

30 Minute Chili

1 pound Ground chuck or lean ground -- beef
1 Onion, large -- chopped
1 can Kidney beans (12 oz)
1 can Tomato soup -- undiluted
1 teaspoon Salt
1 tablespoon Chili powder (or to taste)
Hot pepper sauce -- to taste

Brown the meat in a little butter and cook until the meat is brown - about 10 minutes. Add all other ingredients and let simmer for 30 minutes. Your choice of hot sauce may be added to taste.

Avocado Salsa with Orange

Ingredients

4-6 jalapeños
4-6 green onions (including tops)
2 avocados
juice of one lime
juice of 1/2 lemon
juice of 1/2 orange
one clove garlic
1/4 cup fresh chopped cilantro
salt to taste

Roast the jalapeños and onion in a skillet. After they are toasted, put ALL the ingredients into a blender and blend well. That's it! Now enjoy a wonderfully refreshing salsa!

Aji Amarillo Chip Dip

1 container cottage cheese, small curd
1 small clov garlic, minced lots of fresh chopped up chives or green onions chopped fine aji amarillo, to taste freshly ground pepper Alligator Eggs (Poppers)
36 large jalapeno chilies, roasted and peeled
2 teaspoons mayonnaise
2 teaspoons prepared chili sauce
2 teaspoons minced capers
2 teaspoons minced green onions
2 teaspoons minced fresh parsley
1/2 teaspoon dijon mustard
1/2 teaspoon horseradish, salt & fresh ground
1/4 teaspoon paprika oil
1 3/4 cups all purpose flour
3/4 cup beer, room temp
2 eggs, room temp
3 tablespoons minced green onions
2 tablespoons vegetable oil
1 1/2 tablespoons catsup
2 teaspoons worcestershire sauce
1 1/2 teaspoons fresh lemon juice
1 1/2 teaspoons baking powder
1 1/2 teaspoons salt
1 teaspoon cayenne pepper

Using small, sharp knife; cut 1 1/2 inch slit at stem end on side of each chili. Scrape out seeds; do not tear stems. Rinse out chilies. Drain on towels. Mix next 9 ingredients. Season filling with salt and pepper. Spoon about 1 t into each chili (do not over stuff; chili should close). Arrange chilies on baking sheet. Refrigerate. Heat 3/4 inch peanut oil in heavy large skillet to 350 degrees. Blend in remaining ingredients in large bowl. Dredge each chili in mixture, coating completely. Add chilies to skillet (in batches; do not crowd) and fry until golden brown, turning once, about five minutes. Drain on paper towels and serve.

Armadillo Eggs #1

Decide how many Jalapenos you will need at four or five per person and make extra they freeze well.

Cut a slice down the side of each pepper and spoon out the seeds and membrane if you want to reduce the heat level I don't.

Put all the Monterey jack cheese you can get inside the pepper and roll it with about a quarter inch covering of your favorite kind of sausage.

Roll it in Shake and Bake for pork to cover. Bake at 350 F for 30 minutes or until golden brown. Use only jalapenos with stems.

Armadillo Eggs #2

1/3 pound Monterey jack cheese, shredded

1/2 pound bulk sausage

1 1/2 cups Bisquick, baking mix

1 package shake and bake for pork

1 pound jalapeno peppers

1 egg

Mix sausage and Bisquick. Slit and deseed jalapenos. Stuff with cheese. Pinch closed and pinch off some sausage and make a little pancake approximately 1/4" thick. Wrap around pepper and roll until it looks like an egg. Dip in beaten egg. Roll in shake and bake. Bake at 325 degrees for 25-30 min. on a greased pan.

Artichoke - Cheese puff

12 ounces marinated artichoke hearts, sliced or quartered
1 Medium Onion, chopped coarsly
3 Pickled Jalapeno, sliced into rings
5 eggs
3/4 teaspoon salt
Fresh ground pepper
2 Tablespoons Flour
6 Ounces Cheddar cheese, grated
1 Ounce Parmesan cheese, grated

Drain 1/4 c oil from the artichoke hearts and heat it in a skillet. Saute onions until they are beginning to color. Combine eggs with salt, pepper, and flour and beat until smooth. Add cheeses. Spray or grease an 8x8 baking dish. Put artichokes, onions, and jalapenos in the baking dish, and pour egg-cheese mix over. Bake at 350 for 25 minutes, or until completely set, golden brown, and slightly crusty on top. Serves 8-10 as an appetizer, or 4-6 otherwise.

Artichoke and Green Chile Dip

2/3 Cup Mayonnaise, (No Fat)
1/2 Cup plain lowfat yogurt
14 Ounces Artichoke hearts, drained and chopped
4 Ounces green chiles, chopped
1/4 Cup Parmesan cheese, grated
1 Clove garlic, minced
1/4 teaspoon Hot sauce, (more to taste :-))
1 Shot Vegetable cooking spray
2 Tablespoons Parmesan cheese, grated

Combine mayonnaise and yogurt in a medium bowl stirring until smooth.

Add chopped artichoke hearts and next 4 ingredients stirring well.

Spoon mixture into a 1 quart baking dish coated with cooking spray. Bake uncovered , at 350 for 25 minutes.

Sprinkle with 2 tablespoons Parmesan cheese. Broil 5 1/2 inches from heat (with electric oven door partially opened) 1 1/2 minutes or until lightly browned. 5. Garnish with green chile slices, if desired. Server with whole wheat toast points, breadsticks, unsalted crackers, melba toast rounds, and fresh vegetables!

Yield 2 3/4 cups

Artichoke Dip

8 ounces cream cheese
12 ounces mozzarella cheese, shredded
1 cup mayonnaise
1 cup grated parmesan cheese
1 onion, finely chopped
2 cloves garlic, finely chopped
2 small jars marinated artichoke hearts, approx 13 oz.
2 bags pita bread
Habanero or Cayenne to taste

The following appetizer is sure to be a crowd pleaser. I have never taken it anywhere without being asked for the recipe. Cup up pita bread into chip size triangles, separate and bake on a cookie sheet until crispy (approx 5 minutes). Combine all other ingredients and mash (a KitchenAid mixer works great). Bake in an uncovered casserole dish for approx 30 minutes @ 350 or until bubbly. Serve hot out of the oven and scoop up dip with pita bread. If you intend to take this to a party or are having friends over be prepared to recite this recipe a number of times. My wife and I bring xerox copies with us!

Atomic Dumplings

- 1 package WonTon Skins
- 1 pound boneless chicken breasts, cubed up to 2
- 1 can coconut milk, (Taste of Thai is OK)
- 1 jar Thai, Vietnamese, or other, chili-garlic paste
- 2 thai chilis, fresh, green and red (seeded is optional), up to 3
- 1 bunch fresh cilantro, roughly chopped
- 1 small portion of water and cornstarch, make thin paste

Mix cubed chicken with coconut milk, chili paste, peppers and cilantro. Allow to sit for at least an hour to absorb flavours. Then, taking a cube of chicken (or two, depending on size), center it in a wonton skin, gather the four corners of the skin with your fingers moistened in the cornstarch paste, and twirl the skin until the dumpling looks like a Hershey's Kiss. Allow these to rest on waxed paper or a cookie sheet sprayed with PAM. Deep fry these in sufficient oil to cover, a few at a time. I use peanut oil but anything that can take a high heat is fine. Olive oil smokes too much.

Remove from hot oil when they float and are golden brown. Be careful, they cook very fast.

Basil Guacamol

1 lemon or lime
1 dash olive oil optional
2 avacados
2 jalapenos add chilis to taste
1 large ripe tomato
garlic/salt etc.
4 inches green pepper
2 large fresh basil leaves

I didn't expect to taste the basil but it really shone through very strongly. I put this down to its strong affinity to tomato. Also I was concerned the pepper would spoil the other flavour but its aroma blended in to produced a slightly sweeter aftertaste

Bean And Garlic Dip

2 cups pinto beans, *
1/4 cup mayonnaise or salad dressing
1 clove garlic, minced
1 1/2 teaspoons red chiles, dried
1/4 teaspoon salt
1 dash pepper

* Pinto beans can be home cooked or canned. Mix all ingredients. Cover and refrigerate 1 hour. Serve with tortilla chips. Makes 2 cups of dip

Beer Battered Shrimp With Chipotle Honey

1 Cup All-purpose flour
1 1/2 teaspoons Cayenne Pepper
1 teaspoon Salt
1/2 teaspoon Baking Soda
1 teaspoon granulated sugar
8 ounces Beer
Flour for dusting
3-4 cups Peanut Oil, for frying
1 1/4 pounds Rock Shrimp or peeled white shrimp

Combine 1 cup of the flour with the cayenne, salt, sugar and baking powder in a medium bowl. Add beer all at once and whisk until smooth. Set aside at least 1/2 hour. Heat oil to deep-fry temperature (350/) in a large saucepan. Test oil by sprinkling a few drops of batter and if they rise to the surface, the oil is ready. Toss the shrimps in the flour for dusting and toss to coat evenly, then pat off excess. Drop a few at a time first in the batter then into the hot oil and fry until lightly golden and crispy-- about 2 minutes. Remove with a slotted spoon and drain on paper towels.

Serve immediately with the following dipping sauce.

Yield: 6 servings

CHIPOTLE HONEY DIPPING SAUCE

1/2 bottle Hothot chipotle sauce
1 tomato, cored and cut in quarters
1/2 small onion, peeled and sliced
1 clove garlic, peeled
1/2 cup water
1 teaspoon salt
1/4 cup honey
2 tablespoons red wine vinegar

In a small saucepan, bring chiles, tomato, water, onion, garlic and salt to a boil and reduce to a simmer. Cook, slowly, covered for 15 minutes, then puree in a blender until smooth transfer to a small bowl and add honey and vinegar. Serve at room temperature as a dipping sauce with shrimps.

Yield: 2 1/2 cups

Besotes Calientes (Stuffed Chiles)

2 blanched peppers
1 cup artificial crab
1 medium vidalia onion
1 cup cream cheese
2 strips bacon
hot oil-for frying

Just wanted to say that I made a version of besotes calientes (Rosana mentioned having them at a restaurant) for a party last night and they were a HUGE hit! I simply blanched peppers (had jalapeno and hungarian wax handy), seeded them, stuffed them with a mixture of artificial crab, vidalia onion, and cream cheese, wrapped a piece of bacon around the pepper, secured it with a tooth pick, and threw the little bugger in the hot oil. Quite tasty I must say. The bacon is actually alot easier than gettin all sloppy with the batter (not so much fun, but neater), but watch the oil when you put them in ?cause the water in the bacon makes the oil a bit frisky.

Black Bean Dip

2 tablespoons vegetable oil
1 large red onion, diced small
2 tablespoons garlic, minced
1 pound dried black beans, soak overnight
2 bottles beer, of your choice
1 cup white vinegar
3 cups cold water
1/4 cup tomato catsup
1 tablespoon ground cumin
1 tablespoon chili powder
1 tablespoon dry mustard
1 teaspoon ground cinnamon
1 tablespoon fresh red or green chile, minced
1 cup sour cream
1/2 cup fresh cilantro, chopped
1/4 cup lime juice, about 2 limes
salt and pepper, to taste

One day when I was making black bean soup in the East Coast Grill, it turned out much too thick. Since it was too late in the day to adjust it, I did what any cook would do, changed it from a soup to a dip. As it often turns out in the world of food, out of failure came a new creation.

I like black beans both for their own intrinsic taste and for the fact that they are an interesting way to pass on other flavors. Here they are cooked with beer and chiles and served with fried sweet plantains. I prefer a dark or amber beer, which complements the earthy taste of the black beans, but you can use whatever suits your fancy. If you don't feel like making fried plantains, you can always use tortilla chips.

METHOD:

In a large saucepan, heat the oil over medium-high heat until hot but not smoking. Add the onion and cook, stirring occasionally, until it begins to turn dark, about 5 to 7 minutes. Add the garlic and cook, stirring, for an additional 30 seconds. Add the drained beans, beer, vinegar, and water and bring the mixture to a boil. reduce the heat to low and simmer for about 1 1/2 hours, stirring occasionally, until the beans are mushy, adding more beer or water if the mixture becomes too dry.

Remove from the heat, add the catsup, cumin, chili powder, mustard, cinnamon, and chile pepper, and mix well. Allow to cool slightly (about 20 minutes), then puree the mixture in a blender or food processor until very smooth.

With the mixture still in the blender or food processor, add the sour cream, cilantro, lime juice, salt, and pepper. Blend briefly, just until well mixed. If the mixture is too thick, thin it with more beer. This mixture will keep, covered and refrigerated, about 4 days.

Serving Ideas : Serve with Fried Sweet Plantains.

Black Bean Tortilla Melts

1 can black beans, cooked
1/4 cup shredded cheddar cheese
rinsed & drained
1/2 teaspoon chili powder
6 whole corn tortillas
2 cans chili peppers, canned
1/4 cup minced cilantro
1 whole lime, cut in quarters

Mash Beans; Add Chili Powder Stirring Well. Spread About 3 T. Of Bean Mixture On Each Tortilla. Sprinkle With Fresh Cilantro & Squeeze 1 Lime Wedge Over Each. Top Each Tortilla With 2 T. Green Chiles & 2 T. Cheese. Bake Tortillas At 450 Degrees For 3 To 5 Min. OR Until Cheese Melts. Serve With Fresh Salsa.

Brendan's Famous Onion Ring

2 large onions

1 bottle your favorite hot salsa

a few drops of your favorite hot sauce

2 cups all-purpose flour, (you may need more)

Oil for frying

Slice onions into rings. Mix your favorite hot salsa with a few drops of your favorite hot sauce to get it slightly hotter than you would like it. Coat onion rings, one at a time in salsa, then cover with flour. Place on plate until you have a sufficient quantity ready to fry. (Do not throw out the remaining salsa and flour) When you have the rings dipped, heat oil in the pan until hot, then start frying the rings. brown on both sides. When they are done, mix the remaining salsa and flour together, add more salsa if dry, more flour if wet, until you have a thick paste, like bread dough. Fry in the hot oil until brown and crispy. The smaller the better!! Serve with lots of salt, ketchup, and salsa or hot sauce.

Clams

24 cherrystone clams, or other sm. clams
2 tablespoons cornmeal, OR
2 tablespoons fine dry breadcrumbs
1/2 cup unsalted butter, OR
1/2 cup Hot Pepper Butter, see recipe
1/2 lemon, cut in 2 wedges
1 recipe Very Hot Shrimp Cocktail Sauce, see recipe, optional

Thoroughly rinse clams, then place in a single layer in a baking pan. Add water to a depth of 3 inches; sprinkle on cornmeal or breadcrumbs. Let soak at least 30 minutes so clams will exchange the sand in their shells for the meal or crumbs. Meanwhile, ignite coals in a barbeque grill. Melt butter in a saucepan; squeeze juice from lemon wedges into the butter & keep warm. To cook clams, place directly on to hot coals, 3 or 4 at a time; cook just until shells pop open. (If coals aren't yet hot enough for cooking your steaks, chops or other main course meat, you can leave the coals mounded to cook the clams.)

To eat, remove clams from the shells with a fork, dip in melted butter, then Very Hot Shrimp Cocktail Sauce, if desired.

NOTE: Discard any clams that don't open.--- DO NOT EAT THEM!!!

Brie and Papaya Quesadillas

12 Flour tortillas

Brie Cheese, sliced

1 Ripe Papaya, (Yellow and Fragrant

1/2 White Onion, sliced and blanched

1 Green chile, Roasted,peeled, chop

2 Tablespoons Oil

Layer the cheese and papaya. A couple of pieces of papaya should do it. Sprinkle a few onion pieces and the chiles, fold, brush with oil and fry

until the outside begins to brown and the cheese is melted. Cut into wedges.

I've made these for many parties and always get "oohs and Ahhs". Of course for THIS list, habaneros may be substituted for the wimpy Hatch chiles.

Brie Filled Rolls With A Kick

1 cup milk
1 1/2 tablespoons sugar
1 teaspoon salt
2 1/2 cups flour
1 package yeast
1/2 cup warm H₂O
1 habenero, or to taste brie, pepper jelly

I used 1 habanero per recipe, but this could definitely be increased. Scald the milk. Remove from heat and add sugar and salt, stirring until dissolved. Cool to room temperature. While milk mixture is cooling, sprinkle yeast over water in large bowl. Let sit until yeast foams slightly. Once both yeast and milk are at room temperature, add milk to yeast. Add flour, and stir vigorously for about 5 minutes (I think I ended up adding some more flour because the dough was quite sticky- it should be moist, but not too sticky). Add peppers and stir to incorporate. Let rise for about 45 minutes or until doubled. With floury hands, pull off golf ball sized hunks, stick a chunk of brie inside (I only used the middle bit), and place seam side down in muffin tins which have been greased and floured. Bake at 350 for 45 minutes, or until golden brown. Allow to cool slightly, and spread pepper jelly on top.

Buffalo Balls

2 pounds sausage meat, hot, italian

2 pounds ground beef, extra lean

4 whole onions, chopped fine

1 head garlic, minced

12 whole jalapeno peppers, seeded and chopped

1 tablespoon dehydrated scotch bonnet peppers, ***optional***

3 cups harissa sauce, (hot licks)

Form into balls and bake @ 400 Degrees till well done. Doused in your favorite Buffalo Wing Sauce recipe.

Buffalo Chicken Wings with Blue Cheese Dippin Sauc

6 Tablespoons Butter
1/4 Cup Hot Pepper sauce
Vegetable oil, for frying
18 Chicken Wings (about 3lb), disjointed with tips

BLUE CHEESE DIPPING SAUCE

1/4 Pound Blue cheese
1/2 Cup Mayonnaise
1/2 Cup Sour Cream
1 Tablespoon Lemon Juice
1 Tablespoon Wine Vinegar

Melt butter in a small saucepan. Add hot sauce and remove from heat.

In large frying pan or deep-fat fryer, heat 1 inch of oil to 375F. Fry wings in batches without crowding until golden brown, 10 to 15 minutes. Drain on paper towels.

Brush wings with spicy butter and serve warm, with blue cheese dipping sauce.

Sauce: In a small bowl, mash the blue cheese, leaving some clumps. Whisk in the mayonnaise until blended. Add remaining ingredients and whisk to blend well. Cover and refrigerate until serving time.

Buffalo Style Chicken Wings

24 Chicken Wings
4 Cups Oil (peanut, corn, or other)
4 Tablespoons Butter
2 1/2 Ounces Hot hot pepper sauce-- (bottle)
1 Tablespoon White Vinegar
2 1/2 Cups Blue Cheese salad dressing, (recipe below)
Salt and pepper
Celery sticks

DRESSING:

1 Cup Mayonnaise
2 Tablespoons Onion, finely chopped
1 teaspoon garlic, finely minced
1/4 Cup parsley, finely chopped
1/2 Cup sour cream
1 Tablespoon Lemon Juice
1 Tablespoon White Vinegar
1/4 Cup Blue cheese, Crumbled
Salt and pepper
Cayenne, to taste

Discard small tip of each wing, split at large joint and sprinkle with salt and pepper. Heat oil in large casserole or fryer (until quite hot). Add half of wings and cook, stirring occasionally. When brown and crisp (15-20 min.), remove and drain well. Cook remaining wings. Melt butter in saucepan and add hot sauce and vinegar. Put wings on a warm platter and pour sauce over them (or put wings and sauce in a closed container and shake). Serve with celery sticks, blue cheese dressing (for dipping), and beer.

The unfortunate part of the referenced recipe is that it is loaded with fat. For a low(er) fat variation that still tastes good, (got rave reviews when we served them at our last party) broil the wings instead of frying them, and then mix 1/2 cup hot sauce, 4 tbs honey, 2 tbs vinegar, 2 tbs lemon juice, 1 heaping tsp dry mustard, like Coleman's. Heat the sauce until it thickens, and then put the wings in, and then cook till it thickens even more, while stirring the wings around. Still taste good with celery sticks and blue cheese dressing. Might as well go all the way and use lower fat cheese dressing, though. Wings, being mostly chicken skin, have a large amount of fat in them, no matter what you do. You can help a little by broiling them so that some of the fat melts away, and not adding any more.

I would recommend grilling the wings. That way, you lose the fat (a good thing) without losing the flavor (which would be a bad thing).

Dressing:

Combine and chill for an hour or longer.

Ceviche With Shrimp and Avocado

1 1/2 Pounds shrimp, raw, peeled
5 Limes, juiced
2 Tablespoons jalapeno, seeded, minced
1/4 Cup red onion, minced
1 cucumber, peeled, seeded diced
2 avocado, peeled and diced
1 bunch cilantro, chopped
Tortilla chip

Rinse shrimp under cold running water and pat dry. Place in a mixing bowl with lime juice, 1 tablespoon jalapeno, 2 tablespoons red onion and sprinkling of salt. Toss well to coat. Spoon into plastic bag, press out air and seal tightly. Refrigerate, turning from time to time to distribute lime juice, until shrimp are opaque, about 1 hour.

When ready to serve, toss shrimp with remaining 1 tablespoon jalapeno and remaining 2 tablespoons red onion, cucumber, avocados and cilantro.

Taste and adjust salt. Serve with Tortillas.

Cheese & Chile Squares

2 ounces Parmesan cheese, cut in-pieces
8 ounces green chiles, 2 4 oz cans
4 ounces Longhorn cheddar cheese, chilled
12 ounces Monterey jack cheese, chilled
1 teaspoon Salt
Several dashes Tobasco
10 Eggs, divided
1/3 Cup All-purpose flour
1 teaspoon Baking powder
1/2 Cup Melted butter
2 Cups Cottage cheese

Using the metal blade, drop the Parmesan cheese pieces through the feed tube with the motor running and process until finely grated. Remove and set aside. Without washing the workbowl, use the metal blade to chop the chiles. Remove and set aside.

Use the shredding disc to process the Cheddar and Monterey Jack cheeses separately. Remove and set aside. Using the metal blade, process to combine the salt, tabasco sauce, 2 eggs, flour, baking powder and grated Parmesan cheese. With the machine running, add the hot melted butter through the feed tube. Remove the cover and add the cottage cheese and then process until smooth. With the machine running, add 3 eggs through the feed tube. Remove 2/3 of the mixture from the workbowl and combine with the Cheddar cheese and chiles. Add the remaining eggs and Monterey Jack cheese to the remaining mixture in the workbowl and process 20-30 seconds.

Combine the 2 mixtures and spread in a buttered 17x10 inch jelly roll pan. Bake 15 minutes in a preheated 400° oven, then reduce temperature to 350° and bake about 34-40 minutes more until the cheese is set and firm. Cut into squares and serve warm with your favorite salsa. Makes 24 thin slices.
Note: If you have a large capacity machine, all the eggs may be added at once and both cheeses may be added and combined in the processor bowl.

This typical appetizer is usually baked in a rectangular pan and cut in squares. The presentation is further enhanced if accompanied by a tomato salsa of your choice. It should be served warm, but can be baked ahead and reheated.

Cheese Crisps

1 cup All-purpose flour
1/4 teaspoon Salt
1/2 teaspoon crushed red pepper
1 Stick unsalted butter, softened
3 Cups Sharp cheddar cheese (12 oz), grated
1 Tablespoon Fresh thyme, chopped
1 cup Rice Krispies®

Preheat the oven to 350°.

In a food processor, combine the flour, salt, and red pepper; pulse until blended. Add the butter, cheese and thyme and pulse just until a dough forms; bits of cheese should still be visible.

Transfer the dough to a large bowl and gently fold in the Rice Krispies.
Working with a scant Tbsp at a time, roll the dough into balls.

Place the balls about 2 inches apart on ungreased cookie sheets. Flatten slightly with your fingertips into 1 1/2 inch rounds.

Bake the crisps for about 15 minutes, or until firm to the touch and just beginning to brown.

Let cool on the sheets for 1 to 2 minutes, then transfer to wire racks to cool completely. Store in airtight containers for up to 1 day or freeze, well-wrapped, for up to 1 month.

Makes about 3 1/2 dozen.

Chile Cheese Surprises

2 Cups Sharp cheddar cheese, shredded
1/4 Cup Unsalted butter, room temperature
2 Tablespoons New Mexico hot red chile (dry), ground
1/2 Tablespoon Salt
2 Tablespoons Jalapeno Peppers, finely minced, fresh or pickled
1 Cup all-purpose flour
2 Tablespoons Milk
12 Whole Pimento-stuffed olives
12 Pecan halves
12 medium Cooked shrimp, shelled, deveined tails removed

Preheat oven to 400F.

To prepare pastry:

Combine cheese, butter & ground chile, taste; add salt if desired. Work in minced jalapenos until evenly distributed; mix in flour & milk. Roll out pastry to about 1/8 inch thick. Cut pastry into squares, rectangles or triangles to fit around olives, pecan halves & shrimp; wrap pastry around fillings. Place on an ungreased baking sheets & bake 10 - 12 minutes or until pastry feels firm when pressed.

Makes 3 dozen appetizers.

Chile Cheese Wrap Ups

2 Cups Sharp cheddar cheese, grated
1/4 cup Butter, softened
2 Tablespoons Hot chile powder (New Mexico, if possible)
2 Tablespoons onion, finely minced
2 Tablespoons Jalapeno or Habanero chiles, finely minced
1 Cup Flour
2 Tablespoons Milk
1/2 teaspoon salt

To prepare the pastry:

Combine cheese, butter and chile powder. Mix in jalapenos until evenly distributed. Mix in flour and milk. Roll out

pastry to 1/4" thick. Cut pastry into triangles big enough to wrap around any of the following fillings:

Cooked shrimp
Large pimento-stuffed green olives, drained well
Cooked chorizo meatballs
Large black olives, pitted
Lil' Smokies (small cooked sausage links)
Pecan halves
Place on ungreased baking sheets and bake at 375 for about 10-12 minutes.
Makes around 3 dozen.

Chile con Queso

1/3 Cup Soybean Oil, * see note
1/2 Cup Onion, finely chopped
1 clove Garlic, minced
1 Tablespoon All-purpose flour
3/4 Cup Evaporated milk
3/4 Cup Tomatoes, fresh, chopped
1 Pound Processed American cheese, cut into cubes
1/4 Cup Sharp cheddar cheese, shredded
1/4 Cup Monterey jack cheese, shredded
1/4 Cup Jalapeno (fresh or pickled), minced

* Other vegetable oils don't work as well.

Heat oil in a heavy saucepan, fondue pot or chafing dish. Add onion & garlic; cook until onion is clear. Stir in flour. Gradually stir in evaporated milk & cook until mixture is thickened; stir in tomato, cheeses & jalapenos. Cook, stirring, about 5 minutes or until cheeses are melted & flavors are blended. Taste & adjust hotness.

Makes 2 cups.

Gazpacho

Serves 8 (appetizer sized portions)

Ingredients:

1 clove garlic
1 medium onion (sliced)
1 cucumber (sliced)
3 tomatoes (peeled)
1 green pepper (sliced and seeded)
1/4 teaspoon salt
1/2 teaspoon HOTHOTHOT RED PEPPER SPICE
1/4 cup vinegar
1/4 cup olive oil
3/4 cup tomato juice

Garnishes:

1 cup croutons
Minced garlic
1 cucumber (diced)
1 medium onion (chopped) 1 green pepper (chopped)
1 hard boiled egg (chopped)
Capers

Directions:

Puree the first five soup ingredients in a blender or food processor. Stir in salt, Red pepper spice Hot Sauce, vinegar, olive oil, and tomato juice and chill for 2 hours or overnight. For garnishes: SautÃ© croutons and minced garlic in 2 tablespoons oil until browned. Garnish each bowl just before serving, or serve garnishes in separate bowls and let guests garnish individually.

Alligator Sausage

COMMENT:

The early Cajun trappers of bayou country considered alligator a versatile and tasty ingredient. From sausage to sauce piquant, the white lean meat of alligator found its way into their black iron skillets. Today, this once endangered species is farm raised and available at seafood and meat markets everywhere.

INGREDIENTS:

2 pounds ground alligator
2 pounds ground pork
1/2 pound ground pork fat
1/4 cup chopped onions
1/4 cup chopped celery
1/4 cup diced garlic
1/4 cup chopped red bell pepper
1/4 cup chopped parsley
1/4 cup sliced green onions
1/4 cup chopped sage
1/4 cup chopped basil
salt and black pepper to taste
hothothot red pepperspice to taste
15 feet casing for stuffing

METHOD:

In large mixing bowl, combine all of the above ingredients with the exception of the casing. Add one cup of ice water to the mixture and using both hands, blend the ingredients well. Continue to mix in a rolling motion until the fat content of the pork coats the surface of the mixture. This is imperative if the sausage is to be moist and juicy since alligator by nature is quite dry. Once the ingredients are well blended, you may wish to check the seasonings by sauteing a small patty in a frying pan. Correct seasonings if necessary. Stuff the sausage mixture in the casing and tie off in six inch links. To cook, poach the sausage in lightly salted water for three to five minutes. Grill over wood or bake in a 375 degree F oven until golden brown, approximately ten to twelve minutes.

Hearty Vegetable Soup

Makes 6 servings.

Another family favorite, this one's from my cousin Cary in Verndale, Washington!

Ingredients:

2 Tbsp olive oil
2 large cloves garlic, minced
1 cup chopped onion
3/4 cup uncooked barley
5 cups total, any combination of cut up fresh vegetables such as leeks, carrots, summer squash, zucchini, celery, cabbage, mushrooms
9 cups water
1/4 cup chopped parsley
1 bay leaf
3 cups canned tomatoes in puree
1 tsp sugar salt and pepper to taste
1 - 2 tsp Rigor mortice Hot Sauce
1 cup + 2 Tbsp grated Parmesean cheese

Directions:

In a large deep kettle, heat olive oil and saute garlic, onion and barley until the onion is translucent. Stir in vegetables (except cabbage and mushrooms if used). Saute 2 to 3 minutes. Add water. Bring to a boil. Add parsley and bay leaf. Cover and reduce heat.

Simmer for 40 minutes or until vegetables and barley are just tender. Stir in tomatoes. Add sugar, salt, pepper and hot sauce. Add cabbage and mushrooms now, if using them. Simmer 15 minutes longer, or until vegetables and barley are completely tender. Adjust seasonings. Just before serving sprinkle each portion with grated Parmesean.

Note: Barley tends to thicken on standing, so if soup seems a little thick, simply add a little water till you reach the desired consistency.

Beefed Up Nachos

Ingredients:

1 pound bag of large restaurant style nachos
1/2 pound ground beef
1 can refried beans
1 cup chopped black olives
1 cup chopped onion
2 cups grated Monterey Jack and sharp New York Cheddar
2 cups shredded lettuce
1 ounce DOA hot sauce
2 ounces SKULL +BONES JALAPENO DEMISE
1 tablespoon flour

In a skillet cook ground beef and drain off fat. Add in DOA, flour and 1/4 cup water, mix well and then cook off any remaining water. You can add more hot sauce to taste. Set ground beef aside in a bowl to cool. In the same sauce pan put in 1 can of refried beans, SKULL+BONES and a little water to thin beans out so they are just creamy but not runny. On a large cookie sheet spread out 1 layer of chips then a thin layer of beef, onion, olives, beans and cheese. Repeat layers with cheese on top then pop in the oven and bake at 350 until the cheese melts (about 5 minutes). Remove and garnish with lettuce and serve.

Barbecue Sauce For Hot Dog

7 3/4 oz Junior Peach Cobbler; 1 Jar

1/3 c Catsup

1/3 c Vinegar

1/3 c Brown Sugar, Packed

1 ea Clove Garlic; Minced

1 tb Worcestershire Sauce

1/2 ts Ginger; Ground

1/4 ts Mace; Ground

1 ts Onion Salt

NOTE: If the baby food is not available, you could use the same amount of finely chopped peaches, if canned, well drained before chopping.

Combine all the ingredients thoroughly. Core the hot dogs diagonally of three sides. Barbecue basting with the sauce about three times while they are cooking. You can also use this on pork or chicken or the heated sauce in a chafing dish with sliced hot dogs.