**Senior Party Recipes**

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| mexican hot chocolate |  |
| **Ingredients** | **Directions** |
| **1 ½ oz. unsweetened chocolate** | **1. Combine chocolate, sugar, coffee, cinnamon, salt and water in medium saucepan over low heat, stirring constantly, until chocolate is melted and mixture is smooth. Heat to boiling; reduce heat and simmer uncovered, stirring constantly for 4 minutes.**  **2. Stir in milk, heat through but do not boil. Remove from heat and whip chocolate mixture with a wire whisk until foamy.**  **3. Pour into mugs, top with whipped cream and place cinnamon stick in cups for garnish, if desired.**    **Makes 2 to 3 servings.** |
| **¼ c granulated sugar** |  |
| **½ tsp ground cinnamon** |  |
| **Dash of salt** |  |
| **¾ c water** |  |
| **2 c milk** |  |
| **Lightly sweetened whipped cream** |  |
| **Cinnamon sticks for garnish and stirring (optional)** |  |
| **1-2 tbsp instant coffee granules (optional)** |  |
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Mexican Hot Chocolate – for a classroom

3 liters (12.5 c) milk

9 oz. cocoa (powder or cooking choc. squares)

1.5 c. sugar

1 Tablespoon (15 mL) ground cinnamon

6 “dashes” salt

4.5 cups water

Mix all ingredients except milk. Set on a low temperature until the chocolate melts. Bring to a boil, stirring constantly, for 4 minutes.

Can prepare to this point ahead of time and set aside “starter.” Heat milk at school, combining with “starter” at site to serve. Whisk to make it look foamy. (Do not boil once the milk is added.)

**Spanish Tortilla** (omelet) – Baked in oven\* (old web link, no longer exists)

http://www.suite101.com/content/traditional-spanish-omelette-a34557

2 potatoes, peeled and roughly cubed about the same size

2 cloves garlic, crushed and minced

small red onion, chopped or sliced

1 green pepper, sliced

5 or 6 eggs

olive oil

salt and pepper, to taste

1. Peel and dice the potatoes and boil until not quite soft.
2. Line 7 x 10-inch dish or a round cake pan with foil and brush or wipe fairly liberally with oil. Pre-heat the oven to 375F.
3. Heat a little of the olive oil gently and fry onions, peppers and garlic until softened but not browned.
4. Remove from the heat and cool slightly.
5. Stir in the potatoes.
6. In a bowl, beat the eggs. Add the cooled pepper mixture and season.
7. Pour the mixture into the prepared shallow baking-dish.
8. Bake in the centre of the oven for about 35 minutes until its golden brown, make sure its set in the centre using a sharp knife to test it. When ready remove from the oven and leave it cool to cool and set a little more.
9. Loosen the edges with a knife and turn out onto a large board.
10. When cool turn it over so the nicely browned side is on show and cut into the size and shape you wish.

\*Note: This method is practical and easy. The “traditional” method is made in a small fry pan and flipped over half-way through like an Italian frittata.

Texas Migas http://homesicktexan.blogspot.com/2008/05/migas-in-morning.html

8 eggs  
1/4 cup of milk or half-and-half  
1/3 cup of peanut or canola oil  
4 corn tortillas cut into strips  
1/2 an onion diced (about 1/2 a cup)  
4 jalapeno peppers diced  
1 cup of shredded cheese such as Longhorn cheddar or Monterrey Jack  
1 avacado, cubed  
Salt and pepper to taste  
Fresh salsa   
Sour cream

Method:  
1. In a bowl, whisk eggs together with milk. Add a dash of salt and pepper.  
2. In a large iron skillet, heat up peanut oil on medium-high, and place tortilla strips into skillet, cooking for about three minutes, turning once. Remove the tortilla strips with a slotted spoon to a paper-towel-lined plate. Drain the oil from the skillet leaving 2 tablespoons in the skillet.  
3. Add onions and jalapenos to the pan, and cook for a couple of minutes  
4. Add egg mixture and tortilla strips to the skillet and let eggs sit for about one minute or until set on the bottom and then gently stir.  
5. Sprinkle cheese and avacado on top of eggs and continue to cook until melted.  
6. Add salt and pepper to taste and top eggs with salsa and sour cream.

Tex-Mex 7-Layer Dip

Preheat oven to 180 C/ 350 F.

In a large, flat pan (such as a 9” x 13”) layer:

1) 1 can of refried beans or bean dip

2) 3 mashed avacados with 3 Tablespoons of lemon juice

3) 5 T. sour cream, 5 T. mayonnaise, and 1/2 package of taco mix

4) 1 bunch of green onions, chopped (or tamed red onion, chopped)

5) 2 tomatoes, diced

6) 1 cup shredded monterrey jack cheese (or Kraft Mexican mix)

7) 1 cup shredded cheddar cheese

Bake until the cheese melts, about 30 minutes.

Gazpacho (Betty Crocker International, edition from looooooong time ago)

1 to 4 slices of white bread (or less for a thinner, drinkable version; at least 1!)

3 or 4 large ripe tomatoes, roughly chopped (fairly large chop)

1 seedless cucumber (or 2 normal ones), roughly chopped (optional to peel)

1 red bell pepper, roughly chopped (recommended to peel peel)

1/2 of a medium white onion or a whole small red onion, roughly chopped

2 cloves of garlic, (smashed to release oils)

1 cup water

1/4 c. olive oil

1/3 c. red wine vinegar (for me, the bottom third of measure with balsmic vinagrette)

2 t. salt

1 t. ground cumin (or more, to taste!)

fresh ground pepper, to taste

Mix bread, tomates, cukes, green pepper, onion, garlic cloves, water, and oil in a large bowl. Cover and refrigerate one hour.

Prep a blender or food processor with a small amount of vegetables and more liquid. Add the vegetable mixture, in batches, and process/blend until it has a smooth consistency. As needed, transfer mixture to another large bowl or sealable container.

Stir in vinegar/vinagrette, salt, cumin, and pepper. Taste to adjust seasonings to your preference.

Cover and refrigerate at least two hours or over night.

Additional colored bell peppers or cucumber can be minced for a colorful garnish.

Pinto Beans – Mexican style

2 cloves garlic, minced

1 T. oil

fresh chile pepper, minced (1/2 jalapeño, 1 serrano or 1 Thai chile) (to taste)

1 can of beans

ground cumin, about 1 teaspoon (to taste)

Sauté garlic and chile in oil until soft, but not browned. Add can of beans with liquid (if desired, can drain off some of water). Add cumin, salt, and pepper. Heat through on medium temperature.

Green Enchiladas

12 to 16 tortillas (16 corn or 12 flour)

Canola or peanut oil

1 1/2 cups (12 oz) shredded white cheese (Mozzarella or Monterrey Jack)

1 large onion, finely chopped

1 jar of tomatillo salsa (sometimes available at Lulu’s)

fresh tomato salsa

sour cream

Heat a heavy pan with about 1/2” of oil. Quickly fry the tortillas one at a time, about 15 seconds on each side. (just enough to soften them) Move the tortillas to a paper towel-lined plate.

Roll each tortilla with about 2 T. cheese and 1 T. onion while tortilla still warm. (Sometimes I add shredded chicken.) Line the tortillas into a long baking dish until the pan is full.

Bake at 425 F for 20 minutes. Can add any remaining cheese on top and return to the oven for 5 more minutes.

Serve with tomato salsa and sour cream.

Sour cream sauce for enchiladas when the Tomatillo Sauce is not available:

4 Tablespoons (2 oz.) butter

1/4 cup flour (4 Tablespoons)

2 cups chicken or vegetable broth

1 cup sour cream

4 oz. chopped green chilies or 2 jalapeños, chopped

On medium temperature, melt butter. Add flour and stir to a smooth paste. Add broth all at once. Cook until it thickens (a few min).

Remove from heat. Add sour cream and chilies. Heat through but do NOT boil. Pour over rolled tortillas.