

Subj: Re: Mexican menu
Date: 96-12-20 16:49:18 EST
From: pws@col.hp.com (Paul Schwotzer)
To: Cls614@aol.com

Carol,

You can go ahead and open the big package, individual presents are wrapped.

I have no exact recipe for burritos, but here's what I would do:

Heat and mash a can of pinto beans.

Saute garlic and chopped onion, then saute ground beef.

Add taco seasoning packet per instructions.

Extra cumin is a good idea, a crucial mexican spice.

Adornments are chopped lettuce, tomatoes, onions, olives (yech), jalapenos.

"Enchilada Style" is when you assemble beans/beef/adornments into tortilla, smother with cheese and broil in oven. Add favorite salsa.

For quacamole, scoop meat from halved avocados and combine with either:

- 1) Guac mix
- 2) lemon juice, cream cheese and salsa (maybe cumin?)

For Margaritas, I use Jose Cuervo (green) Margarita mix.

Good tequila, (Jose Cuervo) and Triple Sec helps.

Probably: 3 parts mix, 1 part tequila 1/2 part Triple Sec

I prefer on-the-rocks. For frozen drinks, crushed ice in the blender works best. (Which is why I took mom's ice crusher, with little drawer, which still works.)

In the early 80s I used Rose's Lime Juice and a touch of milk with Tequila/Triple Sec, but the mix method is a lot easier.

Lemonade for adults.

I will look for the green chili recipe.

Roughly, chop pork chops into small bits, roll in flour.

Saute garlic and finely diced onions, then saute pork bits.

Add water, salt, and finely chopped peppers. 1 or 2 mild (Anaheim) and 1 or 2 hot (Jalapenos). The seeds will add heat.

Chop the Jalapenos with gloves, don't touch your face, wash up with soap.

You may want to adjust the mixture while it's cooking, more water, flour, salt.

I used fresh peppers, but canned would probably work, and be faster and more flexible.

Sounds like fun, I'll miss the Mexi-feast!

-pws

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Subj: Re: Mexican menu
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From: pws@col.hp.com (Paul Schwotzer)
To: Cls614@aol.com

My recipe card says:

2-3 pork chops - dredge in flour
saute onion in oil, then sear pork
Add 8 oz can diced green chilis
Add ~1 C water slowly.
Add garlic salt, salt, pepper

I recommend real garlic rather than garlic salt.
Canned chilis probably taste as good (or better?) that fresh

> A bit of news - Rick's dad had a heart attack last Tuesday, another one on
> Thursday. The drs performed successful angioplasty on Fri. so he's doing
> well. He had both knees replaced on Dec. 2. He'd just gotten home from the
> rehab center last Fri. I think Rick might go down next week, probably without
> the kids though - too much excitement and activity.

Sounds like a lot for Dave and Lois to deal with.
I hope he can get back on his feet.

See Ya, pws

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