

# SOME LIKE IT HOT!



## MAKING YOUR CINCO DE MAYO MUY CALIENTE

BY KAREN SULLEN

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*Some Like It Hot!*  
*Making Your Cinco de Mayo May Caliente*

By: Karen Sullen

Buenos Dias! Every day is a good day when it's time to celebrate Cinco de Mayo. Whether it's the food, the fun or a love for exploring new cultures and cuisines, let your taste buds travel south of the border for a Cinco de Mayo celebration that's todos bien (all good!) But, before we take a look at *how* we can celebrate, let's explore *why* we're celebrating and clear up one big misconception regarding this holiday.

*Why are we celebrating anyway?*

Unfortunately, many are under the impression that Cinco de Mayo for Mexicans is like 4<sup>th</sup> of July for Americans—their Independence Day. Well, actually, it's not. Mexico declared its independence from Spain on midnight, September 15, 1810, that's 52 years before the significance of this date ever came to be. Surprisingly, took 11 years before the first Spanish soldiers were told and forced to leave Mexico, sort of like African Americans celebrating Juneteenth because it took that long for many of the slaves to get the word that they were actually free.

May 5<sup>th</sup> actually marks a day of valor and victory in Mexico's history. On that date in 1862, although grossly outnumbered, 4,000 Mexican soldiers defeated the French and a traitor Mexican army of about 8,000 strong at Puebla, Mexico, which is 100 miles east of Mexico City. Although the Mexican army was eventually defeated, the "Batalla de Puebla" came to represent a symbol of Mexican unity and patriotism.

Here's what happened:

According to the [Viva! Cinco de Mayo](#) website, the French landed in Mexico (along with Spanish and English troops) five months earlier on the pretext of collecting Mexican debts from the newly elected government of democratic President (and Indian) Benito Juarez. The English and Spanish quickly made deals and left. The French, however, had different ideas.

Emperor Napoleon III brought a Hapsburg prince named Maximilian with them to rule the new Mexican empire. Napoleon's French Army had not been defeated in 50 years and was not afraid of anyone, especially since the United States was embroiled in its own Civil War.



General Zaragoza

The French Army left the port of Vera Cruz to attack Mexico City to the west. Under the command of Texas-born General Zaragoza, (and the cavalry under the command of Colonel Porfirio Diaz, later to be Mexico's president and dictator), the Mexicans were waiting for them.

General Zaragoza ordered Colonel Diaz to take his cavalry, the best in the world, out to the French flanks. In response, the French sent their cavalry off to chase Diaz and his men, who proceeded to attack them. The remaining French infantrymen charged the Mexican defenders through sloppy mud from a thunderstorm and through hundreds of head of stampeding cattle stirred up by Indians armed only with machetes. In the end, the Mexicans won a great victory against the French—one worthy of celebration. That’s the why; now, let’s look at the how!

## *Cinco Celebrations!*

*“Cinco de Mayo is a great excuse to hang out with good friends, eat some delicious Mexican food, and maybe drink a few beers (or shots of tequila). Really, I celebrate Cinco de Mayo because I love Mexican beer. It’s shallow and sad, but there it is. I guess there’s also the more noble of aspect of celebrating other cultures and promoting peace and love amongst all the world’s ethnicities, but mainly I think it’s the beer.” – Jeff Benzenberg*

That’s okay Jeff. The fact of the matter is that there are plenty of reasons to celebrate Cinco de Mayo—the food, the culture, and in your case, the drinks! You don’t have to be in Puebla to celebrate. Heck, you don’t even have to be of Mexican descent. People all across the United States and abroad celebrate this significant day by having parades, mariachi music, folkloric dancing and other types of festive activities. While celebrated more enthusiastically in the US than in Mexico itself (go figure), Puebla is still party central with the largest celebration south of the border.

Here’s how [Elizabeth Fournier](#), author of “All Men Are Cremated Equal: My 77 Blind Dates,” remembers the day. “San Jose, CA is a perfect place to be for Cinco de Mayo. Willow Street in Willow Glen is a predominantly Mexican neighborhood. If you come out of the Sacred Heart Church, Mariachi music is playing. Families gather on the streets to hang out and talk. Cars drive up and down the street flying the Mexican flag, with Banda music blasting on the stereo. The food carts are alive, and there are small markets on every corner. I love to load up on tomatillas, carnitas, Tecate, limes and more, and go home and make a glorious feast. May is always sunny in CA, so it is a perfect day for Mexican culture, music, food and celebration!”

No matter where you are or how you choose to celebrate, there are some popular Cinco de Mayo symbols you’re likely to see included:



### **Sombrero**

A sombrero is a Mexican hat with a high, pointed top and a large brim designed to keep out the hot sun. It is made of straw or felt, and is mostly worn out in the countryside or as part of a folkloric costume.

### **Maracas**



Maracas are a matched pair of rounded rattles each mounted on a wooden handle. Gourds were first used but other materials, such as skin and plastic, are used today filled with pebbles, olive stones, buckshot, etc. The maracas are one of the only Cuban musical instruments of pre-Hispanic origin.



### Piñatas

Piñatas are believed to have originated among the Aztecs, Mayans, and other native peoples of Mexico, who made clay pots in the shape of their gods decorated with feathers and filled with small treasures. The pots were meant to be broken forcefully with poles and sticks. The contents that spilled out signified abundance or [favors](#) from the gods.



### Ballet Folklórico (Baile Folklórico)

The traditional folk dance of Mexico, it is a vivid display of Mexican culture and tradition. Alive with color, it features mariachi music and bright, vibrant costumes. Ballet Folklórico is typically a part of most Cinco de Mayo celebrations.



**The Mexican Flag (Bandera Nacional)**

Rectangular with three vertical stripes (green, white and red), the flag features the National Coat of Arms (an eagle perched on a blooming nopal or cactus) in the center.

### *Your Passport to Party*



A quick trip around the US, especially in the Southwest, and you'll discover a host of weekend and even week-long celebrations for May 5<sup>th</sup>.

#### **Los Angeles**

Home to a huge celebration at El Pueblo de Los Angeles, "There is music, dancing, entertainment and great food," says Frank Damon, President of Las Angelitas del Pueblo, of the two-day festival. "People from all over Southern California come to celebrate this holiday. It is really one of the best festivals at El Pueblo held during the year, as adults and children alike partake in the very festive atmosphere held on the Plaza of El Pueblo, which spills out onto the adjoining streets."

#### **Downtown Los Angeles**

It's no surprise that downtown Los Angeles, home to one of the largest Latino populations in the United States, would be home to one of the biggest celebrations in the world. According to its organizers, the Los Angeles AT&T Fiesta Broadway covers "36 square-blocks in the heart of one of the most diverse cities in the world and draws over 500,000 guests who experience a unique Los Angeles cultural tradition." It features live music performances from award-winning artists as well as games, food and activities.

#### **Denver, Colorado**

According to the official website, "this year's [Cinco de Mayo "Celebrate Culture" Festival](#) boasts three large stages with live entertainment going from morning until night, featuring Mariachi, Cumba, Salsa, Norteno and many other genres of Latino music and dance. As you stroll through Civic Center Park, check out vendors displaying Mexican folk art and handcrafted goods." There will also be a Children's Carnival, with hands-on activities, fuzzy animals and rides kids will love, plenty of food and the 3<sup>rd</sup> annual Green Chili Bowl Cook-Off, a hotly contested competition featuring 15 restaurants vying for the coveted first place prize.

#### **Reno and Sparks, Nevada**

With a Hispanic population of over 20%, Reno and Sparks have good reason to put on a big Cinco de Mayo bash. The Reno/Sparks - Cinco de Mayo festival presented by Nevada Hispanic Services, offers one of the largest and most spectacular showcases of Latino culture in the country, featuring world-class musicians, comedians, Charros, sporting events, food festival, auto show, film, beauty pageant and gala awards. Hosted at Victorian Square in downtown Sparks and throughout Reno, the event attracts 100,000+ attendees. For more info, visit [www.nhsreno.org](http://www.nhsreno.org).



Fiesta Atlanta 2009

### **Atlanta, Georgia**

Fiesta Atlanta is Atlanta's premier Hispanic outdoor festival! Fiesta Atlanta takes place every Cinco de Mayo weekend at Centennial Olympic Park in the heart of Atlanta and is the "main event" culminating the week-long celebration of Fiesta Atlanta week. Over 50,000 people normally attend Fiesta Atlanta, a day-long celebration of Latino culture, featuring continuous live musical performances on two stages by national and local recording artists, soccer matches, arts and crafts and authentic food from a number of Latin-American countries.

### **San Marcos, Texas**

This city is home to the statewide Menudo cook-off. The chance to put their traditional Mexican stew up against some of the best in Texas and to be named the "Best in the State" draws chefs from across the Lone State. There is a parade, a pageant, dance performances and big headline musicians to add to the three-day festivities.

### **Portland, Oregon**

Since 1983, the Tom McCall Waterfront Park has called Portland's Cinco de Mayo festival home. From modest beginnings, the Portland-Guadalajara Sister City Association's celebration now takes up almost all of the Tom McCall's Waterfront Park and has around 300,000 visitors over a four-day period. With plenty of great food, drink and activities, it encourages people of all backgrounds and ages to enjoy a healthy dose of culture, entertainment, food and fun.

### **Honolulu, Hawaii**

Honolulu might be a surprising locale for a Cinco de Mayo celebration, but they know how to do it up big! Headlining the event is Son Caribe, Honolulu's premiere Latin band with a special appearance by KWAI/ K-108's popular and longest running Hispanic Radio Show in Hawaii, Alma Latina, spinning the best in Latin music. If that wasn't hot enough, there will also be local Mexican food booths serving nachos, chili, burritos, tortillas, frijoles, ceviche, pasteles and more!

### **Chandler, Arizona**

What Cinco de Mayo celebration would be complete without a Chihuahua race?! Well, that's what you'll get at the annual festival in Chandler, Arizona. Their annual Cinco de Mayo Celebration honors the Hispanic community's many contributions to the City of Chandler. The festival also features the popular Chihuahua Races and the crowning of the King and Queen Chihuahua. With a top prize of \$500, no wonder everyone's trying to enter the race!



### **Charleston, South Carolina**

Since 2006, the festival has provided an opportunity for Charleston residents to experience Hispanic food, dance, and music. The mission of the [Charleston Cinco de Mayo Festival](#) is to encourage togetherness between diverse communities in the Charleston area and to promote awareness of the Ryan White HIV Care Program at Roper St. Francis Healthcare.

Check your local listings for celebrations in your area—or create your own!

## *Cinco Party Planning Ideas*

### **- Party Themes**

Whether you're planning a raging ruckus or a small gathering of friends, these Cinco de Mayo party planning ideas will help heat up your affair.

Here's how Betsy Pruitt of [Belly Feathers Party Ideas](#) plans to make her own Cinco de Mayo party special. She says, "The highlight of the night will be a "Dirty Santo" game, which will be a gift exchange very similar to Dirty Santa played at Christmas. Santo means saint in Spanish, and since Santa is also called Saint Nick, I thought this would be a good "Cinco de Mayo" name for

the game. Guests will be asked to bring a wrapped \$10 gift to exchange (one per family or guest, their choice), the wackier the item the better. My husband and I are working on a surprise twist at the end of the game that will be called a "Mexican Standoff." We're not sure what this will be yet, but it may involve shiny toy pistols. There will be margaritas, of course, and plenty of good, spicy eats. My husband I are big fans of the Rick Bayless Mexican Everyday cookbook, so we plan to pick out about three different taco fillings to serve. For us, Cinco de Mayo is a fun excuse to gather with good food and friends." Thanks Betsy!



Another way to celebrate the day is with a progressive party. Judy May of CFN Services in Herndon, VA enjoys a moveable feast with friends for Cinco De Mayo.

*"We get a group of people together, break up into smaller groups and go from house to house for different Mexican treats. Each home you go to, you see different people. Then we all meet for a big party at the end and go all night long at one house." - Judy May*



But, to really see how Cinco de Mayo is done, you might need to consult a "professional." Cabo Wabo Tequila Founder Sammy Hagar is one man who knows how to throw a Cinco party that's truly worthy of a Rock and Roll Hall of Famer. It has been 20 years since Sammy first opened the [Cabo Wabo Cantina](http://CaboWaboCantina.com) doors

in Cabo San Lucas, Mexico. Sammy insists on starting the party off right with a shot of Cabo Wabo Blanco, but you can crack open a bottle of Cabo Wabo as early as the night before to give your chicken, beef or shrimp marinades an extra kick. For entertainment, Sammy's classic song, "Mas Tequila," will liven up any party, as will a round of Michelada Beer Pong (beer with lime juice). The décor should be authentically Mexican, with a red, white and green theme. Once the celebration is in full swing, you may even want to surprise your guests with a classic piñata filled

with candied lime and peppers that will have everyone reaching for an ice cold margarita. Like rock and roll, there should be no rules when developing your cocktails for the night. Classic margaritas are great, but try some spicy peppers, hot sauce or prickly pear juice to create something really memorable. (Check out some of his recipes later in the book.)

If you're a teacher or simply have a bunch of kids around, take a couple of tips from Crystal Brown Tatum of [Crystal Clear Communications](#), who's also a substitute teacher. She writes, "As a substitute teacher from Texas who lives in Shreveport, Louisiana, I was surprised when my 4th grade class did not know what Cinco de Mayo was and several didn't even know how to pronounce tortilla! I brought in a fun history lesson with activities. We enjoyed chips and salsa while listening to Tejano music and learning about flamenco dancing. Then we studied what a piñata was and busted one. Lastly, I brought in a tortilla bar with different toppings for the kids (cheese, mushrooms, salsa, peppers, etc.) and they loved it!" Now that's an education in fun!

### - Party Favors

No matter what type of celebration you choose, it's always a good idea to send guests home with a [unique party favor](#) that truly celebrates your friendship and reminds them of the special time you've shared. And, for a Cinco de Mayo celebration, there's no more appropriate favor than a [personalized bottle of hot sauce](#)! Made with jalapeños, finger hot peppers, Serrano, cayenne and habanero peppers, it's guaranteed to make your hot time even hotter. Everyone will be impressed with the personalized label that boasts your name and date.



A constant in Mexican women's traditional attire is the fan. So, if you're planning an outdoor party or simply a gathering of your most gentele friends, a luxurious [fan favor](#) will keep them cool and fashionable. This lovely, intricately designed, natural sandalwood fan accented with a pure-white tassel celebrates the ornate lace found in their clothes.



Since the designated drinks for Cinco de Mayo seems to be tequila and margaritas, sending guests home with a margarita drink mix they can make later is also a delicious favor idea. This key lime [margarita favor](#) will serve up a memory with every sip! With directions for making the perfect margarita on the back, they can mix it up any



time. But, you don't always have to have a big party to celebrate.

*Natalie Nicole Gilbert says she celebrates by simply dropping by the Beverly Wilshire and enjoying a Mango Mojito. "Best in Beverly Hills, and possibly all of Los Angeles," she says.*

Or send an E-card to your family and friends from [123greetings.com](http://123greetings.com). From hot tamales to Mariachi bands, you'll find just the right way to send your Cinco wishes.

### - Decorations

One of the great things about decorating for Cinco de Mayo is all the color. Alive and bursting with red, orange, green, yellow and just about every other color in the rainbow, it's festive before the party even starts.

Swing by your local party goods store or shop online at great resources, like [www.partysupplieshut.com](http://www.partysupplieshut.com), for these party must-haves:



Use sombreros for centerpieces. They'll quickly liven up any table and can be thrown on the floor (after guests have had a few drinks) for a Mexican hat dance later in the evening. Mini cactus plants in terra



cotta pots are perfect for smaller tables. Another great addition to the table is this striped placemat that resembles the popular Mexican cover-up. Found at



[www.shoptejas.com](http://www.shoptejas.com), they're available in assorted colors. Or, if you happen to have a Mexican blanket, use it as a great tablecloth! As a finishing touch, add these [cocktail place card holders](#) so everyone knows where to sit (or add a festive message instead of the name as a fun welcome), brightly colored candles and plenty of Fiesta dinnerware (plates, napkins, cups, etc.) to keep the party going! For a more authentic look, use terra cotta bowls and tableware.

It will surely be non-stop fun with these table decorations.



Even if you decide not to go traditional in your attire, you can have fun with a Cinco de Mayo t-shirt. Jeff Benzenberg highly recommends these custom shirts from [Customized Girl](#). Each design is completely customizable. Jeff's favorite? The skull wearing the sombrero, but there are dozens of styles to choose from.



### Can you stand the Heat?!

Here's a great idea from [Party 411.com](#). Add some spice to your Cinco de Mayo Fiesta by having a Hot Pepper Eating Contest. The challenge is to see how many hot peppers your guests can eat without bursting into flames. It's probably best to buy mostly mildly hot peppers, like pepperoncini, banana peppers and pimentos. But get some HOT peppers for the brave



guests; jalapeno, chili, and polano peppers all pack a wallop. And for the grand finale—habanera peppers. Simply, prepare a table outside with big bowls of chilies, plates, and latex gloves, because some peppers tend to be hot to the touch. And pour glasses of milk for your friends to kill the burn of eating all those peppers!



### Make Mexican Paper Flowers!

Whether you're using them as decorations in a vase or as a fun craft project for kids, these Mexican paper flowers are easy to make. Thanks to [Right At Home.com](#) for the instructions:

- Materials (for one flower):
- 4 sheets pink tissue paper, 6" x 12" each
  - 4 sheets lime green tissue paper, 6" x 12" each
  - Scissors
  - Ruler
  - Green pipe cleaner
  - Color marker (if desired)

Spray perfume or cologne (if desired)

Instructions:

Step 1: Cut the pink tissue paper into 6" x 12" rectangles and stack in a pile of four sheets.



Step 2: Keeping the pile together, fold the sheets along the 6" side, making 1" folds back and forth, like a fan. When you are finished, the folded tissue paper should be a rectangle measuring 1" x 6".

Step 3: Round the four corners off by cutting with a scissors.

Step 4: Fold the long edge of the pile in half so that it measures 1" x 3". Using the scissors, carefully make 2 diagonal cuts at the fold, each 1/4" from the edge, approximately 1/2" in length. (Note: be careful that you do not cut the folded tissue paper in half.) Open the fold back to its 1" x 6" shape. The shape should now resemble a bow tie.



Step 5: Repeat steps 1 and 2 with the lime green tissue paper. Instead of step 3 (rounding off the corners), cut three sets of diagonal notches on both ends so that each side appears like a fork.

Step 6: Repeat step 4 with the lime green tissue paper.

Step 7: Fold a green pipe cleaner in half. Then place the folded pink tissue paper on top of lime green tissue paper and fasten together with the folded pipe cleaner. Squeeze the tissue paper in the middle and twist the pipe cleaner around to tightly secure the flower. This step also creates the stem of the flower.



Step 8: With extreme care, fan out the pink paper on both sides of the pipe cleaner. (Be extra gentle: you do not want to rip the delicate tissue paper!) Slowly separate each of the four pink sheets, gathering each one toward the center. Behold your flower!



Step 9: To create the leaves, fan out both sides of the lime green paper, but don't separate the sheets as you did with the pink paper. You want to leave the leaves thicker.

Step 10: Gently shape with your hands until you achieve your desired form.

Step 11: For a delicate scented effect, spray your favorite perfume or cologne in the air and then waft your flower through it. (Be careful not to spray directly on the paper as doing that may make it wet.)

**Shower your guests with good luck!**

A festive surprise when your guests leave the party, these cascarones are a great way to say "adios." The fun begins when a cascarone, or confetti-filled hollow egg, is "bumped" on the heads of others while making a wish. If the eggshell breaks and showers the recipient with confetti, it is believed that the wish will come true. What a great way to end the party!



Festive and fun, you can purchase them or really get into the spirit and make them yourself. Simply tap the top of an egg gently, and peel away just a small ½" hole. Empty the contents of the egg out into a bowl, and thoroughly rinse the egg. Be sure to shake out excess water. Let the egg dry. Dye the eggs using a standard egg dyeing kit you would find at Easter. When the eggs are dry, fill them with confetti. To finish them off, cover the hole in the egg by gluing tissue paper and finish decorating with any other accents you wish. For more detailed instructions, visit [Save On Crafts.com](http://SaveOnCrafts.com).

**Printable Games**

Speaking of eggs, here's a fun word scramble that can challenge kids and adults. If you're a teacher or just looking for a creative way to educate others about the day, the word search can be used as a conversation starter to discuss why these words are important to the holiday.

**Cinco de Mayo Word Scramble**

**by PartySuppliesHut.com**

ciocn	<input type="text"/>
nrbelotceai	<input type="text"/>
oaym	<input type="text"/>
imocxe	<input type="text"/>
peolnano	<input type="text"/>
enfacr	<input type="text"/>
talbte	<input type="text"/>
faseit	<input type="text"/>
dre	<input type="text"/>
etwih	<input type="text"/>
reegn	<input type="text"/>
elorsdsi	<input type="text"/>

## Cinco de Mayo Word Search

By PartySuppliesHut.com

D H N G E V V M Q D I Q U M S  
Y P I D V N E E R G A T G J Y  
K S A L Y M G X F I A Y N Z I  
G S S U D C T I R E D E I B R  
D Q P U O A F C T Z C M A G H  
M Q Z S W Z L O H N Y H P Y N  
F W C S V O T G E T W H S W E  
T M B L P Z Q D O V F K F R H  
B G G X K A N Q V N K I A P O  
P F H Q W E F M Q L R E F O Z  
M U M H P V M L E A Y J W D O  
A M I E J H L J L Z Y J G L B  
Y T D C O N S T I T U T I O N  
E N W P E U C X T Y X M W C C  
I I P S N R T P Z J Y R Y W I

CONSTITUTION  
DAY  
FIFTH  
GREEN  
HILDALGO  
INDEPENDENCE  
MAY  
MEXICO  
RED  
SPAIN  
WHITE  
YEAR

## *Turn Up the Heat and Get Cooking!*

If you're planning to enter any cook-offs, these recipes might help you come home with the prize!

### **MANGO TANGO DIP**

Submitted by Laureen Lucas for Mission Chips, [www.missionmenus.com](http://www.missionmenus.com)

Prep Time: 10 minutes  
Servings: 4

#### Ingredients

Mission® Extra Thin Chips  
1 cup Black Beans can, drained  
1/2 cup Mangoes jar, small chop  
2 tablespoons Mango juice from jar  
2 tablespoons Red Onion finely chopped  
2 teaspoons Cumin ground  
1 tablespoon Fresh Cilantro chopped  
2 teaspoons Lime Juice



#### Instructions:

1. Mash black beans, to a smaller size/paste, with a potato masher or use tines of a fork.
2. Add mangoes, mango juice, onion, cumin, cilantro and lime juice; combine evenly.
3. Serve cold with Mission® chips.

### **SOUTHWEST TACO DIP**

Submitted by Laureen Lucas for Mission Chips, [www.missionmenus.com](http://www.missionmenus.com)

Prep Time: 5 minutes  
Servings: 6

#### Ingredients

1 bag Mission® Tortilla Strips  
1 can Refried Beans  
3 each Avocados peeled and chopped  
2 tablespoons Fresh Lemon Juice  
Black Pepper to taste  
1 1/4 cups Sour Cream  
1 package Taco Seasoning Mix  
1 each Small Yellow Onion chopped  
3 each Red Tomatoes chopped



1/2 cup Sliced Black Olives  
16 ounces Sharp Cheddar Cheese grated

#### Instructions

1. Spread refried beans on a large serving plate.
2. Mash avocados in a separate bowl add lemon juice and pepper. Mix well and then spread over refried beans.
3. Combine sour cream and taco seasoning mix. Spread over refried bean mixture.
4. Top with tomatoes, onions, olives and cheese.
5. Serve with Mission® Tortilla Strips.

#### **MEXICAN FRIED ICE CREAM**

Printed from COOKS.COM

3 c. vanilla or chocolate ice cream  
2 beaten eggs  
1/2 tsp. vanilla  
4 1/2 c. sweetened corn flakes or  
(rice crisp cereal, crushed)  
1 tsp. ground cinnamon  
Cooking oil for deep fat frying  
Ice cream topping

Place six scoops about 1/2 cup each of ice cream in a small pan (freeze for 1 hour). Combine eggs, vanilla in a small mixing bowl. In pie plate combine cereal and cinnamon.



Dip each frozen ice cream ball in egg mixture. Then in cereal mixture. Return coated ice cream balls to pan and freeze (1 hour) or until firm. Reserve remaining cereal mixture. Cover and chill remaining egg mixture. Remove coated ice cream ball from freezer. Dip ball in remaining egg and cereal mixture, return to pan. Cover and freeze for several hours.

Fry frozen ice cream balls (1 or 2 at a time) in deep hot oil at 350 degrees in deep frying pan or deep fryer, 15 seconds or until brown (golden brown). Drain a few seconds, return ice cream balls to freezer while frying remaining ones. Serve immediately with ice cream topping.

(Serves 6 persons.)

Note: If you're like most of us and want a quicker way to enjoy this treat, Starlett Henderson makes Un-Fried Ice Cream in a cinch. It's a kid-friendly recipe anyone can make. Check out the details on her blog at <http://awtr.blogspot.com/2009/05/un-fried-ice-cream-pre-k-style.html>



## TAQUERIA STYLE TACOS – CARNE ASADA

Courtesy of: STANICKS on [www.allrecipes.com](http://www.allrecipes.com),

Photo By: Melissajean

Prep Time: 25 Minutes

Cook Time: 10 Minutes

Ready In: 1 Hour 35 Minutes

Servings: 16

"This is a great recipe for authentic Mexican taqueria style carne asada tacos (beef tacos). These are served on the soft corn tortillas, unlike the American version of tacos."

### Ingredients:

3 pounds flank steak  
1/3 cup white vinegar  
1/2 cup soy sauce  
4 cloves garlic, minced  
2 limes, juiced  
1/2 cup olive oil  
1 teaspoon salt  
1 teaspoon ground black pepper  
1 teaspoon ground white pepper  
1 teaspoon garlic powder  
1 teaspoon chili powder  
1 teaspoon dried oregano  
1 teaspoon ground cumin  
1 teaspoon paprika  
1 white onion, chopped  
1/2 cup chopped fresh cilantro  
1 lime, juiced  
2 large tomatoes, chopped  
2 jalapeno peppers, chopped  
1 white onion, quartered  
4 cloves garlic, peeled  
4 dried New Mexico chile pods  
1 pinch salt and pepper to taste  
1 (32 ounce) package corn tortillas  
2 cups grated cotija cheese (optional)  
2 limes, cut into wedges

### Directions:

1. Lay the flank steak in a large glass baking dish. In a medium bowl, whisk together the vinegar, soy sauce, 4 cloves of garlic, juice of two limes, and olive oil. Season with salt, black pepper, white pepper, garlic powder, chili powder, oregano, cumin and paprika. Whisk until well blended, then pour over the steak in the dish. Turn over once to coat both sides. Cover with plastic wrap, and marinate for 1 to 8 hours.

2. In a small bowl, stir together 1 chopped white onion, cilantro, and the juice of 1 lime. Set aside to use as a relish for the tacos.
3. Heat a skillet over medium-high heat. Toast chile pods in the skillet for a few minutes, then remove to a bowl of water to soak for about 30 minutes. Preheat the oven to 450 degrees F (230 degrees C).
4. Place the tomatoes, 1 onion, jalapenos, and 4 cloves of garlic onto a baking sheet. Roast in the oven for about 20 minutes, until toasted but not burnt. Place the roasted vegetables, and soaked chile pods into a blender or food processor, along with salt and pepper. Puree until smooth.
5. Heat vegetable oil in a large skillet over medium-high heat. Cut the marinated flank steak into cubes or strips. Cook, stirring constantly, until the meat is cooked through and most of the liquid has evaporated.
6. Warm the tortillas in a skillet for about a minute on each side to make them pliable. Tortillas may also be warmed in a microwave oven. Arrange two or three tortillas on a plate, and lay a generous amount of beef over them. Top with a sprinkle of the onion relish and a large spoonful of the pureed salsa. Add as much cheese as you like. Garnish with lime wedges, and serve.

### **MEXICAN GREEN ENCHILADAS**

From [www.tabasco.com](http://www.tabasco.com)

#### **Ingredients:**

- \* 1 pound (about 14) fresh tomatillos, or 1 (16-ounce) can
- \* Boiling salted water
- \* 1/2 cup chopped onion
- \* 1 (2-ounce) bottle TABASCO® brand Green Jalapeño Pepper Sauce (1/4 cup)
- \* 1/4 cup cilantro leaves
- \* 3/4 cup chicken broth
- \* 2 tablespoons vegetable oil
- \* 1 cup sour cream
- \* 10 to 12 corn tortillas
- \* 2 cups shredded cooked chicken
- \* 1 cup (4 ounces) shredded queso blanco or Monterey Jack cheese



Directions:

1. If using fresh tomatillos, remove husks and rinse tomatillos; cook in boiling salted water for 10 minutes or until softened; drain. Place tomatillos in a food processor container with onion, TABASCO® Green Sauce, cilantro, and chicken broth; process until smooth.
2. Heat oil in a large skillet over medium-high heat. Add tomatillo mixture and cook 5 minutes or till slightly thickened, stirring often. Remove from heat and stir in sour cream.
3. To make enchiladas, dip each tortilla in sauce and place about 2 tablespoons chicken across middle; roll up and place seam-side-down in a 13x9-inch baking dish. (If sauce is too thick, thin with a little more chicken broth or water.) Heat remaining sauce and pour evenly over enchiladas in baking dish; sprinkle with cheese.
4. Bake in a 350°F oven for 20 minutes or until heated through and cheese is melted. Serve with additional sour cream, if desired.

Tomatillos resemble small green tomatoes and have a parchment-like husk on the outside. They are available fresh and canned in most supermarkets and Latin markets.

Makes 6 servings.

**ANNIE'S FRUIT SALSA AND CINNAMON CHIPS**

Submitted By: Ann Page on [www.allrecipes.com](http://www.allrecipes.com)

Prep Time: 15 Minutes

Cook Time: 10 Minutes

Ready In: 45 Minutes

Servings: 10

"This delicious salsa made with fresh kiwis, apples and berries is a sweet, succulent treat when served on homemade cinnamon tortilla chips. Enjoy it as a summer appetizer or an easy dessert."



Ingredients:

- 2 kiwis, peeled and diced
- 2 Golden Delicious apples - peeled, cored and diced
- 8 ounces raspberries
- 1 pound strawberries
- 2 tablespoons white sugar

- 1 tablespoon brown sugar
- 3 tablespoons fruit preserves, any flavor

10 (10 inch) flour tortillas  
Butter-flavored cooking spray  
2 cups cinnamon sugar

Directions:

1. In a large bowl, thoroughly mix kiwis, Golden Delicious apples, raspberries, strawberries, white sugar, brown sugar and fruit preserves. Cover and chill in the refrigerator at least 15 minutes.
2. Preheat oven to 350 degrees F (175 degrees C).
3. Coat one side of each flour tortilla with butter flavored cooking spray. Cut into wedges and arrange in a single layer on a large baking sheet. Sprinkle wedges with desired amount of cinnamon sugar. Spray again with cooking spray.
4. Bake in the preheated oven 8 to 10 minutes. Repeat with any remaining tortilla wedges. Allow to cool approximately 15 minutes. Serve with chilled fruit mixture.

**ULTIMATE FROZEN STRAWBERRY MARGARITA**

Submitted By: JTWTECH on [www.allrecipes.com](http://www.allrecipes.com), Photo  
By: Nandabear

Prep Time: 5 Minutes  
Servings: 4

"A near perfect strawberry margarita with frozen strawberries and limeade concentrate."

Ingredients:

6 fluid ounces tequila  
2 fluid ounces triple sec  
8 ounces frozen sliced strawberries in syrup  
4 fluid ounces frozen limeade concentrate

Directions:

Fill a blender with ice and crush. Pour in the tequila and triple sec. Add the strawberries and limeade. Blend for 30 seconds or until smooth. Serve in margarita glasses with the rims dipped in powdered sugar.



**JALAPENO COLADA** -- Drink if you dare!  
Courtesy of [www.tabasco.com](http://www.tabasco.com)

Ingredients:

4 ice cubes  
1/4 cup Jamaican rum  
2 tablespoons coconut cream  
1/2 cup pineapple juice  
1 teaspoon TABASCO® brand Green Jalapeño  
Pepper Sauce  
1 slice pineapple (optional)



Directions:

Combine all ingredients except pineapple slice in a blender container and blend until frothy. Serve in a stemmed glass or a tall, thin glass. Garnish with pineapple, if desired.

Makes 1 serving.

**TEQUILA SUNSET**

Created by Mixologist Alex Straus, courtesy of  
Cabo Wabo Cantina

Ingredients:

1 1/2 oz Cabo Wabo Blanco  
1 oz Pomegranate Juice  
1/2 oz Framboise Liqueur  
3/4 oz fresh Lemon Juice  
1/2 oz Agave Nectar  
3 oz Soda Water  
Lemon Twist (garnish)

Directions:

Place Cabo Wabo, Lemon Juice, and Agave Nectar in a shaker with ice, shake vigorously and strain over fresh ice into a Collins glass. Stir in Soda Water, and top with Framboise and Pomegranate. Mix into drink and serve with a lemon twist.



### THE ROCKIN PALOMA

Created by Mixologist Alex Straus,  
courtesy of Cabo Wabo Cantina

#### Ingredients:

2 oz Cabo Wabo Reposado  
3 medium Cucumber slices  
1/2 oz Lime Juice (fresh)  
6 oz Grapefruit Soda  
1/4 oz Grenadine  
Salt for rimming  
1 Cucumber Slice (garnish)

#### Directions:

Add Cabo, lime juice, and cucumber to pint glass, muddle, add ice and shake vigorously. Add soda to shaker and stir. Strain over fresh ice into a Collins glass with a salted rim. Drop the grenadine on top and allow it to mix in. Garnish with cucumber slice, serve and enjoy!



As you can see, there are plenty of ways to celebrate Cinco de Mayo. Have fun finding yours. Adios!



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