



# Lottery

## Favorites

# Cookbook



# Table of Contents

## Breakfast

2

Crispy Crunch French Toast.....	3
Favorite Breakfast .....	4
Pancake En Brochette .....	5
Pancake Sausage Pops.....	6
Two-Toned Cheese Omelette .....	7

## Lunch

8

Bacon Cheeseburger on a Savory Keto Chaffle ..	9
Bluebird Studios Frito Chili Pie.....	10
Butt-kickin' Chipotle Chicken Chili.....	11
Chicken Tortilla Soup.....	12
Cornbread Casserole .....	13
Spicy Butter Chicken Curry.....	14

## Appetizers

15

Broccoli & Cheese Stuffed Bread.....	16
Crispy Jalapeño Rings .....	17
Deb's Green Chile Cream Cheese Wontons.....	18
NM Green Chile Cheeseball .....	19
Sausage Crumble Sliders .....	20
Spinach Artichoke Dip .....	21

## Sides

22

Better Than Lotto-Risotto.....	23
Dulce Fuego .....	24
Elote Cream Corn.....	25
Green Chile Cheddar Beer Bread .....	26
Hatch Spicy Baby-Potatoes.....	27
New Mexican Stuffing .....	28
New Mexico Green Chile Sausage Stuffing .....	29
Scalloped Pineapple .....	30

## Dinner

31

Brad's Beef and Barley Stew Mexico .....	32
Calabacitas Burritos .....	33
Chile Rellenos .....	34
Cresta's Green Chile Stew .....	35
Deep Fried Burritos.....	36
Green Chile Chicken Stuffed Peppers .....	37
Hawaiian Chicken.....	38
Huaraches .....	39
Jalapeño Pork Chop .....	40
Jambalaya Burrito .....	41
Maniladas .....	42
New Mexican Tamales.....	43
New Mexico Goulash.....	44
New Mexico Party Roast.....	45
NM Green Chile Chicken Ramen.....	46
NM Holiday Red Chile Glaze Turkey .....	47
Orzo Stew .....	48
Suzy's Egg Rolls.....	49
Uncle Bill's Black Eyed Peas .....	50

## Desserts

51

Biscochito Cupcakes .....	52
Biscochitos.....	53
Cherry Almond Cookies .....	54
Coconut Truffles .....	55
Fresh Apple Cake .....	56
Green Chile Apple Pecan Pie Cake .....	57
Natillas .....	58
New Mexican Cheesecake .....	59
Orange Chocolate Ganache Raspberry Tart .....	60
Part Pie Fruit Bars.....	61
Pecan Sandie Meltaways .....	62
Pineapple Cream Dream .....	63
Pink Fluff.....	64
Pumpkin Roll.....	65
Rocky Road Fudge .....	66
Salted Candy Apple Cheesecake.....	67

## Cash Shark's Favorites

68

Beet Caviar.....	69
Caviar cake.....	70
Corn & Oysters.....	71







# Breakfast

**Crispy Crunch French Toast**

**Favorite Breakfast**

**Pancake En Brochette**

**Pancake Sausage Pops**

**Two-Toned Cheese Omelette**



# Crispy Crunch French Toast

by: Theresa Johnson  
from Clovis



Servings: 4 to 8

## Instructions:

1. In a Ziploc bag, pour in cereal and crush.
2. Place on a paper plate, set aside.
3. Pour Egg Beaters in a bowl, add whipping cream, vanilla, cinnamon and nutmeg, then whisk.
4. In a skillet, heat butter over medium heat, dip slice of bread in egg mixture.
5. Coat bread on both sides with crushed cereal.
6. Cook bread on both sides until golden brown.
7. Top with assorted fruit.
8. Drizzle syrup.
9. Dust with powdered sugar.

## Chef Comments:

Add a crunchy fun texture to your French Toast. Set up different cereal stations with your family. I guarantee they will have a blast!



## Ingredients:

- 4 cups strawberry Frosted Flakes cereal or your favorite (Cinnamon Toast Crunch, Fruity Pebbles)
- 1 cup Egg Beaters
- 1/4 cup heavy whipping cream
- 1 tsp. vanilla extract
- 1 tsp. cinnamon
- 1/2 tsp. nutmeg
- 4-8 slices of bread
- butter for frying
- syrup
- assorted fruit
- powdered sugar
- Optional: Add your favorite coffee creamer in place of whipping cream.

# Favorite Breakfast

by: Janie Turrieta  
from Silver City



Servings: 4 to 6

## Instructions:

1. Dice the potatoes, preheat oil in a large pan and fry on medium heat until golden brown, turning occasionally then season with salt and pepper to taste.
2. While the potatoes are cooking, slice the Polska Kielbasa in half, long ways and then chop about 1/4-inch thick and fry until almost crisp.
3. Drain the grease and add 1/2 of the chopped onion.
4. Cook a few more minutes, then mix this into the crispy potatoes and stir.
5. For the New Mexico green chile, start with a bit of oil to cook the other half of the chopped onion.
6. When these are almost translucent, stir in the chopped garlic for a minute or two, then add the chile and some salt.
7. Cook for about 10 minutes or until it comes to a slight boil. (You may want to add a bit of water at this point.)
8. We usually eat this with a couple of eggs over easy and some freshly grated cheddar cheese, then use the leftovers for burritos. Sometimes I double the recipe and freeze a half dozen burritos for busy days.



## Ingredients:

- 4 or 5 medium-sized potatoes
- 1 Polska Kielbasa
- 3/4 to 1 lb. fresh roasted or frozen New Mexico green chile
- 1 onion, chopped
- 4 garlic cloves, chopped
- 1/4 cup oil
- salt
- pepper
- flour tortillas
- cheddar cheese
- eggs

## Chef Comments:

Polska Kielbasa with crispy fried potatoes pair perfectly with New Mexico grown green chile with fresh garlic and onions. This is great in a burrito, but it is also amazing with a couple of over-easy eggs and a warm, buttered flour tortilla. This recipe didn't have a name, but my family has always called it "Favorite Breakfast" because that is exactly what it is.



# Pancake En Brochette

by: Theresa Johnson  
from Clovis

 **Servings:** 2-4 (Depends on how many pancakes you make.)

## Instructions:

1. Follow box instructions to make pancakes.
2. Pour pancake size to 1 - 1½ inch diameter on medium heated griddle or medium heat skillet.
3. Wash fruit (excluding bananas). Slice strawberries and bananas, set aside.
4. Roll additional berries in your favorite sweetener.
5. Assemble fruit and pancakes on skewers.
6. Scramble eggs in warm skillet, add seasonings, top with shredded cheese.
7. Cook until desired doneness.
8. Fry favorite breakfast meat.
9. Add favorite garnish on eggs.
10. Drizzle with favorite syrup.
11. Enjoy!

*\*HACK\* You can use Egg Beaters for an egg substitute.*

*\*SAFETY\* Always inspect your skewers before placing any food on them.*

## Chef Comments:

Everyone puts lunch and dinner on a stick, why not breakfast? This was a super-fun meal to make. I was laughing so hard at myself trying to flip those little pancakes that had a mind of their own!



## Ingredients:

- pancake mix
- assorted fruit (strawberries, bananas, blueberries, raspberries)
- skewers
- 2-4 eggs
- 1/4 cup shredded cheese
- favorite breakfast meat
- 1/2 tsp. onion powder
- 1/2 Tbsp. minced onion
- 1/2 tsp. pepper
- sugar or favorite sweetener
- garnish
- favorite syrup

# Pancake Sausage Pops

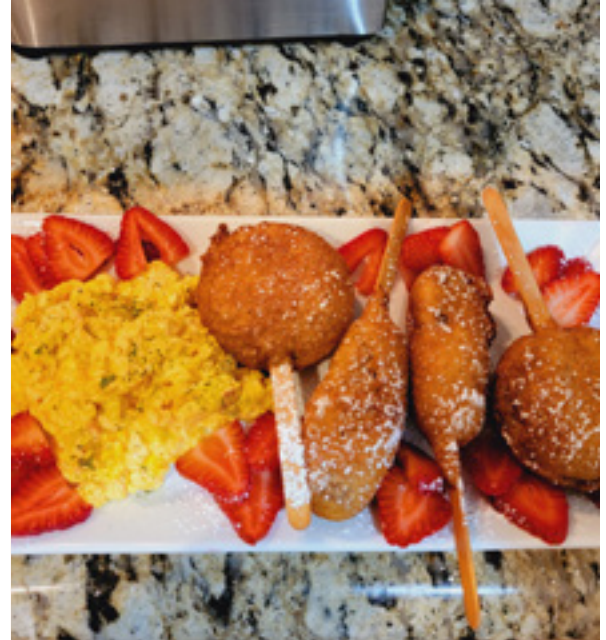
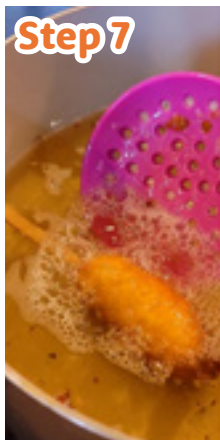
by: Theresa Johnson  
from Clovis



**Servings:** 5-10 (Depending on how many you make.)

## Instructions:

1. Inspect popsicle sticks for any defects, rinse thoroughly. Set aside.
2. Fry sausage, drain on paper towel. Set aside.
3. Make pancake batter according to package. Add cinnamon, nutmeg, and vanilla flavoring.
4. Insert popsicle sticks into each sausage.
5. Pour batter into cup/glass and double dip sausage deep enough to coat entirely.
6. Heat oil to 350°F in a large (5 qt.) pot.
7. Lower the coated sausage with a spatula, including the stick, into the oil and fry until golden brown, about 1-2 minutes.
8. Drain on paper towel.
9. Dust with powdered sugar.
10. Serve with your favorite warm syrup for dipping.
11. Enjoy!



## Ingredients:

- popsicle sticks
- 6-10 breakfast sausages
- 1 cup pancake mix
- 1 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1 tsp. vanilla flavoring
- 1 drinking cup/glass large enough to dip sausages into batter
- cooking oil for frying
- powdered sugar for dusting
- favorite syrup for dipping

## Chef Comments:

These Pancake Sausage Pops were a big hit with my husband and my friends. Why buy them when you can make them!

# Two-Toned Cheese Omelette

by: Theresa Johnson from Clovis



**Servings:** 2 (Depends on how many eggs you make.)

## Instructions:

1. Heat skillet to medium heat, pour in Egg Beaters.
2. Cook Egg Beaters until 75% done. (Enough so you will be able to slice it.)
3. Slide Egg Beaters onto clean counter and slice into 1-inch slices.
4. Add the 1-inch egg strips back into the skillet faced down the side that was not fully cooked.
5. Separate strips about 1/2 inch to 1 inch apart in the skillet.
6. Pour the Egg Beaters egg whites over the strips.
7. Add the onion powder, minced onion, pepper or favorite seasonings.
8. Add chopped deli meat, shredded cheese and chopped spinach.
9. Fold over egg to create an omelette.
10. Garnish on top.
11. Cut smoked sausage in half then in half again.
12. Score the sausage (knife marks) and sear on both sides to your liking.

*\*Hack: No need for salt, there is plenty in the sausage, cheese and deli meat.*

*\*Hack: Use non-stick skillet or your favorite cooking spray.*

*\*Hack: For a cool presentation, sear meat and score your smoked sausage. (knife marks)*

## Chef Comments:

This Two-Toned Cheese Omelette will be a big hit at any breakfast event! It looks complicated but isn't. It's fun, super-cool, and all wrapped up in one!



## Ingredients:

- 1/2 or 1 cup Egg Beaters, depending on size of skillet
- 1 cup or 1½ cup of Egg Beaters egg whites, depending on size of skillet
- 3 slices deli meat, chopped
- smoked sausage
- 1/4 cup spinach, chopped
- 1/4 cup shredded cheese
- 1/2 tsp. onion powder
- 1/2 tsp. minced onion
- 1/2 tsp. pepper
- garnish

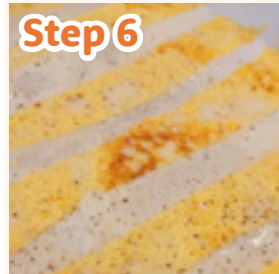
Step 2



Step 4-5



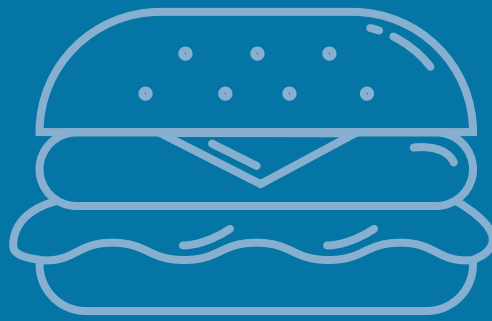
Step 6



Step 8







# Lunch

**Bacon Cheeseburger on a Savory  
Keto Chaffle**

**Bluebird Studios Frito Chili Pie**

**Butt-kickin' Chipotle Chicken Chili**

**Chicken Tortilla Soup**

**Cornbread Casserole**

**Spicy Butter Chicken Curry**



# Bacon Cheeseburger on a Savory Keto Chaffle

by: Theresa Johnson from Clovis



**Servings:** 1-4, depending on how many burgers you make

## Instructions:

1. Fry bacon to desired crisp on medium-high heat in skillet. Place on paper towel to drain. Set aside.
2. Season hamburger meat with favorite seasonings. Cook to desired degree of doneness.
3. Turn on/preheat mini waffle maker for chaffles.
4. In a bowl, beat egg, shredded cheese and favorite seasonings. I used Weber® Cheddar Bacon Burger seasoning.
5. Pour 1 Tbsp. of egg mixture into the mini waffle maker. Continue to add egg mixture until the waffle maker is full. Cook for 4-5 minutes. (Repeat to make the second chaffle.)
6. Remove and place on paper towel.
7. Assemble just like you would your favorite burger.



*For easy clean up in case of an overspill, place a paper plate under the mini waffle maker(s). For easy clean up, after waffle maker is completely cooled off, wipe the inside with a damp paper towel. Yes, you can use your regular waffle maker. Just double the measurements according to your size of maker.*

*Substitute lettuce for raw spinach. Use Chaffles for any type of sandwich (fish, chicken or ham & cheese)!*

*\*GAME CHANGER HACK\* Electric Cheese Grater*

*\*HACK: Use two mini waffle makers, if you have them!*

## Chef Comments:

I'm always looking for a better way to continue cutting calories while still eating my favorite meals. These Savory Chaffle buns are a great substitute for hamburger buns.



## Ingredients:

- 2 pieces of bacon or turkey bacon
- 1 ground beef hamburger patty
- 1 egg (will make 2 chaffles)
- 1/4 cup shredded cheese
- 1 tsp. Weber® Cheddar Bacon Burger seasoning or favorite seasoning (or, to taste)
- 1 slice cheese
- pickles
- tomatoes
- lettuce
- mustard
- sugar-free ketchup
- mini waffle maker



# Bluebird Studios

## Frito Chili Pie

by: Elizabeth Cooper from Santa Fe

 **Servings:** 18

### Instructions:

1. Saute onions in a large pan until slightly browned.
2. Add meat and chopped garlic and cook until done. Drain fat if needed.
3. Add the rest of the ingredients.
4. Using one of the bean cans, fill it with water and slowly add it to the chili, until you get the desired consistency (Not too runny!)
5. Simmer on very low for a few hours. It is better if made the day before.
6. Cut Fritos® bags on the long side and use them as a bowl.
7. Ladle chili mix into the bag over the Fritos.
8. When serving, put the Fritos bag in a plastic basket or use a bowl as it's hot to the touch!
9. Add chopped onions and shredded cheddar on top.

### Chef Comments:

I run an art workshop space in Santa Fe, NM. On the last day of each workshop, I fix this dish for my students. It's "on the house!" I have tweaked this recipe many times and finally figured out the proportions for a large crowd. Many of my students come from other parts of the country (especially back East) and they LOVE this recipe. The look on their faces when I tell them to put the chili right in the Fritos bag is priceless and yes, many go back for seconds. Even though a similar dish is served at the Santa Fe Five & Dime, I think my version is not only better, it's healthier. I only use organic ground turkey, but beef and game are ok, too. This lunch has become my signature dish at the studio and I recently sent out the recipe to my newsletter list as a little Christmas "gift" to my followers. I have never received so many positive comments!



### Ingredients:

- 3 Tbsp. olive oil/avocado oil
- 1½ cups chopped onion
- 3 lbs. ground meat (organic turkey, or beef and game)
- 3 - 4 diced garlic cloves, or 1½ Tbsp. garlic powder
- 1 Tbsp. cumin
- 3 cans (14.5 – 16 oz each) of beans: black, kidney, and pinto
- 1/2 cup fresh chopped cilantro (optional)
- 2 cans (10 oz. each) of Ro-tel®
- 2 cans (14.5 oz.) of diced, roasted tomatoes
- 1 can (4 oz.) of diced green chiles, or use fresh roasted, chopped green chiles (1 cup, or to taste)
- 1 can (14.5 – 16 oz) corn
- 1 Tbsp. sugar
- Several shakes of Worcestershire sauce
- 18-24 mini bags of Fritos®
- Lastly, add the spice: 1 - 3 (or more) Tbsp. dried red chili powder and salt and pepper. This is to taste! Warning! Add slowly to ramp up the heat level!



# Butt-kickin' Chipotle Chicken Chili

by: Juliann Salinas  
from Albuquerque

## Instructions:

1. Marinate cubed chicken breast with avocado oil, juice and zest of two limes, 1/2 can of chipotle peppers (rough chop them), and 2 tablespoons of adobo sauce from chipotle peppers for 8 hours or overnight in a bag in the refrigerator. You can also marinate in a glass bowl, as long as chicken is covered. Give it a stir or a squish (if using the bag method) when it crosses your mind, but at least once to re-distribute the marinade. Reserve at least 5 chipotle peppers for next day (in the can in the fridge). When chicken is done marinating and you are ready to assemble, drain black beans, and rinse well. Rinsing makes the beans less “musical.”
2. Mince garlic and chop onion.
3. Remove chicken from marinade (leave the chipotle peppers behind) and pan-fry chicken in a medium pot for 5 minutes over medium-high heat. Stir in garlic and onions. Cook until chicken is fully cooked, stirring frequently, approximately 8 more minutes. Choose a cube of chicken to test and make sure the center is 165°F.
4. Add Italian peeled tomatoes and their juice, tomato paste, 5 remaining chipotle peppers, remaining adobo sauce, juice and zest of 2 limes, and chili powder to pot with the chicken.
5. Simmer on low for 30 minutes to incorporate flavors, stirring occasionally, adjust with salt and pepper to taste.
6. Remove whole chipotle peppers from chili, serve in bowls.

*Optional: Serve with slices of remaining limes, 1-2 Tbsp. of sour cream (to taste), 1 Tbsp. chopped cilantro (optional), and 2 Tbsp. of cotija cheese (also optional).*



Servings: 6



Prep Time: 8 hrs | Cook Time: 45 mins.

## Ingredients:

- 1/4 cup avocado oil
- 1½ lbs. chicken breast, cubed
- 6 limes
- 1 can (11 oz.) chipotle peppers in adobo sauce
- 3 cans (15 oz. each) black beans
- 4 cloves garlic
- 1 large yellow onion
- 1/2 red onion
- 1 can (28 oz.) Italian peeled tomatoes
- 1 can (6 oz.) tomato paste
- 4 Tbsp. “good” chili powder (see note below)
- salt and pepper, to taste
- optional, and delicious: serve with cilantro, sour cream, and cotija cheese
- NOTE: you can make your own chili powder by mixing 1 tsp. of paprika, 2 tsp. ground cumin, 1 tsp. cayenne pepper, 1 tsp. oregano and 2 tsp. garlic powder

## Chef Comments:

Most chicken chili recipes are kind of bland. This chili is anything but, bringing the heat of chipotle chiles in adobo sauce to the mix. You'll want the chicken to marinate for at least 8 hours (or overnight), so this is not a last-minute lunch, but a filling one!

# Chicken Tortilla Soup

by: Vivian Canales  
from Anthony



Servings: 8

## Instructions:

1. Cook chicken in 2 quarts of water until tender.
2. Dice or shred chicken. Save broth. Set aside.
3. Meanwhile, in a large pot, put tomatoes, chilies, adobo sauce, broth, onion, garlic, cumin, salt and pepper to boil on medium-low heat.
4. Add diced chicken pieces to the tomato mixture and add chopped cilantro.
5. Continue to simmer (15-20 minutes)
6. In the meantime, fry tortilla strips in oil until crisp.
7. Drain on paper towels.
8. To serve, put soup into bowl, top with avocado pieces and fried tortilla strips.
9. Top with grated cheese (optional).
10. Put lime wedges on the side.

*NOTE: Chipotle is smoked jalapeño. Some people like it, some do not. It has a strong, pungent, smoky smell and taste. The jalapeño in itself is hot, so be careful in using both the adobo sauce and the chipotles, too.*

## Ingredients:

- 4 boneless skinless chicken thighs or half breasts
- 2 cans (15 oz. each) diced tomatoes, un-drained
- 1 chile chipotle (can use finely diced chile Serrano)
- 1 tsp. adobo (sauce) from chile chipotle can (optional)
- 1 onion, chopped
- 2 cloves garlic, minced
- 1/2 tsp. cumin
- salt and pepper, to taste
- 2 Tbsp. chopped fresh cilantro
- 6 corn tortillas, sliced into strips
- 1 avocado, peeled and diced and tossed with lime juice
- 1/2 cup shredded queso Mennonite or Monterey Jack cheese (optional)
- lime wedges

## Chef Comments:

It is my special recipe that I got from my grandmother.

# Cornbread Casserole

by: Carey Morris from Tijeras

## Instructions:

1. Start by first caramelizing the onions with the garlic.
2. Put the onions and garlic to the side in a small bowl and brown your beef, adding your special seasoning if you have a favorite, and a pinch of pepper.
3. Once the beef has browned, pour off any excess fat, add the onions and garlic in.
4. Add 1/2 to 1 cup Hatch green chile, canned or frozen (thaw first).
5. Preheat oven to the temperature setting for your Jiffy cornbread (it should be 400°F).
6. Keep cooking your beef mixture for 5 or 10 minutes, just to make sure everything has mixed together well.
7. Turn off the heat on the beef.
8. Add the pinto beans, cream of corn and cooked rice to your beef mixture.
9. Add mozzarella cheese, just before switching to your baking pan.
10. Stir and pour into the bottom of a two quart round or 9x9" pan.
11. Make cornbread: Combine 1 egg, 1/3 cup milk, 2 Tbsp. honey, half a cup Hatch green chile and mix.
12. Always let your cornbread mix sit for 2 to 3 minutes before putting it in the pan. The cornbread will rise better and will cook better where it contacts the beef.
13. After letting the cornbread mix sit, pour over the top of your beef mixture.
14. Bake for about 25 to 30, depending on altitude. This is for high altitude. If you're at a very low altitude, it may be shorter.
15. You will know it's done when the cornbread has turned a nice brown and you will see the juices from the mixture inside trying to bubble up from the middle of your cornbread. Make sure the cornbread is completely cooked. It should look like a small volcano in the center.
16. Let cool and enjoy.



Servings: 8

## Ingredients:

- 1 chopped onion
- 2 pieces of garlic clove
- favorite spices: add just a pinch to the meat when you're cooking it with the onions and garlic (before you add it to the rice and beans)
- 1 lb. beef, ground turkey sausage, chunked turkey or shredded beef
- 1/2 - 1 cup Hatch green chile, use the heat you like
- 1½ cups whole pinto beans, or about one can pre-made
- 1/2 can cream of corn
- 1/3 cup mozzarella cheese
- 1 small mix Jiffy cornbread (follow directions)
- 1 egg
- 1/3 cup milk
- 2 Tbsp. honey
- 1/2 cup Hatch green chile
- 1/2 cup regular rice, cooked

## Chef Comments:

You can change it for whatever your family likes. Or if you have someone over with allergies, you can always put in additions or take anything out.



# Spicy Butter Chicken Curry

by: Anup Shrestha from Albuquerque

 **Servings:** 10

## Instructions:

1. **Marinate the chicken:** In a large bowl, combine the chicken pieces with yogurt, ginger-garlic paste, turmeric powder, red chili powder, garam masala, and salt. Mix well, ensuring each piece is coated. Cover and let it marinate in the refrigerator for at least 2 hours, or preferably overnight.
2. **Cook the chicken:** Preheat oven to 400°F (200°C). Place the marinated chicken on a baking sheet and bake for 20-25 minutes, or until cooked through. You can also use a grill or stove top for cooking the chicken. Set aside the cooked chicken.
3. **Prepare the curry base:** In a large pan, heat ghee or butter over medium heat. Add chopped onions and sauté until golden brown. Add ginger-garlic paste and cook for an additional 2 minutes until the raw smell disappears. Stir in the tomato puree, cumin powder, coriander powder, red chili powder, turmeric powder, and garam masala. Cook the mixture until the oil begins to separate from the masala.
4. **Blend and simmer:** Allow the mixture to cool slightly, then transfer it to a blender and blend into a smooth paste. Return the blended mixture to the pan and add the cooked chicken pieces. Stir well to coat the chicken with the masala. Pour in the heavy cream and add unsalted butter. Mix until the butter is melted and the curry is creamy. Season with salt according to your taste. Simmer the curry on low heat for 10-15 minutes to allow the flavors to meld.
5. **Finish and serve:** Garnish the spicy butter chicken curry with chopped fresh cilantro. Serve hot with steamed basmati rice or naan bread. Enjoy the rich and flavorful Indian hot and spicy butter chicken curry! Adjust the spice level and creaminess according to your preferences.

## Chef Comments:

My recipe is authentic, has original taste and includes cooking techniques.

## Ingredients:

For Marinade:

- 1½ lbs. (700g) boneless, skinless chicken, cut into bite-sized pieces
- 1 cup plain yogurt
- 1 Tbsp. ginger-garlic paste
- 1 tsp. turmeric powder
- 1 tsp. red chili powder
- 1 tsp. garam masala
- salt to taste

For the Curry:

- 3 Tbsp. ghee (clarified butter) or unsalted butter
- 2 large onions, finely chopped
- 2 tsp. ginger-garlic paste
- 1 cup tomato puree
- 1 tsp. cumin powder
- 1 tsp. coriander powder
- 1 tsp. red chili powder (adjust to taste)
- 1/2 tsp. turmeric powder
- 1 tsp. garam masala
- 1/2 cup heavy cream
- 1/4 cup unsalted butter
- salt to taste
- fresh cilantro, chopped, for garnish



# **Appetizers**

**Broccoli & Cheese Stuffed Bread**

**Crispy Jalapeño Rings**

**Deb's Green Chile Cream Cheese  
Wontons**

**NM Green Chile Cheeseball**

**Sausage Crumble Sliders**

**Spinach Artichoke Dip**



# Broccoli & Cheese Stuffed Bread

by: Tina Ritt from Albuquerque



**Servings:** 1 loaf serves approx 8-10 people

## Instructions:

Make pizza dough (or use pre-made):

1. In a bowl, mix water with yeast until dissolved — approx. 5 minutes. Mix in sugar, salt and oil. Then gradually add flour and mix until solid dough ball forms. Place dough ball on counter and fold into a nice ball and place into a Pam-sprayed bowl and let rise until it's double in size — approx. 1-2 hours. Remove and knead for 3 minutes. Your dough ball is now ready to be rolled out.
2. Roll out pizza dough in rectangular shape, approx. 1/8" thick.

Make filling:

3. Slice block cheeses into small cubes. Place in bowl and sprinkle with 1 Tbsp. of cornstarch. Toss.
4. Thaw and drain broccoli crowns, pat dry.
5. Spread a layer of broccoli on rolled-out dough, then cover the broccoli with generous portions of cheese cubes.
6. Pull in and fold dough around to form a loaf, making sure it is sealed all the way around.
7. Flip over onto a cookie sheet that has been sprayed with Pam and dusted with corn meal.
8. Sprinkle top of loaf with shredded cheese and coarse salt.
9. Place in preheated oven at 400°F for approx. 40 minutes, until it is a nice golden color. Let cool 15 minutes before slicing.

## Chef Comments:

All hand made because no one in New Mexico makes them.



## Ingredients:

Large pizza dough ball (can be store-bought (approx. 16 oz. size or made with ingredients below)

- 2 cups warm water
- 1 packet fast-acting dry yeast
- 2 tsp. granulated sugar
- 1 tsp. salt
- 1/4 cup extra virgin olive oil
- 6 cups all-purpose flour

Filling:

- 8 oz. block of Swiss cheese
- 8 oz. block of cheddar cheese
- 8 oz. block of Monterey Jack cheese
- 16 oz. frozen broccoli crowns, thawed
- dash of salt
- dash of pepper
- dash of garlic powder
- sprinkle of coarse corn meal
- 1 Tbsp. corn starch
- 2 Tbsp. shredded cheddar cheese
- 1 tsp. coarse salt



# Crispy Jalapeño Rings

by: Theresa Johnson  
from Clovis

 **Servings:** 2 to 3

## Instructions:

1. Put on disposable gloves.
2. Wash and clean jalapeños.
3. Cut the stem end off and remove the core from each jalapeño, removing all seeds and membranes (unless you want a spicier ring).
4. Slice each jalapeño into 3-4 rings.
5. Build 3 separate stations of flour (plate), egg mixture (bowl), and breadcrumbs (plate).
6. Coat the jalapeño ring in the flour first, egg mixture and lastly, breadcrumbs.
7. Deep fry at 350° - 365°F for 2-4 minutes. (It won't take long, so keep an eye on them.)
8. Drain excess oil on paper towel.
9. Lightly salt to taste.
10. Enjoy!

### \*HACKS\*

\* Panko breadcrumbs give the rings a crispier crunch! To lessen the heat of the jalapeños, be sure to remove the seeds and membranes. Capsaicin is concentrated in these areas.

\* Bake or air fry

\* Try them on your burger or sandwich.

## Chef Comments:

I had some leftover jalapeños from a recipe I was making. I didn't want them to go to waste so I decided to make some crispy rings out of them. These Crispy Jalapeño Rings will get the party started and jumping!



## Ingredients:

- 2-4 jalapeños
- 1 cup Egg Beaters
- 1 cup flour
- 1 cup Panko breadcrumbs
- oil for deep frying
- salt for taste
- disposable gloves

## Step 7



# Deb's Green Chile Cream Cheese Wontons

by: Debbie Worrell  
from Albuquerque

 **Servings:** 12

## Instructions:

1. Boil 2 boneless chicken breasts until thoroughly cooked (approx. 20 minutes). Let cool and set aside.
2. In mixing bowl, add 2 packages of cream cheese.
3. Add 1/2 cup of chopped green chile (mild, medium or hot)
4. Chop and add 3 stalks of green onion.
5. Mix all together until cream cheese softens.
6. Shred chicken breast and add to cream cheese mix.
7. Heat 2 cups of vegetable oil to 350°F on the stove top.
8. In a bowl, beat the egg thoroughly to create an egg wash.
9. Apply 1/2 tsp. of mix onto the center of the wonton.
10. Use a basting brush (or other brush) to brush the egg wash onto the edges of the wonton. Fold the wonton and press the edges together.
11. Deep fry until golden brown.
12. Place on cooling rack to drain excess oil.
13. Serve plain or with your favorite sweet & sour sauce.

## Chef Comments:

This recipe combines Asian & New Mexican flavors.

## Ingredients:

- 2 chicken breasts (shredded)
- 2 pkgs. (8 oz. each) cream cheese
- 1/2 cup chopped green chile
- 3 stalks green onion
- 2 cups vegetable oil
- 1 egg
- 1 pkg. wonton wraps (approx. 30 wraps)
- sweet & sour sauce (optional)

# NM Green Chile Cheeseball

by: Julie Amaya from Albuquerque

## Instructions:

1. Empty medium-sized bag of chopped pecan pieces into regular sized salad bowl; set aside.
2. Unwrap four blocks of cream cheese; put into medium-sized mixing bowl.
3. Chop green onion(s); add to mixing bowl.
4. Then, add 1 cup of peeled/diced fresh (moist) roasted green chile. Pat the chile with a paper towel before adding to the bowl if, too wet.
5. Take two to three small slices (VERY SALTY! Use sparingly) of dry salted salami out of jar.
6. Dice into small pieces. The easiest way to cut dried salami into small pieces is to start cutting AFTER first twisting-then holding- all the small slices together with fingers into a tube shape.
7. Add salami pieces to bowl.
8. Sprinkle 1 tsp. of garlic powder into mixing bowl.
9. Put on gloves and gently mash together blocks of cold cream cheese with the other contents in the mixing bowl.
10. Work fairly quickly to evenly distribute ingredients throughout cheese. If you take too long, the heat from your hands can melt the cream cheese too much.
11. Form into a firm grapefruit-sized ball shape by rolling, pressing, and cupping cheese mixture together with both hands.
12. Place cheeseball into the smaller bowl of chopped pecan pieces, and slowly roll into pecans, coating all sides.
13. Cover in plastic wrap and place in refrigerator until ready to serve.
14. When ready to place out as an appetizer, unwrap cheeseball, place centrally on a wooden cheese board, or holiday platter along with spreading knife.
15. Surround with a variety of toasted breads or crackers.

*NOTE: Tastes best if prepared beforehand and left refrigerated overnight before serving.*



**Servings:** Makes 1 medium cheeseball, serves several

## Ingredients:

- medium-sized bag chopped pecan pieces
- 4 blocks (8 oz. each) original cream cheese
- 1 to 2 fresh green onions
- 1 cup peeled and diced fresh roasted green chile, mild to medium
- ARMOUR® brand dry salted salami slices (in small glass jar)
- 1 tsp. garlic powder
- plastic wrap
- toasted breads or crackers
- pair of food gloves

## Chef Comments:

I fused an easy-to-make, generationally passed down, popular family recipe with two of our state's favorite food items. Having spent the majority of my life growing up in Las Cruces (GO AGGIES!), my cooking skills were refined there, having the ability to utilize locally grown ingredients, fresh from farm to table. Using some of New Mexico's most beloved resources as my main ingredients, my recipe proudly celebrates the fact that New Mexico continues to be among the nation's leaders in chile pepper and pecan production, producing 33 and 29 percent of America's total production of both delicious food items!



# Sausage Crumble Sliders

by: Deirdre Muzzey  
from Albuquerque

 Servings: 12

## Instructions:

1. Fry and chop up the sausage as it cooks, then let it cool off.
2. Slice slider buns in half.
3. Spread spaghetti sauce on the bottom part of bun, then add chopped sausage and sprinkle shredded mozzarella on top of sausage.
4. Cover with the top half of the bun. Brush with butter, then sprinkle garlic and Parmesan on top.
5. Heat oven to 350°F and bake for 25 minutes, until cheese is melted.
6. Waa-Laa!

## Ingredients:

- 1 lb. Jimmy Dean® sausage (usually maple flavor)
- 12 count pkg. slider buns (Hawaiian style is preferred)
- 1 jar spaghetti sauce (approx. 24 oz.), any flavor
- 1 cup shredded mozzarella
- 1/2 cup butter
- 2-3 crushed garlic cloves or 2 tsp. minced garlic
- 1 cup shredded Parmesan cheese

## Chef Comments:

Most people think of sausage as a breakfast item. But when cooked and crumbled up, it can be eaten at anytime as an appetizer, or even as a meal itself!

# Spinach Artichoke Dip

by: Danielle Ortega  
from Albuquerque



**Servings:** 16 servings

## Instructions:

1. Allow cream cheese to come to room temperature.
2. Preheat oven to 350°F.
3. Cream together cream cheese, mayonnaise, 1/2 cup Italian shredded cheese blend, garlic, basil, garlic powder, and salt and pepper to taste.
4. Mix well.
5. Add the artichoke hearts and spinach and mix until blended.
6. Spray 8" casserole dish with cooking spray,
7. Pour in dip and top with remaining Italian shredded cheese blend.
8. Bake for 25 minutes, or until the top is browned.
9. Serve with crackers, chips or toasted bread.



## Ingredients:

- 8 oz. cream cheese
- 1/4 cup mayonnaise
- 3/4 cup Italian shredded cheese blend
- 1 garlic clove, finely minced
- 1/2 tsp. basil, dry
- 1/2 tsp. garlic powder
- salt and pepper, to taste
- 14 oz. can artichoke hearts, drained and coarsely chopped
- 1/2 cup spinach, frozen, chopped and water squeezed out as much as possible
- cooking spray, such as Pam®
- crackers, chips or toasted bread

## Chef Comments:

It is warm, creamy and delicious.

# Sides



**Better Than Lotto-Risotto**

**Dulce Fuego**

**Elote Cream Corn**

**Green Chile Cheddar Beer Bread**

**Hatch Spicy Baby-Potatoes**

**New Mexican Stuffing**

**New Mexico Green Chile Sausage  
Stuffing**

**Scalloped Pineapple**





# Better Than Lotto-Risotto

by: Moses Suleiman  
from Albuquerque



**Servings:** 4 servings

## Instructions:

1. In a pot, add chicken broth and bring to a rolling boil. Place it aside for later use.
2. In a large skillet, melt the butter and oil. Add onions and garlic and saute over medium heat.
3. Add rice to the skillet and stir continuously ensuring the rice is lightly browned on all sides.
4. Add wine to the rice mixture and stir until the liquid has been absorbed.
5. Slowly add broth in small portions (1 cup at a time) while continuing to stir the rice. Once the liquid has been absorbed, you can add the remaining broth in small amounts ensuring continuous stirring.
6. Once the rice is al dente, add the heavy cream and Parmesan cheese and stir until completely mixed.

*TIP: Add toasted piñon or French's® Crispy onions to the top for extra flavor and crunch.*

## Ingredients:

- 5 cups chicken broth
- 3 Tbsp. salted butter
- 2 Tbsp. olive oil
- 1 medium white onion, diced small
- 1 Tbsp. minced garlic
- 2 cups uncooked Italian rice (Arborio rice works best)
- 1/3 cup dry white wine
- 3/4 cup heavy cream
- 1 cup Parmesan cheese, freshly grated, not bagged
- Optional: toasted piñon or French's® crispy onions

## Chef Comments:

Its an easy and basic creation of the standard Risotto with a creamy base.

# Dulce Fuego

by: Rose Kern  
from Albuquerque



**Servings:** Makes 12 half pints

## Instructions:

1. Cook all the ingredients, except for the green chiles, for 4 hours in a crockpot set on high, stirring occasionally.
2. Add the green chiles and cook another 2 hours on low.
3. Cool.
4. Blend the mixture until smooth in a food processor.
5. Use fresh, or store in refrigerator or freezer.
6. Mixture can either be canned or used to make fruit leathers.
7. Add as topping to many types of breads, desserts, cakes or ice cream.

## Chef Comments:

Dulce Fuego is a topping for toast, pancakes, waffles, cornbread or ice cream. It combines a unique, sweetly spicy apple base with the tantalizing tang of hot green chile peppers. My son-in-law eats it straight out of the jar!



## Ingredients:

- 7 lbs. of apples, cored and cut in slices, but not peeled
- 1 tsp. vanilla
- 3 cups brown sugar
- 2 tsp. cinnamon
- 1 tsp. cloves
- 1/2 tsp. salt
- 1/2 tsp. nutmeg
- 2 cups chopped green chiles

# Elote Cream Corn

by: Brandon Martinez  
from Albuquerque



Servings: 6

## Instructions:

1. Roast corn, either in an oven at 400°F for 20 minutes or on a grill until lightly charred.
2. Let sit 10 minutes or until cool enough to handle.
3. Cut corn kernels off of cobs.
4. Add kernels to a large pot with all other ingredients except lime juice and cheese.
5. Set over medium heat.
6. Stir together until all ingredients are melted and mixed thoroughly.
7. Add cheese. Turn off heat.
8. Stir until cheese is melty and well incorporated.
9. Stir in lime juice.
10. Taste and add any extra salt if needed.
11. Serve warm. Enjoy!

## Ingredients:

- 8 large ears of corn, shucked
- 2 Tbsp. sour cream
- 1/2 cup heavy cream
- 4 oz. cream cheese, soft
- 6 Tbsp. butter, soft
- 1½ tsp. salt
- 1/2 tsp. pepper
- 1/2 tsp. chile powder
- 1/2 tsp. chipotle powder
- 1 tsp. garlic powder
- 1 tsp. onion powder
- 1/2 cup cotija cheese, grated (can substitute with Parmesan)
- juice of 1 lime

## Chef Comments:

This recipe takes the classic Mexican street food and fuses it with a bit of Southern flare, all while preserving the flavors of the original dish but with a new, easy-to-prepare form that serves as a great side dish to all sorts of meals, from barbecue to birria.



# Green Chile Cheddar Beer Bread

by: Lorrai Wiirre  
from Truth or Consequences

 **Servings:** 6

## Instructions:

1. Heat oven to 350°F.
2. Grease (really well) a 9 x 5 x 4" loaf pan using shortening and set aside.
3. In a large mixing bowl, combine self-rising flour and sugar.
4. Add beer, green chile and shredded cheese and stir only until incorporated. Batter will be thick and lumpy.
5. Pour batter into prepared loaf pan and bake for 30-35 minutes, until lightly golden on the top.
6. Remove from oven and turn loaf onto wire rack.
7. Slice and enjoy!

*Note: You can cool before slicing, but it 's delicious when it's warm.*

## Ingredients:

- shortening to grease pan
- 2 cups self-rising flour
- 3 Tbsp. sugar
- 1 can (12 oz.) regular, (not light) beer at room temperature
- 4 oz. can of green chile, well drained
- 4 oz. shredded cheddar cheese

## Chef Comments:

Highlighted with New Mexico green chile, this super-easy and extra tasty bread is the perfect accompaniment for hearty winter soups or stews.

# Hatch Spicy Baby-Potatoes

**by:** Don Jones  
from Albuquerque



**Servings:** Depends on size and number of potatoes (approximately 20)

## Instructions:

1. Pierce potatoes with fork.
2. Place in appropriate size pot.
3. Pour Hatch chile powder into water-covered potatoes and bring to boil.
4. Check with fork for potato doneness. They are done when the fork goes in easily.
5. Remove from heat.
6. Let stand overnight in the water.
7. Drain the potatoes the following day.
8. Mix honey and olive oil together, then pour in the pot and roll the potatoes in the pot until they are completely coated.
9. Chile Mixture: In a bowl, combine Montreal steak seasoning, cumin, garlic powder and red chile powder.
10. Place potatoes on rimmed cookie sheet, sprinkle chile mixture over potatoes and bake 15 minutes at 350°F.
11. Dip in sour cream if you can't stand the New Mexican heat.

## Ingredients:

- Small fingerling or yellow or red baby potatoes (mixed or separate based on availability)
- 1/4 cup Hatch chile powder (extra hot is the best)
- honey
- olive oil

Chile Mixture:

- 4 Tbsp. Montreal steak seasoning
- 1 tsp. cumin
- 1 tsp. garlic powder
- 1 tsp. red chile powder

## Chef Comments:

Uses hot Hatch chile powder. Heat can be adjusted with sour cream on the side.

# New Mexican Stuffing

by: Savannah Jones  
from Albuquerque

 **Servings:** a lot

## Instructions:

1. Cut or pull apart bread into small pieces and put them in a large bowl or a large cake pan.
2. Bake cornbread, any kind. You can even use pre-cooked cornbread from the bakery. Once cooled, crumble up cornbread into the bread mix.
3. Heat a frying pan on medium heat and add 2 sticks of butter.
4. Cut up celery into small pieces. Add the celery and chopped green chile to the melted butter in pan.
5. Cook on medium heat until celery is tender and chile is cooked to your liking.
6. Once done, add the bread mix.
7. Add the French onion soup into bread mix.
8. Melt the other 2 sticks of butter and add to bread mix.
9. Chop water chestnuts and mix it all in a cooking dish to bake, or stuff the turkey.
10. Bake it on 375°F for 30 minutes then stir the stuffing around and bake for an additional 10 minutes. The top of the stuffing should be golden and crisp and the inside fluffy and yummy.

## Ingredients:

- 2 loaves white bread
- 2 loaves wheat bread
- 1 pan of cornbread
- 4 to 5 sticks of salted butter
- 1 bunch of celery
- 4 to 5 cans French onion soup
- 2 cups chopped Hatch hot green chile
- 1 can, or 1/2 cup, chopped water chestnuts

## Chef Comments:

My recipe is unique because I use green chile. It's also unique because it's completely homemade and is my grandmother's original recipe that I inherited – but the green chile is my own twist.



# New Mexico Green Chile Sausage Stuffing

by: Barbara Garcia  
from Albuquerque



Servings:

## Instructions:

1. Cook sausage in a large pan and put aside.
2. Melt butter in the same pan.
3. Add celery, onion, green chile and mushrooms.
4. Simmer about 5 minutes to slightly soften vegetables.
5. Toss in bread stuffing to spread butter evenly.
6. Add cooked sausage and piñon, mix well.
7. Stir in chicken broth and toss.
8. Place in a greased casserole dish, cover, and bake at 350°F for about 45 minutes.
9. Uncover the last 15 minutes for a crisper top.

## Ingredients:

- 1 pkg. (16 oz.) Jimmie Dean® sage sausage
- 2 cups butter
- 2 cups celery, chopped
- 2 cups onions, chopped
- 1/4 to 1/2 cup chopped Hatch green chile, or your favorite New Mexico green chile (to your taste)
- 1/2 lb. mushrooms, chopped
- 24 oz. bread stuffing (homemade or your favorite brand)
- 1/2 to 1 cup New Mexico piñon (lightly toasted)
- 2 cups chicken broth

## Chef Comments:

It contains New Mexico's staple of green chile and piñon, two unique flavors that can only be found in The Land of Enchantment.

# Scalloped Pineapple

by: Steve Hill  
from Mountainair



Servings: 8

## Instructions:

1. All ingredient amounts are subject to taste (extra pineapple, less sugar, type of bread, etc).
2. Mix all ingredients together in a large mixing bowl.
3. Pour into casserole dish and bake at 350°F for approximately 1 hour or until golden brown on top.

## Ingredients:

- 1 cup melted butter
- 2 cups sugar
- 4 cups white bread chunks
- 3 eggs
- 1 large can pineapple chunks (drained)
- 1 Tbsp. vanilla

## Chef Comments:

It can be made as a side dish or dessert, eaten warm or cold.

# Dinner

**Brad's Beef and Barley Stew Mexico**

**Calabacitas Burritos**

**Chile Rellenos**

**Cresta's Green Chile Stew**

**Deep Fried Burritos**

**Green Chile Chicken Stuffed Peppers**

**Hawaiian Chicken**

**Huaraches**

**Jalapeño Pork Chop**

**Jambalaya Burrito**

**Maniladas**

**New Mexican Tamales**

**New Mexico Goulash**

**New Mexico Party Roast**

**NM Green Chile Chicken Ramen**

**NM Holiday Red Chile Glaze Turkey**

**Orzo Stew**

**Suzy's Egg Rolls**

**Uncle Bill's Black Eyed Peas**





# Brad's Beef and Barley Stew Mexico


by: Brad DeTommaso from Albuquerque

## Instructions:



1. Season the beef with salt and pepper.
2. Peel and dice the onion, carrots and potatoes.
3. Sear the Beef: Heat about 2 tablespoons of olive oil in a large pot over medium-high heat. Add the seasoned beef and brown on all sides (approx. 2 to 4 minutes per side). Once the beef has browned on all sides, remove the beef and juices to a separate bowl for the time being.
4. Sauté the Vegetables: Add up to 2 tablespoons more oil to the pot if needed. Add diced onion, sliced carrots, diced potatoes, and minced garlic to the pot. Cook until the vegetables are just barely softened.
5. Add Barley and Water: Remove the vegetables to another bowl. Alternately, you can push the vegetables to one side of the pot. Add the barley to the pot and cook over medium heat for a few minutes until lightly brown and toasted. Add all vegetables and beef with juices back to the pot. At this point, you will either: Add 10 cups of water if you are planning to use beef powder. OR, Add 8 cups of beef broth + 2 cups of water.
6. Add the Herbs and Green Chile: Add the beef bouillon powder (if using) and stir. Stir in the dried rosemary, dried thyme, and diced New Mexico green chiles. Bring the stew to a boil.
7. Reduce heat to low, cover the pot, and let it simmer for about 1½ to 2 hours, or until the beef is tender and the barley is cooked through (for me, usually 1½ hours total).
8. Season the stew with salt and pepper to taste (see notes).
9. Serve: Ladle the stew into bowls and serve hot. Enjoy!

*\*NOTES: I typically let the stew cook for about an hour and then check for things like tenderness of the vegetables and barley, see how much liquid remains, and adjust for seasoning (salt, pepper, rosemary and thyme). If too much liquid has soaked up, you can add more water, and then adjust seasoning to taste. In most cases, 1½ hours is the perfect amount of cooking time for tender ingredients and the perfect consistency. Add more or less of any ingredient or spice that you like and add water if it gets too thick. I always end up adjusting for my personal taste as the stew cooks. Sometimes I add mushrooms, which really adds to the stew. You can also cut the recipe in half by using half of all the ingredients. If you prefer to use beef broth instead of the beef powder, you use 8 cups of beef broth with 2 cups of water. For a more 'Southwestern' style, swap the rosemary and thyme out for 2 tsp. of ground cumin and dried oregano and add 1 tsp. of smoked paprika. Garnish with cilantro. With leftovers, I usually find that a lot of liquid ends up getting soaked up. I will reheat the stew in a pot on the stove and add just a bit of water to give the stew just a bit more liquid consistency and then adjust for seasonings (usually just a bit more salt and pepper).*

 **Servings:** 6 to 8

## Ingredients:

- 1½ pounds stewing beef, cut into bite-sized pieces
- 1 large onion, diced
- 3-5 carrots, sliced
- 3-5 medium russet potatoes
- 2 -4 Tbsp. olive oil
- 5 cloves garlic (up to a whole head), minced
- 1 cup barley, rinsed
- 10 cups water (or 8 cups of beef broth + 2 cups water)
- 8 tsp. beef bouillon powder (such as Knorr) if not using beef broth
- 2 tsp. dried rosemary
- 2 tsp. dried thyme
- 4-6 New Mexico green chiles, roasted, peeled, and diced
- Salt and pepper to taste

## Chef Comments:

I make this one a lot, It takes a traditional Beef and Barley Stew recipe and levels it up with a bit of a kick from added green chiles. This is a great stew for the winter time in New Mexico. And if you make this recipe often, it will just get better each time as you find your desired seasoning and consistency.

# Calabacitas Burritos

by: Victoria Garcia  
from Albuquerque



Servings: 4 - 6 burritos

## Instructions:

1. Heat Pan on medium-high heat.
2. Once pan is warm, add 2 Tbsp. of Canola oil.
3. Once oil is hot, add squash, potato and onion.
4. Cook for 5 minutes with the lid on the pan. Give it a good turn.
5. Add ground beef and season with salt, pepper, garlic powder and onion powder (only season to taste) and brown.
6. Once ground beef is browned, add New Mexico green chile and corn.
7. Turn heat down to medium.
8. Cover with the lid for 5 minutes, or until everything is cooked. Potatoes should be soft.
9. Stir and lower temperature to low heat.
10. Warm tortillas and add 1/2 scoops of the mixture onto a tortilla.
11. Top with sharp cheddar cheese.
12. Roll into burrito and enjoy.

## Ingredients:

- 2 Tbsp. Canola oil
- 2 squash, peeled and diced
- 1 potato, peeled and diced
- 1/2 onion, diced
- 1 lb. ground beef
- 1 tsp. salt
- 1/2 tsp. pepper
- 1/2 tsp. garlic powder
- 1/2 tsp. onion powder
- 1 cup chopped New Mexico green chile
- 1 can (or frozen) corn
- 1 pkg. burrito-size tortillas
- 2 cups shredded sharp cheddar cheese

## Chef Comments:

This is my famous recipe for Calabacitas Burritos. Calabacitas (translates to "Little Squash" in English) is a traditional New Mexican dish. It's simple, hearty and delish!

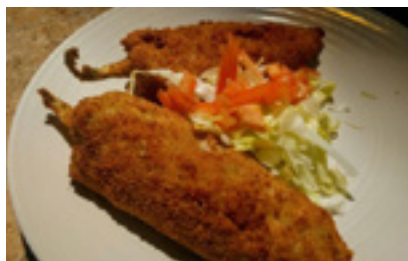
# Chile Rellenos

by: John Alvarez  
from Rio Rancho

 Servings: 6

## Instructions:

1. Cut a slit in each chile, stuff with cheese.
2. Roll chile shut to encase cheese.
3. Once stuffed, place on plate or platter with wax paper. Freeze them for 45 minutes to an hour so they don't fall apart while frying.
4. Set up casserole dishes in this order: 1 for buttermilk, 1 for flour and 1 for breadcrumbs.
5. Dip a frozen green chile in this order: dip into buttermilk, then flour, back into buttermilk, then breadcrumbs.
6. Season with spices.
7. To cook: set chile carefully into a pot of vegetable oil or fryer for about 2-3, minutes, until relleno browns and floats.
8. Notes: Wax paper helps the relleno stays intact. Also, the wax paper makes it easier to remove the rellenos from the plate or platter, otherwise they would stick when placed directly on plate when being frozen.



## Chef Comments:

This is a family recipe that I continue to make to carry on our family legacy of recipes that I am very proud of.



## Ingredients:

- 6 roasted, peeled and deseeded green chiles
- cheese sticks or shredded cheese
- 3 casserole dishes for dipping
- 2 cups buttermilk
- 2 cups all-purpose flour
- 2 cups breadcrumbs or cracker meal
- salt
- pepper
- garlic powder
- onion powder (amounts to your liking)
- vegetable oil (365° for frying)
- wax paper

# Cresta's Green Chile Stew

by: Suzanne Montano  
from Albuquerque



Servings: 12

## Instructions:

1. Brown the meat in a skillet.
2. Then add 4 cups of meat stock, salt, pepper and garlic to taste.
3. In a large pot, combine the rest of the ingredients, including the meat.
4. Cook over medium to low heat for 30 to 40 minutes letting it simmer.
5. Serve with shredded cheese and any local New Mexican brand tortillas.

## Chef Comments:

This recipe has been handed down generations in New Mexico and I was lucky enough to enjoy eating it with one of my oldest and dearest friends from Los Alamos. She has tweaked the recipe a bit over the years but deserves so much credit. She and her husband are both veterans and continue to serve in the military. My friend, Cresta, also home schools her 4 children and feeds them nutritious food while maintaining a beautiful household in Angel Fire. This entry is for her.

## Ingredients:

- 2 lbs. high-fat ground beef or (1 lb. ground beef and 1 lb. ground pork)
- 4 cups of meat stock
- salt, pepper & minced garlic, to taste
- 1 cup chopped white onion
- 2 fresh tomatoes or 1 can diced tomatoes
- 1/2 - 1 cup green chile
- 1 Tbsp. cumin
- 1 Tbsp. cayenne
- 2 Tbsp. oregano
- 16 oz. can of pinto beans
- 1½ cups diced yellow potatoes
- cheddar or Mexican blend shredded cheese
- tortillas



# Deep Fried Burritos

by: Yvonne Saiz  
from Las Vegas

 Servings: 10

## Instructions:

1. Cook beans, drain juice and refry them.
2. Make chile sauce: Mix the oil, flour and red chile powder to make a roux, add water and boil about 15 minutes. Set aside.
3. Cube pork meat, brown and add to red chile sauce bring to a boil. About 20 minutes.
4. Strain juice add chile to the beans and mix well. Set aside.
5. Combine flour, baking powder, salt, lard and mix well.
6. Add about 1 to 2 cups of warm water, and knead into a tortilla dough ball making tortilla dough.
7. Separate into 10 equal-sized dough balls. Roll each tortilla dough ball into a tortilla.
8. Add bean and chile mixture and cheese (and onion, if desired) to each tortilla.
9. Fold each tortilla into an empanada, sealing the ends.
10. Deep fry each the empanada in a deep fryer, browning both sides.
11. Repeat until all mixture and dough is used.
12. Enjoy!

## Ingredients:

- 2 cups refried beans
- 1 package pork meat, cut into cubes

### Chile sauce/roux

- 2 Tbsp. oil
- 2 Tbsp. flour
- 4 Tbsp. red chile powder
- 4 cups water (approx.)

### Masa

- 2 cups flour
- 2 tsp. baking powder
- 1 Tbsp. salt
- 2 Tbsp. lard
- cheese
- onion (optional)
- oil for frying

## Chef Comments:

It is a different homemade burrito, New Mexican style.

# Green Chile Chicken Stuffed Peppers

by: Lisa Peak  
from Albuquerque

 Servings: 6

## Instructions:

1. Preheat oven to 375°F.
2. Pam® spray or lightly oil cookie sheet.
3. In a pot, boil cored bell peppers.
4. In a separate pan, boil rice as directed.
5. In another pot, boil chicken and green chile until thoroughly cooked.
6. Add sour cream and 12 oz. of shredded cheese to chicken mix.
7. Drain the excess juice from the can of Ro-tel® and add it to the rice mix.
8. Place bell peppers on the cookie sheet. Fill 3/4 with rice mix and then remaining with chicken mix.
9. Sprinkle remaining cheese on top of each stuffed pepper.
10. Bake at 375°F for 12-15 minutes.

## Chef Comments:

It is a New Mexican twist on a diner classic.

## Ingredients:

- Pam® spray or oil
- 6 bell peppers, cored and deseeded
- 2 Minute® Rice pouches
- 2 whole chicken breasts
- 4 roasted, peeled and chopped green chiles
- 8 oz. sour cream
- 16 oz. of shredded cheese of your choice. (Mozzarella is preferred.)
- 10 oz. can Ro-tel® with green chile tomatoes

# Hawaiian Chicken

by: John Woody  
from Ruidoso



**Servings:** 4 (2 thighs each)

## Instructions:

1. Preheat oven to 350°F.
2. Wash and trim fat off chicken thighs, then place in a 12 x 9" baking dish.
3. In a bowl, add sugar & soy sauce in equal parts.
4. Add chopped green onion, garlic clove (cleaned and chopped), and ginger root.
5. Stir the sauce well, then pour over the chicken in the baking dish.
6. Bake uncovered for 2 hours.
7. Remove from oven and sprinkle sesame seeds on top.

## Chef Comments:

The bittersweet taste makes it unique!

## Ingredients:

- 4 lb. bag of bone-in, skin on chicken thighs
- 1 cup low sodium soy sauce
- 1 cup of white sugar
- 2 bundles green onion
- 1 whole garlic clove, finely chopped
- 1/4 cup of ginger root, peeled and chopped
- sesame seeds

# Huaraches

by: Olivia Perea  
from Edgewood



Servings: 10

## Instructions:

1. Smash the beans, making sure they have no liquid, on medium-high heat.
2. Once smashed, put them in the refrigerator for 15 minutes to cool off.
3. Following instructions on box, mix 4 cups of MASECA® masa and divide into 10 equal parts. Make sure you use warm water.
4. Roll each portion into a ball, then form a bowl shape with masa. Add about 1 spoonful of beans.
5. Close with the palms of your hands and start making an oblong shape on a plastic wrap so it doesn't stick on the counter.
6. You may also use a tortilla press to flatten them.
7. Once each is flattened, cook in skillet without oil, turning them every 3 minutes, until cooked.
8. Once each side is cooked, cook in a new pan with oil on high heat, until golden brown.
9. Once cooked and fried, add your preferred salsa, onion and shredded cheese.

## Chef Comments:

Traditional Mexican dish that consists of an oblong-shaped masa that's cooked on a skillet. Your family and friends will love them.



## Ingredients:

- 2 cans (16 oz. each) refried beans
- 4 cups masa (MASECA® corn flour)
- plastic wrap
- oil for cooking
- salsa
- onion
- shredded cheese
- tortilla press (optional)





# Jalapeño Pork Chop

by: Alice Mares  
from Santa Fe



Servings: 4 to 6

## Instructions:

1. Preheat oven to 350°F.
2. Season the pork chops to your liking.
3. Place pork chops in a casserole pan, seasoned side up.
4. Wash the jalapeños, then slice them in little circles. (Not too thin and not too thick.)
5. Place them on top of the pork chops (as many as you'd like on each one).
6. If you can't handle spicy food, cut out the vein of the jalapeño and remove the seeds.
7. Pour the tomato sauce over the jalapeño-covered pork chops.
8. Sprinkle with salt, garlic powder and pepper.
9. Cover with foil and bake 45 minutes or more, depending on the thickness of pork chops.
10. After 45 minutes, remove foil and bake another 10-15 minutes.
11. I like to serve with fried potatoes. And don't forget the tortilla!



## Ingredients:

- 4-6 pork chops
- 4-5 jalapeños
- 1-2 cans (8 oz. each) tomato sauce
- salt
- garlic powder
- pepper
- additional seasoning you like to use to season pork chops

## Chef Comments:

This recipe is unique because I've never seen anyone else make this. I make it and people love it and say they never seen anything like it. It's a very simple, but tasteful entree.

# Jambalaya Burrito

by: Leon Garrett from Las Cruces

## Instructions:

1. Boil 8 cups of water with chicken breast and 1 Tbsp. of Creole seasoning for 25-30 minutes, until chicken is tender.
2. While the chicken is boiling, dice the bell peppers and onion. Mix together and place in a container.
3. Dice green chile and keep separate from onion and bell pepper mixture.
4. After veggies are diced, dice andouille sausage and prepare on the side until after chicken boils.
5. Once chicken is done, remove from pot and strain broth.
6. Add sausage, along with broth and add all 4 cans of soup and boil for another 15 minutes.
7. Shred both cheeses with cheese grader and keep separate.
8. While pot is boiling, shred chicken and add to the pot. Use a food processor, kitchen aide, or forks to shred chicken.
9. While boiling, rinse rice in strainer under cold water. Add rice to pot and set to simmer for 10 minutes.
10. Continue to stir pot and add bay leaves.
11. Warm tortillas on stove.
12. Once Jambalaya mixture is prepared, assemble the burritos.
13. Add a 4 oz. scoop of jambalaya spread on each tortilla.
14. Next, add veggies and chile.
15. Add a layer of both cheeses.
16. Add cilantro and green onions.
17. Roll burritos by tucking and folding inside.
18. Serve with salsa or hot sauce to add more spice. Enjoy!



Servings: 10 to 20



Prep Time: 10 | Cook Time: 50 minutes

## Ingredients:

- 5 pieces (or 3 lb.) chicken breast, shredded
- 1 Tbsp. Creole seasoning (Tony Chachere's)
- 2 red bell peppers, diced
- 2 green bell peppers, diced
- 1 yellow onion, diced
- 1 pack of green chile or jalapeños, diced
- 1 pack of Andouille Sausage, diced
- 2 cans (6 oz. each) of cream of celery soup
- 2 cans (6 oz. each) of French's® onion soup
- 16 oz. sharp or medium cheddar cheese
- 16 oz. pepper jack cheese
- 3 cups jasmine white rice
- 5-6 bay leafs
- 1 pack flour tortillas
- 1 head of cilantro, chopped
- 3 bulbs of green onion, chopped

## Chef Comments:

This recipe is an inspiration to my creative culinary taste of fusion mix dishes. This dish has been shared with family & friends and has always been a delightful meal to be shared for road trips or a family gathering. This is my own unique creative meal that I have had a chance to feed families, teachers, and other peers since I was 14 years old. This meal is a Cajun rice dish mixed with chicken and a choice of turkey, beef, or chicken andouille sausage, all wrapped up in a burrito filled with veggies, cheese, and being in New Mexico, you must add green chile. No one has this burrito listed on their menu or online.

# Maniladas

by: Marcella Jones  
from Albuquerque

 **Servings:** 9 to 12

## Instructions:

1. Season the chicken with salt, pepper, paprika, onion powder, and garlic powder.
2. Bake chicken until fully cooked.
3. Once the chicken has cooled, shred it in a bowl.
4. Add the following ingredients to the shredded chicken and mix well: 4-6 chopped green chiles, Ricotta cheese, 3/4 cup of Mozzarella, garlic and onion powder, plus salt and pepper. This will be the mixture used to fill the pasta.
5. Cook the pasta until soft, but still firm enough to stuff, usually 8 minutes. Time may vary.
6. Stuff pasta with filling and place stuffed pasta into casserole dish.
7. Mix Alfredo sauce with 3/4 cup heavy cream and pour this mixture over the pasta.
8. Sprinkle the remaining 1/4 cup of Mozzarella on top.
9. Bake at 375°F for 30 to 40 minutes, until the sauce bubbles.

## Chef Comments:

It is an Italian and Mexican fusion. The Green Chile Enchilada and Manicotti are two delicious dishes on their own, but put them together and watch this become a new favorite dish!

## Ingredients:

- 4 chicken breasts
- 2 tsp. salt
- 2 tsp. pepper
- 1/2 tsp. paprika
- 2 tsp. onion powder
- 2 tsp. garlic powder
- 4-6 NM green chiles
- 8 oz. Ricotta cheese
- 1 cup Mozzarella
- 2 tsp. garlic powder
- 2 tsp. onion powder
- 2 tsp. salt
- 1 tsp. pepper
- 1 box Manicotti pasta
- 15 oz. jar Alfredo Sauce (Rao's Homemade® Garlic Alfredo sauce is recommended)
- 3/4 cup heavy cream

# New Mexican Tamales

by: Christina Escobar from Deming

## Instructions:

1. Season Boston butt half pork roast with salt and meat tenderizer and cover. Boil for 3 hours.
2. Deseed 30-40 red guajillo chiles and boil them for 20 minutes. Or, buy a red chile puree, already made.
3. Drain the chiles, then place in blender. Add a little water (less than a cup of water) and salt to your liking. Blend until smooth.
4. After rinsing corn husks, leave them to soak in a pot of water, filled to the rim.
5. When the pork is fully cooked, cut it into smaller pieces (it will be hot) and allow to cool.
6. Shred the pork meat, removing bones and excess fat.
7. Pour the chile over the shredded meat and cook for another 2 hours so the flavors can merge.
8. Add water or salt to your liking.
9. Make the masa according to directions on box.
10. To assemble the tamales, hold a corn husk in the palm of your hand and use a plastic spoon to cover most of the corn husk with harina de maiz spread.
11. Add a line of meat down the middle (about 1 Tbsp.)
12. Fold it like a shirt, starting with one sleeve, then the other. Next, fold the bottom up.
13. In steamer pot, pour about an inch of water in the bottom section of the pan. Place the tamales in the top section, standing up next to each other, until pot is full. Cover. Check every 15 minutes, until fully cooked (approx. 45 minutes).



Servings:

## Ingredients:

- 3 lbs. Boston butt half pork roast
- Salt
- Seasoning of choice (meat tenderizer)
- 30-40 red guajillo chiles or Red chile puree (Bueno® brand)
- Corn husks
- Water
- Harina de maiz tamales preparada - La Primera brand (corn masa mix for tamales)

## Chef Comments:

My great grandmother made these every holiday, which inspired me to keep her tradition and memory with us always.



# New Mexico Goulash

by: Janie Turrieta  
from Silver City

 Servings: 6

## Instructions:

1. Cook the ground beef on medium heat until lightly browned.
2. Drain the grease and add chopped onion.
3. Once the onion is translucent, add the cloves of pressed garlic and cook just a minute or two then stir in the green chile.
4. Cook for about 5 minutes, then add the crushed tomato, olives, corn and seasoning.
5. Cook on medium low for about 15 minutes.
6. At this point, stir in the cooked pasta and top it all off with shredded cheese.
7. This is great served with a warm buttered flour tortilla. It also makes great leftovers.

## Chef Comments:

Comfort food that can make a pound of hamburger feed a crowd.



## Ingredients:

- 1 lb. hamburger or ground chuck
- 1 small onion, chopped
- 3-4 garlic cloves, pressed
- 1½ cups of roasted green chile
- 1 can of crushed tomato
- 1 small can of diced black olives
- 1½ cups of frozen corn
- 1 tsp. of comino (cumin)
- 1/2 tsp. cayenne pepper
- salt and pepper to taste
- 3 cups of boiled Ditali pasta
- 1-2 cups of shredded sharp cheddar cheese
- If you want it to be a little more soupy just add a cup or two of beef broth

# New Mexico Party Roast

by: G Andy Pratt from Deming

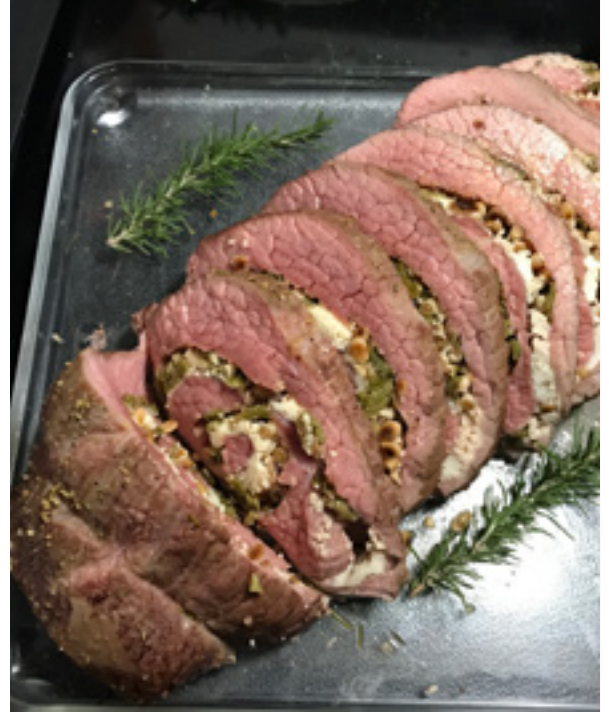
## Instructions:

Spiral cut the roast:

1. Arrange the meat on a work surface with one of the ends of the cylinder closest to you, fat side down. Use a very sharp knife to cut down the entire length of the cylinder (the right side if you're right-handed), about 1/2-inch in from the edge, and stopping about 1/2-inch from the cutting board. In other words, cut as if you're trimming 1/2-inch from one long side of the meat, but stop 1/2-inch of completely cutting it off. You'll basically have a flap of meat flopping to the right (if you're right-handed).
2. Change the angle of the knife so that it's parallel to the cutting board. Starting where the flap meets the rest of the cylinder, cut inwards (to the left if you're right-handed) 1/2-inch above the cutting board. This will be less like using your knife to saw through the meat and more like running the tip of your knife the length of the cylinder, to make an inch-ish deep gash parallel to the cutting board.
3. Continue to make this cut inwards, using long strokes with the tip of your knife and using your other hand to roll the meat away from those strokes (towards the left if you're right-handed), as if you're unrolling a carpet. Eventually you'll have one large rectangle of meat that's about 1/2-inch thick.
4. If the surface of the meat may looks ragged or there are parts where you accidentally cut through the meat, do not worry about it. Once the meat is stuffed, rolled up, cooked, and sliced, most of these imperfections will be unnoticeable.
5. Run your hands over the meat. If there are parts that feel particularly thick, make a slit to open those parts up — as if you were opening up a book — and then even out the thickness by smoothing that “book” open.

Stuff the roast:

6. Coat the inside of the beef with about half the olive oil.
7. Season the beef with Sazón seasonings
8. Layer the beef evenly with chiles, pine nuts and quesos.
9. Roll the beef and tie with string about every 2 inches.
10. Tuck a rosemary sprig under the string on the roast.
11. Apply the last of the oil to the roast.
12. In thickest part of the roast, insert a probe thermometer and roast at 325°F to internal temperature of 124°F for rare to medium-rare.
13. Let rest for 10 to 15 minutes.
14. Slice the roast, garnish platter with fresh rosemary sprigs and serve.



Servings: 4 to 6

## Ingredients:

- 2½ - 3 lb. eye of round roast or similar cut
- 2 tsp. olive oil
- 2 tsp. Sazón complete seasoning blend
- 1/3 cup roasted, seeded and diced green chiles
- 1/4 cup toasted pine nuts
- 1/4 cup queso cotija
- 1/4 cup queso fresca
- a few sprigs of fresh rosemary
- string (butcher's twine, if you have it)
- probe thermometer

## Chef Comments:

A novel stuffed beef roast that combines many of the great flavors of New Mexico.

# NM Green Chile Chicken Ramen

by: Alyssa Eubanks  
from Albuquerque

 **Servings:** 2 to 4

## Instructions:

1. Prepare the instant noodles: Cook the instant Ramen noodles according to the package instructions.
2. Make the broth: In a pot, combine the water, milk, and instant ramen seasoning packets. Bring it to a simmer over medium heat.
3. Add chicken and green chile: Stir the shredded chicken and chopped green chiles into the simmering broth. Let it cook for a few minutes until the chicken is heated through.
4. Season to taste: taste the broth and adjust seasoning. If it's too salty, add water or milk, 1 tablespoon at a time.
5. Serve: Divide cooked noodles into bowls. Ladle the green chile chicken ramen broth and chicken into bowls. Garnish with green onions and cilantro, if desired.
6. Optional: You can customize your ramen bowl by adding extra toppings like a squeeze of lime or lemon, a drizzle of chili oil or hot sauce, and a sprinkle of shredded cheese. Enjoy!

## Ingredients:

- 2 instant Ramen Noodle packets (preferably chicken flavored)
- 1 cup water
- 3 cups milk
- 2 cups cooked chicken, shredded
- 1/2 cup diced green chile (canned or fresh)
- green onions and cilantro for garnish (optional)
- Chili oil or hot sauce for topping (optional)
- shredded cheese for topping (optional)
- squeeze of lemon or lime for topping (optional)

## Chef Comments:

What sets this recipe apart is the substitution of milk in place of the usual water when making Ramen, elevating the richness and creaminess of the broth. Additionally, chopped green chiles is a game changer and makes it a great, quick dish for a sick household needing a little spice and heat to recover from a cold! It's affordable, super simple, and customizable, so it's a recipe that any household can enjoy!

# NM Holiday Red Chile Glaze Turkey

by: Shawna Needham from Albuquerque

## Instructions:

1. Combine butter, parsley, thyme, rosemary, sage, garlic, and crushed red pepper in a food processor. Pulse until almost smooth.
2. Season with salt and pepper to your taste.
3. Discard the neck, heart, giblets, and liver or save for another use.
4. Place the turkey on a large baking sheet and pat dry with paper towels.
5. Loosen the skin over the breast and thighs; rub the herb butter mixture under the skin.
6. Cover the turkey with plastic wrap and refrigerate overnight.
7. Follow the directions on your turkey or your favorite cooking directions or preheat oven to 350°F.
8. Add carrots, celery, and most of onion to center of roasting pan.
9. Place 2 cinnamon sticks inside turkey with a few onion slices.
10. Pour 1 can of chicken stock into pan.
11. Transfer the turkey on top of veggies and let stand at room temperature while the oven heats.
12. Very lightly, season skin with salt and pepper.
13. Position an aluminum foil tent over the turkey.
14. Place turkey in oven and start making your red chile glaze.
15. Add red chile, orange juice, lemon juice, honey, chopped onion, minced garlic, oregano, thyme, and bay leaf to a medium sauce pan.
16. Bring to a boil over medium-high heat.
17. Reduce heat and simmer, stirring often for 15-20 minutes.
18. Cool for 15 minutes and strain through fine mesh strainer or sieve.
19. Discard solids. Season with salt to taste.
20. After turkey has been roasting for 45 minutes to an hour, baste with chile glaze.
21. Continue roasting for another 2 hours, basting occasionally.
22. Roast until a thermometer inserted into the meaty part of the thigh reads 165°F, about 3-4 hours.
23. Remove the foil the last 30 minutes.
24. Gently tilt turkey to release juices into pan and transfer turkey to cutting board.
25. Let rest for 20 minutes before carving.

NOTE: The pan juices make an amazing gravy!

## Chef Comments:

Since moving to New Mexico, I have become extremely fond of chile. So fond that I crave it whenever I leave the state for more than a few days. I love delicious, showstopper recipes and this Red Chile Glaze gets everyone's attention. And the gravy made from the turkey drippings is divine — out of this world.



Servings: 10 to 15

## Ingredients:

### Turkey:

- 12-15 lb. brined turkey
- 1/4 - 1/2 cup salted butter, softened
- 1/4 cup fresh flat leaf parsley
- 2 Tbsp. fresh thyme
- 2 Tbsp. fresh rosemary
- 2 Tbsp. fresh sage
- 7 cloves garlic
- 1/2 tsp crushed red pepper
- 2 medium carrots, cut in half
- 3 celery stocks, cut in half
- 1 medium onion, sliced
- 2 cinnamon sticks
- 1 can chicken stock
- Kosher salt
- freshly ground pepper

### Red Chile Glaze:

- 1 cup frozen red chile, thawed
- 1 cup orange juice, no pulp
- 1 tsp. lemon juice
- 1 Tbsp. honey
- 1/4 cup onion, chopped
- 2 cloves garlic, minced
- 1 tsp. dried Mexican oregano
- 2 tsp. fresh finely chopped thyme
- 1 bay leaf
- Kosher salt
- aluminum foil



# Orzo Stew

by: Aleia Park  
from Rio Rancho



Servings: 4 to 6

## Instructions:

Preparation: If vegetables and meat and pasta are cooked ahead, putting it all together and cooking takes about 15 minutes. Otherwise, this recipe may take about half an hour.

1. Pasta may be cooked separately or in the stew. If cooked in the stew, it takes longer.
2. To cook pasta separately: Add about 1 cup orzo to 2 cups boiling water with a sprinkle of salt.
3. Cook for 6-10 minutes, or until pasta is al dente. It will cook more when added to the stew.
4. Drain pasta and set aside.
5. In a medium to large skillet, cook ground beef over medium heat until brown.
6. Drain, then cook cabbage and onions in olive oil in a medium skillet over medium heat, until soft.
7. Cook zucchini and onions similarly.
8. Bring chicken broth to a boil over medium heat and add tomato sauce or paste.
9. Add vegetables, meat and pasta.
10. Add oregano, cumin and salt and let cook until flavors are combined, about 5-10 minutes.
11. Remove from heat and serve.

## Ingredients:

- 1/2 to 1 cup Orzo pasta
- 2 lbs. ground beef
- 1/4 to 1/2 green cabbage, chopped
- 1 medium yellow onion, chopped
- olive oil for cooking
- 1 zucchini, chopped
- 4 cups chicken bone broth
- 1/2 cup tomato sauce (spaghetti or marinara) or 1/4 cup tomato paste
- 1 tsp. oregano leaves
- 1 tsp. cumin
- 1 tsp. salt (or, to taste)

## Chef Comments:

It is an Italian adaptation of Polish Cabbage Rolls, only in a stew, because it is quicker to make. I substituted ground beef for pork, orzo for rice, chopped the cabbage and added squash, oregano and tomato sauce or paste.

# Suzy's Egg Rolls

by: Amanda Wolf  
from Albuquerque



Servings: 4 to 6

## Instructions:

1. Fry the pork in a skillet or boil it and use the stock for your chile sauce.
2. Place chile pods in a saucepan, cover with water and bring to boil.
3. Add garlic, liquid stock and salt. Boil for 10 to 15 minutes until soft then place in blender.
4. Blend pods and liquid until smooth about, 10 minutes.
5. Make a roux with the vegetable oil and flour, add chile and simmer until thickened.
6. Combine the cooked meat and chile sauce.
7. To make egg rolls, spoon one to two tablespoons of meat mixture onto an egg roll wrapper and roll it according to package instructions.
8. Deep fry wrapped egg rolls until golden brown and crispy or use air fryer per air fryer instructions.



## Ingredients:

- 1½ lbs. of pork meat cubed
- 14 Bueno® chile pods, deseeded and rinsed
- 1 tsp. vegetable oil
- 2 Tbsp. all-purpose flour
- 1 package egg roll wrappers
- 4 cloves of garlic, minced
- 24 oz. of liquid stock
- 1/8 tsp. salt
- oil for frying or air fryer

## Chef Comments:

It's a surprisingly delicious twist on a New Mexico favorite.

# Uncle Bill's Black Eyed Peas

by: Samantha Dodson  
from Santa Fe

 Servings: 12

## Instructions:

1. In a large pot, add meat and season with garlic, onion and salt (to taste). Brown until fully cooked.
2. Add tomatoes and dry peas with green and red chile to same pot?
3. Fill pot with water.
4. Cook until peas are fully cooked.
5. Serve with tortillas.

## Ingredients:

- 1 lb. hot sausage
- 1 lb. hamburger
- garlic
- onion
- salt
- 1 can (12 oz.) diced tomato with green chile
- 12 oz. dry black eyed peas
- 1/2 - 1 cup chopped green chile
- 12 oz. frozen prepared red chile
- tortillas

## Chef Comments:

A New Mexican flare on black eyed peas.



# **Desserts**

**Biscochito Cupcakes**

**Biscochitos**

**Cherry Almond Cookies**

**Coconut Truffles**

**Fresh Apple Cake**

**Green Chile Apple Pecan Pie Cake**

**Natillas**

**New Mexican Cheesecake**

**Orange Chocolate Ganache Raspberry Tart**

**Part Pie Fruit Bars**

**Pecan Sandie Meltaways**

**Pineapple Cream Dream**

**Pink Fluff**

**Pumpkin Roll**

**Rocky Road Fudge**

**Salted Candy Apple Cheesecake**





# Biscochito Cupcakes

by: Alyssa Armijo from Albuquerque



**Servings:** 17-19 cupcakes

## Instructions:

### Cupcake Instructions:

1. Cream together lard, sugar, and anise seeds with a paddle attachment on a stand mixer.
2. Add eggs, egg white and brandy, slowly.
3. Combine flour, salt, baking powder, and baking soda in a separate bowl.
4. Pour the flour mixture and buttermilk into the creamed lard mixture in three parts each. So pour one part flour, then one part buttermilk. Repeat two more times until all your flour and buttermilk has been combined with the lard mixture.
5. Scoop batter into cupcake liners and bake at 340°F for 15 to 20 minutes.

### Frosting Instructions:

6. Cream butter, cream cheese, and powdered sugar with a paddle attachment on a stand mixer.
7. Add vanilla & cinnamon.
8. Pipe frosting onto cooled cupcakes.
9. Sprinkle cinnamon sugar on the top of the cupcakes.

### Garnish instructions:

10. Melt the chocolate in a microwave safe bowl and microwave for 10-seconds intervals, stirring in-between these intervals until it is fully melted.
11. Fill a piping bag with the chocolate.
12. On parchment paper, pipe little Zia designs. Place in refrigerator to harden.
13. Place chocolate Zias on top of cupcakes.

## Chef Comments:

My recipe brings the flavor of New Mexico and turns it into cake!



## Ingredients:

### Cake:

- 3/4 cup lard
- 1 cup granulated sugar
- 1 Tbsp. anise seeds
- 3 eggs
- 1 egg white
- 1½ tsp. Brandy
- 2½ cups all-purpose flour
- 1/2 tsp. salt
- 1 tsp. baking powder
- 1/3 tsp. baking soda
- 3/4 cup buttermilk

### Frosting:

- 1⅓ cups Land O Lakes® butter, softened
- 8 oz. cream cheese, softened
- 1½ lbs. powdered sugar
- 3 tsp. vanilla extract
- 1 Tbsp. + 1 tsp. cinnamon
- cinnamon sugar for topping
- 1/2 cup of coating chocolate for garnish

# Biscochitos

by: Vanessa Armijo  
from Belen



**Servings:** 5 dozen, depends on size of cut cookies

## Instructions:

1. Using a large bowl, add 6 cups of flour, 1 tsp. of salt, 3 tsp. of baking powder, 1½ cups of sugar, and 2 tsp. of anise seed.
2. Mix together and add 2 eggs, vanilla, Crisco® butter and wine.
3. Knead until mixed.
4. Add a little more wine if the dough still feels too dry.
5. Cover and place the dough in the fridge for 25 to 30 minutes for a better rising cookie.
6. Preheat oven to 325°F.
7. Roll out the dough to however you like your cookie (thin or thick).
8. Cut into your favorite cookie shapes.
9. Mix the remaining sugar and cinnamon on a separate plate and dip the biscochito in the mix before baking!
10. After you cut and dip each cookie, place it on a lightly sprayed baking sheet.
11. Bake for 5-7 minutes, until lightly brown.
12. Enjoy with family and friends!

## Chef Comments:

I have been making this recipe since I was a little girl. I would go to my grandma's house and she would bake cookies with me. She told me to watch carefully, because what you put in is what makes the flavor and texture melt in your mouth. And that's exactly what each biscochito did!



## Ingredients:

- 6 cups flour
- 1 tsp. salt
- 3 tsp. baking powder
- 1½ cups sugar
- 2½ tsp. anise seed
- 2 eggs
- 1 tsp. vanilla
- 1½ lb. Crisco® butter
- (adjust to your liking)
- 1 cup of your favorite wine (mango/ strawberry Moscato is recommended)

Dipping mix:

- ¼ cup sugar
- 1 Tbsp. cinnamon

## Step 10



# Cherry Almond Cookies

**by:** Shirley Gonzales from Las Cruces

## Instructions:

1. Beat butter at high speed until creamy.
2. At low speed, add sugar, extracts and egg.
3. Add cherry juice and beat on high until well blended
4. In a separate bowl, sift flour, cornstarch, salt and baking powder.
5. Fold into cherry mixture.
6. Add 1 cup chopped almonds.
7. Mix until dough forms.
8. Place in fridge for at least an hour.
9. Preheat oven to 350°F.
10. Line 3 baking sheets with parchment paper.
11. Use a small cookie scoop (tablespoon size) to form balls of dough and place them onto the cookie sheets.
12. Place in freezer for at least 15 minutes. This helps to keep the cookies from spreading.
13. Bake until lightly browned, 7 to 10 minutes.
14. Transfer to wire rack to cool.
15. While the cookies cool, make the icing.
16. In a small bowl, whisk 1 cup of confectioners sugar with 1 Tbsp. of milk and 1/8 tsp. of almond extract. Add more milk as needed for desired drizzle consistency.
17. Once cookies have cooled, use a piping bag or teaspoon to drizzle icing over the cookies.
18. Top with the remaining 1/4 cup of finely chopped almonds.
19. Place in the refrigerator for icing to dry for at least 15 minutes.
20. Enjoy!
21. Store in an airtight container.



**Servings:** 4 dozen

## Ingredients:

Cookies:

- 3/4 cup unsalted butter, softened to room temperature
- 2/3 cup sugar
- 1 tsp. vanilla
- 1/2 tsp. almond extract
- 1 tsp. cherry extract
- 1 egg
- 1 Tbsp. maraschino cherry juice
- 2 cups all-purpose flour
- 1/2 tsp. cornstarch
- 1/8 tsp. salt
- 1 tsp. baking powder
- 1 1/4 cup chopped almonds

Almond Flavored Icing:

- 1 cup confectioners sugar
- 1 Tbsp. milk or more, depending on desired consistency
- 1/8 tsp. almond extract

## Chef Comments:

This cookie is not a common cookie found in recipe books. Its size, taste, soft texture, and pink color makes it popular for Christmas, as well as bridal showers and baby showers.

# Coconut Truffles

by: Savannah Jones  
from Albuquerque



**Servings:** 20 candies

## Instructions:

1. In a sauce pan, melt 1/2 stick of butter.
2. Add coconut shreds (as much or as little as you like) and condensed milk
3. Add white chocolate chips and marshmallow fluff. Mix all together until mixture slides across pan without sticking.
4. Let cool for 1 hour.
5. Melt chocolate chips in microwave.
6. Roll coconut mixture into small balls and dip in the melted chocolate chips.
7. Let cool and dry for 20 minutes and enjoy.

## Ingredients:

- 1/2 stick of butter
- shredded coconut
- 14 oz. can condensed sweetened milk
- 1/2 cup white chocolate chips
- 1/2 cup marshmallow fluff
- 2 cups chocolate chips

## Chef Comments:

This is my own original recipe that I accidentally made one day.

# Fresh Apple Cake

by: Lorrai Wiirre  
from Truth or Consequences



Servings: 15

## Instructions:

1. Preheat oven to 350°F.
2. Lightly grease and flour 9x13" cake pan, set aside.
3. In a large mixing bowl, beat eggs & oil until well blended.
4. Add sugar, vanilla, baking soda and water.
5. Beat until light and fluffy.
6. Add flour, cinnamon, salt and nutmeg, beating until smooth.
7. Fold in apples and pecans. Dough will be very stiff.
8. Spread evenly in prepared cake pan.
9. Bake 50-60 minutes.
10. Cool pan completely on a wire rack.
11. Cover and store at room temperature for 24 hours before serving.
12. Sprinkle confectioners sugar lightly over the top of plated pieces before serving, if desired.

## Ingredients:

- 2 eggs
- 1 cup of salad oil (vegetable or canola)
- 2 cups sugar
- 1 tsp. vanilla
- 1 tsp. baking soda
- 1 Tbsp. water
- 2 cups all-purpose flour
- 2 tsp. cinnamon
- 3/4 tsp. salt
- pinch of nutmeg
- 4 cups peeled and cored apples, cubed
- 1 cup of chopped New Mexico pecans
- confectioners sugar (optional)

## Chef Comments:

The combination of fresh apples and New Mexico pecans makes this cake a delight for the taste buds.



# Green Chile Apple Pecan Pie Cake

by: Veronica Acosta from Socorro



**Servings:** Approx. 15 small portions

## Instructions:

You will need a 6" pie dish and a 9" cake pan.

Make the pie crust:

1. Mix 1 cup plus 1 Tbsp. flour, 1/3 cup cold shorting and 1/2 tsp. salt in a bowl with a pastry blender or couple of butter knives until the shortening is well incorporated into the flour.
2. Add the water 1 Tbsp. at a time until you form a dough ball.
3. Wrap with plastic wrap and place in fridge.

Make the pie filling:

4. Peel and thinly slice your apples place in a medium skillet.
5. Add lemon juice and stir.
6. Add your sugars, cinnamon, pecans (if using), butter, and flour and place on medium heat.
7. Cook until apples are tender and sauce has thickened. If it becomes too thick, add a little water, 1 Tbsp. at a time.
8. Remove from heat and add your green chile and vanilla.
9. Stir until fully incorporated and cool completely. You can spread it on cookie sheet for faster cooling.
10. Once it's cooled, roll out about 3/4 of you pie crust as thin as you can without tearing, line your 6" pie plate, add your filling.
11. Roll out remaining dough, top pie and crimp edges tightly.
12. Make a couple of vent holes in center of pie. Bake at 425°F for 15 minutes, then reduce temperature to 350°F and bake for another 45 minutes.
13. Let pie cool completely.
14. Make cake mix according to box instructions.
15. Grease and flour your 9" cake pan. You can add parchment to the bottom to ensure easy release if you'd like.
16. Pour enough batter to completely cover bottom of your pan, then put your pie upside down in center of cake pan. Remove pie plate.
17. Pour enough cake batter over pie just to cover it. You will not use all of your batter. Bake for 35-40 minutes at 350°F.
18. Cool completely before flipping over onto a plate or cake dish.
19. At this is point, it's ready to go, but you can frost if you'd like. I would just suggest you use a very thin layer.
20. Enjoy!



## Ingredients:

Pie crust:

- 1 cup + 1 Tbsp. flour
- 1/3 cup cold shortening
- 1/2 tsp. salt
- 3-4 Tbsp. ice cold water

Pie filling:

- 3 to 4 large Granny Smith apples
- 2 Tbsp. lemon juice
- 1 1/4 cup brown sugar
- 1/4 cup granulated sugar
- 3/4 tsp. cinnamon
- 3/4 cup chopped pecans (optional)
- 2 Tbsp. butter
- 5 Tbsp. flour
- 1 to 2 Tbsp. very finely chopped hot New Mexico green chile
- 1 tsp. vanilla
- 1 box Butter Pecan cake mix and ingredients needed to make it
- cream cheese or buttercream frosting (optional)

## Chef Comments:

It's a pie inside a cake! Plus it has New Mexico green chile we all love!!!

# Natillas

by: Dawn Martinez  
from Albuquerque



Servings:

## Instructions:

1. Mix sugar, salt, and milk together in medium saucepan.
2. Heat on medium until scalding, stirring almost constantly. It's scalding when the outside edge is a deep white.
3. In a separate bowl, whisk together egg yolks, vanilla, and flour.
4. Whisk in 1 cup of the scalded milk slowly.
5. Add this mixture back into the saucepan.
6. Cook on medium, stirring constantly, until mixture becomes custardy.
7. Turn off heat.
8. In a separate bowl, beat egg whites until stiff.
9. Very gently fold egg whites into the custard mixture in the saucepan.
10. Spoon into individual dishes and top with cinnamon and nutmeg (if desired).
11. Serve warm or refrigerate until chilled and serve cold.

## Ingredients:

- 1/2 cup sugar
- pinch of salt
- 1 quart whole milk
- 4 eggs, separated
- 1/2 tsp. vanilla
- 1/2 cup flour
- 1/2 tsp. cinnamon
- 1/2 tsp. nutmeg (optional)

## Chef Comments:

This is a uniquely New Mexican recipe that's been in my family for years. This recipe is custardy but doesn't have a strong "eggy" taste that you find in most natillas recipes. It's light and fluffy and is wonderful whether served warm or cold.

# New Mexican Cheesecake

by: Savannah Jones  
from Albuquerque

## Instructions:

1. Preheat oven to 450°F.
2. Grate the frozen green chile into a measuring cup with a cheese grater until you get 1 full cup.
3. In a frying pan, add 1 cup sugar and the chile and sauté on low for about 5 minutes, or until sugar is completely melted and you can smell the chile flavor. (Mmmm, yummy!)
4. In a large mixing bowl, add the rest of the ingredients and mix well until nice and creamy.
5. Let the mix sit and combine the pie crust ingredients in a small mixing bowl or whatever you have.
6. Pour the crust into a pie pan and flatten down smoothly, covering the entire pan.
7. Once the crust is smoothly flattened into the pie pan, pour the mix in the pan and smooth out, as well.
8. Bake for about 20 minutes, then shut oven off and let it sit in the oven for an additional 15 to 20 minutes, until the top of the cake is a golden color.
9. Remove from oven, let cool and enjoy!

*Note: Hatch green chile is preferred and depending on your tolerance, the heat level is up to you. You want to have it frozen so you can shave it. It's much better this way when caramelizing it.*

## Chef Comments:

My recipe was handed down to me from my dad's friend who is now passed away. He knew I loved to cook and bake and he trusted me with his most precious recipe. At the time he came up with the recipe, it was the only green chile cheesecake. No one else was making them and there was not another one in existence that he knew of or heard of. This recipe is the original recipe! This recipe is also unique because green chile is only native to very few places in the USA. And Back off Colorado, but New Mexican green chile is by far the best of all – hence why my dessert is called New Mexican Cheesecake. It has a sweet dessert taste with a hint of New Mexican boldness and I promise that this recipe is absolutely 100% delicious.



Servings: 8 to 10

## Ingredients:

- 1 cup frozen Hatch green chile, grated
- 2 cups white sugar
- 4 blocks (8 oz. each) of cream cheese
- 1 cup sour cream
- 3 eggs

Pie crust:

- 2 cups graham crackers, crushed
- 3 to 4 tsp. butter
- 2 tsp. sugar

# Orange Chocolate Ganache Raspberry Tart

by: Alison Robbenhaar from Albuquerque



Servings: 10 to 12

## Instructions:

Tart Shell:

1. Cream together the butter and sugar in a stand mixer.
2. Add the egg and blend until fluffy.
3. Slowly add the flour, cocoa, vanilla and salt.
4. Blend until a ball is formed.
5. Let rest for about 30 minutes.
6. Preheat oven to 375°F.
7. Grease your tart pan.
8. In the tart pan with a removable bottom insert, press the dough into the pan until you have an even crust.
9. Bake the shell for about 15 minutes, until it looks dry.

Ganache:

10. Heat the heavy cream on the stovetop, bring to simmer.
11. Stir in the chocolate, butter and orange bits.
12. Remove from the heat and stir until smooth and glossy.
13. Pour the ganache into the cooked tart shell, smooth with a spatula and allow it to cool.
14. When the ganache is cool, arrange the raspberries in concentric circles until the ganache is covered.
15. Microwave the marmalade for approximately 30 seconds and brush over the raspberries to give them a glossy shine.
16. Serve the tart at room temperature with fresh whipped cream.



## Ingredients:

Tart shell:

- 1/2 cup butter
- 1/4 cup sugar
- 1 egg
- 1½ - 2 cups flour
- 1/3 cup cocoa powder
- 1 tsp. vanilla
- 1/2 tsp. salt

Ganache:

- 1/2 cup heavy cream
- 6 oz. dark chocolate, chopped
- 2 Tbsp. butter
- 1/2 cup candied orange peel, chopped
- 2 pints raspberries
- 1/3 cup orange marmalade
- whipped cream (optional)

## Chef Comments:

This is an easy, showstopper dessert. The orange infused chocolate ganache is a nice surprise, as well as a lovely pairing with the raspberries.

# Part Pie Fruit Bars

by: Amy Jane Banfield  
from Santa Fe



**Servings:** 9-12 (depends on how much of a sweet tooth the folks you are making it for have)

## Instructions:

1. Preheat oven to 350°F.
  2. Line an 8 x 8" pan with parchment.
- Make base of bars and topping:
3. In a large bowl, mix flour, oats, coconut sugar, cinnamon, baking soda and salt.
  4. Add in melted butter, vanilla and stir until dough clumps together and a crumble begins to form.
  5. Place 1½ cups of the mixture and press down into parchment-lined pan using your fingers or a spatula.
  6. Let it rest in the fridge while you complete the filling.
- Make filling:
7. In a medium pot over medium heat, add cherries, maple syrup, vanilla, almond extract, cornstarch and salt.
  8. Use a wooden spoon to press down mixture and break up the cherries.
  9. Bring mix to a boil, reduce heat to medium and cook for 5 minutes until it thickens.
  10. If it remains too wet, add 1-2 teaspoons cornstarch/arrowroot powder.
  11. Remove from heat and cool for 10 minutes.
  12. Combine: Add fruit mixture to the chilled base.
  13. Spread evenly.
  14. Use remaining base mixture and sprinkle over the fruit.
  15. Bake 30 minutes until top is golden brown and bubbling.
  16. Allow pan to cool 20-30 minutes.
  17. Cut into 9-12 squares.
  18. Can be served room temperature or chilled.
  19. Add extra delight by serving à la mode!

## Ingredients:

Fruit bar base:

- 1½ cups whole wheat flour
- 1 cup old fashion oats
- 1/4 cup coconut sugar
- 1/2 tsp. cinnamon
- 1/4 tsp. baking soda
- 1/4 tsp. fine pink salt
- 1/2 cup melted butter
- 1 tsp. vanilla extract

Filling:

- 2½ cups (pitted) fresh or frozen local cherries (or other New Mexico fruit you have one hand)
- 3 Tbsp. maple syrup
- 1 tsp. vanilla
- 1/4 tsp. almond extract
- 1 Tbsp. cornstarch or arrowroot powder
- 1/4 tsp. extra fine pink sea salt
- vanilla ice cream (optional)

## Chef Comments:

This recipe was inspired by my dear friend Victor when I asked him what dessert he would like for his birthday. His answer: pie. Back then, I was intimidated by baking an entire pie, so out came this cross between pie and a fruit bar. I originally made it with local sour cherries, however any delicious New Mexico fruit will do the trick (apricots, peaches, apples)!



# Pecan Sandie Meltaways

by: Marilyn Brannon  
from Roswell



Servings: 2 dozen

## Instructions:

1. Preheat oven to 350°F.
2. Soften the butter to room temperature.
3. Beat the butter and the powdered sugar until fluffy, then beat in the vanilla and salt.
4. Slowly add the cornstarch and incorporate fully.
5. Then slowly add small amounts of the flour until all is well blended.
6. Blend in the finely chopped pecans and blend until incorporated. Do not over mix.
7. Roll the dough into a tube shape and then cut at 1/4 inch intervals to make a round cookie or you can shape them with your hands into a crescent (this is the traditional shape).
8. Bake on parchment paper-lined cookie sheet at 350°F for 9 to 10 minutes.
9. Sprinkle with the extra powdered sugar while still warm.

## Ingredients:

- 1 cup butter
- 1 cup powdered sugar
- 1 tsp. vanilla
- 1 tsp. salt
- 1/2 cup of cornstarch
- 1½ cups of flour
- 3/4 cup of finely chopped pecans
- 1/2 cup of powdered sugar for coating after baking

## Chef Comments:

I use a bit of cornstarch instead of flour to make a lighter cookie.

# Pineapple Cream Dream

**by:** Moses Suleiman  
from Albuquerque



**Servings:** 1 pie ( 4 slices)

## Instructions:

Crust:

1. Preheat oven to 300°F.
2. Melt butter and combine all crust ingredients in a bowl.
3. Pour mixture on the bottom of a pie dish to create the crust.
4. Leave about 1 cup of the crust mixture for later as a garnish or topping.
5. Bake crust for 10 minutes and leave out to cool.

Filling:

6. Add cream cheese, crushed pineapple, butter, sugar and vanilla extract in a bowl and mix well.
7. Lightly add and fold the Cool Whip into the wet mixture.
8. Once mixed, add pineapple filling to the crust (ensuring crust has been cooled off).
9. Refrigerate at least 3-4 hours.
10. Prior to serving, add remaining graham cracker mix to the top as a garnish.

*Tip: Add crushed macadamia nuts to the top for an extra depth of flavor.*

## Ingredients:

Crust:

- 3/4 cup sweet cream butter (unsalted)
- 3 cups honey graham crackers
- 1/4 cup brown sugar
- 1/4 cup powdered sugar

Filling:

- 4 oz. Philadelphia cream cheese
- 20 oz. Dole® crushed pineapple (liquid must be drained),
- 1/2 cup sweet cream butter (unsalted)
- 2 cups powdered sugar
- 1 tsp. vanilla extract
- 8 oz. of Cool Whip (extra creamy version is best)

## Chef Comments:

It's a delicious, but easy recipe of an island dessert that incorporates graham crackers with a pineapple cream based filling.

# Pink Fluff

by: Steve Hill  
from Mountainair

 **Servings:** A lot!

## Instructions:

1. Mix all ingredients together in large mixing bowl.
2. Refrigerate at least 1 hour before serving, but it's best if frozen overnight.
3. Keeps for several weeks if frozen.
4. Add or reduce cherry pie filling, crushed pineapple, pecans according to taste.

## Ingredients:

- 16 oz. tub of Cool Whip
- 21 oz. can of cherry pie filling
- 20 oz. can of crushed pineapple (drained)
- 14 oz. can sweetened condensed milk
- 1/2 cup powdered sugar
- 1/4 cup lemon juice
- 1 cup chopped pecans (optional)

## Chef Comments:

It can be eaten cold, but much better frozen like an ice cream treat. And it's flamingo pink colored! It's very popular for holidays or large gatherings.

## DESSERTS

# Pumpkin Roll

by: Amber Tafoya from Edgewood

## Instructions:

1. Preheat oven to 375°F.
2. Grease a 15 x 10" flat baking pan and cover it with parchment paper. Grease and flour the paper as well.
3. In a large bowl, whisk the eggs for five minutes on high speed.
4. Slowly add white sugar and pumpkin and mix well.
5. Add the flour, cinnamon and baking soda and stir until well combined.
6. Pour the batter into the prepared pan and spread it evenly.
7. Sprinkle some walnuts on top for extra crunch.
8. Bake the cake for 15 minutes, or until it bounces back when you touch it lightly.
9. As soon as you take it out of the oven, flip it over onto a clean kitchen towel that has some confectioners sugar on it.
10. Carefully peel off the parchment paper and roll up the cake with the towel, starting from the short side.
11. To prepare the filling, combine the confectioners sugar, vanilla, butter or margarine, and cream cheese in a bowl and beat until smooth.
12. Gently unroll the cake and spread the filling evenly over the cake, leaving a 1-inch border around the edges. Roll up the cake again and wrap it in foil wrap.
13. Refrigerate until ready to serve.



Servings: 10

## Ingredients:

### Cake Batter Ingredients:

- 3 eggs
- 1 cup white sugar
- 2/3 cup canned pumpkin
- 3/4 cup all-purpose flour
- 1/2 tsp. ground cinnamon
- 1 tsp. baking soda
- 1/2 cup chopped walnuts
- confectioners sugar for dusting

### Cheesecake Filling Ingredients:

- 1 cup confectioners sugar
- 3/4 tsp. vanilla extract
- 2 Tbsp. butter softened
- 8 oz. cream cheese

## Chef Comments:

What's the secret to making a perfect pumpkin roll? It's not magic, it's physics! You see, when you bake a thin layer of cake, it becomes flexible and elastic. That means you can roll it up with a creamy filling without cracking or crumbling. But be careful, you don't want to overbake it or it will lose its stretchiness. And don't forget to dust it with powdered sugar before rolling, or it will stick to the towel. Follow these tips and you'll have a delicious dessert that will impress your guests and make them wonder how you did it!

# Rocky Road Fudge

by: Julie Donahue  
from Roswell

 Servings: 20

## Instructions:

1. Prepare a large cookie sheet with foil or parchment paper.
2. Dump chips and peanut butter into a large mixing bowl.
3. Microwave for 1 minute, stir.
4. Continue to cook for 30 seconds at a time until melted.
5. Stir in peanuts and marshmallows.
6. Pour onto cookie sheet.
7. Place in the freezer to chill.
8. Either cut or break into pieces.

### Substitutions:

- Use any 3 flavors of chips.
- Substitute almond butter or other butter.
- Change nuts or even omit.

## Ingredients:

- 12 oz. bag of milk chocolate chips
- 12 oz. bag of butterscotch chips
- 12 oz. bag of peanut butter chips
- 1/2 cup peanut butter
- 2 cups peanuts
- 10 oz. bag of mini marshmallows

## Chef Comments:

It is very easy to make and it's easy to customize. Always a crowd favorite!



# Salted Candy Apple Cheesecake

by: Leon Garrett  
from Las Cruces

## Instructions:

Filling:

1. Let cream cheese soften by leaving out the of refrigerator for 5-10 minutes.
2. In a mixer, combine softened cream cheese, 4 oz. of Cool Whip, and sugar. Mix at medium speed.
3. When mixture is set, add both extracts and set speed to medium-high.
4. Spread apple pie filling evenly on bottom of both pie crusts.
5. Add pie filling to both pie crusts evenly.

Topping:

6. In a non-stick saute pan, add Cool Whip and brown sugar.
7. Set heat to low-medium and stir slowly.
8. Add sea salt.
9. Once mixed, layer topping on cheesecake and spread evenly.
10. Refrigerate at least 5 hours to cool.



**Servings:** 10 to 20 slices per pie crust



**Prep Time:** 25 mins. | **Cooling:** 4-6 hrs.

## Ingredients:

- 2 (9") pre-made graham cracker pie crusts

Filling:

- 2 pkg. (8 oz. each) cream cheese
- 4 oz. of Cool Whip
- 1 cup of sugar
- 1 Tbsp. vanilla extract
- 1 Tbsp. maple extract
- 21 oz. can country apple pie filling

Topping:

- 1/4 cup Cool Whip
- 1 Tbsp. brown sugar
- 1 tsp. sea salt

## Chef Comments:

This is a no-bake cheesecake recipe. It's quick, easy to make and delicious.



# Cash Shark's Favorites

Beet Caviar  
Caviar cake  
Corn & Oysters



# Beet Caviar

by: Elena Viltchinskaia  
from Roswell

 **Servings:** 10

## Instructions:

1. Wash beetroots with water.
2. Remove stems and leaves.
3. Boil the beets in water for about 1½ hours, or until a knife can pass through the beets easily. The pot where the beets are boiled can become stained with permanent coloring, so do not use a brand new pot for this.
4. Remove the water.
5. Cool the beets completely.
6. Peel the beets.
7. Grate the beets with the side of the grater with large-sized holes.
8. Grate a clove of garlic on the zester side of the grater box.
9. Combine the grated beets, garlic, dill relish, and mayonnaise.
10. Serve on a plate and top with chopped parsley or cilantro.



## Ingredients:

- About 1½ lb. beets
- 1 clove garlic
- 1/2 cup dill relish
- 1 cup mayonnaise
- chopped fresh parsley or cilantro for topping

## Chef Comments:

My recipe is unique because I designed it, and it is a very healthy recipe. The popularity of healthy super foods, such as beets, has increased lately. Beetroot can reduce the risk of heart disease, help in cell growth, lower blood pressure and contains high amounts of potassium. It is also known to reduce constipation. The recipe is simple and versatile.



# Caviar cake

by: Susan Pinter from Pecos

## Instructions:

1. Use an 8" round springform pan.
2. Cut a strip of parchment paper at least as high as the depth of the pan (about 4") and line the inside of the side of the pan to prevent sticking.
3. Prepare each layer, starting with the eggs.
4. Dissolve a packet of gelatin with warm water, per gelatin package instructions. Once dissolved, mix with the chopped eggs and smooth tightly into the bottom of your springform pan.
5. Dissolve another packet of gelatin and mix with the finely chopped red onion, then smooth this onto the egg layer in the pan.
6. Dissolve another packet of gelatin, mix into the chopped avocados and add this over the chopped onion layer.
7. Mix the cream cheese and sour cream together and then mix this with another dissolved packet of gelatin. Smooth onto the top of the avocado layer.
8. The result you want is to have fairly tight layers that are defined from one another.
9. Cover with plastic wrap and refrigerate overnight, or a minimum of 4 hours.
10. Shortly before serving, open the latch on the springform pan and remove the ring.
11. Carefully peel off the parchment paper and leave the cake on the bottom springform plate to serve from.
12. Top the cake with the Osetra Caviar, leaving a small margin around the outside (see photos).
13. Serve with sliced French bread pieces.



Servings: 10 - 15

## Ingredients:

- 4 packets of unflavored, clear gelatin
- 5 hard boiled eggs, chopped
- 1 large red onion, finely chopped
- 3-4 medium sized ripe avocados, chopped
- 6 oz. cream cheese
- 1/2 cup sour cream
- 4 oz. Sasanian (brand name) Siberian Osetra Caviar (black caviar). If using an inexpensive caviar, make sure it doesn't bleed onto the top layer of the cake by either rinsing or patting the caviar dry before spreading onto the sour cream/cream cheese.
- Loaf of French bread, thinly sliced and cut into 2-inch pieces

## Chef Comments:

My caviar cake recipe includes a layer of chopped avocado and I use clear, unflavored gelatin to hold the layers together. Other recipes use mayonnaise to hold the chopped eggs together, which takes away from the natural look and flavor of the layers. I also buy fairly expensive caviar (approx. \$50/oz.) because it generally doesn't bleed onto the top layer of the cake (sour cream/cream cheese mixture) and has a much richer flavor than inexpensive brands. If using an inexpensive brand of caviar, be sure to rinse and/or pat dry before layering on top of the cake.

# Corn & Oysters

by: Steve Hill  
from Mountainair

---

Servings: 8

---

## ***Instructions:***

---

1. Mix corn, oysters, egg, and celery together.
2. Mix in crushed saltine mixture.
3. Add dabs of butter on top.
4. Bake in casserole dish at 350°F for at least 1 hour, or until golden brown.
5. All ingredient amounts can be modified according to taste. Cash Shark prefers extra oysters!

## ***Ingredients:***

---

- 2 cans (14 or 15 oz. each) creamed corn
- 2 cans (10 oz. each) oysters (drained)
- 1 egg
- 1/2 cup chopped celery (optional)
- 1 packet saltine crackers (crush, then mush with milk)
- A few dabs of butter for on top

## ***Chef Comments:***

No one has ever heard or thought of such a thing. Even people who don't like oysters tell me they enjoy it!



# Inspired by..

- Aleia Park of Rio Rancho for Orzo Stew
- Alice Mares of Santa Fe for Jalapeño Pork Chop
- Alison Robbenhaar of Albuquerque for Orange Chocolate Ganache Raspberry Tart
- Alyssa Armijo of Albuquerque for Biscochito Cupcakes
- Alyssa Eubanks of Albuquerque for NM Green Chile Chicken Ramen
- Amanda Wolf of Albuquerque for Suzy's Egg Rolls
- Amber Tafoya of Edgewood for Pumpkin Roll
- Amy Jane Banfield of Santa Fe for Part Pie Fruit Bars
- Anup Shrestha of Albuquerque for Spicy Butter Chicken Curry
- Barbara Garcia of Albuquerque for New Mexico Green Chile Sausage Stuffing
- Brad DeTommaso of Albuquerque for Brad's Beef and Barley Stew Mexico
- Brandon Martinez of Albuquerque for Elote Cream Corn
- Carey Morris of Tijeras for Cornbread Casserole
- Christina Escobar of Deming for New Mexican Tamales
- Danielle Ortega of Albuquerque for Spinach Artichoke Dip
- Dawn Martinez of Albuquerque for Natillas
- Debbie Worrell of Albuquerque for Deb's Green Chile Cream Cheese Wontons
- Deirdre Muzzey of Albuquerque for Sausage Crumble Sliders
- Don Jones of Albuquerque for Hatch Spicy Baby-Potatoes
- Elena Viltchinskaia of Roswell for Beet Caviar
- Elizabeth Cooper of Santa Fe for Bluebird Studios Frito Chili Pie
- Janie Turrieta of Silver City for Favorite Breakfast
- Janie Turrieta of Silver City for New Mexico Goulash
- John Alvarez of Rio Rancho for Chile Rellenos
- John Woody of Ruidoso for Hawaiian Chicken
- Juliann Salinas of Albuquerque for Butt-kickin' Chipotle Chicken Chili
- Julie Amaya of Albuquerque for NM Green Chile Cheeseball
- Julie Donahue of Roswell for Rocky Road Fudge
- Lisa Peak of Albuquerque for Green Chile Chicken Stuffed Peppers
- Leon Garrett of Las Cruces for Salted Candy Apple Cheesecake
- Lorrai Wiirre of Truth or Consequences for Fresh Apple Cake
- Lorrai Wiirre of Truth or Consequences for Green Chile Cheddar Beer Bread
- Marcella Jones of Albuquerque for Maniladas
- Marilyn Brannon of Roswell for Pecan Sandie Meltaways
- Moses Suleiman of Albuquerque for Better Than Lotto-Risotto
- Moses Suleiman of Albuquerque for Pineapple Cream Dream
- Olivia Perea of Edgewood for Huaraches
- Rose Kern of Albuquerque for Dulce Fuego
- Samantha Dodson of Santa Fe for Uncle Bill's Black Eyed Peas
- Savannah Jones of Albuquerque for Coconut Truffles
- Savannah Jones of Albuquerque for New Mexican Stuffing
- Shawna Needham of Albuquerque for NM Holiday Red Chile Glaze Turkey
- Shirley Gonzales of Las Cruces for Cherry Almond Cookies
- Steve Hill of Mountainair for Corn & Oysters
- Steve Hill of Mountainair for Pink Fluff
- Steve Hill of Mountainair for Scalloped Pineapple
- Susan Pinter of Pecos for Caviar Cake
- Suzanne Montano of Albuquerque for Cresta's Green Chile Stew
- Theresa Johnson of Clovis for Bacon Cheeseburger on a Savory Chaffle
- Theresa Johnson of Clovis for Crispy Crunch French Toast
- Theresa Johnson of Clovis for Crispy Jalapeño Rings
- Theresa Johnson of Clovis for Pancake En Brochette
- Theresa Johnson of Clovis for Pancake Sausage Pops
- Theresa Johnson of Clovis for Two-Toned Cheese Omelette
- Tina Ritt of Albuquerque for Broccoli & Cheese Stuffed Bread
- Vanessa Armijo of Belen for Biscochitos
- Veronica Acosta of Socorro for Green Chile Apple Pecan Pie Cake
- Victoria Garcia of Albuquerque for Calabacitas Burritos
- Vivian Canales of Anthony for Chicken Tortilla Soup
- Yvonne Saiz of Las Vegas for Deep Fried Burritos

# Congratulations to Our Winners!

**Winner!**



**Recipe By: G Andy Pratt**  
from Deming for  
**New Mexico Party Roast**

**Winner!**



**Recipe By: Savannah Jones**  
from Albuquerque for  
**New Mexican Cheesecake**

**Winner!**



**Recipe By: Leon Garrett**  
from Las Cruces for  
**Jambalaya Burrito**

