

# 27 SIMPLE MEXICAN RECIPES



RECIPE  LION



## **27 Simple Mexican Recipes**

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Letter from the Editors

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Dear Cooking Enthusiast:

Mexican food-lovers can rejoice with our new simple Mexican recipes eCookbook. Whether you're hosting a Mexican fiesta to celebrate Cinco de Mayo or just feeding a crowd of Mexican food fans, this eCookbook has something for you. These Mexican recipes are simple to prepare, but still provide a complex flavor profile that will please even the pickiest eaters.

This collection of simple Mexican recipes includes party appetizers, simple and delicious Mexican desserts, our always-popular Mexican chicken casseroles, and more. The recipes in this eCookbook are nice and easy, so no matter your skill level, you'll be able to cook up some of the most fantastic Mexican recipes for your family and friends. Gather everyone around, and enjoy these delicious recipes together.

For more delicious Mexican recipes, be sure to visit [RecipeLion.com](http://www.RecipeLion.com). While you're there, subscribe to RecipeLion's free [Quick and Easy Recipes](#) newsletter to get free recipes delivered to your inbox every week.

Have a very happy Easter!

Sincerely,

*The Editors of RecipeLion*

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## Mexican Appetizer Recipes

### Mexican Soup

Let this easy recipe for a slow cooker show you how to make a delicious Mexican-style soup. With two types of meat and plenty of herbs and spices, this easy slow cooker soup recipe is the best.

#### **Ingredients**

- 1 pound lean ground beef
- 8 cups chicken stock
- 4 tablespoons flour
- 1 egg
- 1 red chili pepper
- 4 medium carrots, grated
- 5 1/2 tablespoons Minute rice
- 1/2 pound spinach, chopped
- 1/2 teaspoon oregano
- 1/4 pound ham, chopped
- 2 1/2 tablespoons parsley

#### **Instructions**

1. Mix beef, 1/2 cup stock, flour and egg. Form into small balls. Set aside.
2. Put remaining stock, chili pepper, carrots and rice in slow cooker on high to simmer. When simmering, add meatballs cover and cook 1/2 hour. Then turn heat on low and cook 3 hours.
3. Add other ingredients and cover and cook for 20 more minutes.

#### **Notes**

May be served with lemon wedges if desired.

## White Mexican Cheese Dip

If you want to know how to make Mexican white cheese dip, here is the easiest way possible. It's good and it's easy. What more could you ask for?

### *Ingredients*

- 1 pound Land O Lakes white American cheese, grated
- 1 can sliced green chiles or 4 roasted Anaheim chiles

### *Instructions*

1. Melt the cheese over low heat in a heavy saucepan.
2. Add the chiles and heat through.

## Pico de Gallo Salsa

By: John Kunkel of Lime Fresh Mexican Grill

Lime Fresh Mexican Grill is one of most popular dining destinations at the Promenade in Coconut Creek, Florida. Its fast-casual, fresh appetizers such as pico de gallo, are perfect to serve this football season.

### *Ingredients*

- 2 medium fresh tomatoes, diced
- $\frac{1}{2}$  Spanish onion, diced
- 1 bunch cilantro, thoroughly washed and minced
- 1 tablespoon salt
- Juice from 4 limes

### *Instructions*

1. Add diced tomatoes, onions and cilantro in a large bowl.
2. Cut limes in half; squeeze into mix.
3. Add salt, and mix all ingredients thoroughly.



## Simple Avocado Soup

If you love the creamy taste of fresh avocados, turn them into a soup with chicken stock and a bit of lemon. This avocado soup recipe can begin a Mexican-themed meal.

### *Ingredients*

- 3 avocados
- 2 pints chicken stock, hot
- 1/2 lemon, juice
- Salt and pepper, to taste
- 1 tablespoon cilantro, chopped

### *Instructions*

1. Peel avocados and process in blender or food processor in batches with 2 pts of hot chicken stock. When nice and smooth remove from blender and heat until just below boiling.
2. Squeeze half a lemon into the soup, add a couple cranks of pepper and coarse salt. Garnish individual servings of soup with chopped cilantro.

## Easy Mexican Deviled Eggs

Deviled eggs are always a party favorite, so why not switch things up and try this Mexican variation? This tasty finger-food is stuffed with mayo, seasonings and hot peppers. Try these as an appetizer at your next fiesta.

**Serves:** 12

### *Ingredients*

- 12 large hard boiled eggs, peeled
- $\frac{1}{4}$  cup mayonnaise or salad dressing
- 1 tablespoon cumin
- 1 tablespoon capers, finely chopped
- 1 tablespoon prepared mustard
- $\frac{1}{2}$  teaspoon salt
- 1 jalapeno pepper, sliced & seeded
- 1 habanero pepper, sliced & seeded
- Ground red pepper
- Fresh cilantro, chopped

### *Instructions*

1. Cut the eggs lengthwise into halves. Slip out the yolks and mash with a fork.
2. Mix the mashed yolks with the mayonnaise, cumin, capers, mustard, salt and the jalapeno pepper.
3. Fill the egg whites with the egg yolk mixture, heaping lightly. Sprinkle with ground red chiles and garnish with the cilantro and a slice of the habanero pepper.

## Mexican Casserole Recipes

### Easy Mexican Chicken Casserole



This creamy Mexican chicken casserole is like a giant chicken taco. The tortilla chips provide a crunch, while the soup adds creaminess to the cheese topping. This is an easy way to get a big meal on the table without having to spend much time cooking.

**Serves:** 6

**Preparation Time:** 5 min

**Cooking Time:** 45 min

#### ***Ingredients***

- 6 cups tortilla chips, crushed
- 2 chicken breasts, boiled and shredded (4 halves)
- 2 cups cheddar cheese
- 1 can cream of chicken soup
- 1 (16-ounce) container fresh salsa
- 1 (16-ounce) container sour cream
- 1 can olives, chopped

#### ***Instructions***

1. Mix all ingredients together well in baking dish and bake for 45 min on 375 degrees F.

## Grandma's Favorite Mexican Chicken Casserole

This casserole is chock full of chicken, cheese, green chilies, salsa and tortillas. Mmm! No wonder this is grandma's favorite! And this one is so quick and easy!

**Serves:** 28

**Cooking Time:** 1 hr

### *Ingredients*

- 12 cups chicken, cooked and diced
- 12 cups Monterey Jack, shredded
- 6 cups chopped green chilies, canned
- 1 quart sour cream
- 4 cans cream of chicken soup
- 3 cups salsa
- 48 corn tortillas
- 7 cups grated cheese

### *Instructions*

1. In a large bowl, mix chicken, jack cheese, chiles, sour cream, soup, and salsa.
2. In a 5 quart round container layer the tortillas with the mixture. Use 1 tortilla, then 1 generous cup of mixture, then tortilla; and press down. Repeat till the mixture is gone, ending with tortillas.
3. Divide the cheddar into 7 portions, put into baggies, and place one on top of each casserole.
4. At serving time, pop the casserole out of the container, place in an oven-proof casserole dish, top with the grated cheddar, and bake at 375 for 45-60 minutes, till hot and bubbly throughout. Or, you may place in a slow cooker.

### *Notes*

This recipe makes enough for 7 casseroles.

## Mexican Chicken Casserole



Try this easy boneless chicken casserole recipe tonight. It's one of the great chicken casserole recipes out there. Add some spice and flavor to your dinner routine with this super simple recipe for chicken casserole.

**Serves:** 8

### *Ingredients*

- 4 pounds chicken; cooked
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 1 can Rotel tomatoes
- ½ cup chicken stock
- 2 teaspoons salt
- 1 teaspoon black pepper
- 1 package corn chips
- 2 onions; finely chopped
- 3 cups sharp cheese; grated

### *Instructions*

1. Cut chicken in bite size pieces.
2. Combine soups, tomatoes, chicken stock, salt and pepper.
3. In a 3-quart casserole, layer corn chips, chicken, tomato mixture, onions and cheese in the order given. Bake at 350 degrees F for 45 minutes. May be frozen.

## Simple Mexican Chicken Casserole



Don't be intimidated by the long list of ingredients in this recipe. This simple recipe comes together in minutes and it's a dish the whole family will enjoy.

### **Ingredients**

- 1 to 3 cups cooked chicken, diced
- ½ cup onion, diced
- ½ cup bell pepper, diced
- ½ teaspoon oil
- 1 pound Velveeta
- 10 ounces Mexican-style stewed tomatoes
- 10 ounces cream of mushroom soup
- 10 ounces cream of chicken soup
- 1 cup sour cream
- 1 large bag Doritos, crushed
- Salt and Pepper, to taste
- Garlic powder
- Paprika
- 1 cup cheddar cheese
- Cooked squash, zucchini or mushrooms, optional

### **Instructions**

1. Sauté onion and bell pepper in oil.
2. Mix onion, bell pepper, Velveeta, tomatoes, soups, sour cream. Heat on stovetop or in microwave. Stir to blend and season to taste with salt, pepper and garlic powder.
3. Layer in a large baking dish alternating the crushed chips and the chicken, with the sauce mixture. If you opt to include the zucchini, squash, and/or mushrooms, put them in top of the sauce mixture.
4. Sprinkle the cheddar and paprika on top. Cover in foil, bake at 350 degrees F for 45-60 minutes.

## Mexican Chip Casserole

Perfect for a Cinco de Mayo fiesta, this Mexican chip casserole is a funky version of lasagna. Layer seasoned beef, corn, cheese and corn chips for a meal everyone will love.

**Cooking Time:** 20 min

### *Ingredients*

- 1 pound ground beef
- 1 medium onion, chopped
- 1 clove garlic, minced
- 10 <sup>3</sup>/<sub>4</sub> ounces can condensed cream of mushroom soup, undiluted
- 11 ounces can Mexicorn
- 4 ounces can green chilies, chopped
- 10 <sup>1</sup>/<sub>2</sub> ounces corn chips
- 10 ounces can enchilada sauce
- 2 cups shredded colby jack cheese

### *Instructions*

1. In a skillet, cook beef, onion, and garlic until meat is browned and onion is tender; drain.
2. Add soup, corn, and chilies; mix well. In an ungreased shallow 3-quart baking dish, layer meat mixture, tortilla chips, and enchilada sauce; top with cheese.
3. Bake, uncovered, at 350 degrees F for 8 - 10 minutes or until heated through.

## Mexican Main Dish Recipes

### Albondigas – Mexican Meatballs



Albondigas are tasty Mexican meatballs, often served in a soup. Serve Albondigas with tortillas and rice for real Mexican flavor!

**Serves:** 6

#### *Ingredients*

- 1/2 pound ground pork
- 1/2 pound ground beef
- 1 egg
- 1/2 cup rice
- 1 onion, diced finely
- 1/2 teaspoon thyme
- 8 cups water
- 1 tomato, chopped
- 1 garlic clove, diced
- 1/2 cup chile huerta
- 2 sprig yerba buena
- 1 thick slice french bread
- 1/2 teaspoon cumin
- 2 carrot, sliced thin
- 1 cup peas, fresh or frozen

#### *Instructions*

1. Mix pork, beef, egg, rice, 1/2 of onion, and tomato together; make into small balls. Bring water to boil and add balls, simmer at low boil for 1 hour.



2. Add tomato, garlic, chili, and rest of chopped onion, let simmer 35 minutes. Add yerba buena and simmer 10 minutes. Soak French bread in small amount of soup broth until very soft. Place in blender with comino, chop together, add to soup. Next add carrots and peas, simmer until vegetables are tender. Serve.

## Beef and Mushroom Fajitas

Mexican is always an easy cuisine to tackle because everyone can make his or her own! Beef and Mushroom Fajitas are a great way to use leftover meat and veggies. If you don't like these ingredients, make your fajitas with your favorite toppings.

**Serves:** 8

**Preparation Time:** 15 min

**Cooking Time:** 45 min

### *Ingredients*

- ¼ cup lime juice
- 1 ½ teaspoons chili powder
- 1 teaspoon dried oregano
- 1 teaspoon sugar
- 3 cloves garlic, minced
- 8 ounces beef top round, trimmed of fat and cut into thin strips
- 4 ounces portobello mushroom or shiitake mushroom caps, cut into 1/2
- ½ Spanish onion, cut into 1/2
- ½ sweet red pepper, cut into 1/2
- ½ yellow pepper, cut into 1/2
- Freshly ground black pepper
- Salt (optional)
- 8 flour tortillas

### *Instructions*

1. In a self-sealing plastic bag, mix the lime juice, chili powder, oregano, sugar, and garlic. Add the meat and mushrooms, seal the bag, and press gently to coat the meat with the marinade. Place in the refrigerator and marinate for 30 minutes.
2. Coat a large non-stick skillet with no-stick vegetable oil spray. Warm over medium-high heat.
3. Add the meat, mushrooms, and 2 tablespoons of the marinade. Cook, stirring frequently for 4-5 minutes, or until the meat is cooked.
4. Remove and set aside. Wash and dry the skillet. Coat with no-stick vegetable oil spray. Warm over medium-high heat. Add the onions, red peppers, and yellow peppers. Cover and cook for 1 to 2 minutes, or until the onions start to release moisture.

5. Uncover and cook, stirring frequently, for 4 to 5 minutes, or until the onions are golden. If necessary, add 1 or 2 teaspoons of water to prevent sticking. Season to taste with the black pepper and salt (if using).

6. Place the tortillas on a work surface. Divide the beef mixture among them, spooning it down the middle. Top with the onions and peppers. Fold the tortillas to enclose the filling to only 1.8 grams per fajita.

Garnish each fajita with chopped fresh cilantro, fat free sour cream, and hot-pepper sauce to taste.

## Mexican Chicken

For moist boneless chicken breast, give this quick easy chicken recipe a try. Filled with heaps of Tex-Mex flavor, this quick chicken dish is an instant delight. Quick chicken dinners with Mexican flavors are great for any night.

**Serves:** 4

**Cooking Time:** 30 min

### *Ingredients*

- 4 chicken breasts, cooked and cut up
- 1 can corn
- 1 can peas
- 1 can kidney beans, mashed
- 1/2 cup tomatoes, diced
- 1 cup potato flakes
- 1 tablespoon chunky salsa
- 3 cups Cheddar cheese, shredded
- 2 tablespoons mayonnaise

### *Instructions*

1. Cook chicken ahead of time and cut into chunks.
2. Mix the chicken with corn, peas, beans, potato flakes, salsa and mayonnaise. Spread the mixture into a large, shallow rectangular pan.
3. Sprinkle the rest of the cheddar over the mixture and bake at 350 degrees F for 30 minutes.

## Mexican-Style Short Ribs

This ultra-flavorful slow cooker cooking recipe will forever change the way you think of ribs and of Mexican food. Add a bold touch to your cooking routine with this slow cooker ribs recipe.

**Serves:** 5

### *Ingredients*

- 4 pounds beef short ribs
- $\frac{1}{4}$  cup green pepper, chopped
- 10  $\frac{1}{2}$  ounces can beef consommé
- 1  $\frac{1}{4}$  ounces package Taco seasoning mix

### *Instructions*

1. In a large skillet or slow cooker with browning unit, brown short ribs; pour off excess fat.
2. Mix beef consommé with dry taco mix; add green pepper.
3. In slow cooker pour sauce over the ribs. Cover and cook on low for 6 to 8 hours.

## Turkey Ranchero

Turkey Ranchero gives you the taste of a fancy Mexican dinner with such a simple recipe. This tasty casserole is loaded with cheese, onions and sour cream and is topped off with crunchy corn chips.

**Serves:** 8

**Cooking Time:** 8 hr

### *Ingredients*

- 4 turkey thighs
- 1 pack enchilada sauce mix
- 6 ounces tomato paste
- $\frac{1}{4}$  cup water
- 4 ounces Monterey Jack cheese, grated
- $\frac{1}{3}$  cup low-fat yogurt or sour cream
- $\frac{1}{4}$  cup green onions, sliced
- 1  $\frac{1}{2}$  cups corn chips, crushed

### *Instructions*

1. With sharp knife, cut each thigh in half, remove bone and skin. Place in slow cooker.
2. Combine enchilada sauce mix with tomato paste and water. Mixture will be thick. Spread on thighs.
3. Cover, cook on LOW 7 to 8 hours or until tender.
4. Turn pot on HIGH. Add cheese and stir until melted.
5. Spoon into an au gratin dish or shallow casserole. Spoon yogurt over turkey. Sprinkle with onions. Top with corn chips.

## Cheesy Chicken Enchiladas

This oven-baked and super cheesy recipe is an absolute delight. Heaps of cheese and Mexican flavors combine to make this quick and easy recipe a go-to dinner any night of the week.

### *Ingredients*

- 4 skinless boneless chicken breasts, cooked and diced
- $\frac{3}{4}$  cup mild salsa
- $\frac{1}{2}$  green bell pepper, diced
- $\frac{1}{2}$  large yellow onion, diced
- 2 cups Mexican blend shredded cheese (cheddar/jack)
- 1 cup sour cream
- 4 ounces cream cheese, softened
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- Salt and pepper to taste
- $\frac{1}{2}$  teaspoon dried cilantro
- 8 flour tortillas
- 1 cup Velveeta cheese, cubed
- $\frac{1}{2}$  cup milk

### *Instructions*

1. In large bowl, thoroughly mix chicken, salsa, bell pepper, onion, shredded cheese, cream cheese, sour cream, garlic powder, paprika, salt, pepper and cilantro.
2. Fill 8 large flour tortillas with this mixture, roll them up and place in a sprayed/greased casserole dish.
3. Sauce: combine cheese and milk. Microwave on high, stopping to stir often, until cheese is melted and sauce is smooth; it has a tendency to boil over. Pour cheese sauce over enchiladas covering completely. Spread a little more salsa over cheese sauce.
4. Cover with foil and bake at 325 degrees F for 45-60 minutes. Remove from oven and remove foil and allow to stand for 10 minutes before serving.

## Black Bean Soft Tacos

For a delicious Mexican treat that simply cannot be beat, give this easy taco recipe a try today. Filled to the brim with flavor, these easy black bean tacos are one of the best Mexican recipes around.

**Cooking Time:** 15 min

### *Ingredients*

- 1 tablespoon olive oil
- 2 cups broccoli, coarsely chopped
- 1 cup red onion, sliced
- 1 1/2 cups bell pepper, julienne
- 1 cup mushroom, sliced
- 1 cup shiitake mushrooms, sliced
- 1/3 cup Anaheim chili pepper, minced
- 1/2 teaspoon cumin
- 1/2 teaspoon chili powder
- 1/2 cup tomato juice
- 1 tablespoon cilantro, minced
- 2 tablespoons lime juice
- 15 ounces canned black beans
- 6 flour tortillas
- 1 1/2 cups Monterey jack cheese, shredded
- 3 cups iceberg lettuce, shredded
- 3/4 cup salsa
- 6 tablespoons nonfat sour cream

### *Instructions*

1. Heat oil in a large nonstick skillet over medium high heat. Add broccoli, onion, and bell peppers; sauté 4 minutes.
2. Add mushrooms, chile, cumin, and chili powder; sauté 2 minutes. Add tomato juice; cook 2 minutes or until slightly thickened. remove from heat; stir in lime juice and cilantro; set aside.
3. Divide black beans evenly among tortillas; top each with a 1/2 cup broccoli mixture and 1/4 cup cheese. Fold tortillas in half, and place on a baking sheet.
4. Bake at 375 degrees F for 5 minutes or until cheese melts. Serve with lettuce, salsa, and sour cream.





## Mexican Pork Chops and Beans



Learn how to make pork and beans with this easy pork chop recipe. This baked pork chop recipe with kidney beans is delicious and one of the best oven-baked pork chop recipe you will ever eat!

**Serves:** 4

**Cooking Time:** 45 min

### *Ingredients*

- 1 Reynold's Oven cooking bag, large size
- 4 pork chops, de-boned
- 2 tablespoons flour
- 1 cup thick and chunky salsa
- 2 tablespoons lime juice
- $\frac{3}{4}$  teaspoon chili powder
- $\frac{1}{2}$  teaspoon garlic powder
- 4 pork chops, 1/2 inch thick, fat trimmed
- 1 can (16 oz.) light red kidney beans, drained
- 2 medium green, yellow, orange, or red sweet peppers, cut into cubes

### *Instructions*

1. Preheat oven to 350 degrees F.
2. Shake flour in cooking bag; place in 13x9x2-inch baking pan.

3. Add salsa, lime juice, chili powder and garlic powder to bag. Squeeze bag to blend ingredients.
4. Place pork chops in bag. Spoon bans and peppers around pork chops.
5. Close bag with nylon tie; cut 6 half-inch slits in top.
6. Bake until pork chops are tender, 35 to 40 minutes. Let stand in bag 5 minutes.

## Quick Chicken Mole



Mole, made with unsweetened cocoa powder and other spices, is a classic of quick and easy Mexican dishes. This is one of the best quick easy meals out there. Chocolate and chicken makes for a classic flavor combination.

**Serves:** 4

### *Ingredients*

- 2 teaspoons unsweetened cocoa powder
- 1 1/2 teaspoons chili powder
- 1/2 teaspoon ground cumin
- 1/2 teaspoon dried oregano, crushed
- 8 ounces tomato sauce
- 1/4 cup onion, finely chopped
- 3 cloves garlic, minced
- 4 skinless boneless chicken breast halves, 1 pound total
- 4 1/2 ounces green chili peppers, diced and drained
- 2 cups hot cooked rice
- Flour tortillas, optional
- Chopped tomato, optional
- Shredded lettuce, optional
- Toasted sliced almonds, optional

### *Instructions*

1. Combine cocoa powder, chili powder, cumin, oregano, and 1/4 teaspoon salt in a 1-1/2-quart microwave-safe casserole. Stir in tomato sauce, onion, and garlic.

2. Microwave, covered, on 100 percent power (high) for 2 to 3 minutes or till mixture is bubbly around the edges, stirring once.
3. Rinse chicken; pat dry. Cut into bite-size strips. Stir chicken and chili peppers into tomato sauce mixture.
4. Cover; cook on high for 8 to 10 minutes or till chicken is tender and no longer pink, stirring evenly 3 minutes.
5. Serve with hot cooked rice and warm tortillas, if desired. Garnish with tomato, lettuce, and toasted almonds, if desired.

## Vegetable Bean Enchiladas

A great vegetarian family dinner, these vegetable bean enchiladas are full of healthful vegetables. This is a great dish for Mexican food lovers and a great way to get the kids eating more veggies.

**Serves:** 6

### *Ingredients*

- 12 tortillas
- 3 ½ cups enchilada sauce
- 3 tablespoons oil
- 1 onion, minced
- 1 green pepper, chopped
- 3 celery stalks, chopped
- 1 tablespoon parsley
- 2 zucchini, coarsely grated
- 2 green beans, chopped
- 1 tablespoon cornmeal
- 1 dash cumin
- 1 dash chili powder
- 1 dash garlic powder
- 1 cup cheddar and/or jack cheese, grated
- 2 cups cooked pinto, kidney or other beans

### *Instructions*

For enchiladas:

1. Preheat oven to 350 degrees. Sauté onion, pepper, celery and parsley in oil. Add vegetables and cook, covered until tender.
2. Add cornmeal, seasonings, and beans. Fill tortillas with generous 1/3 cup vegetable mixture and roll to form enchilada.
3. Place enchiladas in single layer in baking pan. Cover with sauce. Top with cheese. Heat in oven for 20-30 minutes.

For enchilada sauce:

## Ingredients

2 cans (15 oz) tomato sauce  
1/2 green pepper, chopped  
1 stalk of celery, chopped finely  
1/2 onion, chopped  
Parsley to taste  
1/8 teaspoon garlic powder  
1 teaspoon basil  
1 teaspoon oregano  
1/2 teaspoon coriander  
1/2 teaspoon cumin  
1/2 teaspoon chili powder

1. Puree vegetables and spices with 1 can tomato sauce in blender. Pour into pan and add second can of tomato sauce. Simmer for 10-15 minutes.

## Easy Slow Cooker Mexican Chili

Slow cooking this tasty Mexican chili allows all the ingredients to meld and creates a beautiful final flavor. Serve this chili topped with cheese or sour cream and a side of homemade corn bread.

**Serves:** 10

**Cooking Time:** 10 hr

### *Ingredients*

- 2 cans red kidney beans, drained
- 28 ounces can tomatoes, cut up
- 1 cup chopped celery
- 1 cup chopped onion
- 6 ounces tomato paste
- $\frac{1}{2}$  cup green pepper, chopped
- 4 ounces green chili peppers, drained and chopped
- 2 tablespoons sugar
- 1 bay leaf
- $\frac{1}{2}$  teaspoon garlic powder
- 1 teaspoon salt
- 1 teaspoon dried marjoram, crushed
- 1 dash pepper
- 1 pound ground beef

### *Instructions*

1. In skillet brown ground beef and drain.
2. In slow cooker combine all ingredients. Cover, cook on low heat for 8 to 10 hours.
3. Remove bay leaf and stir before serving.



## Mexican Side Dish Recipes

### Beefy Mexican Corn Bread



This Mexican cornbread with meat is more than a bread...it's a meal in itself. Mexican cornbread casserole is hearty and delicious, and is the perfect meal for a cool Autumn night.

**Cooking Time:** 1 hr

#### *Ingredients*

- 1 ½ pounds ground beef
- 1 ½ cups self rising corn meal
- 1 16-ounce can yellow cream style corn
- 2 eggs
- 2 tablespoons bell pepper, chopped
- 2 tablespoons onion, chopped
- 3 jalapeno peppers
- 1 cup sour cream
- ⅔ cup cooking oil
- 1 ½ cups cheddar cheese, grated

#### *Instructions*

1. Preheat oven to 325 degrees F.
2. Brown beef and drain on paper towel.
3. In a large bowl, mix all other ingredients together.

4. Add browned beef and mix again.
5. Place in 1 large or 2 small, well-greased pans.
6. Bake at 325F degrees for 1 hour or until golden brown.

## Mexican Cheesy Potatoes

Bake up a delicious cheesy Mexican potato casserole and serve it as the perfect side for a Mexican meal or barbecue. This dish is simple to make because it uses frozen hash browns and it serves a whole crowd.

**Serves:** 12

### *Ingredients*

- 14 ounces canned cream of chicken soup
- 1 cup low-fat sour cream
- ½ pound taco flavored shredded cheese
- 2 teaspoons chili powder
- 1 medium onion, finely chopped
- 2 pounds frozen hash brown potatoes
- 2 tablespoons unsalted butter, cut into pieces

### *Instructions*

1. Preheat oven to 375 degrees F.
2. Combine first 4 ingredients in a large bowl. Stir in onion and potatoes.
3. Transfer to a buttered 9x13 inch baking dish and dot with butter. Cover with foil and bake 45 minutes. Remove foil and bake another 15-20 minutes, or until golden.

## Mexican Dessert Recipes

### Fried Mexican Ice Cream

Make restaurant-style fried ice cream at home with this simple recipe. This cool treat is perfect for parties year round!

**Serves:** 5

#### *Ingredients*

- 1 pint vanilla ice cream or other flavor
- 1/2 cup crushed cornflake or cookie crumbs
- 1 teaspoon ground cinnamon
- 2 teaspoons sugar
- 1 egg
- Oil for deep frying
- Honey
- Whipped cream

#### *Instructions*

1. Scoop out 5 balls of ice cream. Return to freezer.
2. Mix cornflake crumbs, cinnamon and sugar. Roll frozen ice cream balls in half of crumb mixture and freeze again.
3. Beat egg and dip coated balls in egg, then roll again in remaining crumbs. Freeze until ready to use. (For thicker coating, repeat dipping in egg and rolling in crumbs.)
4. When ready to serve, heat oil to 350 degrees F. Place 1 frozen ice cream ball in fryer basket or on perforated spoon and lower into hot oil 1 minute. Immediately remove and place in dessert dish. Drizzle with honey and top with dollop of whipped cream.
5. Continue to fry balls one at a time. Balls will be crunchy on outside and just beginning to melt inside.

## Mexican Chocolate Cherry Rounds

Add a little spice to your chocolate cherry cookies with this fabulous Mexican cookie recipe. Cinnamon, cayenne and cloves add a unique flavor to these tasty treats that make them perfect for holidays, parties and Cinco de Mayo.

**Yields:** 60

### *Ingredients*

- 6 ounces unsweetened chocolate, chopped
- 2 cups plus 2 tablespoons all-purpose flour
- 1 tablespoon ground cinnamon
- 2 teaspoons baking powder
- 1 teaspoon salt
- $\frac{1}{4}$  teaspoon cayenne pepper
- $\frac{1}{4}$  teaspoon ground cloves
- $1\frac{3}{4}$  cups sugar
- $\frac{1}{2}$  cup (1 stick) unsalted butter, room temperature
- 3 large eggs
- 1 teaspoon vanilla extract
- $\frac{2}{3}$  cup powdered sugar
- 60 candied cherry halves

### *Instructions*

1. Stir chocolate on top of double boiler over simmering water until smooth; cool.
2. Combine flour and next 5 ingredients in medium bowl.
3. Using electric mixer, beat  $1\frac{3}{4}$  cups sugar and butter in large bowl until light. Beat in eggs one at a time, then vanilla and chocolate. Gradually add dry ingredients, beating just until combined.
4. Chill dough until firm, about 2 hours. Preheat oven to 350 degrees F. Lightly butter 2 large baking sheets.
5. Place powdered sugar in shallow pan. Form dough into 1-inch balls. Roll each ball in sugar to coat shake off excess sugar. Arrange cookies on prepared baking sheets, spacing 1- $\frac{1}{2}$  inches apart. Press 1 cherry half into center of each cookie. Bake until cookies puff and crack but are still soft, about 10 minutes. Transfer cookies to rack and cool completely.

**Notes**

Cookies can be prepared ahead. Store in airtight container at room temperature up to 1 week, or freeze up to 1 month.

Variation: Blanched almonds or pistachios may be used instead of cherries.

## Mexican Flag Dessert – Almendrado

Here is a festive Mexican dessert recipe that will please everyone. With its green, white, and red (okay, pink) layers, it is made to resemble the Mexican flag, and it's the perfect finish to your next Mexican meal.

### *Ingredients*

- 1 envelope unflavored gelatin
- $\frac{1}{4}$  cup cold water
- 5 eggs, separated
- 1 cup sugar, divided
- $\frac{3}{4}$  teaspoon almond extract, divided
- $\frac{1}{2}$  teaspoon grated lemon zest, divided
- 2 cups milk
- $\frac{3}{4}$  cup toasted slivered almonds
- Green and red food coloring

### *Instructions*

#### **GELATIN MOLD:**

1. Soften gelatin in cold water, then dissolve over hot water.
2. Add to egg whites in large bowl.
3. Beat until they form thick, white foam.
4. Add  $\frac{3}{4}$  cup of sugar, one tablespoon at a time, sprinkling each spoonful over 1 minute.
5. When whites hold soft, curving peaks, add  $\frac{1}{2}$  teaspoon of the almond extract and  $\frac{1}{4}$  teaspoon of the lemon peel; beat in thoroughly.
6. Divide in thirds; tint one pastel green and one pink and leave one white.
7. Drop by alternate spoonfuls in mold or pour layers.
8. Chill 2-6 hours.

#### **CUSTARD SAUCE:**

1. In top of double boiler, blend thoroughly the egg yolks, sugar, milk and remaining 1/4 teaspoon lemon peel.
2. Cook, stirring constantly, over gently simmering water until mixture thickens enough to coat back of metal spoon.
3. Add 1/4 teaspoon almond extract and slivered almonds.
4. Set in pan in cold water and stir to cool.
5. Cover and chill. It will be a thin custard. Serve over portions of gelatin mold.



## Mexican Chocolate Cake

Celebrate Cinco de Mayo with a fabulous chocolate cake that everyone will love. This moist cake is flavored with coffee, cinnamon and almond and topped with a fluffy Kahlua cream.

**Cooking Time:** 35 min

### *Ingredients*

- 4 ounces semisweet chocolate
- $\frac{3}{4}$  cup water
- 2 tablespoons instant coffee
- $\frac{1}{2}$  cup butter
- 1 cup sugar
- 3 eggs
- $1\frac{1}{2}$  teaspoons Mexican vanilla
- $\frac{1}{2}$  teaspoon almond extract
- 2 cups flour
- $\frac{1}{3}$  teaspoon salt
- $1\frac{1}{2}$  teaspoons cinnamon
- 1 teaspoon baking powder
- $\frac{1}{4}$  teaspoon baking soda
- $\frac{1}{2}$  cup buttermilk

### *Instructions*

1. Grease 2 eight-inch cake pans.
2. In microwave or small saucepan melt the chocolate in the water and stir in the coffee. Whisk together.
3. Cream butter and sugar until fluffy and light. Beat in eggs one at a time and add vanilla and almond extract. Sift the dry ingredients together and fold them into the butter mixture alternating with the buttermilk and chocolate mixtures.
4. Pour into cake pans and bake at 350 degrees F for about 35 minutes or until a tester is clean.
5. Cool 10 minutes in the pans and turn out onto cake rack to cool thoroughly. Cover with whipped cream flavored with a little Kahlua.

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