

Dessert: Tres Leches Cake

Yield: 8 to 10 servings

Ingredients

Nonstick cooking spray, for the cake pan

1 1/2 cups all-purpose flour, plus more for dusting the cake pan

1 tablespoon baking powder

4 large eggs, separated

1 1/2 cups sugar

1/2 cup whole milk

1 (14-ounce) can sweetened condensed milk

1 (12-ounce) can evaporated milk

2 cups heavy cream, divided

3 tablespoons orange liqueur (recommended: Grand Marnier)

1 tablespoon powdered sugar

1/2 teaspoon ground cinnamon

Directions

Preheat the oven to 350 degrees F. Spray and flour a 10-inch round cake pan with 2-inch high sides and then line with parchment paper. Grease the parchment paper.

Mix the flour and baking powder in a medium bowl. Set aside.

In a large mixing bowl, using an electric mixer with the whisk attachment, whip the egg whites until frothy.

With the mixer running, gradually add the sugar and beat to stiff peaks. Beat in the yolks, 1 at a time, blending well after each addition. Add the flour mixture in 3 additions, alternating with the whole milk in 2 additions.

Pour the batter into the prepared pan and bake until a tester inserted into the center comes out clean, about 30 minutes. Cool the cake slightly, about 10 minutes, then invert onto a platter with 1-inch high sides.

Pierce the top of the cake all over with a thick skewer. Mix the sweetened condensed milk, evaporated milk, 1 cup heavy cream and orange liqueur in a medium bowl. Pour the mixture over the cake while warm. Cover and refrigerate until cold, about 3 hours or overnight.

Combine the remaining 1 cup heavy cream and powdered sugar in a medium bowl. Using an electric mixer, beat the cream until soft peaks form. Spread the whipped cream onto top of the cake and sprinkle with the ground cinnamon.

Cilantro Lime Rice

Serves: 3

Ingredients

1 cup long grain rice

Lime juice from 1 lime

2 cups water plus 1 tsp salt (or 2 cups of chicken broth)

3 Tbsp finely chopped cilantro

3 tsp canola oil

Directions

Mix lime juice, cilantro, and 2 tsp of oil in a small bowl, set aside.

Mix rice, water and salt (or broth) and 1 tsp oil. Cook in rice cooker or on stove top according to rice cooking instructions. Allow the rice to sit with the lid on for 15-20 minutes after cooking to steam and prevent it from being crunchy or chewy.

Stir the lime/cilantro mixture into cooked rice to fluff and serve. You can also stir in some of the lime zest for added lime flavor if desired.

Corn and Black Bean Salsa

Ingredients:

2 medium tomatoes

1 red bell pepper

1 green bell pepper

1 1/2 cups fresh or frozen corn kernels

1/4 cup finely chopped purple onion

1 serrano chile pepper, seeded and minced

1 (15 ounce) can black beans, rinsed and drained

1/4 cup olive oil

1/3 cup fresh lime juice

1/3 cup chopped fresh cilantro

1 teaspoon salt

1/2 teaspoon ground cumin

1/4 teaspoon ground red pepper

Chop tomatoes and peppers. Stir together all ingredients. Cover and chill for 6-8 hours. Yields 7 cups

Appetizer: Guacamole and Tortilla Chips

Ingredients:

Yield: 1 batch (?whatever that means?)

Ingredients

3 Haas avocados, halved, seeded and peeled

1 lime, juiced

1/2 teaspoon kosher salt

1/2 teaspoon ground cumin

1/2 teaspoon cayenne

1/2 medium onion, diced

1/2 jalapeno pepper, seeded and minced

2 Roma tomatoes, seeded and diced

1 tablespoon chopped cilantro

1 clove garlic, minced

Directions

In a large bowl place the scooped avocado pulp and lime juice, toss to coat. Drain, and reserve the lime juice, after all of the avocados have been coated. Using a potato masher add the salt, cumin, and cayenne and mash. Then, fold in the onions, jalapeno, tomatoes, cilantro, and garlic. Add 1 tablespoon of the reserved lime juice. Let sit at room temperature for 1 hour and then serve with tortilla chips.

(A couple of tips I read about keeping guacamole from turning brown: keep the pits in the bowl until ready to serve. You could also tightly pack the guacamole into a bowl, cover with a small amount of water.

When ready to serve, pour the excess water off, stir and serve)

Burrito Toppings

Ingredients:

Chopped fresh tomatoes

Chopped red onion - 1

Shredded cheese – pick your favorite Mexican cheese (Monterey Jack, Cheddar, etc)

Shredded lettuce

Sour cream or crème fraiche – 1 container

Sauteed fajita vegetables: several multi-colored bell peppers, yellow onions, garlic

Cut the peppers into 1/2-inch-wide strips. Halve the onions, and cut it into thin slices. Place the vegetables into a bowl and mix in 1 tablespoon of olive oil and minced garlic. Add 1 tablespoon of olive oil to the skillet. Let it heat a few seconds. Add the pepper-and-onion mixture to the skillet. Sear the vegetables for one minute before you stir them. Then every 90 seconds or so, stir them, scraping the bottom of the skillet using the spatula. Sauté them for a total of five or six minutes. They should be soft and have a few charred spots. Remove vegetables from the pan to a serving bowl and cover it to keep the vegetables warm.

Slow Cooker Pork Carnitas

Makes 18 to 24 servings

- 1 (6- to 8-pound) bone-in pork butt, also called pork shoulder
- 2 tablespoons coarse salt
- 1 tablespoon ground cumin
- 1 tablespoon freshly ground black pepper
- 1 tablespoon dried oregano
- 2 teaspoons ground cinnamon
- 1 teaspoon cayenne pepper, or to taste
- 8 whole cloves garlic, smashed
- 4 chipotle peppers (canned or dried)
- 1 (14- or 15-ounce) can diced tomatoes
- 2 to 3 cups liquid (orange juice, beer, stock or a combination)

Trim the excess fat from the pork and discard. Place all the ingredients in the slow-cooker. Set to cook on LOW for 8 hours. The meat is done when it literally falls off the bone.

Let it cool enough to handle, then lift the meat from the juices and place in a large bowl. Remove the bone, then shred the meat. Skim the fat from the leftover juices and keep as a medium for re-heating the meat. (You'll have about 10 cups of shredded meat.)

For carnitas tacos, reheat the meat and serve in tortillas with accompaniments like sour cream, cilantro, radishes, pineapple, chopped red onion and lime wedges.

Homemade tortillas

Ingredients

- 3 [cups flour](#)
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1/3 cup vegetable oil
- 1 cup warm water

Directions:

1. Combine flour, salt and baking powder in the bowl of a stand mixer. With the dough hook attached mix dry ingredients until well combined. Add oil and water with mixer running at a medium speed. Mix for 1 minute, stopping several times to scrape the sides of the bowl. After about 1 minute, or when mixture comes together and begins to form a ball, decrease mixing speed to low. [Continue](#) to mix for 1 minute or until dough is smooth.
2. Transfer from mixing bowl to a well-floured work surface. Divide dough in half, then in half again. Continue until you have 16 fairly equal portions. Form each piece into a ball and flatten with the palm of your hand as much as possible. If dough is sticky, use a bit more flour. Cover flattened balls of dough with a clean kitchen towel and allow to rest for 15 minutes before proceeding.
3. After rest period, heat a large pan over medium-high heat. Roll each dough piece into a rough circle, about 6-7 inches in diameter, keep work surface and rolling pin lightly floured. Don't stack uncooked tortillas on top of each other or they will get soggy.
4. When pan is very hot, place one dough circle into pan and allow to cook about 1 minute or until bottom surface has a few pale brown spots. The uncooked surface will begin to show a few little bubbles. If tortilla is browning too fast, reduce heat a bit. If it's taking longer than a minute to see a few pale golden brown spots on underside of tortillas, increase heat a bit. Flip to other side and cook for about 30 seconds. You want the tortilla to be soft but have a few small pale golden brown spots on surface. Remove from pan with tongs and stack in a covered container or zippered bag till all tortillas are cooked. This will keep them soft and pliable.
5. Wipe out the pan in between tortillas if flour is started to accumulate.
6. Serve warm or allow to cool for later use. When ready to use, place a slightly damp paper towel in the bottom of a container (with a cover) that will hold the stacked tortillas. Microwave, uncovered for 15-25 seconds (start with 15) or until warm, then cover to hold heat while serving.
7. The tortillas will keep well stored in an airtight container or zippered bag at room temperature for 24 hours or can be frozen indefinitely. To freeze, separate tortillas with parchment paper or waxed paper and place in a zippered bag before placing in freezer.