-high heat and stir in the ground beef. Cook and stir until the beef is crumbly, evenly browned, and no longer pink. Drain. Stir in the diced tomatoes, ranch-style beans, and garlic salt. Bring to a boil; reduce the heat to low.

Layer the sliced potatoes evenly over the ground beef mixture; season with salt and black pepper. Cover; simmer until potatoes are tender, about 30 minutes.

# Mexican Medley

## Ingredients

6 spears fresh asparagus,  
trimmed and cut into 1/2 inch  
pieces  
1 cup bite-size cauliflower florets  
2 stalks celery ribs, chopped  
1/3 cup canned kidney beans,  
drained  
1/3 cup chopped hazelnuts  
2/3 teaspoon chopped fresh dill  
1/4 teaspoon dried basil  
1/2 teaspoon minced garlic  
2 tablespoons sunflower seed oil  
1/3 teaspoon chili powder  
1/4 teaspoon celery seed  
1/2 teaspoon salt

## Directions

Steam asparagus and cauliflower about 10 minutes. Remove to a bowl, and stir in celery; set aside.

Place into a blender the kidney beans, hazelnuts, dill, basil, and garlic. Pour in oil, and season with chili powder, celery seed, and salt. Puree until smooth. Pour sauce over asparagus mixture. Serve at room temperature.

# Warm Mexican Corn Dip

## Ingredients

2 (8 ounce) packages cream cheese, softened  
1 cup butter, softened  
2 (15.25 ounce) cans white corn, drained  
2 (14 ounce) cans diced tomatoes with green chile peppers

## Directions

Combine the cream cheese, butter, corn, and tomatoes with green chile peppers in a slow cooker. Set the slow cooker to Low. Cook until the cream cheese and butter melt completely, about 1 hour.

# Mexican Roll Ups

## Ingredients

6 (12 inch) whole wheat tortillas  
6 leaves romaine lettuce  
1 1/4 pounds sliced roast beef  
1 cup chopped tomatoes  
1 cup chopped red bell pepper  
2 tablespoons olive oil  
3 tablespoons red wine vinegar  
2 tablespoons ground cumin

## Directions

For each roll-up, tear off about a 15 inch piece of wax paper or aluminum foil. Place the tortilla on the paper or foil. Place a romaine lettuce leaf on top of the tortilla. Add about 3 ounces of beef on top of the lettuce for each tortilla. Divide the tomatoes, red and yellow bell peppers, oil, vinegar and cumin over each tortilla.

Begin rolling the paper or foil over the tortilla to encase the filling. Roll until the sandwich is completely rolled up. To eat, peel back the paper or foil.

# Grilled Mexican Steak

## Ingredients

1/2 cup cumin seeds  
5 jalapeno peppers, seeds and ribs removed, chopped  
3 cloves garlic  
1 tablespoon cracked black pepper  
1/3 cup fresh lime juice  
1 1/2 teaspoons salt  
1 1/2 cups olive oil  
2 bunches cilantro (leaves and stems)  
1 (3 pound) skirt or flank steak

## Directions

Toast the cumin seeds in a medium saute pan over medium-low heat for 5 minutes, or until fragrant.

In a blender, combine the cumin seeds, jalapenos, garlic, pepper, lime juice, and salt. Pulse the blender to finely chop ingredients. Add the oil and cilantro and puree until smooth.

Lightly score both sides of the meat with a knife so that the marinade will penetrate. Place the meat in a large plastic bag or bowl, pour in the marinade, and coat well. Marinate in the refrigerator for 24 to 48 hours.

Preheat an outdoor grill for high heat and lightly oil grate.

Remove the meat from the marinade and discard the remaining marinade. Cook on high, 1 to 2 minutes per side, to sear the meat. Turn the heat down to low and cook for an additional 3 to 4 minutes per side, or until the it has reached the desired doneness.

# Mexican Ceviche

## Ingredients

5 large lemons, juiced  
1 pound jumbo shrimp, peeled and deveined  
1/4 cup chopped fresh cilantro, or to taste  
tomato and clam juice cocktail  
2 white onions, finely chopped  
1 cucumber, peeled and finely chopped  
1 large tomatoes, seeded and chopped  
3 fresh jalapeno peppers, seeded and minced  
1 bunch radishes, finely diced  
2 cloves fresh garlic, minced  
tortilla chips

## Directions

Place shrimp in a bowl (You may either coarsely chop the shrimp, or leave them whole, depending on your preference.) Add lemon, covering shrimp completely. Cover, and refrigerate for 30 minutes, or until opaque and slightly firm.

Add tomatoes, onions, cucumber, radishes, and garlic; toss to combine. Gradually add cilantro and jalapenos to desired taste (jalapeno will grow stronger while marinating). Stir in tomato and clam juices to desired consistency. Cover, and refrigerate for 1 hour. Serve chilled with tortilla chips.

# Mexican Pizza II

## Ingredients

- 1 pound lean ground beef
- 1 (1 ounce) package taco seasoning mix
- 2/3 cup water
- 2 (16 ounce) cans refried beans
- 4 (10 inch) flour tortillas
- 2 cups shredded Monterey Jack cheese
- 2 cups shredded Cheddar cheese
- 2 tablespoons sour cream
- 1 tomato, diced
- 1 avocado - peeled, pitted and sliced
- 1 (2 ounce) can sliced black olives
- 2 chopped green onions

## Directions

Preheat oven to 425 degrees F (220 degrees C).

Place ground beef in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and stir in taco seasoning mix and water. Mix in the refried beans; set aside.

Spread the beef mixture evenly on two tortillas. Top each tortilla with a second tortilla. Place even amounts of Monterey Jack cheese and Cheddar cheese on top of the second tortillas. Place the tortillas onto a large baking sheet.

Bake in the preheated oven 10 minutes, or until cheeses are melted.

Remove from oven and top with sour cream, tomato, avocado, black olives and green onions. Cut each pizza into 8 wedges and serve warm.

# Mexican Rice I

## Ingredients

1 1/2 teaspoons vegetable oil  
1/2 small onion, diced  
2/3 cup uncooked long-grain rice  
1/2 teaspoon ground cumin  
1/2 teaspoon chili powder  
3 ounces canned diced tomatoes  
1 teaspoon salt  
1 1/2 cups water

## Directions

In a large saucepan, heat oil over medium heat. Stir in onion and saute until translucent.

Pour the rice into the pan and stir to coat grains with oil. Mix in cumin, chili powder, tomatoes, salt and water. Cover, bring to a boil then reduce heat to low. Cook at a simmer for 20 to 30 minutes or until rice is tender. Stir occasionally.



# Colorado Mexican Rice

## Ingredients

2 cups water  
1 cup uncooked white rice  
4 medium tomatoes, halved  
1/2 medium onion  
1 clove garlic, peeled  
1/4 cup olive oil  
1/2 cup fresh shelled green peas  
2 carrots, chopped  
1 small potato, peeled and chopped  
1/2 cup sour cream  
1 bunch fresh cilantro, chopped  
1 serrano pepper, chopped  
salt to taste  
4 ounces manchego cheese

## Directions

Preheat oven to 450 degrees F (230 degrees C). Lightly grease a medium baking sheet.

Bring water to boil in a medium saucepan, and stir in rice. Reduce heat, cover, and simmer for 20 minutes.

Place tomato halves, onion, and garlic in a single layer on the prepared baking sheet. Stirring occasionally, roast 10 to 15 minutes in the preheated oven, until evenly browned. Remove from heat, and allow to cool completely.

Puree the roasted vegetables in a blender or food processor. Drain any remaining liquid from rice.

Heat olive oil in a medium skillet over medium heat. Stir in serrano chili, and cook until tender. Place rice, pureed vegetables, peas, carrots, potato, and sour cream in the skillet. Season with cilantro and salt. Cook and stir until all vegetables are tender and rice is browned. Mix in manchego cheese to melt before serving.

# Cherry Jalapeno Mexican Pork

## Ingredients

- 1 tablespoon olive oil
- 1 onion, chopped
- 1 large green bell pepper, chopped
- 1 bunch green onions, chopped
- 1 jalapeno pepper, chopped
- 4 large cloves garlic, minced
- 2 1/2 pounds boneless country-style pork ribs, cut into 3/4-inch pieces
- 1 1/2 cups fresh sweet cherries, pitted and cut into quarters
- 2 tablespoons chopped fresh cilantro
- 1 lime, juiced
- 1 teaspoon chili powder
- 1/2 teaspoon cumin
- 1/4 teaspoon onion powder
- 3 tablespoons honey
- salt and pepper to taste

## Directions

Heat the olive oil in a large saucepan with a lid over medium heat, and cook and stir the onion, green bell pepper, green onions, jalapeno pepper, and garlic until softened, about 10 minutes.

Stir in the pork, cherries, cilantro, lime juice, chili powder, cumin, and onion powder, and mix well. Bring the mixture to a boil, cover, reduce the heat to a simmer, and cook until the pork is cooked through and no longer pink, and the vegetables and cherries have given up their juices, about 30 minutes.

Remove the lid, stir in the honey, and sprinkle with salt and pepper to taste. Simmer uncovered until the sauce reduces and the pork is tender, about 30 more minutes. The sauce won't be extremely thick.

# Mexican Meatloaf

## Ingredients

2 pounds lean ground beef  
1 (1.25 ounce) package taco seasoning mix  
1 (16 ounce) can refried beans  
4 (8 inch) flour tortillas  
3/4 cup fresh salsa  
1/2 cup shredded Cheddar cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix thoroughly the ground beef and taco seasoning; set aside. In a medium saucepan, heat the refried beans over medium low heat until they are completely heated through.

Place the ground beef mixture on a large piece of foil. Press the mixture into an approximately 1 inch thick square shape. Spread the refried beans evenly over the top of the flattened beef. Layer the flour tortillas on top of the refried beans, trimming the edges to fit the square. Layer tortillas with salsa and Cheddar cheese, staying 1/2 to 1 inch away from edges of the square.

Gently roll the layered beef into a Swiss roll shape, pressing and compacting the loaf as you go. Pinch and seal the edges. Wrap in the foil and seal.

Bake in preheated oven 40 to 45 minutes, or until no longer pink in the center. Cut loaf in half to test for doneness, if necessary.

# Mexican Guacamole

## Ingredients

3 avocados, peeled and mashed  
1 red onion, minced  
1 red bell pepper, chopped  
1/2 yellow bell pepper, chopped  
1 green bell pepper, chopped  
1 fresh jalapeno pepper, chopped  
1/3 cup chopped fresh cilantro  
1 lime, juiced

## Directions

In a medium-size mixing bowl, combine mashed avocados, onion, bell peppers, jalapeno pepper, cilantro, and lime juice. Mix well, cover and refrigerate until you are ready to serve.

# Mexican Wedding Cake

## Ingredients

2 cups all-purpose flour  
2 teaspoons baking soda  
1/2 teaspoon salt  
2 cups white sugar  
2 eggs  
1 (20 ounce) can crushed pineapple with juice  
1 cup white sugar  
1/2 cup butter  
1 cup evaporated milk  
1 cup flaked coconut  
1 teaspoon vanilla extract  
1/2 cup chopped pecans

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 inch baking pan. Combine the flour, baking soda, salt and 2 cups sugar; set aside.

Beat the eggs and add them to the flour mixture. Then stir in the crushed pineapple and juice until just blended. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 30 minutes, or until a toothpick inserted into cake comes out clean.

To Make Frosting: In a medium saucepan bring to a boil the 1 cup white sugar, butter, and evaporated milk. Boil for 2 minutes, watching carefully to be sure it doesn't burn. Stir the mixture frequently while cooking. Remove from the heat and stir in the vanilla, coconut and pecans. Beat until it cools to lukewarm then pour over the cooled cake.

# Mexican Rice Pilaf

## Ingredients

1 tablespoon vegetable oil  
1 onion, chopped  
1 teaspoon minced garlic  
1 1/2 cups vegetable broth  
1 1/2 cups instant brown rice  
2 teaspoons chili powder  
1 jalapeno pepper, seeded and minced  
1/2 teaspoon ground cumin  
1 red bell pepper, chopped  
1 large tomato, seeded and chopped  
1 cup shredded Monterey Jack cheese

## Directions

In a large saucepan, heat oil over medium high heat. Add onion and garlic; cook for 3 minutes, stirring occasionally. Stir in broth, rice, chili powder, jalapeno peppers, and cumin. Cover, and bring to a boil over high heat. Reduce heat, and simmer for 4 minutes. Stir in bell pepper. Cover. Simmer for 5 minutes, or until liquid is absorbed.

Stir tomato and shredded cheese into hot cooked rice.

# Mexican Rice

## Ingredients

3 tablespoons vegetable oil  
2/3 cup diced onion  
1 1/2 cups uncooked white rice  
1 cup chopped green bell pepper  
1 teaspoon ground cumin  
1 teaspoon chili powder  
1 1/2 (8 ounce) cans tomato sauce  
2 teaspoons salt  
1 clove garlic, minced  
1/8 teaspoon powdered saffron  
3 cups water

## Directions

In a large saucepan, heat vegetable oil over a medium-low heat. Place the onions in the pan, and saute until golden.

Add rice to pan, and stir to coat grains with oil. Mix in green bell pepper, cumin, chili powder, tomato sauce, salt, garlic, saffron, and water. Cover, bring to a boil, and then reduce heat to simmer. Cook for 30 to 40 minutes, or until rice is tender. Stir occasionally.

# Mexican Mole Sauce

## Ingredients

2 teaspoons vegetable oil  
1/4 cup finely chopped onion  
1 tablespoon unsweetened cocoa powder  
1 teaspoon ground cumin  
1 teaspoon dried cilantro  
1/8 tablespoon dried minced garlic  
1 (10.75 ounce) can condensed tomato soup  
1 (4 ounce) can diced green chile peppers

## Directions

Heat the oil in a medium saucepan over medium heat, and cook the onion until tender. Mix in cocoa powder, cumin, cilantro, and garlic. Stir in the tomato soup and green chile peppers. Bring to a boil, reduce heat to low, cover, and simmer 10 minutes. Transfer to a gravy boat or pour directly over food to serve.



# Mission Mexican Pizza

## Ingredients

8 (6 inch) Mission® Fajita Flour Tortillas, cooked into crispy tortillas  
1 cup refried beans, prepared  
1 pound ground beef, chuck, raw  
salt to taste  
pepper to taste  
4 tablespoons pizza sauce, prepared  
1 cup Mexican Cheese Blend, grated, prepared  
1/2 cup Roma tomato, fresh, small chop  
4 teaspoons cilantro, fresh, rough chopped

## Directions

To make the Mission® Crispy Tortillas: Place all 8 tortillas directly on the oven rack of a 350 degrees F oven and bake for 8 minutes. Remove from the oven and reserve on your work surface.

Heat the 1 cup of refried beans for 1 minute in the microwave to get hot and reserve for the recipe build.

Season the ground beef with salt and pepper and saute for 8 minutes in a non-stick pan, drain and reserve hot for the recipe build.

To build 1 Mexican Pizza: Place 1 crisp Mission® tortilla on work surface.

Evenly spread tortilla with 1/4 cup hot refried beans.

Evenly top refried beans with 1/4 (approximately 4 ounces) of the cooked ground beef.

Top ground beef with second crisp tortilla and evenly spread 1 heaping tablespoon of pizza sauce over the tortilla.

Evenly top the pizza sauce with 1/4 cup grated Mexican cheese blend and 2 tablespoons chopped tomatoes.

Repeat steps 1 through 5 for remaining 3 servings.

Place all 4 pizzas, at one time, in 350 degrees F oven on a cookie pan/flat pan, and bake for 2 minutes to melt the cheese. Sprinkle 1 teaspoon chopped cilantro evenly over the top of each pizza. Serve each pizza whole.

# Mexican Martinis

## Ingredients

4 limes, juiced  
coarse salt  
2 jalapeno-stuffed green olives  
2 (1.5 fluid ounce) jiggers premium  
tequila  
1 (1.5 fluid ounce) jigger orange  
liqueur  
1 (1.5 fluid ounce) jigger  
sweetened lime juice  
1/2 teaspoon superfine sugar  
crushed ice

## Directions

Moisten the edges of two martini glasses with a little lime juice, and then dip moistened edges into coarse salt. Place an olive in each glass.

Pour remaining lime juice into a cocktail shaker, and then add tequila, orange liqueur, sweetened lime juice, and sugar. Fill shaker with ice, shake vigorously, and strain into prepared glasses.

# Mexican Corn Chowder

## Ingredients

1/4 cup butter  
1 stalk celery, chopped  
1 onion, chopped  
1 carrot, chopped  
1 clove garlic, minced  
1 teaspoon dried oregano  
salt and pepper to taste  
3 1/2 cups fresh corn kernels  
1 cup chicken broth  
2 boneless chicken breast halves,  
cooked and cubed  
2 teaspoons chopped green chile  
pepper  
2 cups milk

## Directions

In a large saucepan over medium heat, melt butter. Cook celery, onion and carrot in butter until onion begins to soften. Stir in garlic, oregano, salt and pepper and cook 2 minutes more. Stir in corn, chicken broth, cooked chicken and chile pepper and let simmer until heated through. Stir in milk and heat gently just before serving.

# Mexican Caviar

## Ingredients

2 large tomatoes, finely chopped  
5 green onions, chopped  
3 tablespoons olive oil  
3 1/2 tablespoons tarragon  
vinegar  
1 (4 ounce) can chopped green  
chile peppers  
1 (2.25 ounce) can chopped black  
olives  
1 teaspoon garlic salt  
1 teaspoon salt

## Directions

In a medium bowl, mix together tomatoes, green onions, olive oil, tarragon vinegar, green chile peppers, black olives, garlic salt and salt. Cover and refrigerate 6 hours or overnight before serving.

# Amy's Mexican Soup

## Ingredients

4 (6 ounce) skinless, boneless chicken breast halves  
1 (28 ounce) can whole peeled tomatoes, drained  
1 (10 ounce) can diced tomatoes with green chile peppers  
2 tablespoons olive oil  
1 medium onion, chopped  
1 tablespoon chopped fresh garlic  
1 (32 fluid ounce) container chicken broth  
1 (14.5 ounce) can kidney beans, rinsed and drained  
1 (14.5 ounce) can black beans, rinsed and drained  
cayenne pepper to taste  
chili powder to taste  
Cheddar cheese, shredded  
sour cream, for topping

## Directions

Preheat the oven broiler.

Arrange chicken breasts in a large pan, and broil 15 minutes in the preheated oven. Remove chicken, allow to cool, then shred.

In a food processor or blender, puree the drained whole tomatoes and diced tomatoes.

Heat olive oil in a large skillet over medium heat. Stir in onion and garlic; cook until onion is soft and translucent. Stir in chicken broth and pureed tomatoes. Add shredded chicken, kidney beans, and black beans. Season with cayenne pepper and chili powder. Bring to a boil; then cover, leaving the lid slightly ajar, and simmer 2 hours. Ladle into bowls, and top with cheese and dollops of sour cream.

# Spicy Mexican Style Zucchini Casserole

## Ingredients

- 2 tablespoons olive oil
- 3 pounds zucchini, cubed
- 1 cup chopped onion
- 1 teaspoon garlic salt
- 1 teaspoon paprika
- 1 teaspoon dried oregano
- 1 teaspoon cayenne pepper, or to taste
- 1 cup cooked long-grain rice
- 1 cup cooked pinto beans
- 2 1/2 cups salsa
- 1 1/2 cups shredded Cheddar cheese

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

Heat the oil in a large skillet over medium-high heat. Add zucchini and onions; cook and stir until tender, about 10 minutes. Season with garlic salt, paprika, oregano and cayenne pepper, and continue cooking and stirring until fragrant. Mix in the rice, beans and salsa and cook just until heated through. Mix in 1 cup of Cheddar cheese until well blended. Transfer to a 9x13 inch baking dish and top with remaining Cheddar cheese. Cover the dish with a lid or aluminum foil.

Bake for 20 minutes in the preheated oven, or until cheese is melted and bubbly.

# Mexican Bean Stew

## Ingredients

1 cup dried pinto beans  
1 cup dry black beans  
1 cup dry garbanzo beans  
1 tablespoon olive oil  
1 onion, diced  
4 cloves garlic, crushed  
1 teaspoon ground cumin  
1 (14.5 ounce) can crushed tomatoes  
2 cups fresh corn kernels  
1/2 teaspoon ground cinnamon  
salt and pepper to taste  
cayenne pepper to taste

## Directions

Rinse and sort pinto beans, black beans and garbanzo beans. Place in a large bowl and cover with water. Soak overnight.

Drain beans and place in a large pot; cover with water. Bring to a boil and cook for 1 hour, or until beans are tender. It may be necessary to add more water during cooking to prevent drying out or scorching.

Heat oil in a small saucepan over medium-high heat. Saute onion and garlic until onion is transparent. Stir in cumin. To the beans add the onions, garlic and crushed tomatoes. Simmer for 20 minutes. Stir in corn and cinnamon; cook 15 minutes more. Season with salt, pepper and cayenne to taste before serving.

# Charley's Slow Cooker Mexican Style Meat

## Ingredients

- 1 (4 pound) chuck roast
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 2 tablespoons olive oil
- 1 large onion, chopped
- 1 1/4 cups diced green chile pepper
- 1 teaspoon chili powder
- 1 teaspoon ground cayenne pepper
- 1 (5 ounce) bottle hot pepper sauce
- 1 teaspoon garlic powder

## Directions

Trim the roast of any excess fat, and season with salt and pepper. Heat olive oil in a large skillet over medium-high heat. Place meat in hot skillet, and brown meat quickly on all sides.

Transfer the roast to a slow cooker, and sprinkle onion over meat. Season with chile peppers, chili powder, cayenne pepper, hot pepper sauce, and garlic powder. Add enough water to cover 1/3 of the roast.

Cover, and cook on High for 6 hours, checking to make sure there is always at least a small amount of liquid in the bottom. Reduce heat to Low, and continue cooking for 2 to 4 hours, or until meat is totally tender and falls apart.



# Mexican Strawberry Water (Agua de Fresa)

## Ingredients

4 cups strawberries, sliced  
1 cup white sugar  
8 cups cold water  
1 lime, cut into 8 wedges (optional)  
8 fresh mint sprigs (optional)

## Directions

In a medium bowl, mix together sliced strawberries, sugar, and 1 cup of water. Cover the bowl with plastic wrap and place in the refrigerator for 4 hours.

Remove the strawberry mixture from the refrigerator and pour into a blender. Blend on high until smooth. Pour the blended berry mixture through a wire mesh strainer set over a large mixing bowl; discard the pulp and seeds.

Add the remaining 7 cups cold water to the pureed strawberries and mix well. Place the Agua de Fresa in the refrigerator to chill for several hours or pour over ice and serve immediately. Garnish with lime slices or mint leaves.

# Meaty Mexican Sandwiches

## Ingredients

1/2 pound ground pork  
1/2 pound ground beef  
1 small onion, chopped  
1 garlic clove, minced  
3/4 cup ketchup  
1/2 cup raisins  
1 teaspoon red wine vinegar  
1/2 teaspoon ground cinnamon  
1/2 teaspoon chili powder  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1/8 teaspoon ground cumin  
1 pinch ground cloves  
1/2 cup slivered almonds, toasted  
6 hard rolls, split  
1 1/2 cups shredded Cheddar cheese  
2 cups shredded lettuce

## Directions

In a skillet, cook pork, beef, onion and garlic until meat is no longer pink and vegetables are tender; drain. Stir in the ketchup, raisins, vinegar and seasonings. Cover and simmer for 20-25 minutes, stirring occasionally. Stir in almonds. Hollow out the top and bottom of each roll, leaving a 1/2-in. shell. (Discard removed bread or save for another use.) Fill each roll with about 1/2 cup meat mixture. Top with cheese and lettuce; replace top of roll.

# Mexican Lasagna I

## Ingredients

1 pound lean ground beef  
1 (16 ounce) can refried beans  
2 teaspoons dried oregano  
1 teaspoon ground cumin  
1 teaspoon garlic powder  
12 uncooked lasagna noodles  
2 cups water  
2 1/2 cups picante sauce  
2 cups sour cream  
2 (2 ounce) cans sliced black olives  
1 1/2 cups shredded Monterey Jack cheese  
1/2 cup shredded Cheddar cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine beef, beans, oregano, cumin and garlic powder.

Place 4 uncooked noodles in bottom of a 9x13 inch pan. Spread half of beef mixture over noodles. Top with 4 noodles. Spread with remaining mixture, and top with remaining noodles.

In a medium bowl, mix water and picante sauce. Pour evenly over layers. Cover tightly with foil.

Bake 1 1/2 hours in the preheated oven, or until noodles are tender.

Blend sour cream and olives in a medium bowl. Spoon over lasagna, and top with Jack and Cheddar cheese. Bake uncovered until cheese melts, about 5 to 10 minutes.

# Mexican White Cheese Dip/Sauce

## Ingredients

1 pound white American cheese,  
cubed  
1/2 cup milk, or as needed  
1 tablespoon butter or margarine  
2 (4 ounce) cans chopped green  
chilies  
2 teaspoons cumin  
2 teaspoons garlic powder  
2 teaspoons onion powder  
cayenne pepper to taste

## Directions

Place cheese, milk, and butter in a medium saucepan over low heat. Cook until cheese has melted, stirring frequently. Stir in green chilies, cumin, garlic powder, onion powder, and cayenne pepper to taste. Add more milk if dip is too thick. Heat through and serve immediately.

# Mexican Casserole

## Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup  
1 (10.75 ounce) can condensed cream of chicken soup  
1 (4 ounce) can chopped green chile peppers, drained  
1/4 cup milk  
2/3 cup sour cream  
8 (6 inch) flour tortillas  
6 boneless chicken breast halves, cooked and cubed  
2 cups shredded Cheddar cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl combine the cream of mushroom soup, cream of chicken soup, chile peppers, milk and sour cream; mix until well blended. Place a layer of tortilla strips in the bottom of a lightly greased 9x13 inch baking dish.

Layer as follows: 1/2 of the soup mixture, 1/2 of the chicken, 1/2 of the shredded cheese. Repeat until ingredients are all used, ending with a layer of shredded cheese.

Bake in the preheated oven for 45 minutes covered, then remove cover and bake an additional 15 minutes.

# Mexican White Sauce

## Ingredients

2 cups creamy salad dressing, e.  
g. Miracle Whip Б,,Ÿ  
3/4 cup milk  
1/2 tablespoon crushed red  
pepper flakes  
1 1/2 teaspoons ground cumin  
1/2 teaspoon salt  
1 1/2 teaspoons garlic powder  
1 1/2 teaspoons dried oregano

## Directions

Measure salad dressing into a medium bowl. Gradually stir in the milk. Season with red pepper flakes, cumin, salt, garlic powder, and oregano, and mix well. Cover and refrigerate for at least 2 hours to allow the flavors to blend. If you taste it right away, all you will taste is salad dressing.

# Mexican Casserole

## Ingredients

1 pound lean ground beef  
1 (15 ounce) can ranch-style  
beans  
1 (14.5 ounce) can peeled and  
diced tomatoes  
1 (10.75 ounce) can condensed  
cream of mushroom soup  
1 (12 ounce) package corn tortillas  
4 cups shredded Cheddar cheese  
2 tablespoons chili powder

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Brown the ground beef in a large skillet over medium high heat. Add chili powder, beans, tomatoes and soup; mix well and heat thoroughly.

Line a 13x9 inch dish with tortillas. Then make a layer with the meat mixture. Make another row of tortillas, then finish off with rest of meat mixture. Top with grated cheese.

Bake in a preheated oven for 30 minutes.

# Chicken Rice Mexicana

## Ingredients

1 tablespoon vegetable oil  
1 onion, thinly sliced  
1 green bell pepper, thinly sliced  
1 red bell pepper, thinly sliced  
1 (10.75 ounce) can condensed cream of mushroom soup  
1/4 cup milk  
2 cups cooked white rice, divided  
1 cup shredded Monterey Jack cheese  
6 (10 inch) heated flour tortillas for serving  
2 cups cooked, cubed chicken meat

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Heat oil in a medium skillet over medium heat; saute onion, green bell pepper and red bell pepper until tender. Remove from heat and stir chicken into skillet, then add soup and milk and mix well.

Spread 1 cup rice in the bottom of a lightly greased 9x13 inch baking dish, then layer with chicken mixture, remaining 1 cup rice and top with cheese.

Bake at 375 degrees F (190 degrees C) for about 30 minutes, or until heated through and cheese is melted. Serve with heated flour tortillas, fajita style.



# Mexican Potato Pancakes

## Ingredients

2 cups diced tomatoes  
1/2 small onion, chopped  
1 small jalapeno pepper, seeded and chopped  
1 cup water  
1/4 cup canola oil

5 potato, peeled and grated  
salt and pepper to taste  
1 dash hot pepper sauce, or to taste  
1 small onion, minced  
2 eggs  
2 jalapeno pepper, seeded and minced  
3 tablespoons all-purpose flour  
1/4 cup canola oil

## Directions

Place tomatoes, onion, jalapeno, and water into the bowl of a blender; blend until smooth. Heat 1/4 cup canola oil in a saucepan over medium heat. Carefully stir in tomato puree, and cook for 15 minutes until thickened.

While the sauce is cooking, season the shredded potato to taste with salt, pepper, and hot pepper sauce. Mix in onion, eggs, and jalapeno; sprinkle with flour and mix until thoroughly combined. Heat canola oil in a large skillet over medium-high heat.

Drop potato mixture into hot oil by the heaping tablespoon. Flatten slightly, and cook until golden brown on both sides, about 2 minutes per side. Drain on paper towels, and continue with remaining potato mixture. Serve the potato pancakes with sauce spooned overtop.

# Mexican Cornbread I

## Ingredients

1 cup self-rising cornmeal  
1/2 cup self-rising flour  
3 cups shredded Cheddar cheese  
1 onion, chopped  
1 green bell pepper, chopped  
6 chopped green chile peppers  
2 eggs, beaten  
1 (8 ounce) can creamed corn  
1/4 cup milk

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x9 inch baking pan.

In a large bowl, mix together cornmeal, flour, Cheddar cheese, onion, green pepper and jalapeno. Stir in eggs, creamed corn and milk. Pour batter into prepared pan.

Bake in preheated oven for 1 hour, or until a toothpick inserted into center of a loaf comes out clean.

# Mexican Chicken Corn Chowder

## Ingredients

1 1/2 pounds boneless skinless chicken breasts, cut into bite-size pieces  
1/2 cup chopped onion  
1 clove garlic, minced  
3 tablespoons butter  
2 cubes chicken bouillon  
1 cup hot water  
3/4 teaspoon ground cumin  
2 cups half-and-half cream  
2 cups shredded Monterey Jack cheese  
1 (14.75 ounce) can cream-style corn  
1 (4 ounce) can diced green chiles  
1 dash hot pepper sauce  
1 tomato, chopped  
fresh cilantro sprigs, for garnish (optional)

## Directions

In a Dutch oven, brown chicken, onion, and garlic in butter until chicken is no longer pink.

Dissolve the bouillon in hot water; Pour into Dutch oven, and season with cumin. Bring to a boil. Reduce heat to low, cover, and simmer for 5 minutes.

Stir in cream, cheese, corn, chilies, and hot pepper sauce. Cook, stirring frequently, until the cheese is melted. Stir in chopped tomato. Garnish with cilantro.

# Mexican Bean Burgers

## Ingredients

1 carrot, sliced  
1 (15 ounce) can kidney beans  
1/2 cup chopped green bell pepper  
1/2 cup chopped onion  
2 cups salsa  
1 cup dried bread crumbs  
1/2 cup whole wheat flour  
1/2 teaspoon ground black pepper  
salt to taste  
1 pinch chili powder

## Directions

Place carrot into a bowl, and fill with about 1/4 inch of water. Cover with plastic wrap, and cook in the microwave for 2 minutes, or until soft. Drain.

Mash beans and steamed carrot in a large bowl. Mix in green pepper, onion, salsa, bread crumbs, and whole wheat flour. Season with salt, black pepper, and chili powder. Add flour to create a firmer mixture, or more salsa if the mixture is too stiff. Form mixture into 8 patties, and place on a greased baking sheet.

Heat a large skillet over medium-high heat, and coat with cooking spray. Fry the patties for about 8 minutes on each side, or until browned and firm.

# Authentic Mexican Torta - Tortas Ahogadas

## Ingredients

16 cloves garlic, minced  
2 tablespoons minced fresh oregano  
2 teaspoons salt  
2 teaspoons ground black pepper  
9 pounds boneless pork butt

4 dried chipotle chili peppers  
6 tablespoons vegetable oil  
8 cloves garlic, minced  
4 onions, chopped  
20 Roma tomatoes, chopped  
1 cup water  
5 teaspoons minced fresh oregano  
1/4 teaspoon white sugar  
salt, to taste

12 Mexican bolillo rolls, lightly toasted, cut in half lengthwise  
2 pickled jalapeno peppers, sliced

## Directions

Preheat an oven to 475 degrees F (245 degrees C).

Mix the 16 cloves of minced garlic, 2 tablespoons of minced oregano, 2 teaspoons of salt, and pepper in a bowl. Rub garlic mixture over the pork butt, and place pork in a shallow roasting pan.

Roast in the preheated oven for 20 minutes, then reduce oven temperature to 350 degrees F (175 degrees C). Continue roasting until pork is tender and no longer pink in the center, about 2 hours and 15 minutes. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Cover the meat with two layers of aluminum foil, and allow to rest in a warm area for 20 minutes before rough chopping or shredding it. Reserve pan drippings.

Place the chipotle peppers in a bowl, and cover with hot water. Allow peppers to soak until softened, about 3 minutes; drain. Set aside. Heat the vegetable oil in a skillet over medium heat. Stir in 8 cloves of minced garlic and the chopped onions; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the Roma tomatoes, 1 cup of water, chipotle chili peppers, 5 teaspoons of oregano, sugar, and salt to taste. Add the reserved pan drippings. Simmer, uncovered, over low heat for 15 to 20 minutes, stirring frequently.

Pour the chipotle sauce into a blender, filling the pitcher no more than halfway full. Hold down the lid of the blender with a folded kitchen towel, and carefully start the blender, using a few quick pulses to get the sauce moving before leaving it on to puree. Puree in batches until smooth and pour into a clean pot. Alternately, you can use a stick blender and puree the sauce right in the skillet. Strain the sauce through a sieve.

To serve: Hollow out the bottom half of each bolillo to make a shallow bowl for the chopped pork. Scoop about 2 tablespoons of the chipotle sauce over the bottom of each roll, then arrange the chopped pork over the sauce. Top each sandwich with a couple slices of pickled jalapeno, followed by the top half of the roll. Pour about 1/4 cup of additional chipotle sauce over the entire sandwich.

# Bob's Mexican Stuffed Chicken

## Ingredients

2 cups crushed corn flakes  
1 tablespoon chili powder  
1 (1.27 ounce) packet dry fajita seasoning  
1/4 cup chopped red bell pepper  
1/4 cup chopped yellow bell pepper  
1/4 cup chopped orange bell pepper  
1/3 cup chopped fresh mushrooms  
1/2 medium red onion, diced  
4 skinless, boneless chicken breast halves - pounded thin  
1 cup shredded Cheddar cheese, divided  
1/4 cup salsa  
toothpicks

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking dish.

In a shallow bowl, mix the corn flakes, chili powder, and fajita seasoning. In a separate bowl, mix the red bell pepper, yellow bell pepper, orange bell pepper, mushrooms, and onion.

Dredge the chicken in the corn flakes mixture to evenly coat. Sprinkle one side of each breast with 2 tablespoons Cheddar cheese, and layer with 1/4 the vegetable mixture. Top with equal amounts salsa. Carefully roll the breast halves over the filling. Seal seams with toothpicks, then dredge again in the corn flakes mixture.

Arrange the rolled chicken breasts in the prepared baking dish. Bake 30 minutes in the preheated oven. Top with remaining cheese, and continue baking 10 minutes, or until chicken juices run clear and cheese is melted.

# Flan Mexicano (Mexican Flan)

## Ingredients

1 cup white sugar  
1 cup whole milk  
1 (14 ounce) can sweetened condensed milk  
3 eggs  
3 egg yolks  
1/4 cup freshly squeezed orange juice  
1 tablespoon grated orange peel  
1 tablespoon vanilla extract  
1 tablespoon cornstarch  
1 cup heavy cream

## Directions

Place sugar in a heavy saucepan over medium-high heat, and cook, stirring constantly, until the sugar melts and turns a golden amber color, about 10 minutes. Watch carefully once syrup begins to change color, because it burns easily. Carefully pour the melted sugar syrup into a flan mold. Let cool.

Preheat oven to 350 degrees F (175 degrees C).

Pour whole milk, sweetened condensed milk, eggs, egg yolks, orange juice, orange peel, vanilla extract, and cornstarch into a blender, and blend for a minute or so, until the mixture is smooth. Pour in the cream, and pulse several times to incorporate the cream. Pour the mixture over the cooled caramel syrup in the flan mold.

Line a roasting pan with a damp kitchen towel. Place the flan mold on the towel, inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with boiling water to reach halfway up the sides of the baking dish.

Bake in the preheated oven until the center of the flan is set but still slightly jiggly when moved, 45 minutes to 1 hour. Let the flan cool, then refrigerate for at least 4 hours. To serve, run a sharp paring knife around the inside of the mold to release the flan. Invert a plate on the mold, flip the mold over, and gently remove the mold to unmold the flan and reveal the syrupy caramel topping.

# Mexican TVP and Cheese

## Ingredients

1 cup texturized vegetable protein (TVP)  
3/4 cup boiling water  
cooking spray  
1/2 onion, chopped  
3 cloves garlic, crushed  
2 tomatoes, chopped  
2 teaspoons ground cumin  
1 cup shredded Mexican blend cheese  
2 tablespoons minced chipotle peppers in adobo sauce, or to taste

## Directions

In a small bowl, stir together the texturized vegetable protein and boiling water. Set aside.

Heat a large skillet over medium heat, and spray with cooking spray. Add onion, and cook just until it begins to brown. Add the garlic, and cook for a minute. Stir in tomatoes and cumin. Reduce heat to medium-low, cover and simmer for 5 minutes, or until thickened.

Stir the TVP into the tomato sauce along with the chipotle peppers. Remove from heat, and stir in the shredded cheese. Serve as is, or use as a stuffing for peppers.



# Mexican Mocha Mix

## Ingredients

3/4 cup baking cocoa  
2/3 cup sugar  
2/3 cup packed brown sugar  
1/2 cup nonfat dry milk powder  
1/3 cup instant coffee granules  
3/4 teaspoon ground cinnamon  
1/4 teaspoon ground allspice  
ADDITIONAL INGREDIENTS (for each serving):  
1 cup hot fat-free milk  
1 cinnamon stick

## Directions

In a blender, combine the first seven ingredients; cover and process until mixture forms a powder. Store in an airtight container.

To prepare mocha drink: In a mug, stir 3 tablespoons mix with 1 cup hot milk until blended. Garnish with a cinnamon stick if desired.

# Mexican Pork Chops

## Ingredients

1 tablespoon vegetable oil  
4 boneless pork chops  
2 (14.5 ounce) cans chopped  
stewed tomatoes, with juice  
1 (8.75 ounce) can whole kernel  
corn, drained  
1 (8 ounce) can red kidney beans,  
drained  
1/2 cup uncooked long grain  
white rice  
1 (4 ounce) can diced green  
chilies, drained  
1/4 teaspoon salt

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat the oil in a skillet over medium heat. Brown the pork chops about 5 minutes on each side. Remove chops from skillet and drain oil.

Mix the tomatoes, corn, kidney beans, rice, chilies, and salt into the skillet. Bring liquid to a boil. Cook and stir for 1 minute, until heated through. Transfer the tomato mixture to a baking dish. Arrange the browned pork chops over the mixture.

Bake covered 30 minutes in the preheated oven. Uncover, and continue baking 10 minutes, until rice is tender and pork has reached an internal temperature of 160 degrees F (70 degrees C).

# Mexican-Style Taco Salad

## Ingredients

- 2 teaspoons olive oil
- 1 large onion, finely chopped
- 3 cloves garlic, minced
- 1 pound ground turkey
- 2 tablespoons chili powder
- 2 teaspoons ground cumin
- 1 teaspoon dried oregano
- 1 dash cayenne pepper
- 1 (19 ounce) can kidney beans, rinsed and drained
- 1 cup salsa
- 2 cups shredded iceberg lettuce
- 2 small carrots, julienned
- 2 red bell peppers, cut into thin strips

## Directions

Heat the olive oil in a skillet over medium heat. Stir in the onion and garlic; cook and stir until the onion has softened and turned translucent, about 5 minutes. Add the turkey, and stir until crumbly and no longer pink. Season with chili powder, cumin, oregano, cayenne pepper, kidney beans, and salsa. Cook over medium-high heat until the mixture is simmering and the beans are hot, about 5 minutes.

Divide the lettuce, carrots, and red bell peppers among 4 serving plates. Spoon the turkey mixture overtop to serve.

# Flavorful Mexican Mole

## Ingredients

20 roma (plum) tomatoes  
8 fresh jalapeno peppers  
1/4 cup crushed walnuts  
1/3 cup sesame seeds  
1/4 cup raisins  
3 ounces bittersweet chocolate,  
melted  
2 tablespoons minced garlic  
1 quart vegetable stock

## Directions

Preheat the oven broiler. Place the tomatoes and jalapeno peppers on a baking sheet, and broil about 5 minutes, turning once, until they have begun to scorch on all sides. Remove from heat. Transfer the peppers to a bowl, and cover tightly with plastic wrap until cooled, about 15 minutes. Slip the skins off the peppers, slit peppers open, and remove the seeds.

In a blender or food processor, blend the tomatoes, peppers, walnuts, sesame seeds, raisins, chocolate, and garlic.

Heat a skillet sprayed with cooking spray over medium high heat. Cook and stir the blended mixture in the skillet until heated through.

Return the mixture to the blender. Blend in enough of the vegetable stock to make a slightly thick sauce. Cool, and store in the refrigerator until ready to use.

# Easy Mexican Fried Chicken

## Ingredients

4 skinless, boneless chicken breast halves  
1 quart buttermilk  
2 (1.25 ounce) packages taco seasoning mix  
3 tablespoons olive oil  
1 1/2 cups all-purpose flour

## Directions

In a resealable plastic bag combine the chicken, buttermilk and 1 packet of taco seasoning. Seal and shake to mix together. Refrigerate and let marinate overnight.

In a large skillet, heat the olive oil over medium low heat. Mix flour and the other packet of taco seasoning in a shallow dish or plate. Remove chicken from refrigerator and remove chicken from marinade. Discard marinade.

Coat chicken with flour mixture and fry in skillet until cooked through and juices run clear, 15 to 20 minutes.

# Mexican Bean Pie

## Ingredients

1 (15 ounce) can black beans,  
drained and rinsed  
1 (15 ounce) can pinto beans,  
drained  
1 (16 ounce) can refried beans  
1 (2 ounce) can sliced black olives  
1/2 (15.25 ounce) can whole  
kernel corn, drained  
1/2 cup chopped green bell  
pepper  
1 jalapeno pepper, seeded and  
minced  
1 tablespoon ground cumin  
1 tablespoon chili powder  
ground black pepper to taste  
5 (10 inch) whole wheat tortillas  
1 1/2 cups shredded Cheddar  
cheese  
1/2 cup salsa (optional)  
1/2 cup sour cream (optional)

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 10 inch round cake pan or springform pan.

In a large saucepan over medium-high heat, mix black beans, pinto beans, refried beans, olives, corn, bell pepper, and jalapeno pepper. Season with cumin, chili power, and black pepper. Cook and stir until thickened, about 10 minutes.

Lay one tortilla flat on the bottom of the prepared baking pan. Spread 1/4 of the bean mixture on the tortilla. Sprinkle 1/4 cup Cheddar cheese lightly over the bean mixture. Repeat layering, ending with a tortilla. Top with remaining Cheddar cheese.

Bake 20 minutes in the preheated oven. Allow to cool slightly before serving. Serve with salsa and sour cream for garnish.

# Fantastic Mexican Dip

## Ingredients

2 pounds lean ground beef  
1 (16 ounce) jar taco sauce  
1 (16 ounce) container sour cream  
1 (8 ounce) package cream cheese, softened  
1 (1 ounce) package taco seasoning mix  
1 (16 ounce) package shredded Cheddar cheese  
1 cup shredded lettuce  
1 tomato, cubed  
2 green onions, sliced  
1 (2 ounce) can sliced black olives, drained

## Directions

Crumble ground beef in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, mix in the taco sauce and set aside.

In a large bowl, mix the sour cream, cream cheese and taco seasoning mix. Spread the mixture into a medium serving dish.

Layer the sour cream mixture with beef mixture, Cheddar cheese and lettuce. Top with tomato, green onions and black olives.

# Mexican Brownies

## Ingredients

1 1/2 cups unsalted butter  
3 cups white sugar  
6 eggs  
1 tablespoon vanilla extract  
1 1/4 cups unsweetened cocoa powder  
1 1/2 cups all-purpose flour  
1 3/4 teaspoons ground Mexican cinnamon (canela)  
1/2 teaspoon ground pequin chile pepper  
3/4 teaspoon kosher salt  
3/4 teaspoon baking powder

## Directions

Preheat oven to 350 degrees F (175 degrees C). Line a 12x15-inch baking pan with parchment paper, leaving about 3 inches of paper overhanging 2 sides to use as handles.

Place the butter in a microwave-safe bowl, and cook on Medium until the butter is about half melted, about 1 minute. Mash the butter with sugar until well combined, and stir in eggs one at a time, incorporating each one before adding the next. Mix in vanilla extract.

Sift the cocoa, flour, cinnamon, pequin pepper, salt, and baking powder into a bowl. Sprinkle in any salt caught in the sifter. Mix the flour mixture into the butter mixture, stirring to blend well, and pour the batter into the prepared baking pan.

Bake in the preheated oven until a toothpick inserted into the center comes out with moist crumbs, 20 to 25 minutes. Let cool in the pan, and use parchment paper handles to remove the brownies for slicing.



# Mexican Cornbread Salad

## Ingredients

1 (8.5 ounce) package dry corn bread mix  
1 (4 ounce) can chopped green chile peppers  
2 (16 ounce) cans pinto beans, drained  
1 (16 ounce) bottle Ranch-style salad dressing  
1 green bell pepper, chopped  
2 (15.25 ounce) cans whole kernel corn, drained  
2 tomatoes, chopped  
1 (3 ounce) can bacon bits  
8 ounces shredded Cheddar cheese  
1 green onions

## Directions

Prepare corn bread mix according to package directions, adding green chiles. Set aside, allow to cool and crumble.

Place half of cornbread in bottom of large bowl. Evenly layer with 1 can of beans, 1 cup salad dressing, 1/2 chopped bell pepper, 1 can corn, 1 chopped tomato, 1/2 jar bacon bits, 1/2 package cheese and 1/2 green onions. Repeat layers in same order using remaining ingredients, beginning with crumbled cornbread.

Cover, refrigerate 2 hours and serve chilled.

# Mexican Pizza

## Ingredients

2 (8 ounce) cans refrigerated crescent rolls  
1 (8 ounce) package cream cheese, softened  
1 cup sour cream  
1 pound ground beef  
1 (1.25 ounce) package taco seasoning  
1 (2.25 ounce) can sliced ripe olives, drained  
1 medium tomato, chopped  
3/4 cup shredded Cheddar cheese  
3/4 cup shredded mozzarella cheese  
1 cup shredded lettuce

## Directions

Unroll crescent roll dough and place in an ungreased 15-in. x 10-in. x 1-in. baking pan. Flatten dough to fit the pan, sealing seams and perforations. Bake at 375 degrees F for 8-10 minutes or until light golden brown; cool. In a small bowl, blend cream cheese and sour cream with a wire whisk; spread over crust. Chill 30 minutes.

Meanwhile, in a skillet, brown beef; drain. Stir in taco seasoning. Add water according to package directions and simmer for 5 minutes, stirring occasionally. Spread over cream cheese layer. Top with olives, tomato, cheeses and lettuce. Cut into serving-size pieces. Serve immediately or refrigerate.

# Rich Mexican Corn

## Ingredients

1 (8 ounce) package cream cheese  
1/2 cup butter  
1/2 cup milk  
1 (16 ounce) package frozen corn  
1 red bell pepper, diced  
8 fresh jalapeno peppers, diced

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a saucepan over medium-low heat, melt the cream cheese and butter, and mix with the milk until smooth and bubbly.

In a medium casserole dish, mix the frozen corn, red bell pepper, and jalapeno peppers. Pour in the cream cheese mixture, and toss to coat.

Bake 35 to 45 minutes in the preheated oven, until bubbly and lightly brown.

# Mexican Corn

## Ingredients

2 (15.25 ounce) cans whole kernel corn, drained  
1 (8 ounce) package cream cheese  
1/4 cup butter  
10 jalapeno peppers, chopped  
1 teaspoon garlic salt

## Directions

In a medium saucepan combine corn, cream cheese, butter, jalapeno peppers and garlic salt. Cook over medium heat for about 10 minutes or until heated through, stirring constantly after cream cheese begins to melt.

# Corny Mexican Salad

## Ingredients

2 (15 ounce) cans black beans,  
rinsed and drained  
1 (11 ounce) can Mexicorn,  
drained  
1 medium tomato, chopped  
1 medium ripe avocado, peeled  
and cubed  
1/2 cup chopped onion  
1/2 cup vegetable oil  
1/4 cup red wine vinegar  
1/2 teaspoon salt  
1/2 teaspoon hot pepper sauce  
Tortilla chips

## Directions

In a bowl, combine the beans, corn, tomato, avocado and onion. In a small bowl, whisk the oil, vinegar, salt and hot pepper sauce; pour over bean mixture and toss to coat. Serve with tortilla chips if desired.

# Mom's Hot Mexican Salad

## Ingredients

1 1/2 pounds lean ground beef  
1 onion, diced  
1 green bell pepper, diced  
1 tablespoon garlic powder  
1 tablespoon ground cumin  
1 pound processed cheese food  
(e.g. Velveeta), cubed  
1 (4 ounce) can diced green chiles  
1 cup tomato sauce  
3/4 head iceberg lettuce - rinsed,  
dried, and shredded  
2 tomatoes, chopped  
1 (16 ounce) package corn chips

## Directions

Place beef, onion, bell pepper, garlic and cumin in a large, deep skillet. Cook over medium high heat until hamburger is evenly brown. Drain any excess fat.

Stir cheese, green chilies and tomato sauce into the beef mixture. Cook 5 minutes, or until cheese is melted.

Equally divide lettuce among salad plates. Pour meat and cheese mixture over lettuce and garnish with chopped tomato and corn chips.

# Mexican Style Cornbread

## Ingredients

2 eggs  
1/4 cup corn oil  
1 cup buttermilk  
1 1/2 cups shredded Cheddar cheese  
1 (8 ounce) can cream-style corn  
1 large onion, chopped  
2 fresh jalapeno peppers, seeded and minced  
1 cup cornmeal  
1/2 cup all-purpose flour  
2 teaspoons baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 8 inch square baking dish or a cast iron skillet.

In a small bowl, beat eggs. Mix in corn oil and buttermilk. Stir in 1 cup shredded cheese, creamed corn, onion, and jalapenos.

In a large bowl, whisk together cornmeal, flour, baking powder, soda, and salt. Stir the egg mixture into the dry ingredients. Mix well. Pour batter into prepared pan. Sprinkle remaining 1/2 cup cheese on top.

Bake for 30 to 35 minutes until center is set and top is golden brown.

# Mexican Turkey

## Ingredients

1 teaspoon vegetable oil  
1 onion, chopped  
1 pound shredded cooked turkey  
1 teaspoon garlic powder  
1 large fresh tomato, chopped  
1/2 cup water  
1 tablespoon chopped fresh cilantro  
salt and pepper to taste

## Directions

Heat the oil in a skillet over medium heat, and cook the onion until tender. Mix in turkey, and season with garlic powder. Stir in the tomato. Pour in water, sprinkle with cilantro, and season with salt and pepper. Cover skillet, and simmer 5 minutes, or until heated through.



# Smothered Mexican Lasagna

## Ingredients

1 1/2 pounds ground turkey  
1 bunch green onions, chopped  
1 (1.25 ounce) package taco seasoning mix  
2 cups water  
1 (14.5 ounce) can diced tomatoes, undrained  
1 (4 ounce) can diced green chile peppers, undrained  
1 (15 ounce) container ricotta cheese  
2 eggs  
8 (10 inch) flour tortillas  
1 (8 ounce) container sour cream  
1/4 cup salsa

## Directions

Preheat oven to 400 degrees F (200 degrees C). Place ground turkey in a large, deep skillet. Cook over medium high heat until evenly brown. Stir in green onions, taco seasoning mix, water, diced tomatoes with juice, and green chiles with juice. Reduce heat to medium.

In a medium bowl, mix together ricotta and eggs. Place 2 tortillas in the bottom of a 9x13 inch pan. Spread 1/4 of the ricotta mixture on tortillas. Spoon 1/4 of the meat mixture over the cheese. Repeat layers until all is used up.

Bake in preheated oven for 20 minutes, or until sauce is bubbly. In a small bowl, mix together sour cream and salsa. Serve in a bowl on the side.

# Mexican Casserole

## Ingredients

1 (16 ounce) can refried beans  
3/4 onion, diced  
5 (10 inch) flour tortillas  
1 cup salsa  
2 cups shredded Cheddar or  
Colby Jack cheese

## Directions

Preheat oven to 375 degrees F (190 degrees C). Spray a 9-inch pie pan with non-stick cooking spray.

In a saucepan, cook refried beans and onions (to soften them) on medium-high heat for about 5 minutes.

Place one tortilla in the bottom of the greased pan. Spread about 1/3 cup of the bean mixture over it. Layer a few tablespoons of salsa over this. Then, place another tortilla over the salsa, and add more of the bean mixture. Follow the beans with a big handful of cheese, spreading evenly. repeat layers, spreading the ingredients evenly over the tortillas. On the top layer, make sure to use lots of salsa and cheese!

Bake until the cheese is melted, approximately 15 to 20 minutes.

# Austin Margarita (aka Mexican Martini)

## Ingredients

1/2 cup ice cubes  
1 (1.5 fluid ounce) jigger silver tequila  
1 (1.5 fluid ounce) jigger Cointreau  
2 teaspoons Grand Marnier liqueur (optional)  
2 (1.5 fluid ounce) jiggers freshly squeezed lime juice  
1 (1.5 fluid ounce) jigger freshly squeezed orange juice  
1 (1.5 fluid ounce) jigger freshly squeezed lemon juice  
3 pimento-stuffed green olives (optional)

## Directions

Place the ice cubes into a margarita glass. Pour in the tequila, Cointreau, and Grand Marnier. Pour in the lime juice, orange juice, and lemon juice to taste. Garnish with a pimento stuffed olive if desired

# Mexican White Rice

## Ingredients

1 tablespoon vegetable oil  
1/2 cup fresh corn kernels  
1 fresh poblano chile pepper -  
seeded, deveined, and chopped  
1/2 onion, chopped  
1/4 cup drained canned peas  
1 clove garlic, minced  
1/4 cup minced carrot  
1 cup water  
1 cup milk  
2 tablespoons butter  
1 cup white rice, rinsed and  
drained  
1 tablespoon chicken bouillon  
granules

## Directions

Heat the oil in a large saucepan over medium-high heat; cook the corn kernels in the hot oil until tender, about 5 minutes. Stir the poblano pepper, onion, peas, garlic, and carrot into the corn; cook and stir another 5 minutes.

Pour the water and milk into the mixture; bring to a boil. Allow the butter to melt into the boiling mixture. Add the rice and stir. Season with chicken bouillon; cover the saucepan, reduce heat to medium-low, and simmer the mixture until all the liquid is absorbed and the rice is tender, about 20 minutes.

# Scrumptious 5-Layer Mexican Dip

## Ingredients

1 (15.5 ounce) can refried black beans  
1 tablespoon chili powder  
1/2 teaspoon ground cumin  
1 cup KNUDSEN Sour Cream  
1 cup shredded Cheddar cheese  
3 green onions, sliced  
1/3 cup sliced black olives  
1 tomato, chopped

## Directions

Mix beans, chili powder and cumin; spread onto bottom of 9-inch pie plate.

Top with layers of remaining ingredients.

Refrigerate several hours or until chilled. Serve with tortilla chips.

# Mexican Lasagna

## Ingredients

- 1 pound extra-lean ground beef
- 1 (16 ounce) can refried beans
- 2 teaspoons dried oregano
- 1 teaspoon ground cumin
- 3/4 teaspoon garlic powder
- 12 dry lasagna noodles
- 2 1/2 cups water
- 2 1/2 cups salsa
- 2 cups sour cream
- 3/4 cup chopped green onions
- 1 (2 ounce) can sliced black olives
- 1 cup shredded Pepper Jack cheese

## Directions

In a large skillet, cook the ground beef over medium-high heat until evenly brown. Drain off excess fat. In a large bowl, combine the cooked beef, refried beans, oregano, cumin and garlic powder.

Place four of the uncooked lasagna noodles in the bottom of a 9x13 inch baking dish. Spread half of the beef mixture over the noodles. Top with 4 more uncooked noodles and the remaining half of the beef mixture. Cover with remaining noodles. Combine the water and the salsa in a medium bowl, and pour over all.

Cover tightly with foil. Bake at 350 degrees F (175 degrees C) for 1 1/2 hours, or until noodles are tender.

In a medium bowl, combine the sour cream, green onions and olives. Spoon over casserole, and top with shredded cheese. Return to the oven, and bake for an additional 5 to 10 minutes, or until cheese is melted.

# Mexican Egg Rolls

## Ingredients

1 (14 ounce) package egg roll wrappers  
1 pound lean ground beef  
1 (1.25 ounce) package taco seasoning mix  
1 (4 ounce) can diced green chilies, drained  
2 cups shredded pepperjack cheese  
4 cups oil for frying, or as needed

## Directions

Crumble ground beef into a large skillet over medium-high heat. Cook until evenly browned, and drain off grease. Add taco seasoning, and cook according to package directions. Set aside.

Heat 1 inch of oil in a large skillet, or preheat a deep-fryer to 375 degrees F (190 degrees C).

Lay out one egg roll wrapper at a time, and place a little more than a tablespoon of the ground beef in the center. Top with a small spoonful of green chilies, and a little bit of shredded cheese. Roll up according to package instructions, and seal edges, wetting with water if necessary. Repeat with remaining wrappers and filling.

Fry the rolls in the hot oil until golden brown on all sides, about 5 minutes. Remove from the oil to drain on paper towels. Serve hot and fresh.

# Mexican Orange Chicken

## Ingredients

8 chicken drumsticks  
8 chicken thighs  
salt and black pepper to taste  
1 1/2 cups cubed cooked ham  
1 1/2 cups canned pineapple chunks  
1 (12 ounce) package bacon slices, cut into 2 inch pieces  
1/2 cup raisins (optional)  
8 cups freshly squeezed orange juice  
1/4 cup chicken bouillon granules  
1/4 cup butter, cut into small chunks

## Directions

Preheat an oven to 400 degrees F (200 degrees C). Grease a 9x12-inch baking dish with a cover.

Place the chicken drumsticks and thighs in the prepared baking dish, and sprinkle with salt and pepper. Evenly distribute the ham, pineapple chunks, bacon, and raisins over the chicken.

Stir together the orange juice and chicken bouillon granules in a bowl, and pour the mixture over the top of the dish. Dot the top evenly with chunks of butter.

Cover, and bake in the preheated oven until the chicken is very tender and the sauce has started to reduce, about 1 1/2 hours. Uncover, baste the chicken pieces with the juices in the bottom of the pan, and return to the oven until the chicken is golden, about 30 more minutes.



# Absolute Mexican Cornbread

## Ingredients

1 cup butter, melted  
1 cup white sugar  
4 eggs  
1 (15 ounce) can cream-style corn  
1/2 (4 ounce) can chopped green chile peppers, drained  
1/2 cup shredded Monterey Jack cheese  
1/2 cup shredded Cheddar cheese  
1 cup all-purpose flour  
1 cup yellow cornmeal  
4 teaspoons baking powder  
1/4 teaspoon salt

## Directions

Preheat oven to 300 degrees F (150 degrees C). Lightly grease a 9x13 inch baking dish.

In a large bowl, beat together butter and sugar. Beat in eggs one at a time. Blend in cream corn, chiles, Monterey Jack and Cheddar cheese.

In a separate bowl, stir together flour, cornmeal, baking powder and salt. Add flour mixture to corn mixture; stir until smooth. Pour batter into prepared pan.

Bake in preheated oven for 1 hour, until a toothpick inserted into center of the pan comes out clean.

# Mexican Style Meatballs

## Ingredients

1 1/2 pounds ground beef  
1 1/2 pounds ground pork  
2 eggs  
1 1/2 cups plain dried bread crumbs  
1 teaspoon salt  
1 teaspoon ground black pepper  
2 cloves garlic, minced  
1/2 cup water  
2 (28 ounce) cans diced tomatoes with juice  
3 chipotle peppers in adobo sauce  
4 teaspoons vegetable oil  
2 small onions, minced  
4 cloves garlic, minced  
2 teaspoons ground cumin  
2 cups chicken broth  
1 teaspoon salt  
1/2 cup chopped fresh cilantro, for garnish (optional)

## Directions

In a large bowl, mix together the ground beef and pork, eggs, bread crumbs, 1 teaspoon of salt, pepper, 2 cloves of minced garlic, and water using your hands. Form into 1 inch meatballs, and set aside on a piece of waxed paper.

Pour the diced tomatoes into the container of a blender along with the chipotle peppers. Blend until smooth, and set aside.

Heat the oil in a large Dutch oven over medium heat. Add the onion; cook and stir until tender. Stir in the remaining garlic and cumin, and cook for a few minutes to release the aromas. Pour in the tomato mixture and chicken broth. Season with the remaining teaspoon of salt, and mix well. Bring to a boil, then simmer over low heat while you brown the meatballs.

Heat a large skillet over medium-high heat. Spray with cooking spray. Add meatballs, but do not crowd them. Fry them in two batches if necessary. Cook, stirring occasionally until browned on the outside. Remove from the skillet, and place into the pot of simmering sauce. Let the meatballs simmer in the sauce for about 30 minutes. Longer will not hurt them.

For special occasions, serve the meatballs in a chafing dish with the sauce, and garnish with cilantro.

# Basic Mexican Guacamole

## Ingredients

2 tablespoons finely chopped fresh cilantro leaves  
2 teaspoons finely chopped yellow onions  
2 teaspoons minced jalapeno or Serrano chilies, seeds and membranes removed, if desired  
Kosher or coarse salt  
2 large ripe Avocados, peeled and seeded  
2 tablespoons cored, seeded, and finely chopped plum tomato  
2 teaspoons freshly squeezed lime juice  
Warm tortilla chips, for serving

## Directions

Mash together 1 tablespoon of the cilantro, 1 teaspoon of the onion, 1 teaspoon of the chile, and 1/2 teaspoon of salt in the bottom of a molcajete or medium-size bowl.

Add the Avocados and gently mash with a fork until chunky-smooth. Fold the remaining cilantro, onion, and chile into the mixture.

Stir in the tomato and lime juice, adjust the seasonings to taste, and serve with a basket of warm corn tortilla chips.

# Campbell's Kitchen Mexican Stroganoff

## Ingredients

2 teaspoons butter  
1 medium onion, chopped  
1 clove garlic, minced  
1 pound ground beef  
1 (1 ounce) package taco seasoning mix  
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom with Roasted Garlic Soup  
3/4 cup sour cream  
1/4 cup Pace® Picante Sauce  
Hot cooked egg noodles

## Directions

Heat the butter in a 10-inch skillet over medium heat. Add the onion and garlic and cook until tender. Remove the onion mixture from the skillet.

Cook the beef in the skillet over medium-high heat until well browned, stirring often to separate meat. Pour off any fat.

Stir the onion mixture, taco seasoning, soup, sour cream and picante sauce in the skillet and cook until the mixture is hot and bubbling, stirring often. Serve the beef mixture over the noodles.

# Creamy Mexican Dip

## Ingredients

1 (16 ounce) container sour cream  
1 1/2 cups shredded sharp  
Cheddar cheese  
1/2 cup salsa  
1 avocados - peeled, pitted and  
diced

## Directions

In a medium size bowl, combine sour cream, Cheddar cheese, salsa, and avocado. Combine ingredients until they are just mixed. Cover and chill until you are ready serve.

# Easy Mexican Casserole

## Ingredients

1 pound lean ground beef  
2 cups salsa  
1 (16 ounce) can chili beans,  
drained  
3 cups tortilla chips, crushed  
2 cups sour cream  
1 (2 ounce) can sliced black  
olives, drained  
1/2 cup chopped green onion  
1/2 cup chopped fresh tomato  
2 cups shredded Cheddar cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet over medium-high heat, cook ground beef until no longer pink. Stir in salsa, reduce heat, and simmer 20 minutes, or until liquid is absorbed. Stir in beans, and heat through.

Spray a 9x13 baking dish with cooking spray. Spread crushed tortilla chips in dish, and then spoon beef mixture over chips. Spread sour cream over beef, and sprinkle olives, green onion, and tomato over the sour cream. Top with Cheddar cheese.

Bake in preheated oven for 30 minutes, or until hot and bubbly.

# Mexican Salsa II

## Ingredients

5 roma (plum) tomatoes  
3 serrano peppers  
1/2 cup chopped onion  
2/3 cup chopped fresh cilantro  
1 clove garlic, peeled and crushed  
salt to taste

## Directions

Place roma (plum) tomatoes and serrano peppers in a medium saucepan over medium high heat with enough water to cover. Bring to a boil. Boil 15 minutes. Remove from heat and drain.

Place roma tomatoes, serrano peppers, onion, cilantro and garlic in a blender or food processor. Puree about 30 seconds, or to desired consistency. Transfer to a medium serving bowl, and salt to taste.

# Mexican Posole Stew

## Ingredients

2 pounds boneless pork loin, cubed  
8 ounces fried pork skins  
2 pig's feet  
1 tablespoon salt  
2 (15 ounce) cans white hominy, drained  
1 teaspoon dried oregano  
2 cloves garlic, crushed  
2 tablespoons chopped onion  
4 dried hot red chile pepper pods, seeded and diced

## Directions

Place meat, pork rinds, and pork shanks in a large kettle and add about 5 quarts of water or enough to cover meat. Add approximately 1 tablespoon salt and bring to a boil. Cook over medium heat for about 1 1/2 hours.

Remove excess grease and set aside. Reserve liquid.

Wash the posole very carefully until the water is clear so as to remove lime from kernels. Put in large kettle and cover with water. Boil until posole has popped.

Mix meat, posole, rind, and shanks or pigs' feet. Add oregano, garlic, onion, and chile pods. Let simmer for about 1/2 hour.



# Caldo de Res (Mexican Beef Soup)

## Ingredients

2 pounds beef shank, with bone  
1 tablespoon vegetable oil  
2 teaspoons salt  
2 teaspoons ground black pepper  
1 onion, chopped  
1 (14.5 ounce) can diced tomatoes  
3 cups beef broth  
4 cups water  
2 medium carrot, coarsely chopped  
1/4 cup chopped fresh cilantro  
1 potato, quartered (optional)  
2 ears corn, husked and cut into thirds  
2 chayotes, quartered (optional)  
1 medium head cabbage, cored and cut into wedges  
  
1/4 cup sliced pickled jalapenos  
1/4 cup finely chopped onion  
1 cup chopped fresh cilantro  
2 limes, cut into wedges  
4 radishes, quartered

## Directions

Cut the meat from the beef bones into about 1/2 inch pieces, leaving some on the bones.

Heat a heavy soup pot over medium-high heat until very hot. Add the oil, tilting the pan to coat the bottom. Add the meat and bones, and season with salt and pepper. Cook and stir until thoroughly browned.

Add 1 onion, and cook until onion is also lightly browned. Stir in the tomatoes and broth. The liquid should cover the bones by 1/2 inch. If not, add enough water to compensate. Reduce heat to low, and simmer for 1 hour with the lid on loosely. If meat is not tender, continue cooking for another 10 minutes or so.

Pour in the water, and return to a simmer. Add the carrot and 1/4 cup cilantro, and cook for 10 minutes, then stir in the potato, corn and chayote. Simmer until vegetables are tender. Push the cabbage wedges into the soup, and cook for about 10 more minutes.

Ladle soup into large bowls, including meat vegetables and bones. Garnish with jalapenos, minced onion, and additional cilantro. Squeeze lime juice over all, and serve with radishes.

# Chocolate Mexican Wedding Cookies

## Ingredients

1 cup butter, softened  
1/3 cup confectioners' sugar  
2 teaspoons vanilla extract  
1 3/4 cups all-purpose flour  
1 cup ground pecans  
1/2 cup German sweet chocolate,  
grated  
3/4 teaspoon ground cinnamon  
1 pinch salt  
1/2 cup confectioners' sugar  
1/4 cup German sweet chocolate,  
grated

## Directions

In a large bowl, cream the butter and 1/3 cup confectioner's sugar until light and fluffy. Add the vanilla extract.

In a separate bowl, combine the flour, ground pecans, 1/2 cup ground chocolate, cinnamon and salt; mix well.

Gradually add the dry ingredients to the creamed mixture.

Wrap dough in plastic wrap and chill 1 to 2 hours, or until firm.

Preheat oven to 325 degrees F (180 degrees C).

Shape the dough into 1-inch balls. Place balls 1 inch apart on an ungreased baking sheet. Bake 15 to 18 minutes, or until the cookies are firm to the touch. Cool 1 minute on the baking sheet, then transfer to a wire rack.

For the coating, sift 1/2 cup of the confectioner's sugar and 1/4 cup of the ground cocoa into a shallow bowl. While cookies are still warm, roll them in the coating.

# Ground Beef Mexican Style

## Ingredients

1 pound ground beef  
1 cup salsa  
1/2 cup water  
1 green bell pepper, chopped  
1 bunch green onions, chopped  
1 (8 ounce) package wide egg noodles  
1/2 cup sour cream  
1/2 cup shredded Cheddar cheese  
1 tomato, chopped

## Directions

In a large nonstick skillet, cook and stir ground beef until browned. Drain off excess fat.

Stir in salsa and water. Simmer for 10 minutes.

Meanwhile, cook pasta in boiling water until al dente. Drain.

Stir in green pepper and onions, and continue simmering until veggies are crisp/tender. Stir in noodles and sour cream. Sprinkle grated cheese on top, and cover pan until the cheese melts. Sprinkle chopped tomatoes on the top, and serve.

# Hot Mexican Spinach Dip

## Ingredients

1 (16 ounce) jar salsa  
1 (10 ounce) package frozen  
chopped spinach, thawed and  
drained  
2 cups shredded Monterey Jack  
cheese  
1 (8 ounce) package cream  
cheese, diced and softened  
1 cup evaporated milk  
1 (2.25 ounce) can chopped black  
olives, drained  
1 tablespoon red wine vinegar  
salt and pepper to taste

## Directions

Preheat oven to 400 degrees F (200 degrees C).

In a medium baking dish, mix together salsa, chopped spinach, Monterey Jack cheese, cream cheese, evaporated milk, black olives, red wine vinegar, salt and pepper.

Bake mixture in the preheated oven 12 to 15 minutes, or until bubbly.

# Mexican-Style Goulash

## Ingredients

1 pound lean ground beef  
1 cup chopped onion  
1 (14.5 ounce) can diced tomatoes, undrained  
1 (8 ounce) can tomato sauce  
1 cup fresh or frozen corn  
1/2 cup water  
1 1/4 teaspoons chili powder  
1 teaspoon dried oregano  
1/2 teaspoon salt  
2/3 cup uncooked elbow macaroni  
2/3 cup shredded reduced-fat Cheddar cheese

## Directions

In a large nonstick skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Stir in the tomatoes, tomato sauce, corn, water, chili powder, oregano and salt. Bring to a boil. Add macaroni. Reduce heat; cover and simmer for 20-25 minutes or until macaroni is tender. Sprinkle with cheese; cover and cook 2-3 minutes longer or until cheese is melted.

# Mexican Brunch Tortillas

## Ingredients

3 Breakfast Patties made with Organic Soy  
6 eggs  
1/3 cup fat free milk  
1/4 teaspoon pepper  
1/8 teaspoon salt  
2 teaspoons butter or margarine  
3 (8 inch) flour tortillas  
1/4 cup low-fat Pepper Jack cheese  
1/2 medium avocado, pitted, peeled and chopped  
1 teaspoon lemon juice  
1/4 cup salsa

## Directions

Cook patties according to package directions. Cut in half.

In medium bowl beat eggs with wire whisk until combined. Whisk in milk, pepper and salt. In large skillet heat butter over medium heat until sizzling. Pour in egg mixture. Cook until mixture begins to set around edge. Gently scrape spatula across skillet bottom, allowing uncooked portions to flow underneath. Continue until cooked through, but still shiny.

Place tortillas on baking sheet sprayed with nonstick cooking spray. Spoon eggs onto half of each tortilla. Top with patty pieces. Sprinkle with cheese. Loosely fold tortillas over cheese. Bake at 350 degrees F for 5 to 6 minutes or until cheese melts.

Meanwhile, toss avocado with lemon juice. Cut filled tortillas in half; place on serving plates. Top with avocado and salsa

# Mexican Spinach Dip

## Ingredients

8 ounces cream cheese, softened  
8 ounces sour cream  
1 (1 pound) loaf processed cheese  
(i.e. Velveeta®), cubed  
2 cups shredded Mexican cheese  
blend  
2 (10 ounce) cans diced tomatoes  
with green chile peppers  
1 (10 ounce) package frozen  
chopped spinach, thawed and  
drained  
1 (1.25 ounce) package taco  
seasoning mix  
2 tomatoes, chopped  
1/2 cup green onions, chopped

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a 2 quart or 9x13 inch casserole dish, combine the cream cheese, sour cream and processed cheese. Heat in the microwave until ingredients are soft enough to stir together, about 1 minute. Stir in the shredded cheese, diced tomatoes with chilies, spinach and taco seasoning mix. Spread evenly.

Bake uncovered in the preheated oven until hot and bubbly, about 30 minutes. Sprinkle tomatoes and green onions on top before serving. This can also be made ahead of time, refrigerated, and baked just before serving.

# Mexican Grilled Chicken

## Ingredients

1/2 cup mayonnaise  
3 tablespoons fresh lime juice  
1 (1.25 ounce) package taco seasoning mix  
8 skinless, boneless chicken breast halves

## Directions

In a small bowl, mix together mayonnaise, lime juice and taco seasoning until smooth. Place chicken on grill over medium coals. Sear one side; turn and brush with sauce. Grill, uncovered, for 6 minutes; turn and brush with sauce. Grill another 6 minutes or until chicken juices run clear.



# Mexican Wedding Cakes II

## Ingredients

1 cup butter, softened  
8 tablespoons confectioners' sugar  
2 cups all-purpose flour  
2 cups chopped walnuts  
1/2 teaspoon vanilla extract

## Directions

Preheat oven to 350 degrees F (180 degrees C).

Mix all the ingredients together with a mixer until well blended. Roll dough into round small balls.

Bake for 10-12 minutes.

Cool completely then roll in additional confectionary sugar.

# Mexican Meat Loaf

## Ingredients

3/4 cup milk  
2 eggs, beaten  
1/2 cup dry bread crumbs  
1/4 cup finely chopped onion  
1/2 teaspoon salt  
1/2 teaspoon pepper  
1/2 teaspoon chili powder  
1 1/2 pounds lean ground beef  
1 (16 ounce) jar picante sauce

## Directions

In a large bowl, combine the first seven ingredients. Add beef and mix well. Pat into a greased 8-in. x 4-in. x 2-in. loaf pan. Bake, uncovered, at 350 degrees F for 1 hour or until juices run clear; drain. Top with warm picante sauce.

# Mexican Pinto Beans

## Ingredients

1 pound dry pinto beans  
1/2 pound bacon  
4 serrano peppers

## Directions

Place the beans in a large pot with enough water to cover by 3 to 4 inches, and bring to a boil. Remove from heat, and let sit 1 hour. Drain water. Pour in enough fresh water to cover beans by 3 to 4 inches, and bring to a boil. Reduce heat, cover, and simmer 1 hour.

Place bacon in a skillet, and cook over medium high heat until evenly brown. Crumble bacon, and transfer, along with grease, to the pot with the beans. Continue to cook beans on low heat for 30 minutes.

Place the whole chile peppers into the pot, and continue cooking beans 1 hour, or until tender.

# Mexican Salmon

## Ingredients

2 tablespoons olive oil  
2 limes, juiced  
2 marinated roasted red peppers,  
with liquid  
1 clove garlic, finely chopped  
1/8 teaspoon ground allspice  
1/8 teaspoon ground cinnamon  
1/4 teaspoon ground cumin  
1/4 teaspoon white sugar  
salt and pepper to taste  
1 1/2 pounds salmon steaks  
1 large tomato, cut into thin  
wedges  
3 green onions, chopped  
1 cup shredded lettuce  
1 lime, sliced

## Directions

In a medium, nonreactive bowl, mix olive oil, juice of 2 limes, roasted red peppers, garlic, allspice, cinnamon, cumin, sugar, salt and pepper. Place salmon steaks in bowl, and rub with the mixture. Cover, and marinate in the refrigerator at least 1 hour.

Preheat the broiler. Arrange salmon steaks on a medium broiler pan, and broil 3 to 5 minutes on each side, until flesh is easily flaked with a fork.

Mix tomato wedges and green onions in a small bowl. Serve salmon with the tomato mixture and lettuce. Garnish with lime wedges.

# Mexican Corn Salad

## Ingredients

3 tablespoons butter  
2 cups whole corn kernels,  
cooked  
1 red bell pepper, diced  
1 cup chopped zucchini  
2 green onions, chopped  
1 jalapeno pepper, seeded and  
minced  
1/2 cup salsa  
2 tablespoons chopped fresh  
cilantro

## Directions

In a heavy large skillet, melt the butter over medium-high heat. Add the corn, bell pepper, zucchini, green onions and jalapeno pepper. Sauté until vegetables are tender, about 6 minutes. Remove from heat and refrigerate vegetables until chilled.

Add salsa and chopped cilantro to vegetable mixture. Stir and season with salt and pepper to taste.

# Mexican Hot Dip

## Ingredients

2 (8 ounce) packages cream cheese, softened  
2 (15 ounce) cans chili  
1 (6 ounce) can chopped black olives, drained  
1 (16 ounce) package shredded Cheddar cheese  
1 green onion, chopped

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Spread cream cheese on the bottom of a medium baking dish. Pour in the chili. Spread a layer of olives on the chili, and top with Cheddar cheese and green onion.

Bake uncovered in the preheated oven 30 minutes, or until bubbly and lightly browned.

# Mexican Lasagna II

## Ingredients

1 pound lean ground beef  
1 (1.25 ounce) package taco seasoning mix  
2 (16 ounce) cans refried beans  
4 (10 inch) flour tortillas  
3 cups shredded Cheddar cheese  
2 green onions, chopped  
2 roma (plum) tomatoes, chopped

## Directions

Preheat oven to 375 degrees F (190 degrees C).

In large skillet over medium heat, cook beef until browned. Drain. Combine with taco seasoning and refried beans. Spread half of mixture in 9x13 inch baking dish. Top with two tortillas, trimming if necessary, and half of cheese. Repeat layers.

Bake 35 to 45 minutes until heated through and cheese is bubbly. Top with green onions and tomatoes. Let cool 5 minutes before serving.

# 'Calabacitas Guisada' (Stewed Mexican Zucchini)

## Ingredients

1 tablespoon vegetable oil  
1/2 small white onion, sliced thinly  
2 cloves garlic, minced  
4 zucchini, sliced 1/4-inch thick  
1 (14 ounce) can stewed tomatoes  
salt to taste  
1 cup shredded mild Cheddar cheese

## Directions

Heat the vegetable oil in a saucepan over medium heat; cook the onion and garlic in the hot oil until soft, about 5 minutes. Add the zucchini slices and stewed tomatoes and stir gently. Cover and cook until the zucchini is tender, 8 to 10 minutes. Remove from heat, season with salt, and add the Cheddar cheese; allow to sit until the cheese has melted.



# Mexican-Style Deviled Eggs

## Ingredients

6 eggs  
1/4 cup mayonnaise  
2 tablespoons canned chopped green chiles  
1 tablespoon chopped pitted ripe olives  
1/2 teaspoon chili powder  
1/8 teaspoon ground cayenne pepper

## Directions

Place the eggs into a saucepan in a single layer and fill with water to cover the eggs by 1 inch. Cover the saucepan and bring the water to a boil over high heat. Remove from the heat and let the eggs stand in the hot water for 15 minutes. Drain. Cool the eggs under cold running water. Peel once cold. Halve the eggs lengthwise and scoop the yolks into a bowl. Mash the yolks with a fork.

Stir the mayonnaise, chopped green chiles, olives, chili powder, and cayenne pepper until well combined; spoon into the egg white halves.

# Huevos Mexicanos

## Ingredients

4 eggs  
1 small tomato, diced  
1/2 small onion, chopped  
1/2 green bell pepper, chopped  
1 jalapeno pepper, seeded and diced  
2 tablespoons butter  
2 (6 inch) corn tortillas, cut into strips  
1/2 cup shredded Cheddar cheese

## Directions

In a large bowl, lightly beat eggs. Stir in chopped tomato, onion, green pepper and jalapeno.

In a large skillet, melt butter over medium heat. Toss in the tortilla strips and cook briefly until soft. Add the egg and vegetable mixture and stir to combine. Cook, stirring occasionally, until eggs are set. Sprinkle with cheese and serve hot.

# Mexican Beans

## Ingredients

2 pounds dried pinto beans  
2 1/2 quarts water  
1 pound bacon, coarsely chopped  
1 medium onion, chopped  
1 medium ripe tomato, chopped  
1 fresh jalapeno pepper, chopped  
1 bunch fresh cilantro, chopped

## Directions

Combine beans and water in a large pot. Bring to a boil, reduce heat, and simmer for 3 hours. Add more water if necessary while beans are cooking.

In a large skillet, cook bacon over medium heat until it is beginning to brown. Stir in onion, and continue cooking until onion is tender. Stir in tomato, and jalapeno, and cook for 2 to 3 minutes. Remove from heat, and stir in cilantro.

Stir bacon and onion mixture into the beans, and continue cooking for 1 hour, or until beans are soft.

# One - Two - Three - Mexican Macaroni Salad

## Ingredients

1 (16 ounce) package dry macaroni  
1 1/2 cups chunky salsa  
1 cup mayonnaise  
1/2 cup finely chopped green bell pepper  
1 teaspoon garlic powder  
1 teaspoon salt  
ground black pepper to taste  
1 (6 ounce) can sliced black olives, drained (optional)

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; rinse under cold running water, and drain.

In a large bowl, combine the salsa, mayonnaise, green pepper, garlic powder, salt, black pepper, and olives; mix well. Pour pasta into mixture, and stir to coat thoroughly. Cover, and refrigerate at least one hour before serving.

# Mexican Turkey Burgers

## Ingredients

1 tablespoon olive oil  
1 medium onion, finely chopped  
1 medium green bell pepper, finely chopped  
2 cloves garlic, minced  
1 cup salsa  
1 (15.25 ounce) can whole kernel corn, drained  
1 pound ground turkey  
1 (1.25 ounce) package taco seasoning mix  
1/3 cup dry bread crumbs  
6 (10 inch) flour tortillas  
6 tablespoons sour cream  
2 cups shredded lettuce

## Directions

Preheat oven to 450 degrees F (230 degrees C). Coat a medium baking dish with cooking spray.

Heat the olive oil in a skillet over medium heat, and saute the onion, green pepper, and garlic 5 minutes. Remove from heat, and cool slightly.

In a small bowl, mix the salsa and 1/2 the corn. In a large bowl, mix the onion mixture with the turkey, taco seasoning, and 2 tablespoons of the salsa mixture. Divide into 6 patties, and press into the breadcrumbs to lightly coat on all sides. Arrange coated patties in the prepared baking dish.

Bake the patties 10 minutes in the preheated oven. Drain any liquid from the dish, turn patties, and spread with the remaining salsa mixture. Continue baking 10 minutes, to an internal temperature of 165 degrees F (75 degrees C).

Warm the tortillas in the microwave, about 30 seconds on High. Wrap the cooked turkey patties in the warmed tortillas with sour cream and lettuce. Sprinkle with remaining corn to serve.

# Mexican Wedding Cakes I

## Ingredients

3/4 cup sifted confectioners' sugar  
1 cup butter, softened  
2 teaspoons vanilla extract  
1 teaspoon ground cinnamon  
1 cup ground blanched almonds  
2 1/2 cups sifted all-purpose flour

## Directions

Cream together confectioner's sugar and butter. Add vanilla, cinnamon and almonds.

Knead in flour by hand until completely mixed.

Chill dough for about an hour.

Preheat oven to 350 degrees F (180 degrees C). Grease cookie sheets.

Roll out dough to one inch thickness. Cut into 1 inch pieces, and roll quickly and gently into a ball. Place 2 inches apart on cookie sheets. Bake for about 15 minutes.

When baked, dip or roll in confectioner's sugar. Store airtight in layers with waxed paper in between.

# Mexican Spicy Bean Salad

## Ingredients

1 (15 ounce) can black beans, rinsed and drained  
1 (15 ounce) can kidney beans, drained  
1 (15 ounce) can cannellini beans, drained and rinsed  
1 green bell pepper, chopped  
1 red bell pepper, chopped  
1 (10 ounce) package frozen corn kernels  
1 red onion, chopped  
1/2 cup olive oil  
1/2 cup red wine vinegar  
2 tablespoons fresh lime juice  
1 tablespoon lemon juice  
2 tablespoons SLENDA® No Calorie Sweetener, Granulated  
1 tablespoon salt  
1 clove crushed garlic  
1/4 cup chopped fresh cilantro  
1/2 tablespoon ground cumin  
1/2 tablespoon ground black pepper  
1 dash hot pepper sauce  
1/2 teaspoon chili powder

## Directions

In a large bowl, combine beans, bell peppers, frozen corn, and red onion.

In a small bowl, whisk together olive oil, red wine vinegar, lime juice, lemon juice, SLENDA® Granulated Sweetener, salt, garlic, cilantro, cumin, and black pepper. Season to taste with hot sauce and chili powder.

Pour olive oil dressing over vegetables; mix well. Chill thoroughly, and serve cold.

# Conchas (Mexican Sweet Bread)

## Ingredients

2 1/2 teaspoons yeast  
1/2 cup warm water  
1/2 cup evaporated milk  
3/8 cup white sugar  
1 teaspoon salt  
1/3 cup butter or margarine,  
melted  
1 egg  
4 cups all-purpose flour  
1/2 teaspoon ground cinnamon

2/3 cup white sugar  
1/2 cup butter or margarine  
1 cup all-purpose flour  
2 teaspoons ground cinnamon  
1 teaspoon vanilla extract

## Directions

In a large bowl, stir together the yeast and warm water. Mix in the milk, 3/8 cup sugar, 1/3 cup melted butter, salt, egg and half of the flour. Gradually mix in the remaining flour, and 1/2 teaspoon cinnamon. Turn the dough out onto a floured counter to knead as soon as it pulls together enough.

Knead for 6 to 8 minutes, until smooth and elastic. Place in a large greased bowl, and turn the dough to coat. Cover, and let rise in a warm place until doubled, about 1 hour.

Make the topping while the dough rises. In a medium bowl, beat 2/3 cup sugar and 1/2 cup butter until light and fluffy. Stir in the flour until the mixture is the consistency of thick paste. Divide into two parts, and place one part in a separate bowl. Mix cinnamon into one half, and vanilla into the other half.

When the dough is done rising, cut into 12 even-sized pieces. Shape into balls, and place on a greased cookie sheet, spacing about 3 inches apart. Divide each bowl of topping into 6 balls, and pat flat. Place circles of topping on top of the dough balls patting down lightly. Use a knife to cut grooves in the topping like a clam shell. Cover and let rise until doubled, about 45 minutes.

Preheat the oven to 375 degrees F (190 degrees C). Bake for 20 minutes, or until lightly golden brown.



# Mexican Pizza

## Ingredients

1/2 (17.3 ounce) package  
Pepperidge Farm® Puff Pastry  
Sheets  
3/4 cup Prego® Traditional Italian  
Sauce  
1/4 cup Pace® Picante Sauce  
3/4 cup shredded mozzarella  
cheese  
3/4 cup shredded Cheddar  
cheese  
1/4 cup sliced pitted ripe olives

## Directions

Thaw the pastry sheet at room temperature for 40 minutes or until it's easy to handle. Heat the oven to 400 degrees F.

Unfold the pastry sheet on a lightly floured surface. Roll the pastry sheet into a 15x10-inch rectangle and place onto a baking sheet. Prick the pastry with a fork. Bake for 10 minutes or until the pastry is golden.

Stir the Italian sauce and picante sauce in a small bowl. Spread the sauce mixture on the pastry to within 1/2-inch of the edges. Top with the cheeses and sprinkle with the olives. Bake for 5 minutes or until the cheese is melted. Cut the pizza into 8 pieces.

# Mexican Style Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 pound extra-lean ground beef  
1 (1.25 ounce) package taco seasoning mix  
2/3 cup water  
1/2 cup salsa  
1/4 cup chopped jalapeno pepper  
2 cups shredded Mexican-style cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C). Coat a 9 inch pie plate with vegetable oil spray.

Press cream cheese evenly onto the bottom of the pie plate.

In a large skillet, brown the hamburger. Drain excess fat. Mix in the taco seasoning and water. Cook and stir 2 to 4 minutes. Remove the skillet from the heat before mixing in salsa and jalapenos. Pour the beef mixture over the cream cheese in the pie plate. Sprinkle the Mexican-style cheese over the entire dish.

Bake at 350 degrees F (175 degrees C) until the cheese has melted.

# Mexican Vegetable Pizza

## Ingredients

1/2 small onion, chopped  
1 teaspoon chili powder  
1/2 teaspoon ground cumin  
1/4 teaspoon ground cinnamon  
1 tablespoon water  
1 (15 ounce) can black beans,  
rinsed and drained  
1/4 cup canned diced green chiles  
1 (16 ounce) package pre-baked  
Italian bread shell crust  
1 cup salsa  
1 cup shredded reduced-fat  
Cheddar cheese, divided  
3/4 cup chopped fresh tomatoes  
1/2 cup frozen corn, thawed  
1/2 cup chopped green pepper  
3 tablespoons sliced ripe olives  
drained  
1/2 cup reduced-fat sour cream

## Directions

In a nonstick skillet coated with nonstick cooking spray, combine the onion, chili powder, cumin, cinnamon and water. Cover and cook for 3-4 minutes. Remove from the heat; stir in beans and chilies. Transfer half of the bean mixture to a food processor; cover and process until almost smooth.

Spread pureed bean mixture over the crust. Spread with salsa. Top with half of the cheese and remaining bean mixture. Sprinkle with tomato, corn, green pepper, olives and remaining cheese. Bake at 450 degrees F for 10-12 minutes or until crust is golden brown. Serve with sour cream.

# Rated G Mexican Coffee

## Ingredients

6 cups water  
1/4 cup brown sugar  
1 (3 inch) cinnamon stick  
1 whole clove  
1/2 cup ground coffee beans  
1/2 teaspoon vanilla  
1/4 cup chocolate syrup  
1 cup whipped cream

## Directions

Bring the water, sugar, cinnamon, and clove to a boil in a large saucepan over high heat. Stir until the sugar has dissolved, then remove from the heat, stir in the coffee grounds, cover, and steep for 5 minutes. Stir in the vanilla and chocolate syrup, then strain through several layers of cheesecloth to remove the coffee grounds and spices. Serve with a dollop of whipped cream.

# Jamoncillo de Leche (Mexican Fudge)

## Ingredients

1 quart whole milk  
1 3/4 cups white sugar  
2 teaspoons vanilla extract  
1 teaspoon baking soda  
1 cinnamon stick  
1 cup chopped pecans  
24 pecan halves for garnish

## Directions

Combine milk, sugar, vanilla, baking soda, and cinnamon stick in a large heavy saucepan. Bring to a boil over medium heat and cook, stirring continuously. After about 20 minutes remove the cinnamon stick. Place a candy thermometer in the pan and cook until the thermometer reaches soft-ball stage 240 degrees F (115 degrees C) or until you can see the bottom of the pan when you stir.

Remove the candy from the heat and add the chopped pecans. Beat the candy with a mixer for about 5 minutes. Pour the candy into a buttered 9x9-inch pan. Press pecan halves onto the top of the warm candy. Cool, then cut into pieces. Store candy in an airtight container.

# Mexican Botana Platter

## Ingredients

2 pounds beef skirt steak  
2 pounds boneless chicken thighs  
2 teaspoons fajita seasoning  
2 1/2 teaspoons garlic powder, divided  
2 cups refried beans  
salt to taste  
lemon pepper to taste  
4 avocados - peeled, pitted, and mashed  
1 cup corn oil  
24 corn tortillas  
1 medium green bell pepper, chopped  
1 medium onion, chopped  
1/3 bunch cilantro, chopped  
1 (16 ounce) package shredded American cheese  
12 ounces sour cream  
2 large tomatoes, chopped  
4 pickled jalapeno peppers, sliced (optional)

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Rub beef and chicken with fajita seasoning and 2 teaspoons garlic powder. Cut beef and chicken into 1-inch strips, and set aside.

In a saucepan, warm refried beans over medium-low heat.

Stir salt, lemon pepper, and 1/2 teaspoon garlic powder into mashed avocados. Set aside.

Heat corn oil in a deep skillet over medium-high heat. Cut tortillas in half, then cut in half again to make 4 triangular pieces per tortilla. Place into the skillet as many tortilla pieces as will fit without overlapping, and fry until crisp; repeat this process until all the tortilla pieces have been fried. Remove crisp tortillas to paper towels. Discard oil, and wipe out skillet.

Return skillet to medium heat, and stir in beef, chicken, bell pepper, and onion. Cook, stirring occasionally, about 7 minutes; then stir in cilantro.

Layer the tortilla pieces along the bottom of a large baking dish. Spread refried beans evenly over tortilla pieces. Sprinkle cheese over beans, then spread meat mixture evenly on top.

Bake in preheated oven until cheese and beans are bubbly, about 20 minutes. Remove from oven, and drop sour cream and guacamole by tablespoonfuls in various places across the top. Sprinkle tomatoes and jalapenos on top.

# Caitlin's Mexican Rice

## Ingredients

1 1/2 cups uncooked white rice  
3 cups water  
1 cup sour cream  
1 (4 ounce) can chopped green chilies  
1/4 teaspoon salt  
1 cup grated Monterey Jack cheese  
1 cup sliced ripe olives, divided  
1 cup grated Cheddar cheese

## Directions

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes.

Preheat an oven to 350 degrees F (175 degrees C).

Combine sour cream, green chilies, and salt in a small bowl. Layer 1/2 of the cooked rice on the bottom of a 1 1/2 quart baking dish. Spread the sour cream mixture over the rice, and sprinkle the Monterey Jack cheese evenly on top. Layer half of the olives, followed by the remaining cooked rice and the Cheddar cheese. Decorate the top of the casserole with the remaining olives.

Bake in the preheated oven until the cheese has melted, 30 to 40 minutes.

# Mexican Tinga

## Ingredients

2 tablespoons olive oil  
1 large onion, cut into rings  
1 (15 ounce) can stewed tomatoes  
1 (7 ounce) can chipotle peppers  
in adobo sauce, or to taste  
2 pounds shredded cooked  
chicken meat  
16 tostada shells  
1/2 cup sour cream

## Directions

Heat olive oil in a saucepan over medium heat. Add the onions; cook and stir until softened and translucent, about 5 minutes. Meanwhile, puree the tomatoes with chipotle peppers and adobo sauce to taste. Pour into the onions, and add chicken. Cover, and simmer for 20 minutes.

To serve, mound the chicken onto tostada shells, and garnish with a dollop of sour cream.



# Mexican Fiesta Pasta Salad

## Ingredients

1 (16 ounce) package dried rotini pasta  
1 1/2 cups medium chunky salsa  
1 cup mayonnaise  
1/2 cup sour cream  
1 (16 ounce) can black beans, rinsed and drained  
1 (11 ounce) can Mexican-style corn with red and green peppers, drained  
1/2 cup chopped red bell pepper  
2 green onions, sliced thin  
1 (6 ounce) can sliced black olives, drained  
1/2 teaspoon garlic powder  
1/2 teaspoon ground cumin, or to taste  
1/2 teaspoon dried cilantro, or to taste  
1 teaspoon salt  
ground black pepper to taste

## Directions

Bring a large pot of lightly salted water to a rolling boil; cook the rotini in the boiling water until the pasta is cooked through yet firm to the bite, about 8 minutes. Drain. Rinse under cold running water until completely cooled; drain thoroughly.

Whisk the salsa, mayonnaise, sour cream, black beans, Mexican-style corn, red bell pepper, green onions, black olives, garlic powder, cumin, cilantro, salt, and pepper together in a large bowl; add the cooled pasta and stir to coat evenly. Cover the bowl with plastic wrap and refrigerate 2 hours to overnight before serving.

# PHILLY No-Fuss Mexican Dip

## Ingredients

1 (250 g) package PHILADELPHIA  
Light Cream Cheese Spread,  
softened  
1 tablespoon taco seasoning mix  
1 cup salsa  
1 cup drained canned black  
beans, rinsed  
1/2 cup chopped green onions  
1 cup KRAFT Double Cheddar  
Shredded Cheese Light- Made  
with 2% Milk  
1 cup shredded lettuce  
2 tablespoons sliced ripe olives  
Baked tortilla chips

## Directions

Beat cream cheese spread with electric mixer on medium speed until creamy. Add seasoning mix; beat until well blended. Spread onto bottom of 9 inch pie plate or quiche dish.

Layer remaining ingredients over cream cheese mixture; cover.

Refrigerate at least 1 hour before serving. Serve with tortilla chips.

# Mexican Bride Cookies

## Ingredients

2 cups all-purpose flour  
1/2 cup confectioners' sugar  
1 cup butter, softened  
1 pinch salt  
1 cup chopped pecans  
1 tablespoon vanilla extract

## Directions

Preheat oven 350 degrees F (150 degrees C).

Mix the flour, sugar, salt, and nuts together in a medium bowl. Stir in the vanilla. Either with your hands (my favorite way) or with a pastry cutter, work the butter into the flour mixture until it becomes a ball. Shape the dough into 24 one inch flat circles, and place on a cookie sheet.

Bake for 30 minutes or until they are lightly browned. After they have cooled on a rack, dust them heavily with confectioners' sugar.

# Mexican-Style Surimi

## Ingredients

3 cups chopped imitation crabmeat  
3/4 cup finely chopped onion  
2 serrano peppers, finely chopped  
5 pickled jalapeno peppers, chopped  
1 (3 ounce) package cream cheese, softened  
salt to taste  
1 bunch fresh cilantro, chopped

## Directions

In a large bowl, use your hands to mix together the imitation crabmeat, onion, serrano peppers, jalapeno peppers, and cream cheese. Season with salt and some of the liquid from the pickled jalapenos if desired. Form the mixture into a ball, and roll in chopped cilantro. Refrigerate until serving.

# Vegan Mexican Stew

## Ingredients

5 medium potatoes, peeled and cubed  
2 carrots, chopped  
1 stalk celery, chopped  
4 1/2 cups water  
4 cubes vegetable bouillon  
1 tablespoon olive oil  
1 large onion, diced  
4 cloves garlic, minced  
1 tablespoon chili powder  
1 tablespoon cumin  
1 1/2 tablespoons seasoned salt  
1 (29 ounce) can hominy, drained  
1 (28 ounce) can diced tomatoes with green chile peppers  
salt and pepper to taste

## Directions

Place the potatoes, carrots, and celery in a pot with enough lightly salted water to cover, and bring to a boil. Cook about 10 minutes, until slightly tender. Drain, and set aside.

Place the 4 1/2 cups water and vegetable bouillon cubes in a pot. Bring to a boil, and cook until bouillon cubes have dissolved. Remove from heat, and set aside.

Heat the olive oil in a large pot. Saute the onion and garlic until tender. Season with chili powder, cumin, and seasoned salt. Mix in the potatoes, carrots, and celery. Cook and stir about 2 minutes, until heated through. Mix in the water and dissolved bouillon cube mixture, hominy, and diced tomatoes with green chiles. Bring to a boil, reduce heat, and simmer 45 minutes. Season with salt and pepper to taste.

# Authentic Cochinita Pibil (Spicy Mexican Pulled

## Ingredients

1 red onion, sliced thin  
3 habanero peppers, sliced  
10 limes, juiced  
salt to taste  
B  
3 ounces dried guajillo chile  
peppers, seeded and deveined  
1 tablespoon vegetable oil  
salt and pepper to taste  
3 pounds boneless pork shoulder,  
cut into 1-inch cubes  
3 cups fresh orange juice  
1 cup white vinegar  
1 bulb garlic, peeled  
7 1/2 ounces achiote paste

## Directions

Combine the onion, habanero peppers, lime juice, and salt in a bowl; cover and refrigerate while preparing and cooking the pork. Use rubber gloves when preparing the habanero peppers and avoid touching your eyes, nose, or skin while slicing peppers.

Place the guajillo peppers in a bowl; pour enough hot water over the peppers to cover. Allow to soak until the peppers are softened, about 10 minutes.

Heat the oil in a large skillet at medium-high heat. Season pork with salt and pepper; cook in the hot oil until completely browned, 15 to 20 minutes. Transfer the pork to a slow cooker.

Combine the guajillo peppers, orange juice, vinegar, garlic, and achiote paste in a blender; blend until smooth. Pour the sauce over the pork cubes in the slow cooker.

Cook on High until the pork easily falls apart, 6 to 8 hours. Remove the pork to a serving dish and shred with 2 forks. Pour the achiote sauce over the shredded pork. To serve, top with the onion-habanero salsa.

# Daryl's Mexican Dip

## Ingredients

2 (8 ounce) packages cream cheese, softened  
1 (16 ounce) container sour cream  
3 bunches green onions, chopped  
1 (8 ounce) jar salsa  
2 tomatoes, diced  
2 (6 ounce) cans sliced black olives, drained  
1 (8 ounce) package shredded Cheddar cheese

## Directions

In a medium serving dish, mix the cream cheese, sour cream and green onions. Top with salsa, and layer with tomatoes, black olives and Cheddar cheese.

# Mexican Mac and Cheese

## Ingredients

1 1/2 pounds lean ground beef  
2 tablespoons dried onion flakes  
2 (7.25 ounce) packages dry  
macaroni and cheese  
15 ounces nacho cheese dip  
1 cup medium salsa  
1 (7 ounce) can diced green chiles

## Directions

In a medium skillet over medium-high heat, cook beef with onion flakes until beef is browned. Drain.

In a large saucepan, cook the macaroni and cheese according to package directions. Stir in the meat and onion mixture, nacho cheese dip, salsa and green chiles. Reduce heat and simmer 15 minutes, or until heated through.



# Mexican-Style Rice and Beans

## Ingredients

1 (5.6 ounce) package KnorrB® Rice SidesB„Ÿ - Chicken  
2 cups water  
2 tablespoons I Can't Believe It's Not Butter!B® Spread  
1 medium red or green bell pepper, diced  
3 green onions, sliced  
1 (15 ounce) can black or red kidney beans, rinsed and drained  
1/2 cup shredded Monterey Jack or Cheddar cheese  
4 medium flour tortillas, warmed

## Directions

Prepare KnorrB® Rice SidesB„Ÿ - Chicken with water and 1 tablespoon spread according to package directions.

Meanwhile, melt remaining 1 tablespoon spread in 10-inch skillet over medium-high heat and cook red pepper, stirring occasionally, 2 minutes. Add green onions and beans and continue cooking, stirring occasionally, 1 minute. Toss with hot Rice Sides.

To serve, evenly spoon rice mixture into warm tortillas, then top with cheese. Garnish, if desired, with hot sauce, sour cream and shredded lettuce.

# Mini Mexican Quiches

## Ingredients

1/2 cup butter or margarine,  
softened  
1 (3 ounce) package cream  
cheese, softened  
1 cup all-purpose flour  
1 cup shredded Monterey Jack  
cheese  
1 (4 ounce) can chopped green  
chilies, drained  
2 eggs  
1/2 cup whipping cream  
1/4 teaspoon salt  
1/8 teaspoon pepper

## Directions

In a small mixing bowl, cream butter and cream cheese. Add flour; beat until well blended. Shape into 24 balls; cover and refrigerate for 1 hour. Press balls onto the bottom and up the sides of greased miniature muffin cups. Sprinkle a rounded teaspoonful of cheese and 1/2 teaspoon of chilies into each shell.

In a bowl, beat eggs, cream, salt and pepper. Spoon into shells. Bake at 350 degrees F for 30-35 minutes or until golden brown. Let stand for 5 minutes before serving. Refrigerate leftovers.

# Mexican Rice II

## Ingredients

3 tablespoons vegetable oil  
1 cup uncooked long-grain rice  
1 teaspoon garlic salt  
1/2 teaspoon ground cumin  
1/4 cup chopped onion  
1/2 cup tomato sauce  
2 cups chicken broth

## Directions

Heat oil in a large saucepan over medium heat and add rice. Cook, stirring constantly, until puffed and golden. While rice is cooking, sprinkle with salt and cumin.

Stir in onions and cook until tender. Stir in tomato sauce and chicken broth; bring to a boil. Reduce heat to low, cover and simmer for 20 to 25 minutes. Fluff with a fork.

# Mexican Veggies with Queso

## Ingredients

1 tablespoon vegetable oil  
1/2 cup chopped red onion  
2 cloves garlic, minced  
2 zucchini, thinly sliced  
1 yellow squash, thinly sliced  
1 chayote squash, thinly sliced  
1 cup peeled, chopped jicama  
2 tomatoes, chopped  
1 teaspoon chili powder  
1/2 teaspoon ground cumin  
1 pinch cayenne pepper  
salt and pepper to taste  
1 cup shredded queso asadero  
(white Mexican cheese)

## Directions

Heat the vegetable oil in a skillet over medium heat. Stir in the onion and garlic; cook and stir until the onion has softened and turned translucent, about 5 minutes. Add zucchini, yellow squash, and chayote. Cover, stirring occasionally, until the vegetables are tender, about 5 minutes. Add the chopped jicama; cover and cook 3 minutes. Stir in the tomatoes, chili powder, cumin, cayenne, salt, and pepper. Cover and let cook for 2 minutes.

Remove from heat and stir in the shredded cheese. Serve immediately.

# Mexican Rice

## Ingredients

- 1 pound lean ground beef
- 1 onion, diced
- 1 green bell pepper, diced
- 1 (14 ounce) can beef broth
- 2 cups fresh corn kernels
- 1 (10 ounce) can diced tomatoes with green chile peppers
- 1 (15 ounce) can tomato sauce
- 1/2 cup salsa
- 1/2 teaspoon chili powder
- 1/2 teaspoon paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1 teaspoon minced cilantro
- 1 1/2 cups uncooked white rice
- 1 cup shredded Cheddar cheese

## Directions

In a medium stock pot, brown the ground beef over medium heat. Drain any fat. Add onion and green pepper. Cook until onion is tender.

Stir in the beef broth, corn, tomatoes with green chile peppers and tomato sauce. Add salsa, chili powder, paprika, garlic powder, salt, pepper and cilantro. Mix thoroughly. Bring to a boil and stir in rice.

Cover and cook until rice is done, about 25 minutes.

Sprinkle Cheddar cheese over the mixture and continue cooking 10 minutes, or until cheese is melted.

# Grilled Mexican Chicken

## Ingredients

2 cups water  
2 tablespoons pineapple juice  
1 teaspoon lime juice  
1 clove garlic, minced  
1 pinch saffron  
4 teaspoons salt  
2 teaspoons ground black pepper  
1 (3 pound) whole chicken,  
quartered

## Directions

In a large bowl, mix the water, pineapple juice, lime juice, garlic, saffron, salt, and pepper. Place the chicken in the bowl, and marinate 45 minutes in the refrigerator. Turn chicken, and continue marinating 30 minutes.

Preheat grill for high heat.

Lightly oil the grill grate. Discard marinade, and grill the chicken, turning occasionally, 45 minutes, or until juices run clear.

# Easy Mexican Chicken Bake

## Ingredients

6 boneless, chicken breast halves  
- cooked, skinned  
1 (10.75 ounce) can condensed  
cream of mushroom soup  
1 (10.75 ounce) can condensed  
cream of chicken soup  
1 (10.75 ounce) can condensed  
nacho cheese soup  
1 pound processed cheese,  
cubed  
1/2 teaspoon chili powder  
1 (14.5 ounce) package nacho-  
flavor tortilla chips

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine the chicken, mushroom soup, chicken soup, nacho cheese soup, process cheese food and chili powder to taste.

Spread a layer of tortilla chips in the bottom of a 9x13 inch baking dish. Spread the mixture over the chips and top with the remaining chips.

Bake at 350 degrees F (175 degrees C) for 30 to 45 minutes, or until all the cheese is melted and bubbly.

# Mexican Sour Cream Rice

## Ingredients

1 cup uncooked long grain white rice  
1 (14 ounce) can chicken broth  
1 cup reduced fat sour cream  
1 (4 ounce) can diced green chile peppers  
1 cup shredded Monterey Jack cheese, divided  
1 (8.75 ounce) can whole kernel corn, drained  
1/4 cup finely chopped fresh cilantro  
salt and ground black pepper to taste

## Directions

In a large pot, bring the rice and chicken broth to a boil. Reduce heat to low, cover, and simmer 20 minutes.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 1 -1/2 quart casserole dish.

In the pot with the cooked rice, mix the sour cream, green chile peppers, 1/2 cup Monterey Jack cheese, corn, and cilantro. Season with salt and pepper. Transfer to the prepared casserole dish, and top with remaining cheese.

Bake uncovered 30 minutes in the preheated oven, until cheese is bubbly and lightly browned.



# Mexican Dip

## Ingredients

1 pound ground beef  
1 (16 ounce) jar salsa  
1 (10.75 ounce) can condensed  
cream of mushroom soup  
2 pounds processed cheese food,  
cubed

## Directions

Place ground beef in a large, deep skillet. Cook over medium high heat until evenly brown.

Drain beef and place in a slow cooker or crock pot with salsa, condensed cream of mushroom soup and processed cheese food. Cook on high until cheese is melted. Lower heat and simmer until serving.

# Eggplant Mexicano

## Ingredients

1/2 cup vegetable oil  
1 teaspoon garlic powder  
1 teaspoon dried oregano  
1 medium eggplant, peeled and cut into 1/2 inch slices  
2/3 cup salsa, warmed  
1/2 cup shredded Monterey Jack cheese

## Directions

In a bowl, combine the oil, garlic powder and oregano; brush over both sides of eggplant. Grill, uncovered, over medium heat for 4 minutes on each side or until tender. To serve, spoon a small amount of salsa into the center of each; sprinkle with cheese.

# Bachelors Flamin' Hot Mexican Bean Dip

## Ingredients

1 tablespoon olive oil  
1 clove garlic, minced  
1 onion, chopped  
1 (11 ounce) can chopped  
jalapeno peppers  
1 (15 ounce) can black beans with  
green chilies, drained  
1 (10 ounce) can diced tomatoes  
with green chilies, drained  
1 (15 ounce) jar nacho cheese dip

## Directions

Heat the olive oil in a large saucepan over medium heat. Add onion and garlic; cook and stir until onion is translucent, about 5 minutes. Pour in the jalapenos, black beans, diced tomatoes with green chilies and cheese dip. Heat through, stirring to blend as needed. Serve hot.

# Noodles Mexicana

## Ingredients

1 pound ground beef  
1 onion, chopped  
2 cloves garlic, minced  
1 (11 ounce) can whole kernel corn, with liquid  
1 (2.25 ounce) can sliced black olives, with liquid  
1 (14.5 ounce) can tomatoes with juice, chopped  
1 (15 ounce) can chili beans, drained  
1/2 cup chopped green onions  
1 (1.25 ounce) package taco seasoning mix  
1/2 teaspoon salt  
1 (16 ounce) package uncooked egg noodles  
1/2 cup sour cream, for topping

## Directions

In a large skillet over medium heat, cook the ground beef, onion, and garlic until beef is evenly brown. Drain.

Mix the corn, olives, tomatoes, chili beans, and green onions into the skillet. Season with taco seasoning and salt. Cover, and cook 15 minutes.

Mix the egg noodles into the skillet. Cover, and continue cooking 12 minutes, or until egg noodles are tender. Top each serving with a dollop of sour cream.

# Shepherd's Pie Mexicana

## Ingredients

5 potatoes, peeled and quartered  
2 tablespoons butter  
1/4 cup milk  
1/2 teaspoon garlic powder  
1/2 teaspoon salt  
1 tablespoon olive oil  
2 small onions, chopped  
1 pound ground beef  
3 cloves garlic, minced  
1 teaspoon spicy seasoned salt  
1 tablespoon taco seasoning  
1 (10 ounce) package frozen peas  
1 (10 ounce) package frozen corn

## Directions

Preheat oven to 350 degrees F (175 degrees C). Coat a 9 inch square baking dish with cooking spray.

Bring a large pot of salted water to a boil. Add potatoes and cook until tender enough to pierce with a fork; drain. Mash by hand using a potato masher or sturdy whisk. Mix in butter, milk, garlic powder, and salt and pepper to taste. Set aside.

Heat oil in a large skillet over medium heat. Add onions; cook and stir until softened, 8 to 10 minutes. Add garlic and ground beef and cook until meat loses its pink color. Season with seasoned salt and taco seasoning. Add peas and corn and stir until blended.

Pour beef and vegetable mixture into prepared baking dish. Cover with mashed potatoes.

Bake in preheated oven until potatoes are golden and beef and vegetable mixture is hot and bubbly, 30 to 35 minutes.

# Throw Together Mexican Casserole

## Ingredients

1 pound ground beef  
1 (15 ounce) can sweet corn,  
drained  
1 cup mild, chunky salsa  
1/4 cup sliced black olives  
3 1/2 cups cooked egg noodles  
1 (15.25 ounce) can kidney beans,  
drained and rinsed  
1/4 cup taco sauce  
1 (1.25 ounce) package taco  
seasoning mix  
1/2 cup tomato sauce

## Directions

Preheat oven to 325 degrees F (165 degrees C).

In a skillet over medium heat, cook the ground beef until evenly brown; drain.

In a 9x13 inch baking dish combine the beef, corn, salsa, olives, cooked noodles, beans, taco sauce, seasoning mix and tomato sauce.

Bake in the preheated oven for 1/2 hour, or until cooked through.

# Mexican Whole Wheat Flour Tortillas

## Ingredients

1 cup all-purpose flour  
4 cups whole wheat bread flour  
1/2 cup shortening  
2 teaspoons salt  
1 1/2 cups boiling water  
all-purpose flour for rolling

## Directions

In a large bowl, stir together 1 cup all-purpose flour, the whole wheat flour, and salt. Rub in the shortening by hand until the mixture is the texture of oatmeal. Make a well in the center, and pour in the boiling water. Mix with a fork until all of the water is evenly incorporated. Sprinkle with a bit of additional flour, and knead until the dough does not stick to your fingers. The dough should be smooth.

Make balls the size of golf balls, about 2 ounces each. Place them on a tray, and cover with a cloth. Let stand for at least 1 hour, or up to 8 hours.

Heat a griddle or large frying pan over high heat. On a lightly floured surface, roll out a tortilla to your preferred thinness. Fry one at a time. Place on the griddle for 10 seconds, as soon as you see a bubble on the top, flip the tortilla over. Let it cook for about 30 seconds, then flip and cook the other side for another 30 seconds. Roll out the next tortilla while you wait for that one to cook. Repeat until all of the balls have been cooked. Tortillas can be refrigerated or frozen.

# Quick And Easy Mexican Chicken

## Ingredients

4 skinless, boneless chicken breasts  
1 cup salsa  
1 cup shredded Cheddar cheese  
1 clove garlic, minced  
1 pinch salt  
1 pinch ground black pepper  
1 pinch ground cumin

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Heat a greased skillet to medium. Rub chicken pieces with garlic, salt, pepper and cumin to taste and add to hot skillet. Cook until brown on both sides and no longer pink (10 to 15 minutes).

Transfer meat to 9 x 13 inch baking dish or casserole dish, top with salsa and cheese and bake at 375 degrees F (190 degrees C) for 15 to 20 minutes (until cheese is bubbly and starts to brown.) Serve over rice or buttered noodles.



# Mexican Oxtail Beef Soup

## Ingredients

2 tablespoons olive oil  
2 pounds beef oxtail, cut into pieces  
1 pound cubed beef stew meat (optional)  
1 cube beef bouillon  
1 onion, chopped  
2 stalks celery, chopped  
1/2 teaspoon chili powder  
3/4 teaspoon ground cumin  
salt and pepper to taste  
4 ears corn on the cob, broken in half  
3 carrots, coarsely chopped  
2 russet potatoes, cut into bite-sized pieces  
1/3 cup lentils, picked over and rinsed  
1/3 cup long grain rice  
1 cup frozen mixed vegetables (optional)  
1 head cabbage, cored and cut into 8 wedges  
8 corn tortillas (optional)

## Directions

Heat the olive oil in a large soup pot over medium heat, and brown the oxtails and beef stew meat on all sides. Add water to cover the meat, bring to a boil, reduce heat to a simmer, and cook for 30 minutes. Skim off and discard any foam that collects at the top.

Drop in the bouillon cube, onion, celery, chili powder, cumin, salt, pepper, and corn ears, stir to combine, and simmer the soup until the meat is very tender, about 2 hours. Stir in the carrots and potatoes, simmer for 30 more minutes, then stir in the lentils, rice, mixed vegetables, and cabbage. Simmer until the rice, lentils, and cabbage are tender, about 30 more minutes. Serve with a half ear of corn in each bowl, with hot steamed tortillas for dipping in the broth.

# Chili Mac, Mexican Style

## Ingredients

2 fresh poblano chile peppers  
1/2 tablespoon corn oil  
1 pound chorizo sausage  
1 medium onion, chopped  
2 cloves garlic, minced  
1 (28 ounce) can diced tomatoes with juice  
1 (15 ounce) can black beans, rinsed and drained  
1 cup water  
1/2 pound macaroni  
3/4 teaspoon salt, or to taste  
1/4 teaspoon black pepper, or to taste  
1/2 tablespoon dried Mexican oregano

## Directions

Preheat oven to broil. Place peppers on a baking sheet and place in oven. Allow skin to blacken and blister, turning the chile peppers until all sides are done. (Note: Do not overcook.) When they are done, place them in a paper bag and seal. In about 15 to 20 minutes, take them out of the bag and peel the skin off each one under running water. Remove the stems and seeds, then chop.

Heat oil in a Dutch oven over medium heat. Squeeze chorizo out of casings into the hot oil. With a wooden spoon, break up the sausage, and cook about 4 minutes. Remove sausage, and set aside. Stir onion into oil, and cook until soft and translucent. Stir in garlic, and cook for 1 minute. Stir in poblano peppers, and heat through 1 minute.

Increase the heat to high, and stir in tomatoes with liquid, black beans, water, macaroni, salt, pepper, and oregano. Bring to a low boil. Reduce heat to low; cover, and cook, stirring occasionally, until the macaroni is al dente, about 10 minutes.

# Jimmy's Mexican Pizza

## Ingredients

- 1/2 pound ground beef
- 1 medium onion, diced
- 1 clove garlic, minced
- 1 tablespoon chili powder
- 1 teaspoon ground cumin
- 1/2 teaspoon paprika
- 1/2 teaspoon black pepper
- 1/2 teaspoon salt
- 1 (16 ounce) can refried beans
- 4 (10 inch) flour tortillas
- 1/2 cup salsa
- 1 cup shredded Cheddar cheese
- 1 cup shredded Monterey Jack cheese
- 2 green onions, chopped
- 2 roma (plum) tomatoes, diced
- 1/4 cup finely chopped jalapeno peppers
- 1/4 cup sour cream (optional)

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Coat 2 pie plates with non-stick cooking spray.

Place beef, onion and garlic in a skillet over medium heat. Cook until beef is evenly browned. Drain off grease. Season the meat with chili powder, cumin, paprika, salt and pepper.

Lay one tortilla in each pie plate, and cover with a layer of refried beans. Spread half of the seasoned ground beef over each one, and then cover with a second tortilla. Bake for 10 minutes in the preheated oven.

Remove the plates from the oven, and let cool slightly. Spread half of the salsa over each top tortilla. Cover each pizza with half of the Cheddar and Monterey Jack cheeses. Place half of the tomatoes, half of the green onions, and half of the jalapeno slices onto each one.

Return the pizzas to the oven, and bake for 5 to 10 more minutes, until the cheese is melted. Remove from the oven, and let cool slightly before slicing each one into 4 pieces.

# Mexican Bean and Squash Soup

## Ingredients

2 tablespoons olive oil  
2 cups butternut squash - peeled, seeded, and cut into 3/4-inch chunks  
1 small yellow onion, finely chopped  
1/4 cup finely chopped celery  
1/2 cup finely chopped carrot  
3 cloves garlic, minced  
2 canned Chipotle peppers in adobo sauce, seeded and minced  
1 tablespoon chopped fresh basil leaves  
1 tablespoon chopped fresh parsley  
1 teaspoon cumin  
1 (15 ounce) can diced tomatoes  
2 quarts chicken broth  
1 (15.5 ounce) can cannellini beans, drained  
1 cup corn kernels, fresh, canned, or frozen  
2 limes, cut into wedges  
1 (10 ounce) bag tortilla chips, for topping  
1 cup sour cream, for topping  
1 (8 ounce) package shredded Mexican blend cheese, for topping

## Directions

Heat the olive oil in a deep pot over medium-high heat. Stir in the squash, and cook until it begins to soften, 5 to 7 minutes. Add the onion, celery, and carrots. Cook until the onion is transparent, about 5 minutes. Stir in the garlic, chipotle peppers, basil, parsley, and cumin; cook 2 minutes more. Mix in the tomatoes and chicken broth. Reduce the heat to medium, and simmer until the vegetables are tender, about 30 minutes. Stir in the cannellini beans and the corn; cook just until heated through.

To serve, ladle the soup into bowls. Squeeze lime juice over each bowl, and top with tortilla chips, a dollop of sour cream, and a sprinkling of Mexican cheese.

# Mexican Chicken Soup

## Ingredients

1 1/4 pounds skinless, boneless chicken breast halves  
2 tablespoons taco seasoning mix  
1 tablespoon vegetable oil  
1/2 cup chopped onions  
1/2 cup chopped celery  
2 teaspoons ground cumin  
1/4 teaspoon ground black pepper  
1 cup water  
3 (14 ounce) cans chicken broth  
1 cup diced tomatoes  
1 tablespoon chopped fresh cilantro  
1 cup shredded Cheddar cheese  
1 cup crushed tortilla chips  
1 avocado - peeled, pitted and diced

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lay chicken breasts onto a baking sheet and sprinkle with 1 tablespoon taco seasoning mix. Bake for 30 to 35 minutes, cool and shred or cut into strips.

While the chicken is cooking, heat oil in a stockpot and cook the onions and celery until soft. Stir in the water and chicken broth. Season with cumin, black pepper and remaining taco seasoning mix. Simmer for 30 minutes for the flavors to mingle. Add the tomatoes, cilantro and chicken, simmer for 5 more minutes. Serve hot topped with avocado, shredded cheese and crushed tortilla chips.

# Mexican Turkey Burgers with Pico de Gallo

## Ingredients

### Pico de Gallo

3 medium tomatoes, chopped  
1/3 cup chopped onion  
2 cloves garlic, minced  
1 serrano chile pepper, seeded and minced  
1 lime, juiced  
1/2 cup chopped fresh cilantro  
salt and pepper to taste

### Turkey Burgers

1 pound ground turkey  
1 egg  
1/2 onion, minced  
2 cloves garlic, minced  
1 teaspoon ground coriander  
1/2 teaspoon celery salt  
1 teaspoon chili powder  
1/2 teaspoon cumin  
1 tablespoon chopped fresh parsley

## Directions

In a bowl, mix together the tomatoes, the 1/3 cup chopped onion, 2 of the 4 cloves of minced garlic, serrano chile pepper, lime juice, and cilantro. Stir in salt and pepper to taste, and set aside.

Place the ground turkey in a bowl. Add the egg, the 1/2 onion, minced, remaining 2 cloves minced garlic, coriander, celery salt, chili powder, cumin, and chopped parsley. Using your hands, work the mixture until all ingredients are evenly blended. Form mixture into 4 patties.

Heat a large, non-stick skillet for medium-high heat. Cook the turkey burgers for 5 minutes per side, or until no longer pink in the center and juices run clear. Reduce the heat as necessary during cooking. Serve with Pico de Gallo salsa.

# Mexican Rice Mix

## Ingredients

2 tablespoons chicken bouillon granules

1 tablespoon salt

2 teaspoons garlic powder

2 teaspoons ground cumin

### ADDITIONAL INGREDIENTS:

1 cup uncooked long grain rice

1/2 cup chopped onion

1/2 cup chopped green pepper

2 tablespoons butter or margarine

2 1/2 cups water

## Directions

In a bowl, combine the bouillon, salt, garlic powder and cumin. Store in an airtight container in a cool dry place for up to 1 year.

# Sweet Mexican Corn Cake

## Ingredients

2 cups all-purpose flour  
1 teaspoon baking powder  
1 teaspoon ground cinnamon  
1 teaspoon salt  
1 1/4 cups unsalted butter,  
softened  
1 cup white sugar  
8 eggs  
1 (14 ounce) can sweetened  
condensed milk  
1 (12 fluid ounce) can evaporated  
milk  
4 cups fresh corn kernels

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease and flour a 10x15-inch baking pan. Sift the flour, baking powder, cinnamon, and salt together into a bowl. Set aside.

Beat the butter and sugar together with an electric mixer in a large bowl until light and fluffy. Blend the eggs into the mixture one at a time. Stir the condensed milk and evaporated milk into the mixture. Add the flour mixture and mix until just incorporated. Fold the corn kernels into the batter, mixing just enough to evenly combine. Pour the batter into prepared pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 40 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.



# Mexican Shrimp Cocktail

## Ingredients

2 pounds cooked shrimp, peeled and deveined  
1 tablespoon crushed garlic  
1/2 cup finely chopped red onion  
1/4 cup fresh cilantro, chopped  
1 1/2 cups tomato and clam juice cocktail  
1/4 cup ketchup  
1/4 cup fresh lime juice  
1 teaspoon hot pepper sauce, or to taste  
1/4 cup prepared horseradish  
salt to taste  
1 ripe avocado - peeled, pitted and chopped

## Directions

Place the shrimp in a large bowl. Stir garlic, red onion, and cilantro. Mix in tomato and clam juice cocktail, ketchup, lime juice, hot pepper sauce, and horseradish. Season with salt. Gently stir in avocado. Cover, and refrigerate 2 to 3 hours. Serve in one large bowl or ladle into individual bowls.

# Mexican Spaghetti Sauce

## Ingredients

1 pound ground beef  
3/4 cup chopped onion  
4 cups hot water (150 degrees F to 160 degrees F)  
1 (26 ounce) jar meatless spaghetti sauce  
1 (15 ounce) can black beans, rinsed and drained  
1 (14.5 ounce) can diced tomatoes  
1 cup frozen corn, thawed  
1 cup salsa  
1 (4 ounce) can chopped green chilies  
1 tablespoon chili powder  
1/4 teaspoon salt  
1/4 teaspoon pepper  
Hot cooked spaghetti

## Directions

In a large nonstick, cook beef and onion over medium heat until meat is no longer pink; drain. Using a slotted spoon, remove beef mixture to several layers of white paper towels. Let stand for 1 minute. Blot top of beef with additional white paper towels. Transfer beef mixture to fine mesh strainer over a 1-1/2-qt. bowl. Pour hot water over beef. Drain for 5 minutes.

In a large saucepan, combine spaghetti sauce, beans, tomatoes, corn, salsa, chilies, chili powder, salt and pepper. Stir in beef mixture. Bring to a boil. Reduce heat; simmer, uncovered, for 10-15 minutes. Serve over spaghetti.

# Mexican-Style Pork Chops

## Ingredients

6 (1/2-inch thick) bone-in pork chops  
2 tablespoons vegetable oil  
1 medium onion, chopped  
1 (16 ounce) can kidney beans, rinsed and drained  
1 (15.25 ounce) can whole kernel corn, drained  
1 (10.75 ounce) can condensed tomato soup, undiluted  
1 1/4 cups water  
1 cup uncooked instant rice  
1/2 cup sliced ripe olives  
2 teaspoons chili powder  
1/2 teaspoon dried oregano  
1/2 teaspoon salt  
1/8 teaspoon pepper

## Directions

In an ovenproof skillet, brown pork chops in oil on each side; remove and keep warm. In the same skillet, saute onion until tender. Stir in the remaining ingredients; bring to a boil. Place chops over top. Bake, uncovered, at 350 degrees F for 35-40 minutes or until meat is tender.

# Hot Mexican Dip

## Ingredients

1 (15 ounce) can chili without beans  
1 (8 ounce) jar salsa  
1 (8 ounce) jar taco sauce  
2 chopped green chile peppers  
crushed red pepper to taste  
2 pounds processed cheese, cubed

## Directions

In a slow cooker set for low heat, place chili without beans, salsa, taco sauce, green chile peppers, crushed red pepper and processed cheese. Stirring occasionally, heat until processed cheese is melted and all ingredients are well blended.

# Mexican Steak Torta

## Ingredients

1 pound sirloin steak  
1 tablespoon garlic salt  
1 teaspoon ground black pepper  
1 teaspoon ground cumin  
ground cayenne pepper to taste

4 kaiser rolls, split  
1/4 cup mayonnaise  
1/2 cup refried beans  
1 large avocado, thinly sliced  
1 large tomato, sliced  
2 cups shredded lettuce  
crumbled cotija cheese (optional)

## Directions

Preheat an outdoor grill for medium-high heat, and lightly oil the grate. Season steak with garlic salt, black pepper, cumin, and cayenne pepper.

Grill steak on the preheated grill until medium-rare, about 5 minutes per side. Remove from heat to a cutting board and cover with foil.

Set a large skillet over medium-high heat. Spread both halves of each roll with mayonnaise. Brown the rolls, mayonnaise-side down until golden, about 3 minutes. Warm the refried bean in a bowl in the microwave, about 1 minute on High, and slice the sirloin steak into thin strips.

Spread a thin layer of beans on the bottom half of each roll, layer with steak, avocado, tomato, and lettuce. Top with cheese, if desired, and close the sandwich with the top of the roll.

# Mexican Lasagna

## Ingredients

1 pound lean ground beef  
1 (1 ounce) package taco seasoning mix  
1 (14 ounce) can peeled and diced tomatoes with juice  
10 (6 inch) corn tortillas  
1 cup prepared salsa  
1/2 cup shredded Colby cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet over medium-high heat, brown the ground beef, and stir in the taco seasoning and tomatoes. Line a 9x13-inch baking dish with half the tortillas. Spoon the beef mixture into the dish, then top with the remaining tortillas. Spread salsa over the tortillas and sprinkle with the cheese.

Bake at 350 degrees F (175 degrees C) for 20 to 30 minutes, or until cheese is melted and bubbly.

# Mexican Pizza

## Ingredients

1/2 (16 ounce) can spicy fat-free  
refried beans\*  
1 cup salsa, divided  
1 (12 inch) pre-baked Italian pizza  
crust  
2 cups shredded hearts of  
romaine lettuce  
3 medium green onions, thinly  
sliced  
1/4 cup ranch dressing  
1/4 cup crumbled tortilla chips  
1 cup shredded pepper Jack or  
Monterey Jack cheese

## Directions

Adjust oven rack to lowest position, and heat oven to 450 degrees. Mix beans and 1/2 cup salsa in a medium bowl. Place crust on a cookie sheet, then spread the bean mixture over crust. Bake until it's crisp and warm, about 10 minutes.

Remove from oven; top with lettuce, green onions and dollop with the remaining salsa. Drizzle (or, if dressing has an easy-pour top, squirt) dressing over pizza. Top with chips and cheese, then return to oven and bake until the cheese melts, about 2 minutes longer. Cut into 6 slices and serve.

# Mexican Cornbread II

## Ingredients

1 (8.5 ounce) package self-rising cornmeal  
1 egg  
1/2 cup milk  
1 (8 ounce) can cream-style corn  
1 cup shredded Monterey Jack cheese  
1 (4 ounce) can diced green chile peppers, drained

## Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 9x9 inch baking pan.

Place cornmeal mix in a large bowl. Stir in egg, milk, creamed corn, cheese and diced green chile peppers. Spread batter into prepared pan.

Bake in preheated oven for 25 minutes, or until golden brown and cornbread pulls away from sides of pan.



# Mexican Pizza I

## Ingredients

1 (16 ounce) can refried beans  
1 pound ground beef  
1 (1.25 ounce) package taco seasoning mix  
1 tablespoon vegetable oil  
4 (6 inch) corn tortillas  
8 ounces shredded Cheddar cheese  
8 tablespoons sour cream  
2 roma (plum) tomatoes, chopped  
2 green onion, chopped  
1 (4 ounce) can diced green chiles, drained  
1/2 avocado, diced  
1 tablespoon black olives, sliced

## Directions

Heat the refried beans.

In a large skillet, brown the ground beef. Stir in the seasoning packet.

Preheat oven to 350 degrees F (175 degrees C).

Place a small amount of vegetable oil in a large skillet. Let the oil heat, then place one corn tortilla in the skillet. After 15 seconds, flip the tortilla over and let it fry another 15 seconds. Repeat this process with the remaining tortillas, letting them drain on paper towels once they have been heated. When the tortillas have drained, arrange them on a cookie sheet.

Spread a thin layer of beans on the tortillas, followed by a layer of beef, and cheese.

Bake the tortillas in the preheated oven for 20 to 30 minutes. Slice the tortillas into wedges and arrange them on plates or a serving platter and garnish them with the sour cream, tomatoes, green onions, chiles, avocado, and olives.

# Mexican Lasagna Rollups

## Ingredients

10 uncooked lasagna noodles  
1 (16 ounce) jar salsa  
1 pound ground beef  
1 (1 ounce) packet taco seasoning mix  
1 (16 ounce) package cottage cheese  
1/2 cup grated Parmesan cheese  
1 (15.5 ounce) jar prepared salsa con queso sauce  
1 1/2 cups shredded Mexican cheese blend

## Directions

Fill a large pot with lightly salted water and bring to a rolling boil. Once the water is boiling, stir in the lasagna noodles, about 3 or 4 at a time, and return to a boil. Cook the noodles uncovered, stirring occasionally, until the pasta has cooked through but is still firm to the bite, about 10 minutes per batch. Drain well in a colander set in the sink, and lay the cooked noodles flat on waxed paper or aluminum foil while you finish cooking the rest of the noodles.

Preheat oven to 375 degrees F (190 degrees C). Grease a 9x13-inch baking dish, and spread the salsa evenly over the bottom of the dish.

Place the ground beef in a skillet over medium heat, sprinkle with taco seasoning, and cook and stir the meat, breaking it up as it cooks, until the meat is browned and crumbly, about 10 minutes. Drain the fat, and place the meat in a large bowl.

Mix cottage cheese and Parmesan cheese into the meat. Place a cooked lasagna noodle out flat, and spread about 1/3 cup of the cheese and meat mixture along the length of the noodle. Roll up the noodle, and place the filled rolls, seam sides down, into the prepared baking dish. Spoon about 1 1/2 tablespoons of the queso sauce over each roll. Cover the dish with aluminum foil.

Bake in the preheated oven until the sauce is hot and bubbling, about 40 minutes. Uncover the dish, and spread the Mexican cheese blend over the rolls. Return to the oven, and bake until the cheese is melted, 8 to 10 more minutes.

# Mexican Hot Carrots

## Ingredients

6 carrots, peeled and sliced  
1 (16 ounce) jar sliced jalapeno  
peppers, with liquid  
2 onions, thinly sliced  
1 cup vinegar

## Directions

Place the carrots in a saucepan with enough water to cover and cook over medium heat until nearly boiling, 7 to 10 minutes. Immediately drain the carrots and set aside to cool.

Divide the cooled carrots into two 1-quart glass jars. Alternate layers of onion and jalapeno peppers atop the carrots until the jars are full.

Mix the liquid from the jalapeno peppers and the vinegar in a saucepan; bring the mixture to a rolling boil. Remove from heat and pour the liquid into the jars until full. Seal the jars with lids. Place the jars in the refrigerator until cold, at least 8 hours.

# Mexican Baked Fish

## Ingredients

1 1/2 pounds cod  
1 cup salsa  
1 cup shredded sharp Cheddar cheese  
1/2 cup coarsely crushed corn chips  
1 avocado - peeled, pitted and sliced  
1/4 cup sour cream

## Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease one 8x12 inch baking dish.

Rinse fish fillets under cold water, and pat dry with paper towels. Lay fillets side by side in the prepared baking dish. Pour the salsa over the top, and sprinkle evenly with the shredded cheese. Top with the crushed corn chips.

Bake, uncovered, in the preheated oven for 15 minutes, or until fish is opaque and flakes with a fork. Serve topped with sliced avocado and sour cream.

# Mexican Coffee

## Ingredients

1 sugar cube  
1 fluid ounce hot water  
3/4 cup coffee  
1 fluid ounce coffee-flavored  
liqueur  
1 tablespoon whipped cream

## Directions

Pour sugar and hot water into a coffee mug. Stir in the coffee and liqueur, and then spoon whipped cream gently on top of the coffee.

# Mexican Steak and Beans

## Ingredients

1 tablespoon all-purpose flour  
1/2 teaspoon chili powder  
1/4 teaspoon salt  
1/8 teaspoon ground cumin  
1/8 teaspoon pepper  
1/2 pound boneless beef round steak, cut into 1-inch cubes  
1 tablespoon vegetable oil  
3/4 cup thinly sliced celery  
1 medium onion, chopped  
1/2 cup water  
1/4 cup chili sauce  
1 medium carrot, cut into 1/2-inch slices  
1 small green pepper, cut into 1 1/2 -inch strips  
3/4 cup kidney beans, rinsed and drained  
Hot cooked rice

## Directions

In a resealable plastic bag, combine the first five ingredients. Add the steak; shake to coat. In a skillet, cook steak in oil until browned on all sides; drain. Add the celery, onion, water and chili sauce.

Bring to a boil. Reduce heat; cover and simmer for 30 minutes. Add carrot; cover and simmer for 15 minutes. Stir in green pepper and beans. Cover and simmer 10 minutes longer or until meat and vegetables are tender. Serve over rice if desired.

# Mexican Rice III

## Ingredients

1 cup long grain white rice  
1 tablespoon vegetable oil  
1 1/2 cups chicken broth  
1/2 onion, finely chopped  
1/2 green bell pepper, finely chopped  
1 fresh jalapeno pepper, chopped  
1 tomato, seeded and chopped  
1 cube chicken bouillon  
salt and pepper to taste  
1/2 teaspoon ground cumin  
1/2 cup chopped fresh cilantro  
1 clove garlic, halved

## Directions

In a medium sauce pan, cook rice in oil over medium heat for about 3 minutes. Pour in chicken broth, and bring to a boil. Stir in onion, green pepper, jalapeno, and diced tomato. Season with bouillon cube, salt and pepper, cumin, cilantro, and garlic. Bring to a boil, cover, and reduce heat to low. Cook for 20 minutes.

# Mexican Shepherd's Pie

## Ingredients

1 1/2 pounds ground beef  
1 onion, finely chopped  
garlic powder to taste  
salt and pepper to taste  
1 (14.5 ounce) can diced tomatoes  
1 (1.25 ounce) package taco seasoning mix  
3/4 cup hot water  
1 (11 ounce) can whole kernel corn, drained  
1 (8.5 ounce) package corn muffin mix  
1 cup shredded Cheddar cheese (optional)  
1 (2.25 ounce) can sliced black olives (optional)

## Directions

Preheat oven to 400 degrees F (200 degrees C). Spray a 9x13 inch baking dish with cooking spray.

Place the beef and onion in a skillet over medium heat. Cook until beef is evenly brown and onion is tender. Drain grease. Season with garlic powder, salt, and pepper. Mix in the tomatoes, and cook 5 minutes. Stir in the taco seasoning and water. Bring to a boil, reduce heat to low, and continue cooking 5 minutes, until thickened. Transfer to the prepared baking dish, and top evenly with corn.

Prepare the corn muffin mix according to package directions. Spread evenly over the corn layer in the baking dish.

Bake 20 minutes in the preheated oven, or until puffed and golden. Garnish with olives and cheese.



# Mexican Chicken I

## Ingredients

6 skinless, boneless chicken breast halves  
1 (20 ounce) jar salsa  
1 large red bell pepper, chopped  
2 tablespoons ground cumin  
2 tablespoons lemon juice  
2 tablespoons chili powder  
3 cloves crushed garlic  
2 (15 ounce) cans black beans, rinsed and drained

## Directions

Preheat oven to 400 degrees F (205 degrees C).

Arrange the chicken pieces in a 3 quart casserole dish or a 9x13 inch baking dish. Combine the salsa, red bell pepper, cumin, lemon juice, chili powder and garlic. Pour the mixture over the chicken. Pour the black beans on top and cover. Bake in the preheated oven for 1 to 1 1/2 hours. Serve with rice if desired.

# Mexican Pintos With Cactus

## Ingredients

2 cups dry pinto beans, rinsed  
3 tablespoons salt, divided  
3 slices bacon, chopped  
2 large flat cactus leaves (nopales)  
1 jalapeno pepper, seeded and  
chopped  
2 slices onion

## Directions

Place the pinto beans into a slow cooker, and fill to the top with hot water. Add the bacon, 2 tablespoons of salt, jalapeno and onion. Cover, and cook on High for 3 to 4 hours, adding water as needed, until beans are tender.

Remove any thorns from the cactus leaves, and slice into small pieces. Place in a saucepan with 1 tablespoon of salt, and fill with enough water to cover. Bring to a boil, and cook for 15 minutes. Drain and rinse with cold water for 1 minute. Add to the beans when they are soft, and cook for 15 more minutes on High.

# Mexican Wedding Cookies

## Ingredients

1 cup butter  
1/2 cup white sugar  
2 teaspoons vanilla extract  
2 teaspoons water  
2 cups all-purpose flour  
1 cup chopped almonds  
1/2 cup confectioners' sugar

## Directions

In a medium bowl, cream the butter and sugar. Stir in vanilla and water. Add the flour and almonds, mix until blended. Cover and chill for 3 hours.

Preheat oven to 325 degrees.

Shape dough into balls or crescents. Place on an unprepared cookie sheet and bake for 15 to 20 minutes in the preheated oven. Remove from pan to cool on wire racks. When cookies are cool, roll in confectioners' sugar. Store at room temperature in an airtight container.

# Mexican Beef Supreme

## Ingredients

- 1 tablespoon olive oil
- 1 onion, diced
- 1 pound cubed beef stew meat
- 1 1/2 teaspoons minced garlic
- 1/2 lime, juiced
- 1 jalapeno pepper, seeded and chopped
- 3 green onions, chopped
- 1/4 cup chopped fresh cilantro, or to taste
- 1 teaspoon dried oregano
- 1 (7 ounce) can green salsa

## Directions

Heat olive oil in a large skillet over medium-high heat. Add the onion, and cook for a few minutes, then stir in the beef, and garlic. Cook, stirring frequently until meat is evenly browned.

While the meat is cooking, stir together the lime juice, jalapeno, cilantro and green onion. When the meat is browned, stir in the cilantro mixture and oregano. Pour in the salsa, cover and cook for about 10 minutes, stirring occasionally, until the meat is cooked through.

# Mexican Casserole

## Ingredients

2 tablespoons vegetable oil  
3/4 pound cubed skinless,  
boneless chicken breast meat  
1/2 (1.25 ounce) package taco  
seasoning mix  
1 (15 ounce) can black beans,  
rinsed and drained  
1 (8.75 ounce) can sweet corn,  
drained  
1/4 cup salsa  
water as needed  
1 cup shredded Mexican-style  
cheese  
1 1/2 cups crushed plain tortilla  
chips

## Directions

In a large skillet over medium high heat, saute chicken in oil until cooked through and no longer pink inside. Add taco seasoning, beans, corn, salsa and a little water to prevent drying out. Cover skillet and simmer over medium low heat for 10 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Transfer chicken mixture to a 9x13 inch baking dish. Top with 1/2 cup of the cheese and crushed tortilla chips.

Bake in the preheated oven for 15 minutes. Add remaining 1/2 cup cheese and bake until cheese is melted and bubbly.

# Fideo (Mexican Spaghetti)

## Ingredients

2 tablespoons vegetable oil  
4 skinless, boneless chicken breast halves  
1 (12 ounce) package spaghetti noodles, broken in half  
5 roma (plum) tomatoes, chopped  
1 large onion, chopped  
1/2 tablespoon ground cumin  
2 1/2 teaspoons chili powder  
salt and pepper to taste  
1 1/2 cups water  
1 cup shredded Cheddar cheese

## Directions

Heat 1 tablespoon of vegetable oil in a large skillet over medium heat. Cook chicken breasts in the oil until nicely browned on the outside. Remove from the skillet and set aside.

Add remaining oil to the skillet, and add the broken spaghetti. Cook, stirring constantly until spaghetti is browned. Drain off any excess oil, and add tomatoes and onion. Dice the chicken breasts, and return them to the skillet. Season with cumin, chili powder, salt and pepper. Pour in water, cover, and simmer over medium-low heat until pasta is tender, and water has been absorbed, about 10 minutes. Check towards the end, and add more water if necessary.

Spoon the chicken mixture into bowls to serve, and garnish with shredded cheese.

# Mexican Halibut Bake

## Ingredients

1/4 cup butter, melted  
2 pounds skinless halibut fillets  
lemon pepper to taste  
3/4 cup salsa  
3/4 cup mayonnaise  
3/4 cup sour cream  
1 tablespoon garlic oil

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Pour the butter in the bottom of a baking dish. Arrange the halibut fillets in the dish, and season with lemon pepper.

In a bowl, mix the salsa, mayonnaise, sour cream, and garlic oil. Spoon over the halibut fillets.

Bake halibut 30 minutes in the preheated oven, or until easily flaked with a fork.

# Mexican Mango

## Ingredients

1/4 cup water  
1 tablespoon chili powder  
1 pinch salt  
3 tablespoons lemon juice  
1 mango - peeled, seeded and sliced

## Directions

Bring water to a boil in a small saucepan. Stir in chili powder, salt, and lemon juice until smooth and hot. Add sliced mango and toss to coat; allow to soak up the chili sauce for a few minutes before serving.



# Mexican Corn Bread

## Ingredients

2 (8.5 ounce) packages corn bread/muffin mix  
1 medium onion, chopped  
2 cups shredded Cheddar cheese  
1 (14.75 ounce) can cream-style corn  
1 1/2 cups sour cream  
4 eggs, beaten  
1 (4 ounce) can chopped green chilies  
1/3 cup vegetable oil  
1 tablespoon finely chopped jalapeno pepper

## Directions

In a bowl, combine corn bread mix and onion. Combine the remaining ingredients; add to the corn bread mixture just until moistened. Pour into a greased 13-in. x 9-in. x 2-in. baking dish. Bake at 350 degrees F for 50--55 minutes or until lightly browned and the edges pull away from sides of pan. Serve warm. Refrigerate leftovers.

# Mexican Gump

## Ingredients

1 cup dry macaroni  
1 pound ground beef  
1 small onion, chopped  
1 (11 ounce) can whole kernel corn, drained  
1 (10 ounce) can diced tomatoes with green chile peppers, drained  
1 (1 pound) loaf processed cheese, cubed

## Directions

Bring a pot of water to a boil. Add macaroni, and cook until tender, about 8 minutes. Drain.

While the macaroni is cooking, crumble the ground beef into a skillet over medium-high heat. Add the onion, and cook and stir until browned. Drain off the grease. Reduce the heat to medium, and mix in the corn, tomatoes, cheese and cooked noodles. Cook, stirring gently, until bubbly.

# Marranitos (Mexican Pig-Shaped Cookies)

## Ingredients

1 1/4 cups packed brown sugar  
1/4 cup shortening  
1 egg  
1/4 cup milk  
1 1/2 teaspoons vanilla extract  
1 1/2 teaspoons baking soda  
1 1/2 teaspoons ground cinnamon  
1 cup unsulfured molasses  
6 cups all-purpose flour  
1 egg, beaten

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Line cookie sheets with parchment paper.

In a large bowl, cream together brown sugar and shortening until smooth. Mix in 1 egg, milk, and vanilla until smooth. Stir in the baking soda, cinnamon, and molasses. Mix in flour until the dough is stiff enough to roll out.

Roll dough out on a lightly floured surface to 1/4 inch thickness. Cut into cookies using a pig shaped cookie cutter. Place cookies 2 inches apart on the prepared baking sheets. Brush the remaining beaten egg over the tops of the cookies.

Bake for 15 to 17 minutes in the preheated oven, or until the centers of the cookies appear dry and edges are lightly browned.

# Mexican Cookie Rings

## Ingredients

1 1/2 cups all-purpose flour  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
1/2 cup butter  
2/3 cup white sugar  
3 egg yolks  
1 teaspoon vanilla extract  
5 tablespoons multicolored  
sprinkles (jimmies) (optional)

## Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease baking sheets.

Sift together flour, baking powder and salt.

Cream together the butter and sugar. Add the egg yolks and vanilla, beating until light and fluffy. Mix in the dry ingredients.

Shape into 1 inch balls. Push your thumb through center of each ball and shape dough into a ring. Dip top of each ring in decorating candies. Place cookies onto the prepared baking sheets.

Bake at 375 degrees F (190 degrees C) for 10 to 12 minutes or until golden brown. Remove from the baking sheets and let cool on racks.

# Mexican Coffee Balls

## Ingredients

1 (9 ounce) package chocolate wafer cookies, crushed  
1/2 pound ground almonds  
1/3 cup unsweetened cocoa powder  
1/4 cup white sugar  
2 tablespoons instant coffee powder  
1/3 cup coffee flavored liqueur  
1/2 cup light corn syrup

1/4 cup white sugar  
2 teaspoons ground cinnamon

## Directions

In a large bowl, mix chocolate wafer crumbs, ground blanched almonds, unsweetened cocoa powder, and 1/4 cup sugar.

Dissolve instant coffee in coffee liqueur and stir into crumb mixture with corn syrup.

Shape into 1/4 inch balls and roll in cinnamon sugar. To make cinnamon sugar, combine 1/4 cup sugar with 2 teaspoons cinnamon. Store in refrigerator.

# Mexican Layered Dip

## Ingredients

1 (16 ounce) can refried beans  
1 (1.25 ounce) package taco seasoning mix  
1 large tomato, seeded and chopped  
1 cup guacamole  
1 cup sour cream, room temperature  
1 cup shredded sharp Cheddar cheese  
1/2 cup chopped green onions  
1/4 cup chopped black olives

## Directions

Spread refried beans in the bottom of a (1-quart) shallow edged serving dish (you can use a transparent dish if you'd like). Sprinkle the seasoning packet over the beans. Layer the diced tomatoes over the beans, the sour cream over the tomatoes, and the guacamole over the sour cream. Sprinkle the entire layered dip with cheddar cheese, followed by green onion and finishing it off with a layer of black olives. Cover and refrigerate until ready to serve.

# Mexican Green Chile Stew

## Ingredients

3 tablespoons olive oil  
1 1/2 pounds beef chuck, cut into 1-inch cubes  
1 1/2 pounds pork shoulder, cut into 1-inch chunks  
1 green bell pepper, seeded and chopped  
1 clove garlic, minced  
2 (14.4 ounce) cans whole peeled tomatoes  
1 (7 ounce) can chopped green chilies  
1/3 cup chopped fresh parsley  
1/2 teaspoon white sugar  
1/4 teaspoon ground cloves  
1/4 teaspoon ground cumin  
1 cup dry red wine  
salt to taste

## Directions

Heat the olive oil in a large skillet over medium heat. Cook and stir the beef and pork until evenly browned on all sides. Remove the meat using a slotted spoon and place in a bowl, then set aside. Cook and stir the bell pepper and garlic in the same skillet until tender. Remove from heat.

Combine the tomatoes, green chiles, parsley, sugar, clove, cumin, and red wine in a large pot, breaking up the tomatoes using a spoon. Bring to a boil, then reduce heat to a simmer. Stir in the browned beef and pork along with their juice, then add the cooked green pepper and garlic. Cover and continue to cook over low heat for 2 hours, stirring occasionally. Remove lid and allow to simmer until sauce is reduced, about 45 minutes.

# Mexican Sugar Cookies

## Ingredients

2 1/2 cups shortening  
1 cup white sugar  
1 teaspoon anise seed, ground  
2 eggs  
6 cups all-purpose flour  
1 tablespoon baking powder  
1/2 tablespoon cream of tartar  
1/2 teaspoon salt  
1/4 cup orange juice  
3 tablespoons ground cinnamon  
1 cup white sugar

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat shortening until light and fluffy. Add one cup sugar, and anise seed. Mix until creamy. Add eggs and mix well. Add flour, baking powder, cream of tartar, salt and orange juice. Mix well.

Knead dough until smooth. On lightly floured surface, roll to 1/2 inch thick. Cut using cookie cutter into different shapes. Bake until light brown, 5 - 8 minutes. Roll cookies in mixture of 1 cup sugar and 3 tablespoons of cinnamon while still warm.



# Mexican Style Shredded Pork

## Ingredients

1 (3 pound) boneless pork loin  
roast, cut into 2 inch pieces  
1/2 teaspoon salt  
2 (4 ounce) cans diced green chile  
peppers  
3 cloves garlic, crushed  
1/4 cup chipotle sauce  
3 1/4 cups water, divided  
1 1/2 cups uncooked long grain  
white rice  
1/4 cup fresh lime juice  
1/4 cup chopped cilantro

## Directions

Place the roast in a slow cooker, and season with salt. Place chile peppers and garlic on top of roast. Pour in the chipotle sauce and 1/2 cup water.

Cover, and cook 7 hours on Low.

In a pot, bring remaining 2 3/4 cups water and rice to a boil. Mix in the lime juice and cilantro. Reduce heat to low, cover, and simmer 20 minutes.

Remove roast from the slow cooker, and use two forks to shred. Return pork to the slow cooker, and allow to sit 15 minutes to absorb some of the liquid. Serve over the cooked rice.

# Cheesy Mexican Cornbread

## Ingredients

3 tablespoons butter, melted  
1 cup yellow cornmeal  
3/4 cup all-purpose flour  
1/3 cup sugar  
1 tablespoon baking powder  
1 (10.75 ounce) can Campbell's®  
Condensed Cheddar Cheese  
Soup  
1/2 cup milk  
1 egg, beaten  
1 (8 ounce) can whole kernel  
corn , drained\*  
1/2 cup shredded Cheddar  
cheese

## Directions

Heat the oven to 450 degrees F. Pour 1 tablespoon melted butter into a 9-inch round cake pan and set it aside.

Stir the cornmeal, flour, sugar and baking powder in a medium bowl. Stir in the soup, milk, egg and remaining melted butter until the mixture is smooth.

Add the soup mixture to the cornmeal mixture and stir just until it's moistened. Stir in the corn. Pour the batter into the prepared pan.

Bake for 20 minutes or until a toothpick inserted in the center comes out clean. Remove from the oven. Sprinkle with the cheese. Let cool for 15 minutes on a wire rack. Cut into 8 wedges and serve warm.

# Mexican Venison Skillet

## Ingredients

2 tablespoons butter or margarine  
1 pound ground venison  
2 teaspoons minced garlic  
1 onion, chopped  
2 tablespoons butter or margarine  
1 (7 ounce) box Spanish rice mix  
3 cups water  
1 (14.5 ounce) can stewed tomatoes, cut up  
1/2 cup salsa  
1 (15.5 ounce) can kidney beans, rinsed and drained  
1 (15.5 ounce) can sweet corn, drained

## Directions

Melt butter in a large skillet over medium-high heat. Add venison and cook until no longer pink, stirring to break up. Stir in garlic and onion, and continue cooking until the onion has softened and turned translucent, about 2 minutes.

Meanwhile, melt remaining 2 tablespoons butter in a saucepan over medium heat. Stir in Spanish rice mix, and cook until lightly golden, about 5 minutes. Stir in cooked venison, water, tomatoes, salsa, and kidney beans; bring to a boil, then reduce heat to medium-low and simmer for 15 minutes. Stir in corn, and continue cooking until the rice is tender, about 5 minutes.

# Chicken Kabobs Mexicana

## Ingredients

2 tablespoons olive oil  
1 teaspoon ground cumin  
2 tablespoons chopped fresh cilantro  
1 lime, juiced  
salt and ground black pepper to taste  
2 skinless, boneless chicken breast halves - cut into 1 inch cubes  
1 small zucchini, cut into 1/2-inch slices  
1 onion, cut into wedges and separated  
1 red bell pepper, cut into 1 inch pieces  
10 cherry tomatoes

## Directions

In a shallow dish, mix together olive oil, cumin, chopped cilantro, and lime juice. Season with salt and pepper. Add chicken, and mix well. Cover, and refrigerate for at least one hour.

Preheat grill for high heat.

Thread chicken, zucchini, onion, red bell pepper, and tomatoes onto skewers.

Brush grill with oil, and arrange skewers on hot grate. Cook for approximately 10 minutes, or until chicken is cooked through, turning to cook evenly.

# Pompous Mexican

## Ingredients

1 (12 ounce) bottle Mexican beer  
1/2 (1.5 fluid ounce) jigger full-  
flavored gin such as Tanqueray or  
Plymouth  
3 tablespoons fresh lemon juice

## Directions

Drink or pour out the beer to the level at which the neck widens, making room for the other ingredients. Pour in the gin and lemon juice. Secure the opening of the bottle using your thumb and gently rock the bottle to mix the ingredients. Drink and enjoy.

# Slow Cooker Mexican Casserole

## Ingredients

1 pound Bob Evans® Zesty Hot Sausage Roll  
3/4 cup cornmeal  
1 1/2 cups milk  
1 egg  
1 (14.5 ounce) can diced tomatoes and green chilies  
1 cup frozen corn  
1 (1.25 ounce) package taco seasoning mix  
1 cup shredded Mexican blend cheese

## Directions

Spray interior of slow cooker with non-stick vegetable spray. In medium skillet over medium heat, crumble and cook sausage until brown. Place sausage in slow cooker.

In small bowl, combine cornmeal, milk and egg. Stir into sausage. Add tomatoes, corn and seasoning mix. Stir well. Cover and cook on low 4 to 6 hours. Top with cheese 5 minutes before serving. Recover to melt cheese.

# Kiki's Mexican Chicken Salad

## Ingredients

2 1/2 cups shredded cooked chicken meat  
1/2 cup julienned carrots  
1/4 cup julienned red bell pepper  
1/4 cup julienned jicama  
1/4 cup julienned red onion  
2 (11 ounce) cans whole kernel corn, drained  
1 cup cherry tomatoes, halved  
3 avocados - peeled, pitted, and chopped  
2 tablespoons chopped fresh cilantro  
1/2 cup sour cream  
2/3 cup mayonnaise  
2 tablespoons fresh lemon juice  
1/2 teaspoon ground cumin  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1 (1.25 ounce) package taco seasoning  
1 teaspoon hot pepper sauce

## Directions

In a large bowl, gently mix the chicken, carrots, red bell pepper, jicama, red onion, corn, cherry tomatoes, avocados, and cilantro.

In a separate bowl, mix the sour cream, mayonnaise, lemon juice, cumin, salt, pepper, taco seasoning, and hot pepper sauce. Pour over the salad, and toss to coat. Cover and refrigerate at least 1 hour before serving.

# Mexican Cheese Dip

## Ingredients

1 pound processed American cheese, cubed  
1/2 pound fresh, ground spicy pork sausage  
1 (12 ounce) package frozen chopped broccoli  
1 (10 ounce) can diced tomatoes and green chiles

## Directions

Place processed cheese spread in a microwave-safe bowl. Microwave on high in 2 minute increments (stirring at each pause) until the cheese spread is melted.

While the processed cheese spread is melting, brown sausage in a small skillet. Drain well.

Place broccoli in a microwave-safe bowl, cover, and microwave on high for 5 minutes.

In a large mixing bowl, combine melted cheese, sausage, broccoli, and diced tomatoes. Stir well before serving.



# Mexican Beef and Bean Stew

## Ingredients

1 1/2 pounds beef for stew, cut in 1 inch pieces  
2 tablespoons all-purpose flour  
1 tablespoon vegetable oil  
1 (10.5 ounce) can Campbell's® Condensed Beef Consomme  
1 cup Pace® Thick & Chunky Salsa  
1 large onion, coarsely chopped  
1 (15 ounce) can pinto beans, rinsed and drained  
1 (16 ounce) can whole kernel corn, drained  
2 tablespoons chili powder  
1 teaspoon ground cumin  
1/4 teaspoon garlic powder

## Directions

Coat the beef with flour. Heat the oil in a 12-inch skillet over medium-high heat. Add the beef and cook in 2 batches until it's well browned, stirring often.

Stir the beef, consomme, salsa, onion, beans, corn, chili powder, cumin and garlic powder in a 3 1/2-quart slow cooker.

Cover and cook on LOW for 8 to 9 hours\* or until the beef is fork-tender.

# Mexican Stir-Fry

## Ingredients

1/2 cup chopped onion  
2 garlic cloves, minced  
2 teaspoons vegetable oil  
1/2 cup finely chopped green pepper  
1/2 cup finely chopped sweet red pepper  
2 tablespoons minced jalapeno pepper\*  
3/4 cup water  
1/2 cup tomato puree  
1/2 teaspoon chili powder  
1/2 teaspoon chicken bouillon granules  
1/4 teaspoon salt  
1 pinch cayenne pepper  
1 1/3 cups diced cooked chicken  
2/3 cup canned kidney beans, rinsed and drained  
1 cup cooked rice  
1/2 cup shredded Cheddar cheese

## Directions

In a large skillet, saute onion and garlic in oil for 3 minutes. Add peppers; saute until crisp-tender, about 2 minutes. Stir in water, tomato puree, chili powder, bouillon, salt and cayenne; bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes. Add chicken, beans and rice; heat through. Sprinkle with cheese.

# Mexican Bean and Rice Salad

## Ingredients

2 cups cooked brown rice  
1 (15 ounce) can kidney beans, rinsed and drained  
1 (15 ounce) can black beans, rinsed and drained  
1 (15.25 ounce) can whole kernel corn, drained  
1 small onion, diced  
1 green bell pepper, diced  
2 jalapeno peppers, seeded and diced  
1 lime, zested and juiced  
1/4 cup chopped cilantro leaves  
1 teaspoon minced garlic  
1 1/2 teaspoons ground cumin  
salt to taste

## Directions

In a large salad bowl, combine the brown rice, kidney beans, black beans, corn, onion, green pepper, jalapeno peppers, lime zest and juice, cilantro, garlic, and cumin. Lightly toss all ingredients to mix well, and sprinkle with salt to taste.

Refrigerate salad for 1 hour, toss again, and serve.

# Mexican Sunset Bread

## Ingredients

2/3 cup water (70 to 80 degrees F)  
1/2 cup sour cream  
3 tablespoons chunky salsa  
2 1/2 tablespoons taco seasoning  
4 1/2 teaspoons sugar  
1 1/2 teaspoons dried parsley  
flakes  
1 teaspoon salt  
3 1/3 cups bread flour  
1 1/2 teaspoons active dry yeast

## Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

# Bekki's Mexican Egg Rolls

## Ingredients

2 tablespoons vegetable oil  
1 pound ground beef  
1 large onion, chopped  
5 cloves garlic, minced  
1 red bell pepper, chopped  
1 (1 ounce) package taco seasoning  
1 (8 ounce) jar taco sauce  
4 (16 ounce) packages egg roll wrappers  
1 (1 pound) loaf processed cheese food (i.e. Velveeta®), cut into 1/4 inch thick slices  
2 egg whites, lightly beaten  
2 quarts canola oil

## Directions

Place the vegetable oil and ground beef into a large skillet; cook over medium-high heat until the meat is evenly browned and no longer pink. Reduce the heat to medium. Mix in the onion, garlic, and bell pepper; cook until the vegetables are softened, about 5 minutes. Stir in the taco seasoning and taco sauce. Continue to cook and stir the mixture until the sauce begins to bubble, about 5 minutes more.

Working on a clean, flat surface, place 1 egg roll wrapper with a corner facing you. Place 1 tablespoon of the meat mixture in the center of the wrapper and top with a slice of cheese. Fold the corner closest to you over the meat mixture and roll the wrapper over the mixture 1-1/2 times. Fold in the two opposite side corners and continue rolling the wrapper so it covers these corners, tucking them in. Dip two fingers in the egg whites and brush the remaining corner, pressing it to seal. Repeat these steps with a second egg roll wrapper. Let the egg roll rest briefly so the egg white dries and holds the last corner in place.

If the egg rolls will not be served right away, preheat oven to 325 degrees F (165 degrees C). Line a heat-proof dish with paper towels.

Pour the canola oil into a large wok set over medium-high heat. When the oil begins to shimmer, carefully slip two to three egg rolls into the wok. Cook until the wrappers turn golden brown and bubble slightly, 30 seconds to 1 minute. Use a slotted spoon or strainer to remove from the wok. Place the egg rolls in the prepared dish and put the dish in the heated oven, making sure to remove it after 15 minute or lower the temperature. Continue cooking the remaining egg rolls.

# Authentic Mexican Tortillas

## Ingredients

3 cups all-purpose flour  
2 teaspoons baking powder  
2 teaspoons salt  
3/4 cup shortening  
3/4 cup hot water

## Directions

Combine the flour, baking powder, and salt. Either by hand or with a pastry cutter, cut in the shortening till the mixture is crumbly. If the mixture looks more floury than crumbly, be sure to add just one or two more tablespoons of shortening till it is crumbly. Add about 3/4 cup hot water to the mixture, or just enough to make the ingredients look moist.

With your hand or a large fork, knead the mixture making sure to rub the dough against the sides of the large mixing bowl to gather any clinging dough. If the dough still sticks to the side of the bowl, add a couple more tablespoons of flour until the dough forms a soft round shape. The dough is ready to roll out now, but it is best to let it rest. Cover it with a dish towel, and let it sit for about an hour or so.

Take the dough, and pull it apart into 10 to 12 balls. Lightly flour your rolling area, and roll each ball with a rolling pin to about 1/8 inch thickness.

Place each tortilla on a medium hot cast iron skillet. Cook for about 1 to 2 minutes on each side, or until the tortilla does not look doughy.

# Mexican Pasta

## Ingredients

1/2 pound seashell pasta  
2 tablespoons olive oil  
2 onions, chopped  
1 green bell pepper, chopped  
1/2 cup sweet corn kernels  
1 (15 ounce) can black beans, drained  
1 (14.5 ounce) can peeled and diced tomatoes  
1/4 cup salsa  
1/4 cup sliced black olives  
1 1/2 tablespoons taco seasoning mix  
salt and pepper to taste

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

While pasta is cooking, heat olive oil over medium heat in a large skillet. Cook onions and pepper in oil until lightly browned, 10 minutes. Stir in corn and heat through. Stir in black beans, tomatoes, salsa, olives, taco seasoning and salt and pepper and cook until thoroughly heated, 5 minutes.

Toss sauce with cooked pasta and serve.

# Mexican-Style Spaghetti and Meatballs

## Ingredients

1 pound ground turkey  
1 1/2 teaspoons Mexican-style chili Powder  
1 teaspoon guajillo chile powder  
1/2 teaspoon salt  
1/2 teaspoon ground black pepper  
1 tablespoon grated Parmesan cheese  
1 egg  
1 tablespoon olive oil  
1/2 onion, finely chopped  
1 small jalapeno pepper, seeded and minced  
1/2 Anaheim (New Mexico) chile pepper, seeded and minced  
2 tostada shells, crushed into fine crumbs  
1/4 cup bread crumbs  
  
1 (16 ounce) package spaghetti  
  
1 (14.5 ounce) can diced tomatoes  
1/2 onion, diced  
1 chipotle chile in adobo sauce, finely chopped  
1 (24 ounce) jar spaghetti sauce  
1 tablespoon taco seasoning mix

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Place a sheet of aluminum foil onto a baking sheet, and lightly grease with cooking spray.

Place the ground turkey into a large mixing bowl and sprinkle with the Mexican chili powder, guajillo chile powder, salt, black pepper, and Parmesan cheese. Add the egg, olive oil, chopped onion, jalapeno pepper, and Anaheim pepper. Mix well with your hands until evenly blended, then sprinkle with the tostada crumbs and bread crumbs. Mix again until the bread crumbs are incorporated. Form the meatball mixture into 1-inch balls and place onto the prepared baking sheet.

Bake in the preheated oven until the meatballs have lightly browned and are no longer pink in the center, about 40 minutes. Turn the meatballs over after 20 minutes to ensure even cooking.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the spaghetti and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink.

After you have flipped the meatballs, stir together the diced tomatoes, diced onion, chipotle chile, spaghetti sauce, and taco seasoning in a large saucepan. Bring to a simmer over medium-high heat, then reduce the heat to medium-low, and simmer 10 to 15 minutes until the onion is tender.

Once the meatballs are ready, stir them into the sauce, and cook 5 minutes longer. Spoon the meatballs and sauce over the spaghetti to serve.



# Gluten-free Mexican Wedding Cakes

## Ingredients

1/2 cup butter  
1 teaspoon gluten free vanilla extract  
1 cup confectioners' sugar  
1/2 cup white rice flour  
1/4 cup cornstarch  
1/4 cup tapioca flour  
1/4 teaspoon unflavored gelatin (optional)  
1 cup chopped hazelnuts  
1 cup chopped walnuts or hazelnuts  
confectioners' sugar for dusting

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together the butter and vanilla until well blended. Sift together the confectioners' sugar, rice flour, cornstarch, tapioca starch and gelatin. Stir into the butter mixture until all of the dry ingredients have been absorbed. Mix in the ground hazelnuts and chopped hazelnuts. Form teaspoonfuls of dough into balls, and shape into crescents. Place cookies at least 2 inches apart onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until golden brown. For crispier cookies, reduce heat to 325 degrees F (165 degrees C), and bake slightly longer. When cookies have cooled completely, dust with additional confectioners' sugar.

# Mexican Wontons

## Ingredients

1 pound pepper-jack cheese,  
finely shredded  
1 (14 ounce) package won ton  
wrappers  
1 cup vegetable oil for deep frying

## Directions

Place 1 to 2 teaspoons of shredded cheese into the center of each wonton skin. Fold the top and bottom corners in toward each other and roll it up like a little egg roll. You will have to seal the wonton with a little water where the ends meet.

Heat oil in a deep pot to 365 degrees F (180 degrees C). Fry the wontons two or three at a time. Drain on paper towels. Serve immediately.

# Mexican Chocolate Chili

## Ingredients

1 pound ground round  
1 cup chopped onion  
1 cup hot water  
2 (14.5 ounce) cans diced tomatoes with garlic, undrained  
1 (15 ounce) can kidney beans, rinsed and drained  
1 (15 ounce) can black beans, rinsed and drained  
1 (14.5 ounce) can whole kernel corn, drained  
1/3 cup semisweet chocolate chips  
2 teaspoons chili powder  
1 tablespoon ground cumin  
1/2 teaspoon dried oregano  
1 teaspoon salt

## Directions

Combine ground round and onion in a large saucepan over medium-high heat. Cook, stirring, until beef is browned, about 5 minutes.

Transfer cooked beef and onions to slow cooker. Stir in water, tomatoes, kidney beans, black beans, corn, chocolate chips, chili powder, cumin, oregano, and salt. Cook on High until chili begins to bubble, about 20 minutes. Reduce heat to Low, and cook until thick, about 2 hours.

# Mexican Mole Poblano Inspired Chili

## Ingredients

2 tablespoons olive oil  
1 1/2 cups chopped onions  
1 cup chopped green pepper (optional)  
1 (4 ounce) can chopped green chilies (optional)  
8 large garlic cloves, chopped  
3 pounds cubed beef stew meat  
5 tablespoons chili powder  
2 tablespoons ground cumin  
2 teaspoons dried basil  
1 teaspoon cayenne pepper  
1 teaspoon crushed red pepper flakes  
1 teaspoon dried oregano  
1 teaspoon dried thyme  
1 bay leaf  
1 cinnamon stick  
1 (28 ounce) can crushed tomatoes in puree  
1 (14.5 ounce) can beef broth  
1 (12 fluid ounce) bottle dark beer  
1 (6 ounce) can tomato paste  
1 (15 ounce) can chili beans  
2 (1 ounce) squares bittersweet chocolate, chopped  
salt and pepper, to taste

## Directions

Heat oil in a large, heavy pot over medium-high heat. Stir in onions, green peppers, green chilies, and garlic. Cook and stir until onions are soft and translucent, about 8 minutes. Add the stew meat to the pot, cook until well browned, about 5 minutes.

Stir the chili power, cumin, basil, cayenne pepper, crushed red pepper, oregano, thyme, bay leaf, and cinnamon stick into the pot. Cook and stir until spices are aromatic, about 2 minutes.

Pour the crushed tomatoes, beef broth, and beer into the pot; stir in the tomato paste. Bring chili to a simmer and cook until beef is very tender and the liquids have thickened, about 1 hour and 15 minutes.

Mix the chili beans and chocolate into the chili. Simmer until the chocolate has melted and the chili is hot, 5 minutes. Remove cinnamon stick and bay leaf. Season to taste with salt and pepper.

# Wrapped Mexican Eggs

## Ingredients

1 1/2 pounds tomatillos, husked and cut in half  
2 cloves garlic, halved  
1 1/2 cups chopped onion  
1/3 cup chopped fresh cilantro  
1 cup water  
1 jalapeno pepper, seeded and minced  
1 1/2 teaspoons salt  
4 tomatoes, chopped  
1 tablespoon olive oil  
2 green bell pepper, thinly sliced  
16 eggs, beaten  
1 teaspoon salt  
ground black pepper to taste  
1 1/2 cups shredded Monterey Jack cheese  
8 (12 inch) flour tortillas  
1/2 cup sour cream

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Make the salsa: In a blender or food processor puree tomatillos, garlic, onions, cilantro, water, jalapeno pepper and salt. In a saucepan, bring the salsa to a simmer. Simmer for 5 minutes. Transfer the salsa into a bowl and set the bowl aside.

Make the filling: Put the chopped tomatoes into a sieve, and let them drain for 10 minutes or more.

In a large skillet, heat the oil over medium heat. Add the bell peppers, and saute them until they are soft, about 5 to 10 minutes. Add the eggs, and turn the heat to low. Stirring occasionally with a wooden spoon, let the eggs cook until they begin to set. Take the skillet off the heat and sprinkle in the salt, pepper, 1 cup Monterey Jack cheese and the drained tomatoes; stir gently.

Lay a flour tortilla on a work surface. Spread about 2/3 cup of the egg filling down the middle of the tortilla. Drop 1 tablespoon of the sour cream on top of the eggs. Fold in the sides of the tortilla to partly cover the egg mixture, then roll the tortilla, folding in the outer edges as you roll, to enclose the egg mixture completely. Continue this process with the remaining filling and the tortillas.

Place the filled tortillas close together in a 10x16 inch casserole dish. At this point you can cover the dish and chill it for up to 24 hours.

Pour the salsa over the filled tortillas, and sprinkle them with the 1/2 cup grated cheese. Cover the dish with foil, and bake the casserole for 15 minutes (25 minutes if it has been chilled). Serve hot.

# Mexican Soup

## Ingredients

3 cooked, boneless chicken breast halves, shredded  
1 (15 ounce) can kidney beans  
1 cup whole kernel corn  
1 (14.5 ounce) can stewed tomatoes  
1/2 cup chopped onion  
1/2 green bell pepper, chopped  
1/2 red bell pepper, chopped  
1 (4 ounce) can chopped green chile peppers  
2 (14.5 ounce) cans chicken broth  
1 tablespoon ground cumin

## Directions

Place cooked chicken, kidney beans, corn, tomatoes, onion, red and green bell peppers, chiles, broth and cumin in a large pot over medium heat. Simmer 45 minutes.

# Mexican Pesto

## Ingredients

1/4 cup hulled pumpkin seeds  
(pepitas)  
1 bunch cilantro  
1/4 cup grated cotija cheese  
4 cloves garlic  
1 serrano chile pepper, seeded  
1/2 teaspoon salt  
6 tablespoons olive oil

## Directions

Place the pumpkin seeds in a food processor or blender; pulse until coarsely chopped. Add cilantro, cheese, garlic, chile pepper, salt, and olive oil; cover and process until smooth, scraping the sides of the bowl with a spatula as necessary.

# Short Cut Mexican Fideo (Vermicelli)

## Ingredients

1 tablespoon canola oil  
2 tablespoons minced onion  
7 ounces vermicelli pasta  
4 cups chicken stock  
2 cubes tomato-flavored bouillon

## Directions

Heat the oil in a large sauce pan over medium-high heat. Cook and stir the onion in the hot oil for 1 minute. Stir in the vermicelli and cook until golden brown, about 3 minutes. Add the stock and bouillon cubes; cover. Simmer until the vermicelli is tender, 10 to 11 minutes.



# Sopa de Ajo Mexicana (Mexican Garlic Soup)

## Ingredients

2 tablespoons olive oil  
30 cloves garlic, minced  
4 cups chicken broth  
1/2 baguette, cut into 1/4 inch slices  
2 tomatoes, seeded and finely chopped  
1 fresh poblano chile pepper, seeded and minced  
salt to taste

## Directions

Heat olive oil in a large skillet over medium heat. Add the garlic, and cook until golden brown, about 4 minutes. Remove garlic with a slotted spoon and transfer to a large saucepan.

Fry bread slices in the oil until golden on both sides. Remove and set aside. Add tomatoes and chile to the skillet and cook over high heat for several minutes until they begin to soften.

Pour chicken stock, tomatoes and chiles into the large saucepan with the browned garlic. Bring to a boil over high heat, then reduce heat to medium-low and simmer for 20 minutes. Season to taste with salt.

To serve, place 2 or 3 toasted baguette slices in each bowl, then ladle the soup over them.

# Meatballs Mexicana and Rice

## Ingredients

1 pound ground beef  
1 1/2 teaspoons dried oregano  
1 tablespoon dried parsley  
salt, to taste  
1 cup rice  
2 cups water  
1 tablespoon cooking oil  
2 small onions, minced  
2 cloves garlic, minced  
1 (14.25 ounce) can tomato puree  
1 bay leaf  
2 tablespoons white vinegar  
1 teaspoon dried oregano  
1 tablespoon dried parsley  
1/2 teaspoon chili powder  
1 tablespoon brown sugar  
1 1/2 teaspoons cumin  
salt and ground black pepper to taste  
1 (11 ounce) can Mexican-style corn, drained

## Directions

Mix together the ground beef, 1 1/2 teaspoon oregano, 1 tablespoon parsley, and salt in a bowl.

Bring rice and water to a boil in a pot. Cover, reduce heat to low, and simmer 20 minutes.

While the rice cooks, heat the oil in a skillet over medium heat. Cook 1 minced onion and 1 minced clove in the hot oil until the onion is soft; add to the beef mixture; form into 24 small meatballs.

Cook the meatballs in the skillet until evenly browned on all sides; drain. Place the remaining minced onion and minced garlic clove in the skillet; cook and stir until the onion is soft. Stir in the tomato puree, bay leaf, vinegar, 1 teaspoon oregano, 1 tablespoon parsley, chili powder, brown sugar, cumin, salt, and pepper; cook until thick, about 20 minutes. Add the meatballs and cook until the meatballs are no longer pink in the middle, about 10 minutes.

When the rice has finished cooking, stir in the corn. Serve the meatballs and sauce over the rice.

# Mexican Raviolis

## Ingredients

2 links chorizo sausage, cut into small pieces  
1/2 cup part-skim ricotta cheese  
1 cup shredded queso asadero (white Mexican cheese)  
1/2 cup chopped cilantro  
1 clove garlic, finely minced  
1/2 teaspoon cumin  
1 teaspoon salt  
1 (14 ounce) package round wonton wrappers  
1 teaspoon olive oil  
1 tablespoon salt

## Directions

Add chorizo to a hot skillet set over medium heat; cook, stirring, until cooked through. Set aside to cool.

In a large bowl, stir together ricotta, queso asadero, cilantro, garlic, cumin, and salt.

Place chorizo in a blender or food processor, and pulse until finely ground. Pour combined ingredients into blender, and pulse until well blended.

Place a teaspoonful of filling on a wonton wrapper. Dip a finger in water, and wet the top half edge of the wrapper. Fold in half, and pinch the edges to seal. Set aside, and continue filling and sealing the remaining wrappers.

Add oil and about 1 tablespoon salt to a pot of boiling water. Gently place raviolis into water, and cook until raviolis float to the top, about 6 minutes. Remove to plates with a slotted spoon, and serve topped with marinara sauce.

# Mexican Cucumber Salad

## Ingredients

1 medium cucumber, chopped  
1 (8.75 ounce) can whole kernel corn, drained  
1 (16 ounce) can stewed tomatoes, drained and sliced  
1 green bell pepper, chopped  
1 red bell pepper, chopped  
2 tablespoons red wine vinegar  
1 tablespoon crushed red pepper flakes  
1/2 teaspoon garlic, minced  
1/2 teaspoon cumin  
1/4 teaspoon dried cilantro  
1/4 teaspoon salt  
1/8 teaspoon ground black pepper

## Directions

In a large bowl, toss together the cucumber, corn, tomatoes, green bell pepper, red bell pepper, and red wine vinegar. Season with crushed red pepper flakes, garlic, cumin, cilantro, salt, and black pepper. Cover, and chill at least 30 minutes before serving.

# Spicy Mexican Salad

## Ingredients

1 (10 ounce) package chopped romaine lettuce  
1 1/2 cups shredded Cheddar and Monterey cheese blend  
1 (15 ounce) can pinto beans, drained  
1 (15 ounce) can black beans, rinsed and drained  
2 tomatoes, chopped  
1 (16 ounce) package corn chips  
1 (16 ounce) bottle Catalina salad dressing

## Directions

In a large bowl, combine the romaine, cheese, pinto beans, black beans, and tomatoes.

Add the corn chips and enough dressing to coat; toss and serve.

# Javi's Really Real Mexican Ceviche

## Ingredients

4 pounds shrimp  
1 pound scallops  
6 large limes, juiced  
1 large lemon, juiced  
1 small white onion, chopped  
1 cucumber, peeled and chopped  
1 large tomato, coarsely chopped  
1 jalapeno pepper, chopped  
1 serrano pepper, chopped  
1 bunch cilantro  
1 tablespoon olive oil  
1 tablespoon kosher salt  
ground black pepper to taste

## Directions

In a large glass or ceramic bowl, gently toss the shrimp and scallops with the lime juice and lemon juice. Mix in onion, cucumber, tomato, jalapeno, serrano, cilantro, olive oil, salt, and pepper. Cover bowl, and chill ceviche 1 hour in the refrigerator, until shrimp and scallops are opaque.

# Mexican Atole

## Ingredients

1/2 cup masa (corn flour)  
5 cups water  
1 tablespoon ground cinnamon  
5 tablespoons piloncillo, brown  
sugar cones  
1 tablespoon vanilla extract

## Directions

Place the masa, water, cinnamon and piloncillo in a blender. Blend until smooth, about 3 minutes.

Pour the contents of the blender into a sauce pan and bring the mixture to boil over medium heat, stirring constantly. When the mixture reaches a boil, turn the heat to low and continue to whisk for 5 minutes.

Remove the pan from the heat and stir in the vanilla. Pour into mugs and serve hot.

# Mexican Manicotti

## Ingredients

1 1/2 pounds bulk pork sausage  
1/2 cup chopped onion  
1 (16 ounce) can refried beans  
1/2 teaspoon chili powder  
1/2 teaspoon ground cumin  
1 (8 ounce) package manicotti shells, cooked, rinsed and drained  
1 (15 ounce) can tomato sauce  
1 (4 ounce) can chopped green chilies  
2 cups shredded Cheddar cheese

## Directions

In a skillet, cook sausage and onion until sausage is no longer pink and onion is tender; drain. Stir in beans, chili powder and cumin. Stuff into manicotti shells; place in a greased 13-in. x 9-in. x 2-in. baking dish. Combine tomato sauce and chilies if desired; pour over manicotti. Sprinkle with cheese. Bake, uncovered, at 350 degrees F for 45 minutes or until heated through.



# Colorado Mexican Pizza

## Ingredients

1 pound ground beef  
1 onion, chopped  
2 medium tomatoes, chopped  
1/2 teaspoon salt  
1/4 teaspoon pepper  
2 teaspoons chili powder  
1 tablespoon ground cumin  
1 (30 ounce) can refried beans

14 (12 inch) flour tortillas  
2 cups sour cream  
1 1/4 pounds shredded Colby cheese  
1 1/2 pounds shredded Monterey Jack cheese  
2 red bell peppers, seeded and thinly sliced  
4 green bell peppers, seeded and thinly sliced  
1 (7 ounce) can diced green chilies, drained  
3 tomatoes, chopped  
1 1/2 cups shredded cooked chicken meat  
1/4 cup butter, melted  
1 (16 ounce) jar picante sauce

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Butter a 10x15 inch jellyroll pan.

Cook the ground beef in a large heavy skillet over medium heat until evenly browned. Drain off excess grease, and add onion and 2 tomatoes. Continue cooking until onions are tender. Season with salt, pepper, chili powder, and cumin. Stir in refried beans, and cook until heated through.

Lay 6 of the tortillas onto the prepared pan with the edges going well over the sides. Spread all of the bean mixture onto the tortillas. Spread half of the sour cream over the bean layer. Sprinkle with approximately 1/3 of the Colby cheese, and 1/3 of the Monterey Jack cheese. Scatter 1 tablespoon of the green chilies, 1/3 of the green pepper strips, and 1/3 of the red pepper strips followed by 1/3 of the remaining chopped tomato.

Make a layer of only 4 tortillas over the toppings, and spread with remaining sour cream. Top with shredded chicken, then a second 1/3 of both cheeses, red and green bell peppers, chilies, and tomatoes. Arrange the final layer using remaining 4 tortillas as a base, cheeses, peppers, tomatoes, chilies, and ending with shredded cheese on the top. Fold the overhanging edges inward, and secure with toothpicks. Brush exposed tortilla surfaces with melted butter.

Bake for 35 to 45 minutes in the preheated oven, or until heated through, and cheese is melted and bubbly. Remove toothpicks, and let stand for at least 5 minutes before slicing. Spoon picante sauce over according to individual tastes.

# Mexican Pecan Cookies

## Ingredients

4 cups all-purpose flour  
2 cups very soft butter  
3 1/2 cups chopped pecans  
1/4 cup confectioners' sugar  
1 cup confectioners' sugar for rolling

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Mash together the flour, butter, pecans, and 1/4 cup of confectioners' sugar in a bowl until the mixture is thoroughly combined and forms a soft dough. Pinch off about 2 teaspoons of dough per cookie, and roll into 3/4-inch balls. Place the balls on ungreased cookie sheets.

Bake in the preheated oven until the bottoms of the cookies are lightly golden brown but the tops are still pale, 8 to 12 minutes.

Let the cookies cool completely, then roll in remaining confectioners' sugar.

# Mexican Meatloaf II

## Ingredients

2 eggs, lightly beaten  
1 (14.5 ounce) can diced tomatoes with green chile peppers (such as RO\*TEL®)  
1/4 cup diced onions  
1 teaspoon Worcestershire sauce  
1 teaspoon salt  
1/4 teaspoon ground black pepper  
2 pounds lean ground beef  
1 cup crushed hot and spicy cheese flavored crackers

### Topping:

1 cup shredded Cheddar cheese  
1 cup chunky salsa

## Directions

Preheat an oven to 350 degrees F (175 degrees C).

Combine the eggs, tomatoes, onion, Worcestershire sauce, salt, and pepper in a large mixing bowl. Gently stir the ground beef and crackers into the egg mixture. Press into a 8x8 inch square baking pan. Bake in preheated oven for 35 minutes.

Remove the loaf from the oven, and drain any liquid from the pan. Spread a layer of salsa on top of the loaf, and sprinkle with shredded cheese. Return the loaf to the oven; bake until the meatloaf reaches 160 degrees F (71 degrees C) and is no longer pink in the center, about 15 minutes.

# Authentic Mexican Enchiladas

## Ingredients

6 dried chile de arbol peppers  
1 clove garlic  
1 teaspoon salt  
3/4 cup water  
B  
1 cup vegetable oil for frying  
18 (6 inch) corn tortillas  
3 cups crumbled queso fresco  
1 cup sour cream  
1 cup shredded lettuce  
2 medium tomatoes, thinly sliced  
1/2 cup chopped green onions

## Directions

Snap the tops off of the dried chilies, and place in a saucepan with enough water to cover. Bring to a boil, and simmer for 15 minutes. Drain the water, and place chilies into a food processor or blender with the garlic and salt. Puree until smooth. Press sauce through a strainer, and set aside.

Heat the oil in a large skillet over medium heat. Soak each tortilla in the sauce, then place in the hot oil. Turn over almost immediately, and fry for about 5 seconds on the other side. Remove to a plate that is lined with paper towels. The easiest way to do this is to fry the tortillas and stack them directly on top of each other until you have fried them all. This will keep the tortillas pliable until you are ready to fill them.

Take one fried tortilla at a time, and fill with about 2 tablespoons of the queso fresco. Roll up, and place seam side down on a plate. Place three of these on each plate. Top in the following order: Start with a layer of sour cream, then a small handful of lettuce, three tomato slices, 2 more tablespoons of queso fresco, and finally, 1 tablespoon of green onions.

# Microwave Mexican Manicotti

## Ingredients

1 pound ground beef  
1 (16 ounce) can refried beans  
1 teaspoon dried oregano  
1/2 teaspoon ground cumin  
1 (8 ounce) package manicotti shells, uncooked  
1 1/4 cups water  
1 (16 ounce) jar picante sauce  
1 cup sour cream  
1/2 cup shredded Monterey Jack cheese  
chopped green onions for garnish

## Directions

Grease a microwave-safe 9x12 inch baking dish, and set aside.

Heat a skillet over medium-high heat, and cook and stir the beef until crumbly, evenly browned, and no longer pink, about 10 minutes. Drain and discard any excess grease.

Mix together the cooked ground beef, refried beans, oregano, and cumin in a bowl. Spoon the mixture into uncooked manicotti shells, and place the filled shells into the baking dish. Combine the water and picante sauce in a bowl, and pour over the shells.

Cover the dish with microwave-safe plastic wrap, cut a few holes in the wrap with a knife to vent, and microwave on High power for 10 minutes. Carefully pull back the plastic wrap to avoid steam, and turn the shells over with tongs. Replace the plastic and microwave an additional 15 to 20 minutes on Medium power, until the shells are cooked and the liquid has been absorbed.

Pull off the plastic wrap, and spoon sour cream over the shells. Sprinkle with Monterey Jack cheese and chopped green onions for garnish.

# Mexican Chorizo

## Ingredients

2 pounds boneless pork butt (shoulder), cut into 3/4-inch pieces  
1 1/2 tablespoons crushed Aleppo peppers  
1 1/2 tablespoons chili powder  
4 cloves garlic, minced  
2 teaspoons salt  
1 teaspoon freshly ground black pepper  
1/2 teaspoon dried oregano  
1/2 teaspoon ground cumin  
1/4 teaspoon ground cloves  
1/4 teaspoon ground coriander  
1/2 cup distilled white vinegar  
2 tablespoons water  
  
1 teaspoon vegetable oil

## Directions

Place the pork, Aleppo pepper, chili powder, garlic, salt, black pepper, oregano, cumin, cloves, and coriander into a bowl, and lightly toss the pork with the seasonings until thoroughly blended. Cover the bowl, and refrigerate the meat, your meat grinder's head assembly, and grinder hopper for 1 hour.

Fill a large mixing bowl with ice cubes, and place a smaller metal bowl in the ice cubes to catch the ground meat. Assemble the chilled meat grinder, and grind the pork and seasonings using a coarse cutting plate. Return ground meat to refrigerator for 30 minutes. Lightly stir the ground pork with the vinegar and water until thoroughly mixed, form into patties, and refrigerate overnight, covered, to let flavors develop.

Heat vegetable oil in a heavy skillet over medium-low heat, and pan-fry the patties until browned and no longer pink in the middle, 5 to 8 minutes per side.

# Capirotada (Mexican Bread Pudding)

## Ingredients

- 1 (1 pound) loaf white bread
- 2 tablespoons butter
- 1 cup raisins
- 1 cup pineapple chunks, drained
- 4 ounces Colby longhorn cheese
- 3/4 cup chopped walnuts
- 10 cinnamon sticks
- 2 cups white sugar
- 2 cups water

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine water, cinnamon, and sugar in a medium saucepan. Bring to a boil and let simmer for about 15 minutes. Set aside.

Toast bread and butter each slice on one side. Arrange toast in a single layer in a large casserole dish. Sprinkle bread with raisins, nuts, and pineapple. Slice cheese and place over this mixture. Repeat layers until all bread is used, making sure enough cheese is left over for the top. Pour the cinnamon syrup mixture over everything in baking dish.

Bake for 30 minutes. Remove from oven and cool for at least 15 minutes.

# Best Ever Layered Mexican Dip

## Ingredients

1 (9 ounce) can bean dip  
1 (6 ounce) container guacamole  
12 ounces sour cream  
1 (1 ounce) package taco seasoning mix  
1 (8 ounce) package shredded Cheddar cheese  
1 jalapeno pepper, seeded and diced  
1 tomato, chopped

## Directions

In a clear pie pan, or similar dish, spread a layer of bean dip. Top the bean dip with a layer of guacamole. Allow the layers to thicken in the refrigerator for approximately 20 minutes.

In a mixing bowl, while the bean dip and guacamole chill, combine the sour cream and taco seasoning. When the chilled mixture is sufficiently thickened, spread a layer of the sour cream mixture over the layer of guacamole. Top the sour cream layer with the grated cheese. Garnish the layers with the jalapenos and tomatoes.



# Mexican Bean Salad

## Ingredients

1 (15 ounce) can black beans, rinsed and drained  
1 (15 ounce) can kidney beans, drained  
1 (15 ounce) can cannellini beans, drained and rinsed  
1 green bell pepper, chopped  
1 red bell pepper, chopped  
1 (10 ounce) package frozen corn kernels  
1 red onion, chopped  
1/2 cup olive oil  
1/2 cup red wine vinegar  
2 tablespoons fresh lime juice  
1 tablespoon lemon juice  
2 tablespoons white sugar  
1 tablespoon salt  
1 clove crushed garlic  
1/4 cup chopped fresh cilantro  
1/2 tablespoon ground cumin  
1/2 tablespoon ground black pepper  
1 dash hot pepper sauce  
1/2 teaspoon chili powder

## Directions

In a large bowl, combine beans, bell peppers, frozen corn, and red onion.

In a small bowl, whisk together olive oil, red wine vinegar, lime juice, lemon juice, sugar, salt, garlic, cilantro, cumin, and black pepper. Season to taste with hot sauce and chili powder.

Pour olive oil dressing over vegetables; mix well. Chill thoroughly, and serve cold.

# Mexican Salad

## Ingredients

1 (15 ounce) can black beans,  
rinsed and drained  
1 (15 ounce) can garbanzo beans,  
drained  
2 cups frozen corn kernels  
1/2 onion, finely diced  
1 tablespoon chopped fresh  
cilantro  
2 jalapeno peppers, seeded and  
minced (optional)  
1 red bell pepper, diced  
1/4 cup olive oil  
3 tablespoons fresh lime juice  
1 teaspoon ground black pepper  
salt to taste  
1/2 teaspoon honey

## Directions

In a large bowl, combine the black beans, garbanzo beans, corn, onion, cilantro, jalapenos, bell pepper, olive oil, lime juice, pepper, salt and honey. Mix well; refrigerate and allow flavors to blend.

# Mexican Salad

## Ingredients

1 (15 ounce) can black beans,  
rinsed and drained  
1 (15 ounce) can garbanzo beans,  
drained  
3 cups frozen corn kernels  
1/2 onion, diced  
2 jalapeno peppers, seeded and  
minced  
1 red bell pepper, diced  
3 tablespoons chopped fresh  
cilantro  
1 roma (plum) tomato, diced  
1/2 cup olive oil  
3 tablespoons fresh lime juice  
1/2 teaspoon honey  
1 teaspoon ground black pepper  
salt to taste

## Directions

In a large bowl, combine the black beans, garbanzo beans, corn, onion, jalapenos, red bell pepper, cilantro, tomato, olive oil, lime juice, honey, pepper and salt. Mix well and allow to sit 1 hour before serving.

# Mexican Fire Rice

## Ingredients

2 2/3 cups water  
1 1/3 cups uncooked long grain white rice  
1 pound ground pork breakfast sausage  
1 (16 ounce) jar picante sauce  
1 (8 ounce) container sour cream  
8 ounces Cheddar cheese, shredded

## Directions

In a medium saucepan, bring the water to a boil. Stir in the rice. Reduce heat, cover, and simmer 20 minutes.

Preheat oven to 350 degrees F (175 degrees C).

In a skillet over medium heat, cook the sausage until evenly brown.

In a medium baking dish, mix the cooked rice, cooked sausage, picante sauce, and sour cream. Top with Cheddar cheese.

Bake 20 minutes in the preheated oven, until cheese is bubbly.

# Mexican Omelet

## Ingredients

1 (8 inch) flour tortilla, coarsely chopped  
2 tablespoons butter or margarine  
8 eggs  
1 tablespoon water  
1/4 teaspoon salt  
1 cup shredded Monterey Jack cheese, divided  
1 large ripe avocado, chopped  
3/4 cup sour cream, divided  
3 tablespoons chopped fresh or canned green chiles  
1 tablespoon lemon juice  
1 medium tomato, chopped

## Directions

In an 8-in. skillet, saute tortilla in butter until softened, about 2 minutes. Meanwhile, beat eggs, water and salt in a bowl. Pour over tortilla in skillet; cook over medium heat. As eggs set, lift edges, letting uncooked portions flow underneath. When eggs are set, remove from the heat. Sprinkle with 3/4 cup cheese. Combine avocado, 1/2 cup sour cream, chiles and lemon juice; spread over half of the omelet. Fold omelet in half and transfer to a warm platter. Top with tomato and remaining cheese and sour cream.

# Mexican Spoon Bread

## Ingredients

1/2 cup butter, softened  
1/3 cup masa harina  
1/4 cup water  
1 1/2 cups frozen whole-kernel corn, thawed  
1/4 cup cornmeal  
1/3 cup SLENDA® No Calorie Sweetener, Granulated  
2 tablespoons heavy whipping cream  
1/4 teaspoon salt  
1/2 teaspoon baking powder

## Directions

In a medium bowl beat butter until it is creamy. Add the Mexican corn flour and water and beat until well mixed.

Using a food processor, process thawed corn, but leave chunky. Stir into the butter mixture.

In a separate bowl, mix cornmeal, SLENDA® Granulated Sweetener, cream, salt, and baking powder. Add to corn flour mixture and stir to combine. Pour batter into an ungreased 8x8 inch baking pan. Smooth batter and cover with aluminum foil. Place pan into a 9x13 inch baking dish that is filled a third of the way with water.

Bake in a preheated 350 degree oven F (175 degrees C) oven for 50 to 60 minutes. Allow to cool for 10 minutes. Use an ice cream scoop for easy removal from pan.

# Mexican Egg Bake

## Ingredients

6 (6 inch) corn tortillas  
12 eggs  
1/2 cup milk  
1 cup Cheddar cheese  
1 cup Monterey Jack cheese  
1/4 cup chopped red bell pepper  
1 (4 ounce) can diced green  
chilies, drained  
1 tablespoon vegetable oil  
1 1/4 cups sliced fresh  
mushrooms  
1/2 green bell pepper, cut into 1  
inch long strips  
1 (10 ounce) can enchilada sauce

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan. Layer tortillas in bottom of pan so that edges overlap.

In a large bowl, beat together eggs and milk. Stir in cheeses, red pepper and green chiles. Pour egg mixture over tortillas.

Bake in preheated oven until eggs are set, about 25 to 35 minutes. Meanwhile, heat oil in a skillet or frying pan over medium heat. Add mushrooms and green pepper; saute until tender. Stir in enchilada sauce and heat until warmed through. Spoon enchilada sauce over baked eggs and serve.

# Authentic Mexican Breakfast Tacos

## Ingredients

6 ounces chorizo sausage  
8 (6 inch) corn tortillas  
6 eggs  
1/4 cup milk  
1/2 teaspoon pepper  
1/2 teaspoon salt  
1 cup shredded Monterey Jack cheese  
1 dash hot pepper sauce (e.g. Tabasco, etc.), or to taste  
1/2 cup salsa

## Directions

Crumble the sausage into a skillet over medium-high heat. Cook and stir until evenly brown. Set aside.

Heat one skillet over medium heat, and heat another skillet over high heat. The skillet over high heat is for warming tortillas. In a medium bowl, whisk together the eggs, milk, salt and pepper. Spray the medium heat skillet with some cooking spray, and pour in the eggs. Cook and stir until almost firm. Add the sausage, and continue cooking and stirring until firm.

Meanwhile, warm tortillas for about 45 seconds per side in the other skillet, so they are hot and crispy on the edges, but still pliable.

Sprinkle a little shredded cheese onto each tortilla while it is still hot. Top with some of the scrambled egg and sausage, then add hot pepper sauce and salsa to your liking.



# Sopa De Lima (Mexican Lime Soup)

## Ingredients

9 cups chicken broth  
5 skinless, boneless chicken breast halves  
1 large red onion, quartered  
5 cloves garlic, chopped  
2 teaspoons dried oregano  
1 teaspoon salt  
1 teaspoon ground black pepper  
1/2 teaspoon dried thyme  
  
1 tablespoon vegetable oil  
4 green onions, chopped  
1 large green chile pepper, seeded and chopped  
2 large tomatoes, peeled and chopped  
6 limes, juiced  
1/2 lime  
1/2 cup chopped fresh cilantro

## Directions

Bring the chicken broth, chicken breasts, red onion, garlic, oregano, salt, pepper, and thyme to a boil in a large pot; reduce heat to medium-low and simmer until the chicken breasts are no longer pink in the center and the juices run clear, 15 to 20 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Remove the cooked chicken to a cutting board and shred into bite-sized strips; return to the simmering pot.

Heat the oil in a skillet over medium heat; cook the green onions and green chile pepper in the hot oil until tender, about 5 minutes. Stir the tomatoes into the mixture and continue cooking until soft, about 5 minute more; pour the mixture into the pot with the chicken soup. Season with the salt; return the soup to a simmer. Add the lime juice and 1/2 a lime; cook another 10 minutes. Remove the pot from the heat and remove the lime half; stir in the cilantro to serve.

# Mexican Lasagna Chip Dip

## Ingredients

1 pound ground beef  
1 cup diced onion  
1 (16 ounce) jar salsa  
2 (16 ounce) cans refried beans  
2 (4 ounce) cans chopped green chile peppers  
1 (2 ounce) can sliced black olives, drained  
2 (8 ounce) packages cream cheese, sliced  
2 cups shredded Cheddar cheese

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Place ground beef and onions in a large, deep skillet. Cook over medium high heat until onions are soft and ground beef is evenly brown. Remove from heat.

Drain beef and mix in salsa, refried beans, green chile peppers and black olives. Transfer mixture to a 9x13 inch baking dish. Layer with cream cheese slices. Top with Cheddar cheese.

Bake in the preheated oven 10 to 15 minutes, or until cheese is melted.

# Creole Mexican Catfish

## Ingredients

1/2 teaspoon cayenne pepper  
1/2 teaspoon garlic powder  
1/2 teaspoon dried dill weed  
1/2 teaspoon dried thyme  
1/2 teaspoon salt  
1/2 teaspoon black pepper  
4 (4 ounce) fillets catfish  
1/4 cup margarine, melted  
1 (10 ounce) can diced tomatoes  
with green chile peppers, partially  
drained

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking dish.

In a medium bowl, mix the cayenne pepper, garlic powder, dill weed, thyme, salt, and pepper.

Brush catfish fillets with the margarine, and dip into the spice mixture to coat.

Arrange catfish fillets in the prepared baking dish, and bake 30 minutes in the preheated oven. Top with the partially drained diced tomatoes with green chile peppers, and continue baking 10 minutes, until fish is easily flaked with a fork.

# Authentic Mexican Hot Sauce

## Ingredients

- 1 dried guajillo chile
- 1 dried chile negro (pasilla) pepper
- 2 dried New Mexico chile pods
- 1 1/2 cups warm water
- 2 cloves garlic, pressed
- 1 teaspoon ground cumin
- 1 teaspoon salt
- 1 teaspoon packed brown sugar
- 1 teaspoon white vinegar

## Directions

Remove stems and seeds from the guajillo chile, pasilla chile, and the New Mexico chile pods.

Heat a cast-iron skillet over medium heat. Toast the chile pods in the skillet until lightly brown, about 2 to 3 minutes. Transfer the chile pods to a small bowl and pour the warm water over them. Allow chiles to soak about 40 minutes.

Remove the guajillo and New Mexico chiles from the water. Use a spoon to scrape the pulp from the skin. Discard the skin. Place the pulp of the guajillo chile and the New Mexico chiles in a food processor with the pasilla chile and the water in which the peppers soaked. Puree in the food processor until all ingredients are combined. Add the garlic, cumin, salt, brown sugar, salt, and vinegar. Puree the mixture until smooth.

# Mexican Corn on the Cob (Elote)

## Ingredients

4 ears corn, shucked  
1/4 cup melted butter  
1/4 cup mayonnaise  
1/2 cup grated cotija cheese  
4 wedges lime (optional)

## Directions

Preheat an outdoor grill for medium-high heat.

Grill corn until hot and lightly charred all over, 7 to 10 minutes, depending on the temperature of the grill. Roll the ears in melted butter, then spread evenly with mayonnaise. Sprinkle with cotija cheese and serve with a lime wedge.

# Mexican Mocha Bundt Cake

## Ingredients

1 (5.1 ounce) package instant vanilla pudding mix, divided  
1 cup milk  
1 (18.25 ounce) package chocolate cake mix (such as Pillsbury® Moist Supreme® Dark Chocolate flavor)  
1/2 cup vegetable oil  
4 eggs  
1 cup milk  
1 tablespoon ground cinnamon  
1/3 cup coffee flavored liqueur  
1 1/2 tablespoons instant espresso coffee granules, divided  
1 cup chocolate chips  
confectioners' sugar for dusting

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a Bundt pan.

Combine 1/2 package of vanilla pudding mix with 1 cup of milk in a bowl, and set aside.

Place 1/2 package of vanilla pudding mix, cake mix, vegetable oil, eggs, 1 cup of milk, cinnamon, coffee liqueur, and 1 tablespoon instant coffee granules into a mixing bowl. Beat with an electric mixer on low until just combined, about 30 seconds, then beat on high for 2 minutes. Gently fold in the chocolate chips.

Pour half the batter into the prepared cake pan. Spoon the vanilla pudding in an even layer over the top of the batter, sprinkle with 1/2 tablespoon of instant coffee granules, and cover with the rest of the batter.

Bake in the preheated oven until a toothpick inserted into the center of the cake comes out clean, 40 to 45 minutes. Let the cake cool in the pan for 5 minutes, and invert onto a plate. Cool for 5 more minutes, and dust with confectioners' sugar.

# Dee's Mexican Rice

## Ingredients

1 tablespoon vegetable oil  
1 teaspoon ground turmeric  
1 teaspoon garlic powder  
1/2 teaspoon ground cumin  
1/2 teaspoon ground coriander seed  
2 teaspoons paprika  
1 pinch red pepper flakes  
1 pinch cayenne pepper  
3 green onions  
1 green bell pepper, chopped  
1 cup pre-cooked corn kernels  
2 small tomatoes, diced  
1/4 cup ketchup  
2 cups cooked rice  
salt to taste

## Directions

Heat oil in a wok-style pan with turmeric, garlic powder, cumin, coriander, paprika, chili flakes, and cayenne pepper. Add the green onions and the green peppers; saute 1 to 2 minutes over medium-high heat.

Add corn and tomatoes and saute until tomatoes release their juices. Add ketchup and stir until mixed.

Add rice and stir until heated thoroughly. Salt to taste.

# Mexican Zucchini Casserole

## Ingredients

1 egg  
1 tablespoon canola oil  
1/8 teaspoon salt  
1/8 teaspoon pepper  
1 cup shredded zucchini  
1 tablespoon seeded, finely  
chopped jalapeno pepper  
1 tablespoon finely chopped onion  
1/3 cup biscuit/baking mix  
2 tablespoons shredded Cheddar  
cheese

## Directions

In a small bowl, beat the egg, oil, salt and pepper. Add the zucchini, jalapeno and onion; stir to coat. Stir in biscuit mix and cheese.

Pour into a 15-oz. baking dish coated with nonstick cooking spray. Bake at 375 degrees F for 18-20 minutes or until a toothpick comes out clean. Let stand for 10 minutes before serving.



# Capidotada (Mexican Bread Pudding)

## Ingredients

2 cups water  
3 (3 inch) cinnamon sticks  
2 cups white sugar  
2 cups vegetable oil for frying  
1 (1 pound) loaf French bread, cut into 1/2 inch thick slices  
1 cup raisins  
1 cup chopped pecans  
1 small onion, finely chopped  
6 ounces sliced mild Cheddar cheese

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 2 quart casserole dish.

Combine the water, cinnamon sticks, and sugar in a large saucepan and bring to a boil over high heat. Reduce the heat to medium-low, cover, and simmer until the cinnamon turns the water dark brown, about 15 minutes. Remove cinnamon sticks and reserve the water.

Heat the vegetable oil in a large skillet to 350 degrees F (175 degrees C). Fry the slices of French bread in oil until light brown, turning if necessary, about 1 minute per side. Remove toasted bread from the oil and place on paper towels to drain.

Arrange half of the toasted bread in a single layer in the greased casserole dish. Sprinkle bread with half of the raisins, pecans, and onion. Arrange a layer of Cheddar cheese on top. Repeat with another layer of bread, raisins, pecans, onions, and cheese.

Slowly pour the reserved cinnamon water over the casserole, allowing the bread to absorb as much of the liquid as possible. Do not allow the dish to overflow.

Cover dish with aluminum foil and place in the center of the preheated oven. Bake until lightly browned and puffed, about 30 minutes. Remove from oven and allow to rest for 15 minutes before serving.

# Mexican-Style Fajitas

## Ingredients

- 1 pound trimmed skirt steak
- 1 (12 ounce) bottle beer
- 1/3 cup freshly squeezed key-lime juice
- 1 onion, cut into rings
- 1 large green bell pepper, cut into rings
- 1 teaspoon onion powder
- 1 teaspoon lemon pepper seasoning
- 1 teaspoon garlic powder
- 1 teaspoon garlic salt

## Directions

Stir together the beer, lime juice, onion, and bell pepper in a large glass or ceramic bowl. Pound the skirt steaks to 1/4 inch thick, and mix into the marinade. Cover the bowl with plastic wrap, and marinate in the refrigerator for 2 hours.

Preheat an outdoor grill for medium-high heat, and lightly oil the grate. Remove the skirt steak from the marinade. Discard the remaining marinade. Mix the onion powder, lemon pepper, garlic powder, and garlic salt together in a small bowl. Sprinkle the steaks with the spice mix on all sides.

Cook the steaks until they are firm, hot in the center, and well done, about 7 minutes per side. An instant-read thermometer inserted into the center should read 155 degrees F (65 degrees C).

# Mexican Chocolate Martini

## Ingredients

2 fluid ounces chocolate vodka  
1/2 fluid ounce chocolate liqueur  
1/4 fluid ounce coffee flavored  
liqueur  
1/4 fluid ounce cinnamon  
schnapps

## Directions

Pour the vodka, chocolate liqueur, coffee liqueur, and schnapps into a cocktail shaker over ice. Cover, and shake until the outside of the shaker has frosted. Strain into a chilled martini glass to serve.

# Mom's Mexican Cornbread

## Ingredients

- 1 pound ground beef
- 1 cup cornmeal
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 cup milk
- 1 egg
- 1 onion, chopped
- 1 (14.5 ounce) can cream-style corn
- 1 cup shredded Cheddar cheese
- 2 jalapeno peppers, chopped

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Coat a 9X12 inch baking dish with cooking spray.

Heat a large skillet over medium heat; cook the ground beef in the skillet until no longer pink. Set aside.

In a large bowl, stir together the cornmeal, salt, and baking soda. Mix in milk, egg, onion, corn, Cheddar cheese, and jalapeno pepper. Stir in browned beef. Pour into the prepared baking dish.

Bake in the preheated oven until golden brown, about 1 hour.

# Mexican Cream Cheese Rollups

## Ingredients

1 (8 ounce) package cream cheese, softened  
1/3 cup mayonnaise  
2/3 cup pitted green olives, chopped  
1 (2.25 ounce) can black olives, chopped  
6 green onions, chopped  
8 (10 inch) flour tortillas  
1/2 cup salsa

## Directions

In a medium bowl, mix together cream cheese, mayonnaise, green olives, black olives and green onions.

Spread cream cheese mixture in a thin layer onto each tortilla. Roll up tortillas. Chill about 1 hour, or until the filling is firm.

Slice chilled rollups into 1 inch pieces. Serve with salsa for dipping.

# Simple Mexican Rice

## Ingredients

2 tablespoons vegetable oil  
1 onion, chopped  
1 teaspoon minced garlic  
1 teaspoon chili powder  
1 tablespoon ground cumin  
1 cup uncooked short-grain white rice  
1 3/4 cups chicken broth  
1/4 cup tomato paste

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

Heat the oil in a large skillet over medium heat. Add the onion and garlic; cook and stir until onion is translucent. Stir in the chili powder and cumin, and cook for about 30 seconds. Add the rice, chicken broth and tomato paste, and bring to a boil. Transfer to a 1 quart casserole dish, and cover with aluminum foil or a lid.

Bake for 35 to 40 minutes, or until liquid has been absorbed and rice is tender. Let rest for 3 to 5 minutes before serving.

# Easy Mexican Hot Chocolate

## Ingredients

3 tablespoons instant hot chocolate mix  
1 tablespoon chocolate syrup  
1/2 teaspoon ground cinnamon  
1 pinch chili powder  
1/4 cup milk  
3/4 cup boiling water

## Directions

In a large mug, mix the hot chocolate mix, chocolate syrup, cinnamon, and chili powder. Pour in the milk. Add the boiling water and stir.

# Mexican Chicken and Black Bean Salad

## Ingredients

2 (4 ounce) frozen skinless,  
boneless chicken breast halves  
1 (8 ounce) can low sodium  
tomato sauce  
1/4 cup water  
1 (1 ounce) packet taco seasoning  
1 (15.5 ounce) can black beans  
4 cups baby spinach leaves  
2 tablespoons fat-free sour cream  
1/2 cup shredded Mexican cheese  
blend  
1/2 cup salsa

## Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a baking dish.

Place the chicken breasts in the prepared dish. Mix the tomato sauce, water and taco seasoning in a small bowl; pour sauce over the chicken.

Bake in preheated oven until chicken is no longer pink in the center, about 30 minutes.

Divide spinach between two plates. Place the chicken breasts on the spinach beds and spoon half the black beans over each piece. Divide sour cream, shredded cheese and salsa to top each salad.



# Mexican Zucchini Cheese Soup

## Ingredients

1 tablespoon olive oil  
1 cup chopped onion  
2 cloves garlic, minced  
1/2 teaspoon dried oregano  
2 (14.5 ounce) cans chicken broth  
1 (14.5 ounce) can Mexican-style stewed tomatoes  
2 medium zucchini, halved lengthwise and cut in 1/4 inch slices  
2 medium yellow squash, halved lengthwise and cut in 1/4 inch slices  
1 (8.75 ounce) can whole kernel corn, drained  
1 (4.5 ounce) can diced green chile peppers  
12 ounces processed cheese food, cubed  
1/2 teaspoon freshly ground black pepper  
1/4 cup chopped fresh cilantro

## Directions

Heat the olive oil in a large pot, and saute the onion and garlic until tender. Season with oregano.

Mix in the chicken broth and tomatoes. Bring to a boil. Mix in the zucchini, yellow squash, corn, and chile peppers. Reduce heat to low, and simmer 10 minutes, or until the squash is tender.

Mix the cubed processed cheese into the soup. Continue to cook and stir until cheese is melted. Season with pepper. Mix in the cilantro just before serving.

# Mexican Orzo Salad

## Ingredients

1 (16 ounce) package orzo pasta  
1 small red bell pepper, chopped  
1 small yellow bell pepper,  
chopped  
1 bunch green onions, chopped  
1 small red onion, finely chopped  
1 (15 ounce) can chickpeas,  
rinsed and drained  
1 (15 ounce) can kidney beans,  
rinsed and drained  
1 (15 ounce) can black beans,  
rinsed and drained  
1 (8.75 ounce) can whole kernel  
corn, drained  
1 cup chopped cilantro leaves  
salt to taste  
pepper to taste  
5 limes, juiced  
6 tablespoons canola oil

## Directions

Fill a large pot with lightly salted water and bring to a boil over high heat. Stir in the orzo, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 10 minutes. Drain.

Place the drained orzo in a large salad bowl, and fold in the red pepper, yellow pepper, green onions, red onion, chickpeas, kidney beans, black beans, corn, cilantro, and salt and pepper to taste. Pour the lime juice and oil over the salad, toss to coat, and refrigerate at least 2 hours to chill before serving.

# Mexican Chocolate Cake

## Ingredients

2 cups all-purpose flour  
1/4 cup unsweetened cocoa powder  
2 cups white sugar  
1 teaspoon baking soda  
1 teaspoon ground cinnamon  
1/2 cup margarine, softened  
1/2 cup vegetable oil  
1 cup water  
1/2 cup sour milk  
2 eggs  
1 teaspoon vanilla extract

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 12x18 inch pan.

In a large bowl, stir together the flour, cocoa, sugar, baking soda and cinnamon. Add the margarine, oil, water, sour milk, eggs and vanilla, mix until smooth. Spread evenly into the prepared pan.

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the cake comes out clean. Allow to cool.

# Mexican Chicken Kiev

## Ingredients

8 skinless, boneless chicken breasts  
2 green chile peppers, cut into 8 strips  
1 (8 ounce) package Monterey Jack cheese, cut into 8 slices  
1/2 cup butter, melted  
1 cup Italian-style seasoned bread crumbs  
1 1/2 tablespoons grated Parmesan cheese  
1/2 teaspoon salt  
1/2 teaspoon ground cumin  
1/2 teaspoon ground black pepper

## Directions

Place 1 chicken breast between two sheets of wax paper. Working from the center to the edges, pound with a meat mallet until flat and rectangular shaped. Repeat with remaining breasts.

Wrap the green chili strips around the cheese, then wrap the flattened chicken breasts around the chili and cheese. Secure with toothpicks or uncooked spaghetti noodles.

Combine the bread crumbs, parmesan cheese, salt, cumin and pepper.

Roll the secured chicken pieces in the melted butter and then in the bread crumb mixture. Place chicken breasts in a 13x9 inch baking dish; don't let them crowd. Drizzle the remaining butter over all eight of the breasts. Refrigerate for 1 hour, or freeze to bake later (baking time will be increased by about 5 to 10 minutes)

Bake in a preheated 400 degrees F (200 degrees C) oven for 25 to 30 minutes, or until chicken is no longer pink and juices run clear.

# Mexican Vegetable Rice

## Ingredients

2 tablespoons canola oil  
1 cup diced onion  
2 teaspoons minced garlic  
1 1/2 cups white rice  
1 1/2 teaspoons salt  
3/4 teaspoon cayenne pepper  
3 cups vegetable stock  
1 (10 ounce) package frozen  
mixed peas and carrots, thawed  
1 1/2 cups tomatoes, deseeded  
and diced  
2 tablespoons chopped fresh  
parsley  
2 green onions, chopped

## Directions

In a large saute pan, saute onion, garlic, and rice in canola oil until onion is soft and rice is opaque. Add salt, cayenne pepper, and vegetable stock to the pan. Bring the liquid to a boil. Cover the pan and reduce heat to low, simmer for 20 minutes or until all of the liquid is absorbed.

Add vegetables and tomatoes. Cover pan and allow to sit for 5 minutes. Turn off heat. Sprinkle top of rice with parsley and green onions.

# Easy Mexican Rice

## Ingredients

1 1/2 cups uncooked brown rice  
3 cups water  
1 (1 ounce) package taco seasoning mix  
1 (15.25 ounce) can kidney beans, drained  
1 (15 ounce) can tomato sauce  
1 (14.5 ounce) can diced tomatoes, drained  
salt and pepper to taste  
1/2 cup shredded lettuce

## Directions

In a saucepan bring 3 cups water to a boil. Add rice and stir. Reduce heat, cover and simmer for 45 minutes. Remove from heat and let stand for 15 minutes.

Stir in taco seasoning, kidney beans, tomato sauce, diced tomatoes, salt, pepper and lettuce.

Cook over medium heat until heated through.

# Cowboy Mexican Dip

## Ingredients

12 beef tamales, husked and  
mashed  
1 (15 ounce) can chili without  
beans  
1 (14.5 ounce) can diced tomatoes  
and green chiles  
1 (1 pound) loaf processed  
cheese, cubed

## Directions

Place the tamales, chili, diced tomatoes, and processed cheese into a slow cooker. Set heat on high, and cook, stirring occasionally until cheese is melted. Reduce heat to low to keep the dip warm while serving. Serve with corn chips or tortilla chips.

# Pan de Muertos (Mexican Bread of the Dead)

## Ingredients

1/4 cup margarine  
1/4 cup milk  
1/4 cup warm water (110 degrees F/45 degrees C)  
3 cups all-purpose flour  
1 1/4 teaspoons active dry yeast  
1/2 teaspoon salt  
2 teaspoons anise seed  
1/4 cup white sugar  
2 eggs, beaten  
2 teaspoons orange zest  
1/4 cup white sugar  
1/4 cup orange juice  
1 tablespoon orange zest  
2 tablespoons white sugar

## Directions

Heat the milk and the butter together in a medium saucepan, until the butter melts. Remove from the heat and add them warm water. The mixture should be around 110 degrees F (43 degrees C).

In a large bowl combine 1 cup of the flour, yeast, salt, anise seed and 1/4 cup of the sugar. Beat in the warm milk mixture then add the eggs and orange zest and beat until well combined. Stir in 1/2 cup of flour and continue adding more flour until the dough is soft.

Turn the dough out onto a lightly floured surface and knead until smooth and elastic.

Place the dough into a lightly greased bowl cover with plastic wrap and let rise in a warm place until doubled in size. This will take about 1 to 2 hours. Punch the dough down and shape it into a large round loaf with a round knob on top. Place dough onto a baking sheet, loosely cover with plastic wrap and let rise in a warm place for about 1 hour or until just about doubled in size.

Bake in a preheated 350 degrees F (175 degrees C) oven for about 35 to 45 minutes. Remove from oven let cool slightly then brush with glaze.

To make glaze: In a small saucepan combine the 1/4 cup sugar, orange juice and orange zest. Bring to a boil over medium heat and boil for 2 minutes. Brush over top of bread while still warm. Sprinkle glazed bread with white sugar.



# Mexican-Style Coffee

## Ingredients

4 fluid ounces hot brewed coffee  
1 fluid ounce coffee liqueur  
1 fluid ounce tequila  
1 tablespoon whipped topping  
(optional)  
1 pinch ground cinnamon, for  
garnish (optional)  
1 pinch cocoa powder, for garnish  
(optional)

## Directions

Pour the coffee into a mug. Stir in the coffee liqueur and tequila. Garnish with whipped topping, cinnamon, and cocoa powder.