

Smoky Queso Blanco Dip Recipe

Makes 3 cups

Ingredients:

8 oz Monterrey jack cheese, shredded (don't use pre-shredded)
10 oz white American cheese, shredded (get this at deli counter in a block)
6 oz green chili, diced
 $\frac{3}{4}$ cup diced roasted red pepper
2 green onion, chopped
 $\frac{1}{2}$ cup cilantro, chopped
1 jalapeno, finely chopped
3 tsp cumin
1 tsp smoked mild paprika
 $\frac{3}{4}$ - 1 cup milk

Directions:

Combine all ingredients in a double boiler over medium heat. Let melt, stirring often until smooth and creamy. Start with $\frac{3}{4}$ cup milk and add more until desired consistency is reached.

Serve immediately with tortilla chips and vegetables. Use a crockpot or fondue pot to keep warm and creamy.

Serve with chips or crudité.

Radish Salsa Recipe

Ingredients:

2 cups radishes, halved and thinly sliced

½ cup white onion, diced

1 jalapeno, finely chopped

¼ cup cilantro, chopped

Juice of 1 lime

Combine all ingredients in a bowl

Cabbage & Apple Slaw Recipe

Makes 4 cups

Ingredients:

2 cups purple cabbage, thinly sliced

1 cup onion, diced

½ cup cilantro, roughly chopped

1 apple, diced

Juice of 1 lime

½ tsp kosher salt

Fresh ground pepper

Combine all ingredients in a large bowl

How to Make Churros

Serves 8-10

Ingredients:

Canola oil
½ cup + 1 tbsp sugar
1 tsp cinnamon
1 cup water
1 stick unsalted butter
¼ tsp salt
1 cup flour
3 eggs
1 cup Nutella

Directions:

In a large saucepan or counter top deep fryer, pour canola oil to a depth of at least 2 inches. Heat oil to 350 degrees.

Line a sheet pan with paper towels (for draining) and combine the ½ cup sugar and cinnamon in a pie plate.

In a separate saucepan combine the water, butter, salt, remaining 1 tbsp of sugar, and bring to a boil. Once boiling, add the cup of flour, turn off the heat, and stir until a ball of dough has formed. Then add eggs, one at a time, stirring until smooth after each addition.

Transfer the dough into a pastry bag fitted with a large star tip. Squeeze lengths of dough into the hot oil in 3-4 inch strips, snipping the end with a pair of scissors. Don't overcrowd your pot- it will take a few batches to do all of

the dough. Cook about 5 minutes, turning often, until nicely browned.

Drain on paper towels and roll warm churros in cinnamon and sugar.

Warm Nutella in microwave in 10-15 second intervals, stirring in between each cycle, until warm and smooth. Serve churros with warm Nutella for dipping.

Prep Ahead Ideas:

Although they're best fresh out of the fryer, if you keep some warm in the oven at a very low heat (140 degrees), for a couple of hours they will still be delicious.

You can also prepare the dough and pipe out the raw churros onto a sheet pan, cover with plastic wrap, and store in the fridge for 3-4 hours before frying, so all you have to do is pop them in the oil! Additionally, you can freeze raw piped churros for up to a week, defrost for 30 minutes and then fry.

Chipotle Crema Recipe

Makes 2 cups

Ingredients:

2 cup plain Greek yogurt
2 tbsp chipotle sauce

Sweet Potato & Black Bean Tacos Recipe

Serves 8-10

Ingredients:

2 lbs orange sweet potatoes/yams (about 3 medium), cut into ½ inch dice
3 tbsp olive oil, divided
½ tsp chili powder
½ tsp cumin
½ tsp cinnamon
1 tsp kosher salt
Fresh ground pepper
3 poblano chilies (also known as pasilla), cut into strips
1 tbsp olive oil
1 (15 oz) can black beans, drained & rinsed
1 onion, chopped
2 garlic cloves, chopped

Directions:

Preheat oven to 400 degrees.

Toss sweet potatoes with 2 tbsp olive oil, chili powder, cumin, cinnamon, salt and pepper in a rimmed baking sheet. Spread in single layer.

On a separate baking sheet, toss sliced poblanos with 1 tbsp olive oil and sprinkle with salt and pepper.

Roast sweet potatoes and poblanos for 40 minutes, stirring twice during cooking. The poblanos will get a little browned and crispy on the edges.

In a cast iron skillet, heat 1 tbsp olive oil over medium high heat. Saute the onion, letting it get browned and slightly charred. Add garlic and beans. Cook for 1 minute.

Mix beans with sweet potatoes and poblanos. Serve with corn tortillas, cabbage, apple slaw, and chipotle crema.

Fish Tacos Recipe

Serves 8

Ingredients:

1 ½ lb skinless mahi mahi cut into 6 (4 oz.) pieces

Zest & juice of 2 limes

3 cloves garlic, chopped

1/3 cup cilantro, chopped

2 tbsp olive oil

Kosher salt & fresh ground pepper

Directions:

Mix lime juice, lime zest, garlic, cilantro, and olive oil together. Toss mahi mahi pieces with marinade and let side for at least 20 minutes and up to an hour.

Season fish with kosher salt and pepper. Place on pre-heated, oiled grill or grill pan over medium-high heat and cook about 3-4 minutes per side- or until just cooked through. Remove fish and cover with foil.

When ready to serve, coarsely shred mahi mahi. Serve with corn tortillas, cabbage, apple slaw, and chipotle crema.

Red Chili Beef Tacos Recipe

Serves 8-10

Ingredients:

4 cups low sodium beef broth
1 onion, cut into chunks
6 garlic cloves, peeled
3 oz. dried California or New Mexico chilies (about 12), stemmed, seeded & rinsed
2 tbsp cumin
1 tbsp oregano
½ tsp cinnamon
1 (3 ½ -4 lb chuck roast) tied & patted dry
Kosher salt & fresh ground pepper
2 tbsp canola oil

Directions:

Preheat oven to 325 degrees.

Heat 2 cups of broth until very hot. Place chilies in a blender and cover with hot broth. Let set 5 minutes to soften. Add onion, garlic, cumin, oregano, and cinnamon to blender and purée until smooth.

Season beef with kosher salt and pepper on all sides. Heat oil in a large pot with lid or Dutch oven until very hot. Brown the roast on all sides, turning with a meat fork. When browned, pour chili mixture over beef and add remaining broth to come about half way up the roast. Bring liquid to boil, cover and transfer to oven.

Bake about 3 ½ hours or until beef is very tender, turning once while cooking. Transfer the roast to a cutting board.

Spoon off fat from pot and boil remaining liquid, stirring frequently, until slightly reduced for about 5 minutes.

When cool enough to handle, shred beef, removing excess fat and mix with sauce.

Serve with corn tortillas, radish salsa and crumbled cotija cheese.