

## Chicken Chimichangas

### Ingredients:

¼ cup butter (4 tbs)

¼ flour

2 cups chicken stock, heated

8 oz. sour cream

4 oz. can chopped green chilies, drained

¼ tsp. cayenne powder (or other powdered hot pepper)

1 tsp. or more of your favorite hot sauce

4 flour tortillas

8 oz. cooked chicken seasoned with chili powder, cumin and garlic

4 oz. shredded Monterey Jack cheese

4 oz. shredded Pepper Jack cheese

Vegetable oil or peanut oil for cooking

1 ½ to 2 inch stainless steel bulldog clips or binder clips (available in any office supply store—toothpicks will work if you can't get the clips)

### To make:

1. Preheat oven to 250°F.
2. In a medium sized sauce pan, melt butter over medium heat and add flour. Stir and cook for 3-5 minutes.
3. Add heated chicken stock ⅓ at a time, stirring with a wire whisk after each third. This will ensure no lumps.
4. Add sour cream, canned chilies, cayenne and hot sauce and stir. If you like it spicy, use more hot sauce. Remove from heat or keep sauce on low heat until you are ready to use it.
5. Fill the center of each tortilla with warmed chicken and both kinds of cheese.
6. Start rolling away from you in a tight roll until you reach the end, then flip the roll so that the seam side is up. Now fold each end over about an inch or so and hold it closed with clips or toothpicks.
7. Heat enough oil in a heavy bottomed pot to 350°F using a thermometer to get to the correct temperature.
8. Place two chimichangas in the hot oil, making sure they are completely covered by the oil and cook until browned and crispy, about 5 minutes (hold down with a metal skimmer while cooking if necessary). Remove to paper towels and drain, then hold in warm oven. Heat oil back up to 350°F and cook the other two chimichangas.
9. With a pot holder or towel, remove clips or toothpicks.
10. Place on serving platter and cover with sauce.

## **Refried Beans**

Ingredients:

2 cups cooked pinto beans, broth reserved.

3 tbs. lard, bacon fat or chicken fat

½ onion, sliced thin

Salt

To make:

1. In a large, heavy skillet sauté the onions in the fat, with a little salt, until well-cooked and translucent, but not browned.
2. Add the beans and their liquid.
3. Take a bean masher or a potato masher and mash everything together to your desired consistency.

## **Mexican rice**

Ingredients:

3 tbs. oil

1 cup uncooked rice

1 tsp. fresh minced garlic

½ tsp. salt

½ tsp. cumin

½ cup tomato sauce

14 oz. chicken broth

3 tbs. finely chopped fresh cilantro

To make:

1. Heat oil in a large saucepan over medium heat.
2. Add the rice and stir until the rice begins to brown.
3. Add the garlic, salt and cumin and stir the rice until it looks golden.
4. Add the tomato sauce, chicken broth and cilantro and turn the heat up to medium high.
5. Bring the mixture to a boil, then turn the heat to low and cover the pan with a lid.
6. Simmer for 20-25 minutes. Remove from heat and fluff with a fork.

## **Pico de Gallo**

Ingredients:

3 medium sized fresh tomatoes

1 small fresh green pepper

1 small fresh jalapeño pepper

½ medium sized onion

At least 1 tbs. fresh chopped cilantro

Salt

To make:

1. Chop the tomatoes and peppers.
2. Combine all ingredients in a bowl and mix together, adding salt to taste.
3. Cover and let set in refrigerator for at least 15 minutes or so before using to improve flavor.