



Cinco de Mayo

Huevos Diablos



- 12 hard-cooked eggs
- 6 tbsp. minced fresh cilantro, divided
- 6 tbsp. mayonnaise
- 2 green onions, thinly sliced
- 1/4 cup sour cream
- 1 jalapeno pepper, seeded and minced
- 1-1/2 tsp. grated lime peel
- 1 tsp. ground cumin
- 1/4 tsp. salt
- 1/8 tsp. pepper

Directions

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

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



Jalapeno Popper Corn

Cupcakes

- 1-1/4 cups all-purpose flour
- 1 cup sugar
- 1/2 cup cornmeal
- 2 tsp. baking powder
- 1/4 tsp. salt
- 2 large eggs
- 1/2 cup 2% milk
- 1/2 cup olive oil
- 1/2 tsp. vanilla extract
- 3/4 cup frozen corn, thawed
- 2 tbsp. finely chopped seeded jalapeno pepper



FROSTING:

- 1/4 cup panko (Japanese) bread crumbs
- 4 ounces cream cheese, softened
- 1/4 cup butter, softened
- 1-3/4 cups confectioners' sugar
- 1 teaspoon vanilla extract
- Sliced jalapeno peppers

Directions

- 1. In a large bowl, combine the flour, sugar, cornmeal, baking powder and salt. In another bowl, combine the eggs, milk, oil and vanilla. Stir into dry ingredients just until moistened. Fold in corn and jalapeno.
- 2. Fill greased or paper-lined muffin cups three-fourths full. Bake at 350° for 24-28 min. or until toothpick inserted in cupcake comes out clean. Cool for 5 min. before removing from pan to a wire rack to cool completely.
- 3. Place bread crumbs on an ungreased baking sheet. Bake at 400° for 2-3 min. or until toasted. Cool. In a large bowl, beat cream cheese and butter until fluffy. Add confectioners' sugar and vanilla; beat until smooth. Frost cupcakes. Garnish with toasted bread crumbs and jalapeno slices. Store in the refrigerator. Yield: 1 dozen.

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

<http://www.tasteofhome.com/recipes/jalapeno-popper-corn-cupcakes>



Luscious Lime Slush

- 9 cups water
- 4 individual green tea bags
- 2 cans (12 ounces each) frozen limeade concentrate, thawed
- 2 cups sugar
- 2 cups lemon rum or rum
- 7 cups lemon-lime soda, chilled

Directions

- 1. In a Dutch oven, bring water to a boil. Remove from the heat; add tea bags. Cover and steep for 3-5 minutes. Discard tea bags. Stir in the limeade concentrate, sugar and rum.
- 2. Transfer to a 4-qt. freezer container; cool. Cover and freeze for 6 hours or overnight.
- 3. **To use frozen limeade mixture:** Combine the limeade mixture and soda in a 4-qt. pitcher. Or for one serving, combine 1/2 cup limeade mixture and 1/4 cup soda in a glass. Serve immediately.



Yield: 28 servings (3/4 cup each).

<http://www.tasteofhome.com/recipes/luscious-lime-slush>

Chicken-and-Black Bean Chimichangas

1 lb. shredded deli-roasted chicken
1 (15-oz.) can black beans, drained and rinsed
1 (4-oz.) can mild chopped green chiles
1/4 cup salsa verde
1/2 tsp. kosher salt
1/4 tsp. freshly ground black pepper
1/4 cup chopped fresh cilantro
4 (10-inch) flour tortillas
1 cup (4 oz.) shredded Monterey Jack cheese
1/3 cup canola oil
Toppings: guacamole, sour cream, chopped tomatoes



How to Make It

- Stir together first 7 ingredients in a large bowl. Divide chicken mixture among tortillas, placing mixture just below center of each tortilla. Sprinkle with cheese. Fold sides of tortilla over filling, and roll up.
- Fry chimichangas, in 2 batches, in hot oil in a large skillet over medium-high heat 3 to 4 min. on each side or until browned and crispy. Drain on paper towels. Serve with desired toppings.
- <http://www.myrecipes.com/recipe/chicken-black-bean-chimichangas>



Happy Cinco de Mayo,

~Tricia

Spencer's Fresh Markets

Morro Bay and Santa Maria



Mexican Choc Pudding Cake

1 1/2 cups semisweet chocolate morsels
1/2 cup butter
3/4 cup granulated sugar
4 large eggs
1 cup all-purpose flour
1/2 tsp. ground cinnamon
1/4 tsp. baking powder
1/4 tsp. ground red pepper
1/4 tsp. ground chipotle chile pepper
1/2 tsp. kosher salt, divided
1/2 cup sliced almonds
2 tsp. olive oil
1 tsp. light brown sugar

How to Make It

1. Preheat oven to 350°. Microwave chocolate and butter in a large microwave-safe bowl at HIGH 1 to 1 1/2 min. or until melted, stirring at 30-second intervals. Whisk in granulated sugar. Add eggs, 1 at a time, whisking just until blended after each addition. Whisk in flour, next 4 ingredients, and 1/4 tsp. salt.
2. Pour batter into a greased (with butter) 2-qt. baking dish. Stir together sliced almonds, next 2 ingredients, and remaining 1/4 tsp. salt. Sprinkle almond mixture over cake batter. Bake at 350° for 30 min. (Center will be soft.) Cool on a wire rack 5 minutes. Serve warm.

<http://www.southernliving.com/food/holidays-occasions/cinco-de-mayo-recipes/mexican-chocolate-pudding-cake-recipe>



Baked Tex-Mex Red Pepper Cheese Dip

2 cups (8 oz.) shredded extra-sharp Cheddar cheese
2 cups (8 oz.) shredded pepper Jack cheese
3/4 (8-oz.) pkg. cream cheese, softened
3/4 cup roasted red bell peppers, chopped
1/2 cup mayonnaise
1/3 cup chopped fresh cilantro
3 green onions, finely chopped
2 jalapeño peppers, seeded and finely chopped
1 tsp. Worcestershire sauce
1/4 tsp. dried crushed red pepper
Salt and freshly ground black pepper to taste
Cooking spray



How to Make It

Preheat oven to 325°. Stir together Cheddar cheese, pepper Jack cheese, cream cheese, roasted red bell peppers, mayonnaise, cilantro, green onions, jalapeño peppers, Worcestershire sauce, dried crushed red pepper, and salt and freshly ground black pepper to taste. Lightly grease a 2-qt. baking dish with cooking spray; spread cheese mixture in prepared dish. Bake 20 to 25 min. or until thoroughly heated and bubbly.

<http://www.myrecipes.com/recipe/red-pepper-cheese-dip>