**Guacamole**

**Ingredients**

* 1 avocados - peeled, pitted, and mashed
* ½ lime, juiced
* 1 teaspoon salt
* ¼ cup diced onion
* 1 tablespoons chopped fresh cilantro
* ½ c diced tomatoes
* 1 garlic clove, minced
* 1 pinch ground cayenne pepper

**Directions**

* In a medium bowl, mash together the avocados, lime juice, and salt
* Mix in onion, cilantro, tomatoes, and garlic
* Stir in cayenne pepper
* Serve with tortilla chips

**Salsa**

**Ingredients**

* 3 tomatoes, chopped
* ½ onion, finely diced
* 2 serrano chiles, finely chopped
* ½ cup chopped fresh cilantro
* 1 teaspoon salt
* 2 teaspoons lime juice

**Directions**

* In a medium bowl, stir together tomatoes, onion, chili peppers, cilantro, salt, and lime juice
* Serve with tortilla chips

**Baked Tortilla Chips**

**Ingredients**

* 6 corn tortilla
* 1 tablespoon vegetable oil
* Salt

**Directions**

* Preheat the oven to 350 degrees F.
* Brush both sides of the tortillas with the oil
* Cut each tortilla into sixths to make chips.
* Spread the chips out in a single layer on two large baking sheets and season with salt.
* Bake until golden brown and crisp for 6 minutes
* Rotate chips and slip to opposite side. Bake 6 more minutes.
* Serve with guacamole or salsa.

Buneulos

Ingredients:

* 1 ½ cups flour, sifted twice
* ½ tablespoon baking powder
* ½ teaspoon salt
* 1 large [eggs](http://www.foodterms.com/encyclopedia/eggs/index.html)
* ¼ cup melted butter
* ½ teaspoon [vanilla extract](http://www.foodterms.com/encyclopedia/extracts/index.html)
* ½ tablespoon sugar
* 1/3 cup milk
* 1 teaspoons ground [cinnamon](http://www.foodterms.com/encyclopedia/cinnamon/index.html)
* ¼ cup granulated sugar
* 1 cup oil, for frying

**Directions**

* Sift flour, twice.
* In a large bowl, combine flour, baking powder, and salt.
* In a small bowl, beat the eggs, [butter](http://www.foodterms.com/encyclopedia/butter/index.html), vanilla and ½ tablespoon of sugar.
* Add the [milk](http://www.foodterms.com/encyclopedia/milk/index.html) and stir to combine.
* Add the wet ingredients to the dry ingredients and stir to make a [dough](http://www.foodterms.com/encyclopedia/dough/index.html).
* Turn out onto a lightly floured surface and [knead](http://www.foodterms.com/encyclopedia/knead/index.html) until smooth.
* Shape into 20 equal balls. Cover with a kitchen cloth and let stand for 10 minutes.
* In a small bowl, combine the remaining ¼ cup of sugar and the cinnamon to make the cinnamon-[sugar](http://www.foodterms.com/encyclopedia/sugar/index.html).
* In an electric skillet, heat oil to 360 degrees F.
* Fry each dough ball until golden brown, turning once.
* [Drain](http://www.foodterms.com/encyclopedia/drain/index.html) on paper towels and sprinkle with the cinnamon sugar.

**Classic Arroz con Pollo**

Ingredients:

1 large boneless chicken breast ½ tsp. dried basil

1 T. olive oil 1 tsp. lime juice

¾ c. uncooked rice 2-3 threads saffron

1/3 c. onion, chopped 1 small bay leaf

1/3 green pepper, chopped ¾ c. tomatoes, chopped

1/3 red pepper, chopped dash black pepper

1 garlic clove, minced ¼ c. frozen peas

½ tsp. salt, divided into two ¼ tsp portions 2 c. chicken broth

Instructions:

* Cut chicken into bite-sized pieces.
* Heat oil in the electric frying pan over medium heat until hot.
* Add chicken and cook until slightly browned. Remove chicken and keep on warm plate.
* Add rice, onion, peppers, garlic, ¼ tsp. salt and the basil to the frying pan.
* Cook and stir for about 5 minutes until vegetables are tender and rice is slightly browned.
* Add broth, lime juice, saffron, and bay leaf.
* Bring to a boil.
* Stir in tomatoes.
* Add chicken back into pan and sprinkle with remaining ¼ tsp. salt and pepper
* Cover and reduce heat to low. Cook 20 minutes more. Stir occasionally.
* Stir in peas, cover and cook 10 minutes more.
* Remove bay leaf before serving.

**HOMEMADE TORTILLAS**

Ingredients:

 2 cups flour

 2 tablespoons shortening

1 1/2 teaspoon salt

 1/4 teaspoon baking soda

 2/3 cup water

Directions:

* Sift together the flour, baking soda, and the salt
* Cut in the shortening until well mixed
* Stir in cold water and form into a ball
* Use more water if needed until the bowl is clean of all dough
* Knead dough on a floured surface
* Make the dough into 8 balls the size of a large egg
* Rub a little shortening on each ball, and let stand for 10 minutes
* Roll out very thin with a rolling pin until the tortilla is about 10 inches in diameter
* Lift from board into an ungreased skillet on medium heat
* Turn only once, allowing the tortilla to brown very lightly on each side

**BEAN BURRITO FILLING**

Ingredients:

* ½ tablespoon olive oil
* ½ onion, diced
* 1 clove garlic, minced
* ½ bell pepper, chopped
* 1 tablespoon jalapeno pepper, minced
* ½ (14.5 ounce) cans black beans, rinsed, drained, and mashed
* 1 tablespoons yellow cornmeal
* 1 tablespoons cumin
* 1 teaspoon paprika
* ¼ teaspoon cayenne pepper
* ¼ teaspoon chili powder
* ½ cup salsa

Directions:

* Heat olive oil in a medium skillet over medium heat
* Stir in onion, garlic, bell pepper, and jalapeno pepper; cook until tender
* Stir in mashed beans
* Add the cornmeal
* Mix in cumin, paprika, cayenne, chili powder, and salsa
* Cover, and cook 5 minutes
* Fill tortillas

**Chicken Enchiladas**

¾ T Oil

½ onion, minced

2 garlic cloves, minced

 1 ½ T chili powder

 1 t ground coriander

1 t ground cumin

¼ t salt

1 t sugar

1 boneless, skinless chicken breasts- cut into ¼ inch wide strips

1 (8 oz) can tomato sauce

½ c water

2 T chopped cilantro

½ jalapeno, minced- save a few seeds

1 cup cheddar cheese, shredded

4 tortillas

* Preheat oven to 400 degrees.
* Heat oil in a large saucepan over medium-high heat until simmering
* Add onion and cook until softened, about 5 to 7 minutes
* Stir in garlic, chili powder, coriander, cumin, salt, and sugar- stirring about 30 seconds
* Stir in the chicken and coat thoroughly with the spices, about 30 seconds
* Stir in the tomato sauce and water and bring to a simmer
* Reduce heat to medium-low and continue to simmer, stirring occasionally. Cook 8 to 10 minutes until chicken is cooked through.
* Pour mixture through a mesh-strainer into a medium bowl, pressing the chicken mixture to extract as much sauce as possible; set strained sauce aside.
* Transfer chicken mixture to a large plate and freeze for 10 minutes to cool.
* When cool, combine chicken with cilantro, jalapenos, and ½ cup shredded cheddar cheese
* Smear ¼ cup of chile sauce in bottom of baking dish
* Drop 1/3 cup of chicken filling onto tortilla. Roll up tightly
* Arrange the enchiladas, seam-side down, in the prepared baking dish.
* Repeat with remaining tortillas.
* Pour remaining sauce over top of the enchiladas
* Use back of spoon to spread the sauce evenly so it coats each enchilada
* Sprinkle remaining cheese down the center of the enchiladas
* Cover baking dish with foil
* Bake for 20-25 minutes, until heated through and cheese is melted.
* Enjoy!

**Empanadas**

Ingredients:

*DOUGH:*

¼ cup butter, softened

1 ½ ounces cream cheese

½ cup sifted flour

*FILLING:*

¼ cup fruit preserves

*COATING:*
3 T sugar

½ t cinnamon

1 T confectioner’s sugar

**Directions**

* Preheat oven to 375 degrees
* Cream butter and cream cheese together until smoothly blended.
* Beat in flour.
* Shape dough into a smooth ball and wrap in plastic wrap. Label it and put it in the refrigerator.
* Put dough in freezer for 10 minutes
* Lightly flour clean work surface. Roll chilled dough very thin, remember you need to make 15 cookies.
* Cut with 3-inch round biscuit cutter. Place cutter closely to next cookie to best use dough.
* Place small teaspoonful of jam in the center of the cookie round. Make sure edges are jam free or cookie will not seal properly.
* Moisten the edges with a little water and fold round edges over. Press edges together using either fingers or tines of a fork.
* Line baking sheet with foil. Bake on an ungreased baking sheet for 15 – 20 minutes.
* While baking, combine 3 T. of granulated sugar with ½ t. cinnamon.
* Remove cookies from baking sheet and immediately roll in cinnamon/sugar mixture. If preferred, roll in confectioner’s sugar or make some of both.