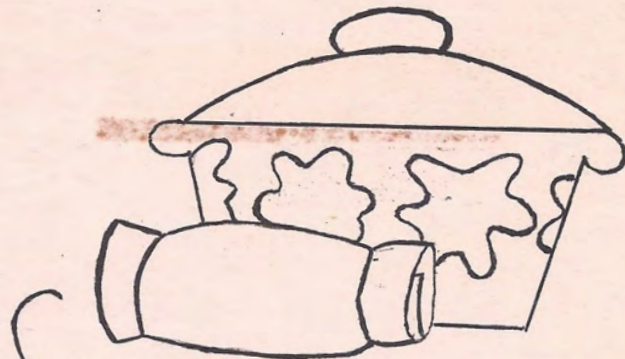


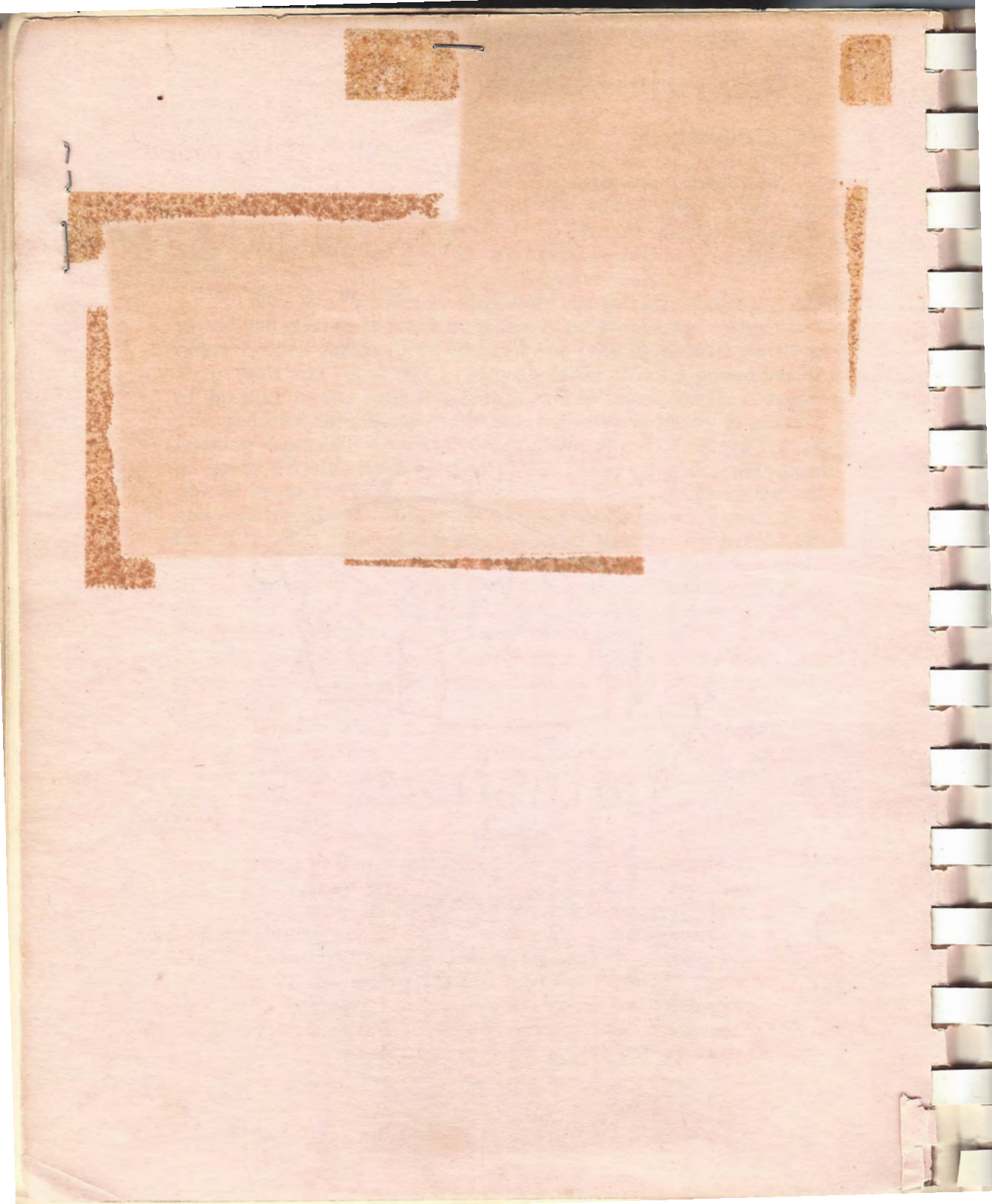
GREEN CHILE
GRILLED CHEESE SANDWICH

- 3 tbs. softened butter or margarine
- 8 slices white bread
- 8 slices American cheese
- 1 4 oz. can Ortega Whole Green Chiles

Butter one side of four slices of bread. On un-buttered side, place one cheese slice, one whole chile which has been slit, seeded and opened flat, then another cheese slice. Top with remaining slice of bread. Butter top of bread. Grill sandwiches on both sides over medium heat until golden. Serve at once. Serves 4.



Spanish
and
Mexican
Cooking



Cannell Tacos for 10

Elaine Cannell

Casserole of baked beans
4 lbs. hamburger
Bottle of Pico-Pico
hot sauce
1 can tomato sauce

3 dozen tortillas
American cheese, grated
Onion, chopped
Olives, pitted
Tomatoes, chopped
Lettuce, shredded

Fry hamburger until crumbly and well done. Fry tortillas slightly on each side and blot. Place all of the above on table and let everyone assemble his own. Have plenty of paper napkins and water handy. This is a fun dish for kids at our house and always in demand by guests. Eating is a feat, and messy but so good. If there are tortillas left, quarter, deep fry and salt the next day to eat with left-over beans.

Chili Con Carne

Mrs. Bill Appleton

1 lb. hamburger
1 T butter
1 onion, chopped
1 can red kidney beans

1 can cream of tomato
soup
1/4 tsp. chili powder
1 tsp. salt

Brown hamburger and onion in butter. Add remaining ingredients and simmer 15 to 25 minutes.

Pollo Con Arroz (Chicken and Rice)

Sue Keiser

1 frying chicken
1 cup rice
1 onion, chopped
1 green pepper, chopped

1 clove of garlic
1 tsp. salt
1/2 tsp. pepper
1/2 cup canned tomatoes

Cut up fryer and brown. Drain fat, except 3 table-
spoons. Add to fat: rice, onion, green pepper and canned
tomatoes. Cook 5 minutes, stirring frequently. Add 3 cups
boiling water and browned chicken. Cover tightly. Bake 45
minutes in 350 degree oven or until done.

Gallina En Blanco
(Chicken in Tomato Sauce)

Mrs. William Luna

1 stewing chicken,
cut in pieces
3 cloves garlic
Pinch of oregano
1 sliced tomato
Salt and pepper to taste

About 5 quarts of water
Chicken liver, cooked
1/4 tsp. cinnamon
1 tsp. sugar
1 1/2 slices stale
bread crumbs
2 cans tomato sauce

Boil chicken with seasonings until tender. Mash the cooked chicken liver with 1/4 teaspoon cinnamon, 1 teaspoon sugar and add 1 1/2 slices stale bread crumbs. Melt 1 table-spoon of fat. When hot add 2 cans of tomato sauce, 1 teaspoon of vinegar. Add liver mixture to tomato sauce. Mix. Add enough chicken broth until it is the consistency of gravy. Bring to boiling point. Add a small can of peas, about 2 cups of cooked potatoes, 1 can of olives and the cooked chicken. Simmer for ten minutes over low heat. Serve with Spanish or fried rice.

Mexican Hot Sauce

Loraine Havins

8 tomatoes, or
1 large can tomatoes

4 yellow chilis, fresh
1 onion
A little bit of garlic

Peel tomatoes and set aside. Put chilis in broiler and roast. Then put them in a towel and let steam. Peel chilis. Combine all ingredients and mix thoroughly. Add salt and pepper to taste. Yields about 1 pint.

Tortillas

Jody McLean

4 cups flour
2 tsp. salt

1 to 1 1/4 cups lukewarm
water
6 T shortening or oil

Sift the salt and flour then add the shortening, working it

into the mixture. Stir in water and form the dough into a ball. Use more water if it is necessary, until the bowl is clear of all dough. After kneading it well on floured board make egg-sized balls from the mixture. Let them stand for 15 minutes. Then roll out the balls until they are the size of a salad plate. Place the tortilla in a hot, ungreased skillet or griddle on top of the stove. Allow them to cook about 2 minutes on one side and about 1 minute on the other.

Enchiladas

Charlotte Crinklaw

2 large onions, chopped
 very fine
 1 lb. cheese, grated
 2 T vinegar
 1 tsp. marjoram

1 can Las Palmas sauce
 1 T flour
 1 can pitted olives
 Shortening
 Tortillas, about 12

Mix onions, cheese, vinegar and marjoram. Fry corn tortillas in 1/2 inch fat or oil. Add flour to fat, and add Las Palmas sauce. Dip half of tortilla in sauce, lay in shallow baking dish. Fill with onion mixture and fold top over, like a turnover. Lay close together. Pour remaining sauce over top, sprinkle with remaining cheese mixture or just grated cheese, and bake in 375 degree oven.

Polvorones (Mexican Tea Cakes)

Mrs. Robert L. Ayhens

1 cup flour
 2 T sugar
 1 tsp. vanilla
 Powdered sugar

1/2 cup butter
 or margarine
 Pinch of salt
 1 cup nut meats,
 finely ground

Sift flour and measure. Cream butter, add sugar and blend thoroughly. Add flour, salt, flavoring and nut meats. Mix well. Form into small balls and place on a lightly greased cookie sheet. Bake in 400 degree oven for 10 minutes, or until lightly browned. Remove from oven and cool slightly. Roll immediately in powdered sugar, repeat when cold.

Pillilys'

Felicita Lopez

4 cups flour
1/2 cup oil
2 T sugar
2 tsp. salt

3 tsp. baking powder
1 egg
1 1/3 cups water and
canned milk, mixed

Mix flour, sugar, salt and baking powder. Add oil, egg and water. Knead into soft ball. Cover with cloth and let set overnight. Roll out like pie dough and cut into small squares, triangles or circles. Fry in deep fat until brown and fluffy.

Stuffed Oranges, Barcelona

Charlotte McNamara

6 oranges
8 small dried figs
2 T coconut, finely
chopped
Brown sugar
Cointreau

9 dates, pitted
6 marshmallows, finely
chopped
2 T cashews or almonds,
finely chopped
Brandy

Cut off stem end of oranges. Remove pulp and mix well with dates, figs, marshmallows, coconut and nuts. Stuff shell. Dust with brown sugar. Bake for 1/2 hour in 350 degree oven. Add 1 tsp. cointreau to each orange. Arrange on silver platter and splash a little heated brandy over them. Serve flaming.