

**Celebrate Cinco de Mayo (or any day) with some tasty homemade meals!**

## **Homemade Tortillas**

*Total Time: 30 min.*

*Servings: 8*

2 C. all-purpose flour  
1/2 tsp. salt  
3/4 C. water  
3 T. olive oil

In a large bowl, combine flour and salt. Stir in water and oil. Turn onto a floured surface; knead 10-12 times, adding a little flour or water if needed to achieve a smooth dough. Let rest for 10 minutes.

Divide dough into 8 portions. On a lightly floured surface, roll each portion into a 7-in. circle.

In a greased cast-iron or other heavy skillet, cook tortillas over medium heat until lightly browned, about 1 minute on each side. Serve warm.

## **Beef Enchiladas**

*Prep Time: 30 min*

*Total Time: 50 min*

*Servings: 6-8*

*Submitted by: Jenny White Drummer Test Kitchen*

2 (10 oz.) cans enchilada sauce (about 2 C.)  
1 tsp. kosher salt  
1 tsp. ground cumin  
1 tsp. chili powder  
1 tsp. smoked paprika  
1/2 tsp. ground black pepper  
1 T. olive oil  
1 sm. white onion, chopped  
4 garlic cloves, minced  
1-1/2 lb. lean ground beef  
1 (4 oz.) can diced green chiles, drained  
8 (8-inch) flour tortillas  
2 C. shredded sharp cheddar cheese  
Thinly sliced red onion, for garnish  
Chopped fresh cilantro, for garnish  
Sour cream, for serving

Add the enchilada sauce to a small saucepan. In a small bowl, combine the salt, cumin, chili powder, smoked paprika, and pepper. Add 1/2 tsp. of the spice mixture to the enchilada sauce (reserve the remaining spice mix for the beef). Bring the sauce a simmer over medium heat; Remove from the heat and set aside.

In a large skillet, heat the oil over medium heat. Add the onion and garlic; cook, stirring occasionally, until softened, about 5 minutes. Add the beef and the remaining spice blend. Cook, stirring often, until the beef is browned and crumbly, about 8 minutes. Stir in the green chiles and 1/2 cup of the warmed enchilada sauce; cook 2 minutes more. Remove from the heat, and let cool slightly.

Place the tortillas on a microwave-safe plate and cover with a damp paper towel. Microwave for 30 seconds on high to soften. Leave the paper towel over top of them to keep them moist and pliable.

Preheat the oven to 375°. Spoon 1/2 C. of the warmed enchilada sauce into the bottom of a 13x9-inch baking dish. Working with one tortilla at a time, spoon 1/2 C. of the beef mixture down the center of a tortilla; sprinkle with 2 T. cheese. Roll the tortilla up to enclose the filling, and place in the baking dish seam-side down. Repeat with the remaining tortillas and filling. Spoon the remaining sauce over the enchiladas. Top with the remaining 1 C. cheese.

Bake until the cheese is golden and bubbly and the tortillas are toasted, 20 to 25 minutes. Let cool 10 minutes; top with red onion and cilantro just before serving with sour cream, if you like.

## **Pork Burritos**

*Prep Time: 25 min.*

*Cook Time: 8 hours*

*Servings: 10 burritos*

1 boneless pork shoulder butt roast (3 to 4 lbs.)  
1 can (14-1/2 oz.) diced tomatoes with mild green chiles, undrained  
1/4 C. chili powder  
3 T. minced garlic  
2 T. lime juice  
2 T. honey  
1 T. chopped seeded jalapeno pepper  
1 tsp. salt  
10 flour tortillas (8 inches), warmed

Optional: Sliced avocado, sour cream and minced fresh cilantro

Cut roast in half; place in a 5-qt. slow cooker. In a blender, combine the tomatoes, chili powder, garlic, lime juice, honey, jalapeno and salt; cover and process until smooth. Pour over pork. Cover and cook on low for 8-10 hours or until meat is tender.

Remove roast; cool slightly. Shred pork with 2 forks and return to slow cooker. Using a slotted spoon, place about 1/2 cup pork mixture down the center of each tortilla; if desired, top with avocado, sour cream and cilantro. Fold sides and ends over filling and roll up.

## Taco Pinwheels

*Prep: 15 min. + chilling*

*Servings: 3 doz*

4 oz. cream cheese, softened  
3/4 C. Seasoned Taco Meat  
1/4 C. finely shredded cheddar cheese  
1/4 C. salsa  
2 T. mayonnaise  
2 T. chopped ripe olives  
2 T. finely chopped onion  
5 flour tortillas (8 inches), room temperature  
1/2 C. shredded lettuce  
Additional salsa

In a small bowl, beat the cream cheese until smooth. Stir in the taco meat, cheese, salsa, mayonnaise, olives and onion. Spread over tortillas. Sprinkle with lettuce; roll up tightly. Wrap securely and refrigerate for at least 1 hour. Unwrap and cut into 1-in. pieces. Serve with additional salsa.

## Mini Chimichangas

*Prep: 1 hour*

*Cook: 15 min.*

*Servings: 7*

1 lb. ground beef  
1 med. onion, chopped  
1 envelope taco seasoning  
3/4 C. water  
3 C. shredded Monterey Jack cheese  
1 C. sour cream  
1 can (4 oz.) chopped green chiles, drained  
1 pkg. (1 lb.) egg roll wrappers (14 ct.)  
1 lg. egg white, lightly beaten  
Oil for deep-fat frying  
Salsa and additional sour cream

In a large skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Stir in taco seasoning and water. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes, stirring occasionally. Remove from the heat; cool slightly. In a large bowl, combine the cheese, sour cream and chiles. Stir in beef mixture. Place an egg roll wrapper on work surface with a point facing you. Place 1/3 C. filling in center. Fold bottom third of wrapper over filling; fold in sides.

Brush top point with egg white; roll up to seal. Repeat with remaining wrappers and filling. (Keep remaining egg roll wrappers covered with waxed paper to avoid drying out.)

In a deep cast-iron or electric skillet, heat 1 in. oil to 375°. Fry chimichangas on each side or until golden brown, 1-1/2 minutes. Drain on paper towels. Serve warm with salsa and sour cream.

## Not-Fried Ice Cream Cake

*Prep: 20 min. + freezing*

*Servings: 16*

1 C. cornflake crumbs  
1/3 C. sugar  
1/3 C. butter, melted  
3/4 tsp. ground cinnamon  
1/2 gallon butter pecan ice cream, softened, divided  
4 T. honey, divided

In a small bowl, combine the cornflake crumbs, sugar, butter and cinnamon; set aside 1/2 C. Press remaining crumb mixture into a greased 9-in. springform pan. Spoon half of the ice cream over crust. Sprinkle with reserved crumb mixture; drizzle with 2 T. honey. Cover and freeze for 2 hours. Top with remaining ice cream. Cover and freeze for 8 hours or overnight.

Remove from the freezer 5 minutes before serving. Remove sides of pan; drizzle with remaining honey.

## Air-Fryer Churros

*Prep Time: 15 min. + chilling*

*Cook Time: 15 min.*

*Servings: 1 dozen*

1/2 C. water  
1/2 C. 2% milk  
1 T. canola oil  
1/4 tsp. salt  
1 C. all-purpose flour  
1 lg. egg, room temperature  
1/4 tsp. grated lemon zest  
Cooking spray  
1/2 C. sugar  
1/4 tsp. ground cinnamon

In a large saucepan, bring water, milk, oil and salt to a boil. Add flour all at once and stir until a smooth ball forms. Transfer to a large bowl; let stand for 5 minutes.

Beat on medium-high speed for 1 minute or until the dough softens. Add egg and lemon zest; beat for 1-2 minutes. Set aside to cool. Insert a large star tip in a pastry bag; fill with dough. Pipe dough into 4-in. strips 1 in. apart onto a parchment-lined sheet. Chill for 1 hour.

Preheat air fryer to 375°. Transfer piped churros to air fryer; spritz with cooking spray. Cook until golden brown, 15-20 minutes. Combine sugar and cinnamon; sprinkle over churros. Serve warm.

## Shortcut Tres Leches Cake

*Prep Time: 20 min. + chilling*

*Bake Time: 30 min. + cooling*

*Servings: 20*

1 pkg. butter recipe golden cake or yellow cake mix (regular size)  
3 lg. eggs, room temperature  
2/3 C. 2% milk  
1/2 C. butter, softened  
1 tsp. vanilla extract

### **Topping:**

1 can (14 oz.) sweetened condensed milk  
1 can (12 oz.) evaporated milk  
1 C. heavy whipping cream

### **Whipped cream:**

1 C. heavy whipping cream  
3 T. confectioners' sugar  
1 tsp. vanilla extract  
Assorted fresh fruit, optional

Preheat oven to 350°. Grease a 13x9-in. baking pan. In a large bowl, combine cake mix, eggs, milk, softened butter and vanilla; beat on low speed 30 seconds. Beat on medium 2 minutes. Transfer to prepared pan. Bake 30-35 minutes or until a toothpick inserted in center comes out clean. Cool in pan on a wire rack 20 minutes.

In a 4-cup measuring cup, whisk topping ingredients until blended. Using a skewer, generously poke holes in top of warm cake. Pour milk mixture slowly over cake, filling holes. Cool 30 minutes longer. Refrigerate, covered, at least 4 hours or overnight.

In a bowl, beat cream until it begins to thicken. Add confectioners' sugar and vanilla; beat until soft peaks form. Spread over cake. If desired, top with fresh fruit just before serving.

### **Quote of the Week:**

*“If you have nothing but love for your avocados, and you take joy in turning them into guacamole, all you need is someone to share it with.”*

*~ Jason Mraz*