

# Traditional Mexican Christmas

Saturday, December 11, 2010, 6:30 p.m.  
At the home of Sid and Mary Lee Nolan  
2775 NW Glenwood Drive, Corvallis

## Appetizers

*Botana de Cacahuates*

(Peanut Snack from Oaxaca)

*Empanadas de Pescado*

(Fish Empanadas)

*Albondigas* with Chipotle Sauce

(Little Meatballs)

*Margarita Shrimp*

## Main Course

*Ensalada de Noce Buena*

(Christmas Eve Salad)

*Sopa de Zanahorias*

(Carrot Soup)

*Pecho de Guajalote en Relleno Blanco de Puerco*

(Turkey Breast with White Pork Stuffing)

*Ejotes con Pepitas*

(Green Beans with Pumpkin Seed Kernels)

*Tamales*

*Pumpkin and Pine Nut Yeast Rolls*

## Desserts

*Torta Borracha*

(Drunken Cake)

*Pastel de Pecana*

(Pecan Cake with Honey Glaze)

*Rompo de Chocolate*

(Mexican Chocolate Eggnog)

### **Botana de Cacahuates**

(Peanut Snack from Oaxaca)

This typical street food from Oaxaca is traditionally made with large raw peanuts (shelled but with the red skins intact), small unpeeled garlic cloves, and tiny, whole red chilies. To simplify the preparation, Sid uses canned, roasted "Spanish Peanuts", roughly chopped larger garlic cloves, and crushed red pepper flakes.

Yield: approximately 10 servings

1 (12.5 oz) can Planters "Redskin Spanish Peanuts"

4 Tbsp. peanut oil

½ to 1 tsp. crushed red pepper flakes, depending on heat desired

1 garlic bulb, cloves separated, peeled and roughly chopped

Heat oil over medium-high heat in a large heavy skillet or wok over medium-high heat. Add pepper flakes and stir-fry briefly. Add garlic and stir-fry until fragrant, but don't allow it to scorch. Add peanuts, toss to coat, and stir-fry for 3 or 4 minutes; continuing to avoid burning the garlic.

Pour out onto a baking sheet and allow to cool. Store in a sealed container at room temperature for at least 24 hours.

### **Empanadas de Pescado**

(Fish empanadas)

Adapted from *Trader Vic's Book of Mexican Cooking* which contained recipes

from the now defunct "Señor Pico" Mexican restaurant in San Francisco.

Yield: 24 empanadas (12 servings)

2 packages of Pillsbury refrigerated pie crust rounds (or enough of your favorite pie dough rolled to 1/8-inch thickness to yield 24 3-inch circles)

½ pound firm white fish, chopped into ¼-inch bits

2 Tbsp. finely chopped onions

1 small, or half a large, clove of garlic, minced

2 Tbsp. oil

Dash of dry white wine

2 tsp. flour

½ tsp. salt

¼ tsp. pepper

1 ½ Tbsp. chicken or fish stock

2 tsp. minced jalapeño

2 tsp. minced green onion, white and green parts

1 Tbsp. crushed blanched almonds

Preheat the oven to 350°

***Prepare the filling:***

Sauté fish, onions, and garlic in oil over medium heat until half cooked. Don't let the fish get too dry, nor scorch the garlic. Add the wine and stir in the flour, salt, and pepper. Add the stock, stir to blend, and remove from heat. Stir in the jalapeño, green onions, and almonds. Set aside.

***Prepare and fill pastry:***

Cut the rolled pastry into 24 3-inch circles.

Put about 2 tsp. of filling on each pastry round, dampen the edges with a wet finger, and fold over. Gently press the edges together, then seal with the tines of a fork. Prick the tops of the empanadas with a fork. Place on a lightly oiled baking sheet and bake for approximately 15 minutes, or until bottoms of empanadas are lightly browned. If not browned on top to your liking, flip the empanadas and bake another 3 to 5 minutes to add a bit of brown. If made ahead, refrigerate and allow to come to room temperature before serving.

### *Sauce for Empanadas*

1/3 cup sour cream, preferably reduced fat

3 Tbsp. mayonnaise, preferably reduced-fat

2 Tbsp. freshly-squeezed lime juice

1 canned chipotle chili *en adobo*, seeded

2 cloves garlic, peeled and roughly chopped

1/2 tsp. ancho chili powder

Combine all the ingredients in a blender or small food processor and process until smooth. It will thicken as it stands and will keep for 2 to 3 weeks in the refrigerator.

### *Albondigas*

(Little Meatballs)

(From *Elena's Secrets of Mexican Cooking* by Elena Zelayeta, long out of print. These can be served dry along side a chipotle sauce and eaten with toothpicks.)

Yield: 60 to 70 meatballs (10 – 12 servings)

1 lb. extra-lean, grass-fed ground beef. (First Alternative Co-Op)  
1 egg, beaten, or ¼ cup egg substitute such as Eggbeaters  
¾ cup half-and-half  
1 small onion, minced  
1 Tbsp. melted butter  
1 Tbsp. canned chipotle chili *en adobo*, seeded and minced  
½ tsp. dried oregano  
1 cup fine plain bread crumbs  
¾ tsp. salt  
¼ cup each butter and oil for frying  
Toothpicks for serving

In a large food processor, pulse onion three or four times. Add the beef and pulse to blend with onion. In a separate bowl, whisk together the egg, half-and-half, butter, chili, oregano and salt. Add mixture to the processor and run until combined with the beef and onion. Add the bread crumbs, ½ cup at a time, and run until a mass is formed. Form rounded tablespoons of mixture into meatballs about ¾ inch in diameter.

Melt ¼ cup butter in the oil in a large skillet over medium to medium-high heat. Fry the meatballs, about 15 at a time, turning until nicely browned on all sides. Reduce the heat a bit if browning occurs too rapidly. Remove meatballs with a slotted spoon and drain on paper towels.

Store the meatballs in a closed container in the refrigerator. For serving, spread the meatballs on a baking sheet and warm for a few minutes in a 350° oven. Place in a heated chafing dish. Serve with toothpicks for eating dry or with sauce.

### **Chipotle Sauce for Meatballs**

Adapted from "Mexican Everyday," by Rick Bayless (W.W. Norton, 2005)

2 14-ounce cans diced tomatoes, drained of all but  $\frac{1}{4}$  cup juice  
2 chipotle chilies *en adobo*, stemmed, seeded, and sauce reserved  
2 medium cloves garlic, roughly chopped  
1 tsp. dried oregano, preferably Mexican  
About  $1\frac{1}{2}$  cups beef broth  
salt (to taste)  
Bottle of Tabasco chipotle sauce (if desired; host will provide)

Combine tomatoes, the  $\frac{1}{4}$  cup juice, chipotles, 1 to 2 Tbsp. reserved chipotle sauce, oregano, garlic, and  $\frac{1}{2}$  tsp. salt in a blender or food processor and purée. Simmer slowly in a saucepan, stirring occasionally, until thickened.

Heat broth in another small saucepan. Stir enough broth into sauce to give it a spoonable/dippable consistency. Taste and season with salt, if necessary.

Serve sauce along side of meatballs with Tabasco chipotle sauce for extra fire.

### *Margarita Shrimp*

Yield: 8 – 10 servings

$\frac{1}{4}$  cup gold tequila  
 $\frac{1}{4}$  tsp. grated lime peel  
2 Tbsp. lime juice  
2 Tbsp. water  
2 Tbsp. cilantro, chopped fine  
1 Tbsp. honey  
 $\frac{1}{4}$  tsp. ground pepper  
1 lb. shrimp (25 per pound size)

3 Tbsp. Triple-sec liqueur  
1 large red onion, sliced thin  
Toothpicks for serving

Combine the tequila, lime peel, lime juice, water, cilantro, honey, and pepper in a non-reactive bowl. Pour mixture into a non-stick frying pan and bring to a simmer over medium-high heat. Add the shrimp and cook until pink, about 3-4 minutes.

Transfer the shrimp to a bowl. Bring the sauce to a boil and reduce to 1/3 cup. Remove the pan from the heat and stir in the liqueur. Pour the sauce over the shrimp, mix well and chill.

To serve, spread the onion over an appropriate size shallow dish or platter and pour the shrimp and sauce over. Serve at room temperature.

## *Ensalada de Noche Buena*

(Christmas Eve Salad)

Yield: 10 servings

½ cup sugar

¼ cup wine vinegar

1 15-oz can sliced beets

3 oranges, peeled, as much membrane removed as possible, cut into 1" chunks

1 (~ 1 lb) jicama, peeled, thinly sliced, and cut into 1/2" wide strips

1 tart apple, peeled, cored, coarsely chopped

3 bananas, peeled, sliced

lettuce (enough to provide bed on each plate)

½ cup (ordinary) peanuts, chopped

Mix sugar and vinegar together until vinegar dissolves; set aside.

Mix oranges, jicama, apples, and bananas in a bowl. Add vinegar mixture and mix gently. Refrigerate until needed.

Serving:

The plan is to plate the individual salads at the host house. Put the lettuce, beets, vegetable/dressing mixture, and the peanuts each into separate containers so that we can set up an assembly line to make the salads.

To create the individual salads: place beets on a bed of lettuce and top with the fruit mixture; sprinkle with peanuts.

## *Sopa de Zanahorias*

(Carrot Soup)

This savory soup is seasoned with nutty-flavored cumin and topped with a creamy salsa. Ready to serve in 1 hour, 5 minutes.

Yield: 6 servings

1 lb. carrots, sliced

1 medium onion, chopped

1 1/2 tsp. ground cumin

1 tsp. ground ginger

2 Tbsp. olive oil

2 cups water

1 13-1/2 oz. can, or boxed equivalent, low sodium chicken broth

1 small tomato, seeded and chopped

1/2 cup sour cream

1/2 tsp. ground coriander

In large saucepan, sauté carrots, onion, cumin, and ginger in oil 20 minutes. Add chicken broth and water to saucepan. Increase heat to high and bring to a boil. Cover and simmer 15-20 minutes until vegetables are tender. Remove from heat and let cool slightly, about 10 minutes.

In a bowl, combine tomato, sour cream and coriander; chill until ready to serve.

Place soup in batches in food processor or blender. Purée 2-3 minutes until smooth.

At the host house, combine individual cook's batches in a stock pot over med/high heat. Cook 5 minutes more, until heated through. Ladle soup into bowls. Top with sour cream mixture.

## *Pecho de Guajalote en Relleno Blanco de Puerco*

(Turkey Breast with White Pork Stuffing)

This Yucatecan recipe is adapted from Barbara Hansen's *Mexican Cookery* published by HP Books in 1980. This book is out of print and it is not listed by Amazon. It seems HP Books was acquired by Penguin Books, which has since dropped the cookbook line. Each cook should allow enough preparation and roasting time to coincide with their departure for the host house.

If you have any questions about turkey handling, consult:

<http://www.cdc.gov/features/turkeytime>

*(Note on Turkey Breasts: We have purchased 3 natural turkey breasts from the First Alternative Co-op. They will be stored in Al Mukatis' freezer until the turkey cooks come to pick them up shortly before the dinner. Please make arrangements with Al at 541-758-2658 for a time and date for pick-up.)*

Yield: approximately 8 to 10 servings

### *Turkey Breast:*

1 natural turkey breast (5 to 6 lbs.)

2 large cloves garlic, or 3 medium

1 tsp. salt

½ tsp. ground white pepper

2 Tbsp. white vinegar

One hour before roasting, remove turkey breast (previously thawed) from the refrigerator. Rinse with cold water and pat dry with paper towels.

Mash garlic with 1 tsp. salt to make a paste. Add pepper and vinegar and mix

well. Rub surface of turkey with garlic mixture and let stand at room temperature while preparing the *relleno blanco*.

**Relleno Blanco** (Stuffing)

2 Tbsp. vegetable oil

1 lb. ground natural pork (available at the First Alternative Co-op)

2 Tbsp. chopped blanched almonds

4 large, pitted green olives, chopped

2 Tbsp. raisins, roughly chopped

1 Tbsp. drained capers, chopped

¼ tsp. salt

Pinch ground pepper

Heat oil over medium-high heat in skillet large enough to contain pork in a thin layer as it cooks and separates. Add pork and cook, stirring to crumble, until no longer pink. Stir in the almonds, olives, raisins and capers. Season with salt and pepper and remove from heat.

***Prepare for Roasting:***

Preheat oven to 325°. Adjust a rack in the middle of the oven.

In a shallow roasting pan, place a piece of heavy-duty aluminum foil enough larger than the base of the turkey breast to allow for later lifting the breast and stuffing from the pan after roasting.

Stuff a little of the pork stuffing into the turkey breast cavity. Mound the remaining stuffing in the center of the foil. Place turkey breast, cavity-side down, over the stuffing mound. Crimp the foil tightly around the base of the turkey, but

not too far up the side of the turkey. Coat the top of the turkey with 2 tbs. oil. Cover with a loose tent of additional foil, place in the oven.

Roast according to the following two-step schedule:

***Step I:***

**6.28-pound breast:** 2¼ hours      **6.85-pound breast:** 2 hrs. 25 min.

**7.78-pound breast:** 2 hrs. 55 min.

***Step II:***

Remove the foil tent and roast 1 hour longer.

If you have a meat thermometer, check the internal temperature of the turkey breast meat. It should reach at least 165° to be safe. If you don't have a thermometer, use a thin skewer to test if the juices run clear.

Prepare sauces while turkey is roasting:

**Tomato Sauce:**

2 Tbsp. vegetable oil

2 small onions (approx. ½ lb.), chopped

2 small green bell peppers, chopped

1 lb. peeled and chopped canned tomatoes, drained

3 Tbsp. chopped blanched almonds

3 Tbsp. raisins chopped

4 large, pitted green olives (not stuffed), chopped

1 Tbsp. drained capers, chopped.

Heat oil in a small skillet on medium heat. Add onions and green peppers and cook until onions are very tender, but not browned. Lower heat.

Add tomatoes, almonds, raisins, olives and capers. Cook for 15 minutes, stirring occasionally. Season with salt to taste.

**White Sauce:**

½ cup all-purpose flour

3 cups chicken broth at room temperature

¾ cup prepared tomato sauce (above)

Whisk flour, a little at a time to prevent lumping, into broth. Whisk in the ¾ cup tomato sauce.

***Prepare for serving:***

Remove the pan containing the turkey breast from the oven. Grasp opposite sides of the foil and lift from baking pan and place on a baking sheet. Lift turkey from the stuffing mound, remove the stuffing from the cavity and wrap the breast in fresh foil. Keep warm. Drain off drippings from stuffing. Combine the stuffing and keep warm.

At the host house, we will combine all of the stuffing from each recipe in a chafing dish and the slices of turkey in another, and place white and red sauces in separate bowls.

Diners will help themselves to slices of turkey, top their portion with stuffing, a generous portion of white sauce and a spoonful of tomato sauce. Grated Parmesan cheese will be provided by the hosts for sprinkling over all.

***Ejotes con Pepitas***

(Green Beans with Pumpkin Seed Kernels)

This is similar to the popular green beans with almonds, but with more

seasoning. In fact, if shelled kernels of pumpkin seed can't be found, almonds or sesame seeds can be substituted. Both of the latter are popular in Mexican cooking. Normally, *pepitas* are stocked at the Pulos Mexican Bakery on Circle Blvd. (next to Le Patissier, near where Richeys was). The package says "*Pepitas*" on it (do not buy pumpkin seeds with shells on).

Yield: 8 servings

1 pound slender green beans\*  
2 Tbsp. olive oil, divided  
 $\frac{1}{2}$  cup *pepitas* (or slivered almonds or sesame seeds)  
Kosher salt and ground pepper to taste  
2 tsp. chopped fresh rosemary  
1 large garlic clove, minced

Cook green beans in a large pot of boiling water until tender crisp and still bright green about 5 minutes. Drain beans, cool, and cut into 1-inch pieces.

Heat 1 Tbsp. oil in a large skillet over medium heat. Add *pepitas* (or substitutes) and toss until starting to brown, about 8 minutes. Sprinkle with a little salt and pepper. Remove from skillet.

Heat remaining 1 Tbsp. oil in the skillet over medium-high heat. Add rosemary and garlic and stir for 15 seconds. Add beans and *pepitas* and toss until heated through, about 2 minutes. Season to taste with additional salt and pepper.

(Notes:

- o Slender green beans are available, either fresh or frozen, in bags, at Trader Joe's. The packages are labeled "Haricots verts" (French for green beans).
- o Beans and *pepitas* can be prepared up to 2 hours ahead and kept at room temperature.)

## *Semitas de Calabaza y Piñones*

(Pumpkin and Pine Nut Yeast Rolls)

(Fort Garland, Colorado)

The early Spanish and Mexican settlers of the upper Rio Grande Valley, in what is now northern New Mexico and southern Colorado, had a harsh existence that was sustained only by what they grew or obtained by foraging, hunting and fishing. Today homes may boast an electric stove, but they still use their wood stove for most of their cooking. Rolls like these, using fresh pumpkin and pine nuts gathered from the Colorado piñon tree, were always favored. In the small remote communities that dot the valley and perch on the sides of the mountains, social life revolves around family, church, and community-run activities. In Fort Garland, where Eliza Garland and her husband lived, everyone looked forward to the monthly dances in the community hall. He played the violin and Eliza would bring the food.

Yield: about 24 rolls

2 pkg (1/2 ounce) active granulated yeast  
1 Tbsp. dark brown sugar  
1/2 cup warm water  
3 Tbsp. melted unsalted butter, cooled  
1 1/2 teaspoon salt  
2 eggs, lightly beaten  
3 cups unbleached white flour (plus 1/2 c. extra, if needed)  
3/4 cup mashed cooked pumpkin  
1 tsp. ground cinnamon  
1/2 tsp. nutmeg, preferably fresh ground

½ cup shelled and lightly toasted pine nuts

Oil or butter for coating the bowl

Sprinkle the yeast and sugar over the warm water in a large bowl. Stir once and let sit for 5 minutes. Add the butter, salt, and eggs to the yeast mixture and stir until well blended, or use a heavy-duty electric mixer. Add the flour, a little at a time, alternating with the pumpkin. The dough should still be soft. Sprinkle the cinnamon, nutmeg, and pine nuts over the dough and knead until well combined. Turn the dough out onto a lightly floured surface and knead for several minutes. Add more flour, if necessary, to keep it from sticking to the surface, although the dough will remain quite soft. When it is springy when pushed with your thumb, shape it into a ball.

Oil or butter a large bowl, place the dough in it, and turn it around so that all sides are coated. Cover the bowl with plastic wrap and let sit in a warm place until doubled, about 1 hour.

When the dough has risen, punch it down and reshape it into a large ball. Pull off pieces to form 1½- to 2-inch balls and place them 2 inches apart on an oiled cookie sheet. Cover lightly with a damp towel and let rise until doubled in bulk. Preheat the oven to 375° F. When the rolls have completed rising, transfer the pan to the hot oven and bake until golden brown and they sound hollow when tapped, about 15-20 minutes. Remove the rolls from the oven and let cool on a rack.

**Variation: Savory Orange-Pumpkin Rolls with Pine Nuts:**

In a less traditional Colorado version of these dinner rolls, toast the pine nuts until deep golden brown and they give off an intense aroma. Omit the cinnamon and nutmeg, and substitute 1 teaspoon of finely crushed coriander seeds and the zest from a whole orange. If using a special zester, it will remove the rind in very thin, narrow strips. If you use a vegetable peeler, be careful to remove only the

colored top rind, not the bitter white pith. Slice the zest into thin strips.

## *Torta Borracha*

(Drunken Cake)

(This recipe has been adapted from the cookbook *Elena's Secrets of Mexican Cooking* by Elena Zelayeta, and is courtesy of Cynthia Detterick-Pineda of Andrews, TX. Google "torta borracha" for other versions.)

Yield: 10 – 12 servings

4 eggs, separated

1/2 cup granulated sugar, divided

1 cup all-purpose flour

1 tsp. baking powder

1/4 tsp. salt

1/3 cup butter, melted and cooled

1 tsp. pure vanilla extract

Rum Sauce (see recipe below)

Chopped nuts or grated coconut (optional topping)

Preheat oven to 375°. Lightly grease and flour a 2-quart rectangular or square, flat-bottomed casserole dish/glass baking pan. (A 9" x 13" dish holds 2 quarts comfortably.)

In a large bowl, beat egg whites until frothy; gradually add 4 tablespoons of the sugar and continue beating on high speed until they form peaks with tips that stand straight when the beaters are lifted.

In a separate bowl, beat the egg yolks with the remaining sugar until they are a creamy lemon color. Fold the yolk mixture into the beaten whites until just

blended.

In a medium bowl, sift together flour, baking powder, and salt. Gently fold in the flour mixture into the egg mixture. Gently drizzle in the melted butter and vanilla. Pour into prepared baking dish and bake for approximately 30 minutes or until lightly browned on top; remove from oven.

While the cake is baking, prepare the rum sauce.

When the cake is done baking, make holes all over the top of the warm cake with an ice pick or skewer and pour the Rum Sauce over it. Before the Rum Sauce is all absorbed into the cake, sprinkle generously with chopped nuts or grated coconut.

### *Rum Sauce:*

2 cups granulated sugar

2 cups water

1/2 cup dark rum of your choice, but a rich, dark rum, at least. Bacardi Anjeo, is best.

In a large saucepan over medium-high heat, boil the water and sugar until a candy or digital thermometer reaches 235°, or until it forms a soft ball when a little of the mixture is dropped in cold water. Remove from heat and stir in the rum; pour over the top of the warm cake.

### *Pastel de Pecana*

(Pecan cake with honey glaze)

From *Adventures in Mexican Cooking* (Orhto Books) courtesy of Gourmand Brenda Rowley. The preface to the recipe notes that bee-keeping in Mexico predates the *conquista* and that the Huichol people believed that bees were

created by the gods of the sea to give humans wax and, of course, honey--a heavenly sweet.

Yield: 6 to 8 servings

4 eggs, separated

½ cup unsalted butter

½ tsp. vanilla extract

2/3 cup sugar

Pinch of salt

2/3 cup pecans, finely ground

1/3 cup flour

Lightly butter and flour an 9-inch round, or 8-inch square baking pan.

In a small bowl, beat the egg yolks, butter and vanilla. Add 1/3 cup sugar and beat until thick and creamy.

In a larger bowl, beat the egg whites with a pinch of salt until frothy. Continue to beat, adding the remaining sugar 2 Tbsp. at a time until stiff peaks form.

Gently fold 1/3 of the stiff whites into the yolk mixture. Then fold the yolk mixture into the remaining whites. Fold to fully incorporate the whites.

Combine the ground pecans and flour and sift 1/3 at a time over the egg mixture, folding after each addition. Any pecan pieces too large to sift may be folded in at the end, or after being reground in a blender. Pour the mixture into the buttered pan.

Bake in 350° oven 25 to 30 minutes. Reduce the oven to 325° for glass or dark pans. Let stand for 10 minutes, then turn out onto a wire rack (top up). Cool 1 hour and glaze.

### *Honey Glaze:*

2 Tbsp. butter

½ cup honey

Melt butter in a saucepan, add the honey and bring to a frothy boil. Reduce heat to medium-low and allow to boil for 3 to 4 minutes.

Allow to cool slightly and pour over the cake while the glaze is warm. (If the glaze is too cool to pour, reheat gently, stirring constantly, until it reaches pouring consistency.)

(Serving Note: The glaze tends to be sticky, so for cutting warm a knife in hot water and wipe dry before cutting.)

### *Rompopo de Chocolate*

This is a chocolate version of Mexican eggnog which is often almond or vanilla flavored. Traditionally, the eggs in rompopo were not cooked, but concern over consuming raw eggs has led to modifications such as this recipe adapted from author Karen Hursh Graber's recipe in the cuisine section of [www.mexconnect.com](http://www.mexconnect.com).

Yield: 8 servings

3 ¼ cups evaporated milk

1 ¾ cups sweetened condensed milk

2 cups water

3 tablets (3.3 ounces each) Mexican chocolate (Ibarra or Abuelita brand)

4 egg yolks

4 oz dark rum

In a saucepan, heat half of the evaporated milk with the sweetened condensed milk and the water. When the mixture comes to a boil, add the chocolate, lower the heat and stir until the chocolate is dissolved. (It helps to break the chocolate into smaller pieces first.)

Beat the egg yolks with the remaining evaporated milk, add to the chocolate milk mixture and cook over low heat, stirring constantly, for 10 minutes.

Remove from heat and allow to cool. Add rum and stir well. Pour into sterile glass bottles, cover and store in the refrigerator.

### ***Acknowledgments and Cooking Assignments***

Thanks to the committee members: Becky Strandberg (Convener), Al & Susan Mukatis, Charlaine & Bob Beschta, Melinda Manore/Steve Carroll, Brenda Rowley/Bob Combs, Mary Lee & Sid Nolan, Diane & Tom Stone, Ann & Jon Kimerling, Carol & Merv Moldowan for their efforts in putting together this event.

And a special thanks goes to Sid Nolan for putting together the lion's share of the recipes and then promptly and pleasantly answering a continuous stream of questions while out on the road. Thank you, Sid, for your patience!

### ***Cooking Assignments***

<b>Recipe</b>	<b>Cook(s)</b>	<b>How Much</b>
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Botana de Cacahuates	Nolan	X5
Empanadas de Pescado	Reistad, Sower	X2
Albondigas with Chipotle Sauce	Gobeli (with sauce), Stone (with sauce), Welty (no sauce)	X1.5
Margarita Shrimp	Nelson, Strandberg	X2.5
Ensalada de Noce Buena	Rowley, Vars	X2.5
Sopa de Zanahorias	Shapiro	X8
Pecho de Guajalote en Relleno Blanco de Puerco	Brodie, Bruce, Matzke	X1
Ejotes con Pepitas	Dunning, Moldowan	X2.5
Tamales	Murphy (will purchase)	47 pieces
Pumpkin and Pine Nut Yeast Rolls	Manore	X3
Torta Borracha	Burgess, Kimerling, Roberts	X1
Pastel de Pecana	Beschta, Laing, Mukatis	X1
Rompopo de Chocolate	Nolan	Enough for 47
Wine, Beer, "Surprise Punch"	Nolan	Enough for 47