**May- Cinco de Maya**

**Pastel de Tres Leches**

Ingredients for the batter:

¾ cup butter

1 ¾ cup sugar

8 egg yolks

2 ½ cup flour, sifted

2 ½ tsp. baking powder

½ tsp. salt

1 tsp. vanilla extract

1 cup milk

6 egg whites

Ingredients for the milks:

2 cups evaporated milk Carnation

1 ½ cup sweetened condensed milk

3 ½ cup table cream

6 egg whites

Ingredients for the meringue:

6 egg whites

2 cup sugar

1 ¾ cup light corn syrup or honey

2 limes, juice

Preheat the oven to 350°. Grease and flour a 12 by 8 inch cake pan. Prepare the batter: cream the butter. Gradually mix in sugar, and continue beating until mixture is light and creamy. Add egg yolks. Slowly mix in flour, baking powder, and salt. Add vanilla extract, and slowly mix in milk until batter is thick. In another bowl, beat egg whites until stiff. Fold in batter. Pour batter into cake pan. Bake for 40 minutes or until edges are golden brown. Remove from oven and cool on rack. Prepare the milks: blend evaporated and condensed milks and table cream with egg yolks in a blender or a food processor. Bring half this mixture to a boil in a saucepan, stirring constantly. Remove from heat and stir in remaining mixture. Pour over cake. Prepare the meringue: in a double boiler, mix egg whites and sugars. Beat until stiff. Slowly add the corn syrup or honey, and continue beating until stiff peaks form. Add lime juice and continue beating until shiny. Remove from heat. Invert cake on a deep dish or platter. Spread meringue over cake and decorate with strawberries. Serve at room temperature.

**Jamaican Rum Cake**

Serves 6

Ingredients:

½ cup dark rum

2 tbsp. lime juice or lemon juice

2 tbsp. soy sauce

2 tbsp. brown sugar

4 large garlic cloves, minced

1 to 2 jalapeno chilies. Seeded and minced

1 tbsp. minced fresh ginger

1 tsp. dried thyme leaves, crushed

½ tsp. black pepper

6 boneless skinless chicken breast halves

To prepare marinade, combine rum, lime juice, soy sauce, sugar, garlic, chilies, ginger, thyme, and black pepper in a 2 quart glass measuring cup. Rinse chicken and pat dry with paper towels. Place chicken in resealable plastic food storage bag. Pour marinade over chicken. Press air out of bag and seal tightly. Turn bag once or twice. Prepare barbecue grill for direct grilling by spreading hot coals in single layer that extends 1 to 2 inches beyond area of food. Drain chicken; reserve marinade. Place chicken on grid. Grill chicken, on uncovered grill, over medium hot coals 6 minutes per side or until chicken is no longer pink in the center. Meanwhile, bring remaining marinade to a boil in a small saucepan over medium high heat. Boil 5 minutes or until marinade is reduced by about half. To serve, drizzle marinade over chicken. Garnish as desired.

**Mexican Corn Salad**

Ingredients:

1 red, yellow, and orange pepper

1 can of corn

Vinegar

Oil

Salt

Pepper

Chili powder

Ketchup

Combine all ingredients.

Baked Nacho Dip in Bread Bowl

Serves 8 to 10

Ingredients:

1 round bread loaf

1 ½ cups shredded cheddar cheese

8oz package cream cheese, softened

1 cup plain yogurt

1 cup garden vegetable salsa

2 green onions, diced

3 tbsp. taco sauce

12 taco shells, broken into bite size pieces

Slice the top off the bread. Pull out the center of the bread to create a bowl. Slice top and remove bread into bite-size pieces. Cover; set aside. Combine cheddar cheese, cream cheese, yogurt, salsa, green onions, and taco sauce in large microwave-safe bowl; mix well. Cover bowl. Microwave on high for 5 minutes, stirring halfway through to heat evenly. Pour dip into bread bowl. Cover; microwave on high 4 minutes longer; stirring halfway through to heat evenly. Serve hot dip with bite-size bread and taco piece.

**Alfajores**

Makes 27

Ingredients for filling:

14oz can sweetened condensed milk, unopened

Ingredients for cookies:

1 1/3 sticks unsalted butter, softened

¾ cup granulated sugar

¼ tsp. salt

3 eggs

1 tbsp. pisco or cognac, optional

1 tsp. grated lime rind

Juice of ½ a lime

½ tsp. vanilla extract

1 ½ cups cornstarch, sifted

1 ½ cups all-purpose flour, sifted

½ tsp. baking powder

To prepare filling, fill a large saucepan with water to a boil. Remove label from can of condensed milk and put unopened can in water. Always keep water level above the can, boil for 3 hours. Remove can from saucepan using tongs. Let cool before opening. Milk should have a beautiful caramel color. While filling cooks and cools, prepare cookie dough. Beat butter with a mixer at medium high speed. Add sugar and salt; beat well. Add eggs, one at a time, beat well until incorporated. Add pisco, lime rind, lime juice, and vanilla; beat well. Divide dough into thirds. Place 2 potions of the dough back in the refrigerator to keep cool, and place remaining portion on a board or Silpat mat dusted with cornstarch. Preheat oven to 325°. Roll dough to a thickness of 1/8 inch. Using a 2 ½ inch cookie cutter, cut dough into 18 rounds. Gently transport rounds to a baking sheet lined with parchment paper for 10 to 12 minutes, or until cookies start to brown around the edges. Repeat with remaining dough. Cool cookies completely. Spread about 2 tsps. of caramel filling on half of the cookies. Top with remaining cookies to create a sandwich. Dust liberally with powdered sugar before serving.

**Taco Dip**

1 ½ lb. ground meat, browned

¼ cup chopped onion

1 package taco seasoning

1 lb. Velveeta cheese

14oz salsa

Mix all ingredients together in crockpot. Cook on low for 2 to 3 hours. Serve with tortilla chips.

**Layered Bean Dip**

Serves 32(2 tbsp. each)

Ingredients:

8oz package cream cheese, softened

1 cup canned black beans, rinsed

1 can diced tomatoes and green chilies, drained

1 cup Mexican style finely shredded four cheeses

Spread cream cheese onto bottom of shallow dish. Top with remaining ingredients.

**Black Bean Salsa**

Makes 3 ½ cups

Ingredients:

15oz can black beans, rinsed and drained

1 ½ cup chopped and seeded cucumber (1 medium0

½ cup chopped tomato (1 medium)

½ cup sliced green onion (4)

¼ cup lime juice

1 tbsp. snipped fresh cilantro

1 tbsp. olive oil

½ tsp. ground cumin

1/8 tsp. salt and cayenne pepper

In a medium bowl combine beans, cucumber, tomato, green onion, lime juice, cilantro, oil, cumin, salt, and cayenne pepper. Cover and chill for 4 to 24 hours. Use a slotted spoon to serve over grilled pork chops, bratwursts, chicken, or salmon.

**Gazpacho**

Ingredients:

1 ½ cup Daily’s Thick and Spicy Bloody Mary mix

29oz can crushed tomatoes

1 ¼ cup diced celery

1 cup peeled, seeded, diced cucumber

1 cup diced red onion

1 cup diced green bell pepper

1 package Good Seasons Italian dressing

1 tbsp. chopped fresh parsley

1 tsp. crushed garlic

1/8 tsp. red pepper

1/8 Tabasco sauce

1/8 tsp. freshly ground black pepper

In a blender or food processor, place Bloody Mary mix, tomatoes, 1/4th of the celery, cucumber red onion, and bell pepper. Blend until smooth. Pour into a large container and add remaining ingredients. Mix well. Refrigerate.

**Philly Cheesy Chili Dip**

Serves 14 (2 tbsp. each)

Ingredients:

8oz cream cheese, softened

15oz chili

½ cup shredded cheddar cheese

2 tbsp. chopped cilantro

Spread cream cheese onto bottom of microwavable pie plate, top with chili and cheddar. Microwave on high for 45 seconds to 1 minute, or until cheese is melted. Sprinkle with cilantro. Serve with crackers and cut-up fresh vegetables.

**Easy Chicken & Cheese Enchiladas**

Serves 6

Ingredients:

1 can Campbell’s condensed cream of chicken soup

½ cup sour cream

1 cup Pace picante sauce

2 tsp. chili powder

2 cup chopped cooked chicken

½ cup shredded Monterey Jack cheese

6 flour tortillas, warmed

1 small tomato, chopped

1 green onion, sliced

Stir the soup, sour cream, picante sauce, and chili powder in medium bowl. Stir 1 cup soup mixture, chicken and cheese in a large bowl. Divide the chicken mixture among the tortillas. Roll up the tortillas and place them seam side up in 11x18inch shallow baking dish. Pour the remaining soup mixture over the filled tortillas. Cover the baking dish. Bake at 350° for 40 minutes or until the enchiladas are hot and bubbling. Top with the tomato and onion.

**Sopapilla Cheesecake Pie**

Serves 12

Ingredients:

2 (8oz) packages cream cheese

1 cup white sugar

1 tsp. Mexican vanilla extract

2 (8oz) cans refrigerated crescent rolls

¾ cup white sugar

1 tsp. ground cinnamon

½ cup butter, room temperature

¼ cup honey

Preheat oven to 350°. Prepare a 9x13 inch baking dish with cooking spray. Beat the cream cheese with 1 cup of sugar and the vanilla extract in a bowl until smooth. Unroll the cans of crescent roll dough, and use a rolling pin to shape each piece into 9x13inch rectangles. Press one piece into the bottom of a 9x13 inch baking dish. Evenly spread the cream cheese mixture into the baking dish, and then cover with the remaining piece of crescent dough. Stir together with remaining sugar, cinnamon, and butter. Dot the mixture over the top of the cheesecake. Bake in the preheated oven until the crescent dough has puffed and turned golden brown, about 30 minutes. Remove from the oven and drizzle with honey. Cool completely in the pan before cutting into 12 squares.

**Sombrero Cupcakes**

Ingredients:

½ cup mini chocolate chips

½ cup plus 1 tbsp. all-purpose flour

1 package (18.25oz) yellow cake mix

3 eggs

1/3 cup oil

2 ½ tsp. ground cinnamon

1 tsp. ground ancho chili pepper (can be found in Mexican market in the strip called “Reyna”)

1 tube (16.5oz) refrigerated sugar cookie dough

6 cups confectioners’ sugar

3 tbsp. meringue powder

Yellow, green, red, orange, lavender…jelly rings and gumdrops

Decorating sugars

Assorted color gumdrops (found at Kuhn’s on McKnight)

1 tube each (4.23oz) white, orange, green, and violet decorating icing with round tip

1 container (4oz) rainbow sugar pearls, such as Country Kitchen Sweet Art

¼ tsp. McCormick cinnamon extract (at Kuhn’s on McKnight)

1 can (16.2oz) whipped fluffy white frosting

Preheat the oven to 350°. Line 18 muffin cups with cupcake liners. Mix mini chips and 1 tbsp. flour. On low speed, beat cake mix, 1 cup water, eggs, oil, 1 ½ tsp. ground cinnamon and chili pepper until blended. On medium, beat until smooth and thickened for 2 minutes. Stir in chip mixture. Divide batter among liners. Bake for 18 to 20 minutes or until toothpick inserted into centers comes out clean. Beat remaining ½ cup flour and 1 tsp. cinnamon into cookie dough until blended. On lightly floured surface, roll out dough to 1/8 inch thickness ( this is important 1/8inch so they stay 3 ½ inch diameter and thin to be crisp.) using 3 ½ inch round cookie cutter, cut of 18 cookies. Re roll scraps of dough. Transfer to ungreased baking sheets. Bake for 10 to 12 minutes or until lightly browned. Cool completely on pan on racks. On medium speed, beat confectioners’ sugar, meringue powder and 6 tbsp. warm water until glossy and spreadable. If too thick, beat in additional water, 1 tsp. at a time. Reserve ¼ cup icing; cover. Spread remaining icing over cookies. Ice sides and roll sides first in sugars, then sprinkle with desired color of decorating sugar. Place sugared side up on the rack until dry, about an hour. Using reserved white icing, attach a jelly ring to the center of each cookie; attach a gumdrop on each ring. With tubes of icings attach sugar pearls and decorate cookies. Let stand until dry for about 2 hours. Stir cinnamon extract into frosting. Spread over cupcakes. Top with sombreros.