

Jalapeno Chicken Wraps

1 pound boneless skinless chicken breasts
1 tablespoon garlic powder
1 tablespoon onion powder
1 tablespoon pepper
2 teaspoons seasoned salt
1 teaspoon paprika
1 small onion, cut into strips
15 jalapeno peppers, halved and seeded
1 pound sliced bacon, halved widthwise
Blue cheese or Ranch salad dressing



Directions

1. Cut chicken into 2-in. x 1-1/2-in. strips. In a large re-sealable plastic bag, combine the garlic powder, onion powder, pepper, seasoned salt and paprika; add chicken and shake to coat. Place a chicken and onion strip in each jalapeno half. Wrap each with a piece of bacon and secure with toothpicks.
2. Grill, uncovered, over indirect medium heat for 18-20 min. or until chicken is no longer pink and bacon is crisp, turning once. Serve with blue cheese dressing. Yield: 2-1/2 dozen.

Editor's Note: Wear disposable gloves when cutting hot peppers; the oils can burn skin. Avoid touching your face.

<https://www.tasteofhome.com/recipes/jalapeno-chicken-wraps>



Classic Tres Leches Cake

4 large eggs, separated
2/3 cup sugar, divided
2/3 cup cake flour
Dash salt
3/4 cup heavy whipping cream
3/4 cup evaporated milk
3/4 cup sweetened condensed milk
2 teaspoons vanilla extract
1/4 teaspoon rum extract

TOPPING:

1-1/4 cups heavy whipping cream
3 tablespoons sugar
Sliced fresh strawberries and dulce de leche, optional

Directions

1. Place egg whites in a large bowl; let stand at room temp 30 min. Line bottom of a 9-in. springform pan with parchment paper; grease paper.
2. Meanwhile, preheat oven to 350°. In another large bowl, beat egg yolks until slightly thickened. Gradually add 1/3 cup sugar, beating on high speed until thick and lemon-colored. Fold in flour, a 1/3 at a time.
3. Add salt to egg whites; with clean beaters, beat on medium until soft peaks form. Gradually add remaining sugar, 1 tbsp. at a time, beating on high after each addition until sugar is dissolved. Continue beating until soft glossy peaks form. Fold a third of the whites into batter, then fold in remaining whites. Gently spread into prepared pan.
4. Bake until top springs back when lightly touched, 20-25 min. Cool 10 min. before removing from pan to a wire rack to cool completely.
5. Place cake on a rimmed serving plate. Poke holes in top with a skewer. In a small bowl, mix cream, evaporated milk, sweetened condensed milk and extracts; brush slowly over cake. Refrigerate, covered, 2 hours.
6. For topping, beat cream until it begins to thicken. Add sugar; beat until peaks form. Spread over top of cake. If desired, top with berries and dulce de leche just before serving. 10 servings.

<https://www.tasteofhome.com/recipes/classic-tres-leches-cake>

Salsa Rice

- 1-1/2 cups water
- 1-1/2 cups chunky salsa
- 2 cups uncooked instant rice
- 1 to 1-1/2 cups shredded Colby-Monterey Jack cheese



Directions

1. In a saucepan, bring water and salsa to a boil. Stir in rice. Remove from the heat; cover and let stand for 5 minutes. Stir in cheese; cover and let stand for 30 seconds or until cheese is melted. Yield: 5 servings.

<https://www.tasteofhome.com/recipes/salsa-rice>

Cinco de Mayo sombrero
the fanciest of all holiday hats



Huevos Diablos



- 12 hard-boiled large eggs
- 6 tablespoons minced fresh cilantro, divided
- 6 tablespoons mayonnaise
- 2 green onions, thinly sliced
- 1/4 cup sour cream
- 1 jalapeno pepper, seeded and minced
- 1-1/2 teaspoons grated lime zest
- 1 teaspoon ground cumin
- 1/4 teaspoon salt
- 1/8 teaspoon pepper

Directions

1. Cut eggs in half lengthwise. Remove yolks; set whites aside. In a small bowl, mash yolks. Add 3 tablespoons cilantro, mayonnaise, onions, sour cream, jalapeno, lime zest, cumin, salt and pepper; mix well. Stuff or pipe into egg whites. Refrigerate until serving. Garnish with remaining cilantro. Yield: 2 dozen.

<https://www.tasteofhome.com/recipes/huevos-diablos>

Quick White Sangria

- 1/4 cup sugar
- 1/4 cup brandy
- 1 cup sliced peeled fresh or frozen peaches, thawed
- 1 cup sliced fresh or frozen sliced strawberries, thawed
- 1 medium lemon, sliced
- 1 medium lime, sliced
- 1 bottle (750 milliliters) dry white wine, chilled
- 1 can (12 ounces) lemon-lime soda, chilled
- Ice cubes



Directions

1. In a pitcher, mix sugar and brandy until sugar is dissolved. Add remaining ingredients; stir gently to combine. Serve over ice. Yield: 6 servings.

<https://www.tasteofhome.com/recipes/quick-white-sangria>



Enjoy!!

~ Tricia

Baked Chicken Nachos



- 2 medium sweet red peppers, diced
- 1 medium green pepper, diced
- 3 teaspoons canola oil, divided
- 1 can (15 ounces) black beans, rinsed and drained
- 1 teaspoon minced garlic
- 1 teaspoon dried oregano
- 1/4 teaspoon ground cumin
- 2-1/4 cups shredded rotisserie chicken
- 4-1/2 teaspoons lime juice
- 1/8 teaspoon salt
- 1/8 teaspoon pepper
- 7-1/2 cups tortilla chips
- 8 ounces pepper jack cheese, shredded
- 1/4 cup thinly sliced green onions
- 1/2 cup minced fresh cilantro
- 1 cup (8 ounces) sour cream
- 2 to 3 teaspoons diced pickled jalapeno peppers, optional

Directions

1. In a large skillet, sauté peppers in 1-1/2 tsp. oil for 3 min. or until crisp-tender; transfer to a small bowl. In the same skillet, sauté the beans, garlic, oregano and cumin in remaining oil for 3 min. or until heated through.

2. Meanwhile, combine the chicken, lime juice, salt and pepper. In a greased 13x9-in. baking dish, layer half of the tortilla chips, pepper mixture, bean mixture, chicken, cheese, onions and cilantro. Repeat layers.

3. Bake, uncovered, at 350° for 15-20 min. or until heated through. Serve with sour cream and pickled jalapenos if desired.

<https://www.tasteofhome.com/recipes/baked-chicken-nachos>