

# Mexican Dinner Club

## Restaurant-Style Salsa

**Makes 6 cups**

28-ounce can whole tomatoes (peeled) with juice  
2 10-ounce cans Rotel (diced tomatoes with green chilies)  
¼ cup chopped onion  
1 clove garlic, chopped  
1 jalapeño, quartered and sliced thin  
½ cup cilantro  
Juice from ½ a fresh lime  
¼ teaspoon salt  
¼ teaspoon granulated sugar  
¼ teaspoon ground cumin

### **Directions:**

Add all ingredients to a food processor. Pulse until you get desired consistency (was about 10 pulses for me). Refrigerate for at least one hour, and then serve with your favorite tortilla chips.

**\*Note 1:** This makes a large quantity so use at least an 11-cup food processor, or work in batches.

**\*Note 2:** If you prefer a milder salsa, remove the seeds and membrane from the jalapeno before adding it to the food processor.

(Recipe adapted from [The Pioneer Woman](#))

# Mexican Salad with Tomatoes, Red Onions and Avocado Dressing

## Ingredients

- 2 heads bib [lettuce](#), cleaned and dried
- 4 medium red vine ripe [tomatoes](#), cut into wedges
- 2 medium yellow vine ripe tomatoes, cut into wedges
- 1/2 large red onion, thinly sliced plus 3 tablespoons chopped red onion

### Dressing:

- 1 ripe avocado
- 3 lemons, juiced
- Handful fresh [cilantro](#) leaves, 2 tablespoons
- 1 teaspoon coarse salt
- 3 tablespoons water, a couple of splashes
- 3 tablespoons [extra-virgin olive oil](#)

## Directions

Build your salad on a large platter. Use bib lettuce as the bed, then layer the tomatoes and scatter the red onions around the platter.

Cut the avocado in half lengthwise cutting around the pit. Separate the halves and scoop out the pit with a spoon, then use the spoon to scoop the avocado from its skin. Place the avocado in a [food processor](#) bowl and combine with [lemon juice](#), chopped red onion, cilantro, coarse salt and water. Grind until the avocado mixture is smooth, then stream oil into [dressing](#). Adjust seasonings and pour over salad, then serve. Dressing may be stored 3 or 4 days in airtight container.

Rachel Ray

# Flour Tortillas (Alton Brown)

## Makes 8 tortillas

- 9 ounces all-purpose flour, plus 1/4 cup for kneading and rolling
- 1 teaspoon kosher salt
- 1/3 cup lard
- 1/2 cup cool water

## Directions

Combine 9 ounces flour and salt in the bowl of a food processor and pulse 2 to 3 times.

Add the lard to the flour mixture in 4 to 5 chunks and pulse 10 to 15 times until the mixture resembles coarse crumbs. With the processor running, add the water in a steady stream just until a ball of dough begins to form, approximately 30 seconds.

Sprinkle the remaining 1/4 cup of flour on a clean surface. Remove the dough from the bowl of the processor and knead until well incorporated and less sticky. Wrap the dough ball in plastic wrap and let it rest at room temperature for 1 hour.

Evenly divide the dough into 8 pieces and form them into round balls. Roll each ball into 7-inch rounds with a rolling pin on a lightly floured surface. Keep all of the dough balls covered with a tea towel.

Heat an electric nonstick griddle to 375 degrees F.

Put the tortillas, 2 to 3 at a time, onto the griddle and cook until light golden, about 4 minutes per side. Can be held for up to 2 hours, at room temperature, wrapped in a barely damp tea towel. Repeat with the remaining tortillas. Microwave for 1 minute in the damp tea towel to reheat.

# Cilantro Lime Basmati Rice

Serves 2

1tsp oil or butter  
2 tsp fresh minced cilantro  
2/3 cup Basmati rice  
1 cup water  
1 lime  
½ tsp salt

In a 2 quart saucepan, heat oil over low heat. Add rice and the juice of 1 lime. Stir for 1 minute. Add water and salt. Bring to a boil. Cover, turn down to low and simmer till rice is tender and water is absorbed, This takes about 25 minutes. Fluff rice with a fork and stir in cilantro.

# Beef Tinga

2-3lb Chuck roast  
4 cloves of garlic, peeled  
3 cups beef broth  
3 medium onions cut in quarters  
1 can chipotle chiles in Adobo sauce  
1 or 1/2 Poblano pepper  
1 can chopped green chiles  
1 can diced tomatoes, drained

Brown roast in a little oil in a large Dutch oven. In food processor, puree 4 of the canned chipotle peppers, and some of the Adobo sauce, and the poblano pepper. Add onion, whole garlic cloves, beef broth, and pepper puree to the meat in the Dutch oven.

Cover and cook over low heat for about 3-4 hours.

Take roast out of pan. Shred meat.

In food processor, put some of the cooked onions, the can of green chiles, the rest of the chipotle peppers and sauce, the tomatoes and about 1/2 cup of the juice from the meat. Pulse this mixture till it is smooth. Pour out the remaining broth in the dutch oven. Put the shredded meat back in the Dutch oven and pour the pepper/onion/tomato mixture over it. Stir the meat and sauce and heat through over low heat on the stove.

Serve over rice or with flour tortillas, cheese, sour cream and veggies for tacos.

# Cake Mix Flan

1 (18 ounce) box chocolate devil's food cake mix  
1 1/2 cups water (amount per cake mix directions)  
1/2 cup oil (amount per cake mix directions)  
3 eggs (amount per cake mix directions)  
1 (11 ounce) jar cajeta caramel topping or 1 (11 ounce) jar smucker caramel topping  
1 (14 ounce) can sweetened condensed milk  
1 (12 ounce) can evaporated milk  
1/2 cup fresh milk  
1 (8 ounce) package cream cheese, room temperature  
1 teaspoon vanilla  
5 eggs

## Directions:

1  
Heat oven to 350°F.

2  
Spray a large 12-cup Bundt pan with nonstick coating.

3  
Soften the cajeta in the jar in the microwave and pour into the prepared pan.

4  
Prepare cake mix according to package directions.

5  
Pour the cake batter into the cake pan over the cajeta.

6  
To make the flan: Pour condensed, evaporated and fresh milks into a blender with the cream cheese, vanilla and eggs.

7  
Mix well.

8  
Pour the flan mixture very slowly over the cake batter.

9  
Spray aluminum foil with non-stick spray (like Pam);.

10  
cover the pan TIGHTLY with aluminum foil.

11  
(Covering tightly is very important.) Set the Bundt pan into a large pan and set on the oven rack and slide into the oven.

12  
Carefully pour hot water into the larger pan to a depth of 2 inches (The Bundt pan will be sitting in 2 inches of water).

13  
Bake cake for 2 hours (test); do not uncover during this time.

14

After two hours, remove cake from water and allow to cool for 15 minutes. Peel off the aluminum foil.

15

Invert cake onto a large plate with rim.

16

The cajeta will drip down the sides of the cake.

17

Cool completely then refrigerate. Refrigerate leftovers.

18

Note: Even though the flan is poured on top of the cake batter, it will sink to the bottom of the pan.

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