



Recipes for the Feast of Our Lady of Guadalupe – Dec. 12

Easy Salsa

from Beth's kitchen

INGREDIENTS

- 1 can diced tomatoes, drained
- 1 can diced tomatoes with chilies, drained
- 1 onion, quartered
- 2 cloves garlic
- 1 bunch cilantro, with stems trimmed
- ½ teaspoon black pepper
- 1 teaspoon salt
- 1 tablespoon lemon juice
- Optional- chopped chilies or jalapeno peppers to taste

INSTRUCTIONS

Place all ingredients in a food processor. Pulse for a couple of minutes, until well blended.

Easy Juevos Rancheros

from Beth's kitchen

INSTRUCTIONS

- 1 can refried beans
- Tostada shells
- shredded cheese (use your favorite)
- 1 tablespoon butter
- Salsa
- Eggs (1 per serving that you will make)

INSTRUCTIONS

1. Open the can of refried beans and warm them in a microwave safe bowl. Spread the refried beans onto the tostadas. Set aside.
2. Melt the butter in a hot skillet. When melted, crack and fry an egg in the pan.
3. Sprinkle with a pinch of salt and pepper.
4. Flip the egg, top with a tablespoon of salsa and shredded cheese. Continue to cook on low heat until the cheese has melted a bit and the egg yolk is as solid as you would like.
5. Place on top of the tostadas. Serve while warm.

Jicama Salad

https://www.simplyrecipes.com/recipes/jicama_salad/

INGREDIENTS

- 1 large jicama (about 1 1/2 pounds), peeled, then julienned or cubed (easiest to work with if you cut the jicama in half first)
- 1/2 red bell pepper, finely diced
- 1/2 yellow bell pepper, finely diced
- 1/2 green bell pepper, finely diced
- 1/2 cup chopped red onion
- 1/2 a large cucumber, seeded, chopped
- 1 navel orange, peel cut away, sliced crosswise, then each round quartered
- 1/2 cup chopped fresh cilantro
- 1/3 cup lime juice
- Pinch of cayenne
- Pinch of paprika
- Salt

INSTRUCTIONS

1 Toss together the jicama, bell peppers, red onion, cucumber, orange, and cilantro in a large serving bowl.

Pour lime juice over all. Sprinkle with a pinch of cayenne and paprika. Season generously with salt.

2 Let sit a half an hour before serving.

Churro Muffins

<https://realhousemoms.com/churros-muffins/>

INGREDIENTS

Muffins:

- ½ cup white sugar
- ¼ cup butter melted
- 1 teaspoon vanilla
- 1 cup all-purpose flour
- 1 teaspoon baking soda
- ¼ teaspoon salt

Churro Cinnamon Sugar Topping:

- ¼ cup butter
- ½ cup sugar
- 1 teaspoon cinnamon

INSTRUCTIONS

1. Preheat oven to 375 degrees F. Coat a 24 mini-muffin pan with cooking spray.
2. Mix ½ cup sugar and ¼ cup butter in a large bowl. Stir in the milk and vanilla, then mix in the flour, baking powder, and salt until just combined. Fill the prepared mini muffin cups about half full.
3. Bake in the preheated oven until the top of the muffins are lightly golden, 15 to 20 minutes.
4. While muffins are baking, place ¼ cup of melted butter in a small bowl. In a separate bowl, combine ½ cup of sugar and cinnamon.
5. Turn the muffin tin pan over to release the muffins on a plate or cooling rack.
6. Dip each muffin in the melted butter and roll in the sugar-cinnamon mixture. Let cool and serve.

