

Cilantro-Lime Fish for Taco Bar

Ingredients

6 frozen tilapia fillets, frozen
1 lg. can Rotel, drained (I used 2)
1/2 tsp. minced garlic
1 1/2 Tbsp dried cilantro or 1/4 c fresh chopped cilantro
2 Tbsp lime juice
salt to taste
Soft taco shells

Directions

Place frozen tilapia fillets in the bottom of a slow cooker.

Cover with Rotel, garlic, cilantro, lime juice, and salt.

Cook on low for 4 hours. Flake the fish with a fork and mix well with the other ingredients. Spoon into soft taco shells.

Shrimp for Taco Bar

Ingredients

2 tablespoons freshly squeezed lime juice (from about 2 medium limes)
2 tablespoons olive oil
4 teaspoons chipotle powder
1/2 teaspoon kosher salt
1/4 teaspoon ground cumin
2 pounds peeled and deveined large shrimp (about 45 shrimp)

Directions

In microwave-safe large bowl, combine oil and spices; microwave on High 2 minutes.

Add shrimp; cover and marinate for 20 minutes. Microwave 3 to 4 minutes longer or just until shrimp turn opaque throughout. (1 minute if using pre-cooked shrimp)

Slow Cooker Chicken for Taco Bar

Ingredients

1 Cup chicken broth
3 Tbsp taco seasoning mix (1 pkg Old El Paso)
1 lb skinless, boneless chicken breasts

Directions

Combine chicken broth and taco seasoning mix in a bowl. Place chicken in a slow cooker and pour broth mixture over chicken. Cook on low for 6 – 8 hours. Shred chicken. (TIP: Put chicken in the bowl of a stand mixer and use the beater to shred it.)

Shredded Beef (Carne Deshebrado) (Slow Cooker Method)

Ingredients

1 1/2 Cups beer (full bodied lager or ale is preferred)
1/2 cup cider vinegar
2 oz dried ancho chiles ((4-6) stemmed, seeded, and torn into 1-inch pieces)
2 Tablespoons tomato paste
6 Cloves garlic (lightly crushed and peeled)
3 bay leaves
2 Teaspoons ground cumin
2 Teaspoons dried oregano
2 tsp salt
1/2 tsp pepper
1/2 teaspoon ground cloves
1/2 teaspoon ground cinnamon
1 Large onion (sliced into 1/2-inch-thick rounds)
3 lbs boneless beef short ribs (trimmed and cut into 2-inch cubes)

Directions

Combine the beer, vinegar, anchos, tomato paste, garlic, bay leaves, cumin, oregano, salt, pepper, cloves and cinnamon. Arrange the onion rounds in a single layer on bottom of the pot. Place the beef on top of onion rounds, in a single layer. Pour beer mixture over beef. Cover and cook 8 hours on low.

Transfer beef to a large bowl. Strain the left over liquid through a fine-mesh strainer into a 2-cup liquid measuring cup (do not wash the pot). Discard the onion rounds and bay leaves. Transfer the remaining solids to a blender. Add the water as needed to equal 1 cup. Pour this liquid in blender with reserved solids and blend until smooth, about 2 minutes. Shred beef into bite-size pieces. Transfer sauce back to crockpot and set on low. Add the shredded beef and stir and coat. Season with salt to taste.

Jalapeno Cactus Cheese Dip

Ingredients

8 oz sour cream
½ Cup jalapeno or French onion sour cream dip
½ Cup (or 2 oz) shredded Monterrey Jack cheese
¼ Cup diced canned jalapenos, drained
2 tbsp diced canned cactus
1 ½ tsp dried chives
½ tsp salt
¼ tsp ground cumin
¼ tsp white pepper
¼ tsp garlic salt
1/8 tsp ground red pepper

Directions

Combine all ingredients, mix well. Chill for several hours. Serve with chips.

Chorizo Queso Dip

Ingredients

1 chorizo sausage, a 4 ounce link
1 (8 ounce) packages shredded Mexican blend cheese, about 2 cups
1 (8 ounce) packages chive & onion cream cheese
¾ cup milk
½ cup diced tomatoes
¼ cup green onions, thinly sliced
1 jalapeno peppers, halved, seeded and diced

Directions

Remove casing from chorizo. Heat skillet over medium-high heat. Crumble chorizo into skillet; cook, stirring frequently and using a spoon to break up lumps, until sausage is well-browned, about 5 minutes. Remove sausage to paper towels to drain.

In a large microwave-safe bowl, combine Mexican cheese, cream cheese and milk. Microwave at Medium (50% power) stirring every minute until melted and hot, 6 to 8 minutes. Alternatively, you can prepare in the top of a double boiler over simmering water, stirring constantly, but melting time may differ.

Stir in chorizo, tomato, green onion and jalapeno. Place in fondue pot or slow cooker to keep warm. Serve with chips.

Quacamole

Ingredients

4 ripe avocados, halved, seeded and peeled
2 T lemon juice
Juice of one lime
1 medium onion, finely diced
2 medium tomatoes, peeled and diced
1 teaspoon salt
Hot sauce to taste

Directions

Place scooped avocado pulp in a large bowl, coat with lemon juice and mash with potato masher.

Add remaining ingredients and mix well.

Let sit at room temperature for 1 hour.. Serve with tortilla chips.

Watermelon Agua Fresca

Ingredients

10 Cups water
¾ Cup dried Jamaica flowers or hibiscus
1 mini seedless watermelon (about 2 lbs)
1 Cup sugar

Directions

Add 5 cups of water to a medium sized pot over a high flame and bring to a boil. Add flowers to water and boil for 15 to 20 minutes. Then remove from flame and allow flowers to continue to steep in hot water for another 20 minutes. Using a sieve or slotted spoon remove flowers from water. Set flower water to the side.

Cut rind off watermelon. Slice watermelon flesh in chunks and add to a blender til you fill it ¾ of the way to the top. Add 2 1/2 cups of water and 1/2 cup of sugar to watermelon chunks and blend on high till smooth. You will have to do this in two batches. Repeat with remaining watermelon, water and sugar.

Pour the watermelon water and flower water into a 12 cup pitcher and mix well.
Refrigerate overnight.

Sopapilla Cheesecake Recipe

2 cans of crescent rolls
1 1/2 cups sugar
1 teaspoon vanilla
1 teaspoon cinnamon
2 (8 oz.) packages cream cheese, softened
1 stick butter

Preheat oven to 350F. Press 1 can of crescent rolls into bottom of 9 X 13 inch pan. Mix cream cheese, 1 cup sugar and vanilla until creamy. Spread over rolls in pan. Cover with other can of rolls. Melt butter and stir in rest of sugar and cinnamon. Pour over top. Bake for 30 minutes. Can be served warm or room temperature.

Coconut Flan

Ingredients

Vegetable oil cooking spray
1 Cup cajeta (found in Mexican grocery stores) or caramel sauce, at room temperature
3 (14 oz) cans sweetened condensed milk
1 (14 oz) can unsweetened coconut milk
1 (12 oz) can evaporated milk
6 large eggs, at room temperature
1 tbsp vanilla extract
½ tsp salt
½ Cup shredded sweetened coconut, toasted

Directions

Preheat oven to 350 degrees. Spray 10-cup Bundt or tube pan with vegetable oil cooking spray. Drizzle cajeta into the prepared pan, turning to coat the bottom and sides. Set aside.

Using an electric mixer, beat the milk, eggs, vanilla extract and salt. Pour the mixture into the pan. Place the pan inside a large roasting pan. Fill the roasting pan with enough water to come halfway up the sides. Cover the pan with foil.

Bake until the center jiggles slightly when the pan is moved, about 1 hour 40 minutes. Remove from the oven and let cool at room temperature for 30 minutes. Refrigerate, covered, for 3 hours or overnight.

Turn the flan out onto a platter. Sprinkle with toasted coconut and serve.