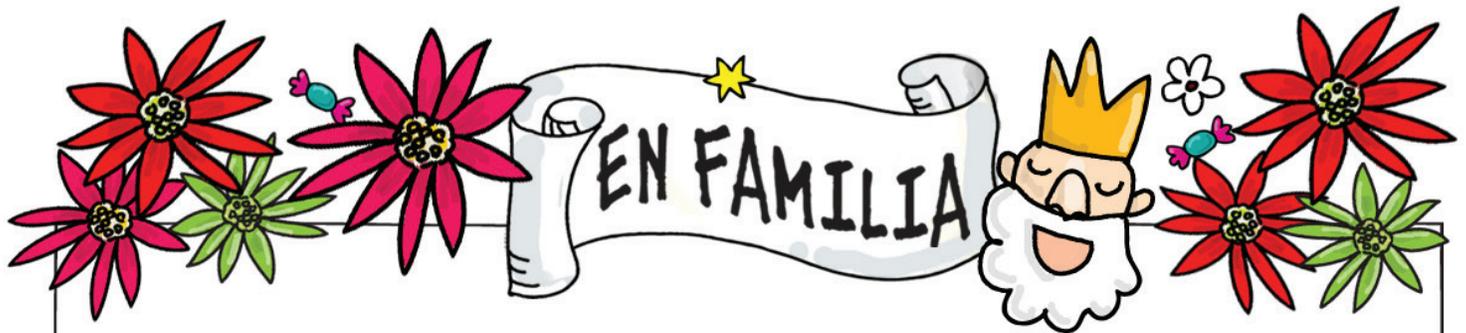




EN FAMILIA

LNC 2013
HOLIDAY COOKBOOK





CHORIZO AL VINO CON PIMIENTOS

1 LB SPANISH CHORIZO
2 RED PEPPERS OR PIMIENTOS
1 TBSP PARSLEY, FINELY CHOPPED
2 GARLIC CLOVES, MINCED
6 TBSP DRY, RED WINE

START BY MAKING YOUR OWN ROASTED RED PEPPERS. BEGIN BY PLACING 2 PIMIENTOS ON A BAKING PAN AND BAKING THEM AT 375°F FOR 30 MINUTES. PEEL OFF THE SKIN, REMOVE THE SEEDS AND CUT THEM INTO THIN STRIPS. NEXT, CUT A POUND OF SPANISH CHORIZO INTO THIN SLICES AND SAUTÉ THEM IN A LARGE PAN UNTIL BROWN. IF YOU LIKE, AT THIS POINT YOU CAN POUR OUT SOME OF THE FAT FROM THE CHORIZO, THEN DEGLAZE THE PAN WITH 4-6 TABLESPOONS OF DRY, RED WINE. WE TYPICALLY USE A CABERNET, BUT YOU MAY USE A DIFFERENT KIND, SO LONG AS IT IS ON THE DRY SIDE. ADD THE PIMIENTO, 2 CLOVES OF MINCED GARLIC, AND A BIT OF FINELY CHOPPED PARSLEY. TAKE THE MIX AND PLACE IT ON A LARGE SHEET OF FOIL; CLOSE THE FOIL, BUT LEAVE AN AIR POCKET INSIDE. THEN PLACE IT ON A BAKING DISH AND BAKE IN THE OVEN FOR ABOUT 15 MINUTES AT 350°F. WE USUALLY SERVE IT AS AN APPETIZER DURING GET-TOGETHERS WITH FRIENDS AND FAMILY, AND IT'S ALWAYS A HIT. ENJOY AND HAPPY HOLIDAYS!

SERVES 6
ROLANDO SALINAS



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



ROASTED PEPPER AND GARLIC HUMMUS

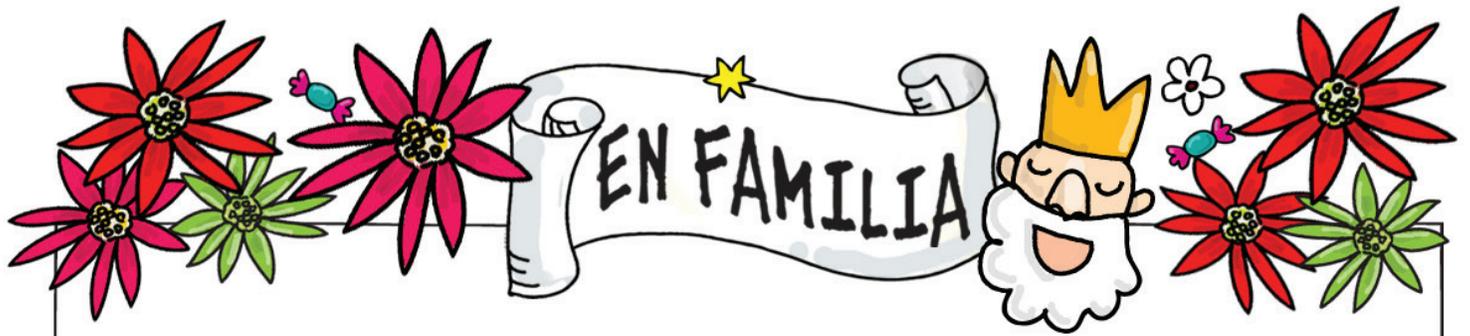
1 CUP CHICKPEAS OR GARBANZO BEANS, COOKED
1 MEDIUM BELL PEPPER, ROASTED AND SKIN REMOVED
2 TSP SWEET PAPRIKA
3 CLOVES GARLIC, CHOPPED
1/2 CUP TAHINI
JUICE OF 1/2 LEMON
1/4 CUP OLIVE OIL
1/4 TSP SALT

MIX ALL THE RECIPE INGREDIENTS IN A BLENDER UNTIL THE MIXTURE IS A SMOOTH PASTE. IF IT IS TOO THICK, ADD 1/4 CUP OF WARM WATER AND EVALUATE THE THICKNESS OF THE MIXTURE AGAIN. REPEAT, IF NECESSARY, BUT THE HUMMUS SHOULD NOT BE RUNNY. SERVE IN A DEEP BOWL. THIS APPETIZER CAN BE PAIRED WITH A VARIETY OF BREADS, CRACKERS AND VEGETABLES FOR DIPPING. IT IS A HEALTHY ALTERNATIVE TO FRIED APPETIZERS, AND KIDS LOVE IT, TOO!

SERVES 10
JUAN ALANÍS



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



STUFFED MUSHROOMS

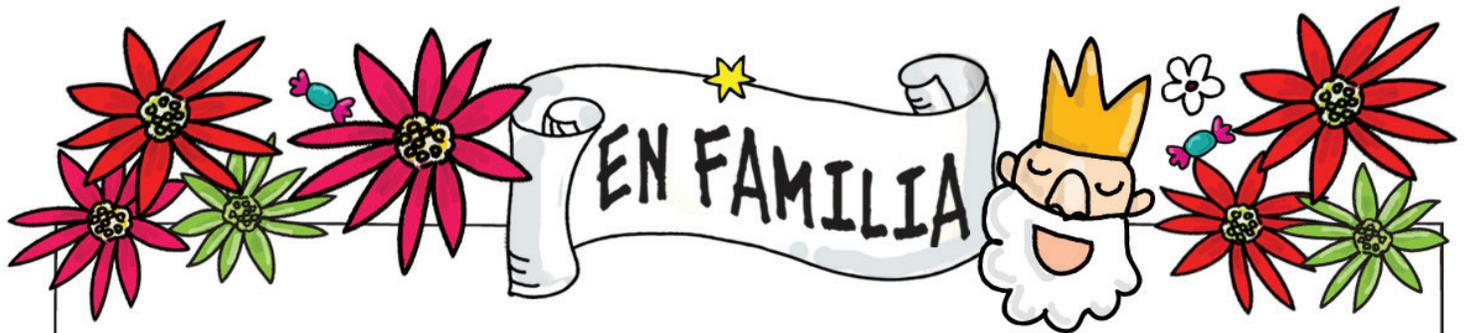
1 TUB ALOUTTE® GARLIC AND HERB CHEESE SPREAD
24 MINI PORTOBELLO MUSHROOMS
1/4 CUP EXTRA VIRGIN OLIVE OIL
1/4 CUP BREADCRUMBS

THIS SIMPLE DISH STARTS WITH WASHING THE MUSHROOMS. REMOVE THE STEMS AND CLEAN OUT THE INSIDES WITH A SMALL SPOON UNTIL THE CAPS ARE SMOOTH AND HOLLOW. BRUSH OLIVE OIL ON THE INSIDE AND OUTSIDE OF EACH MUSHROOM, AND WITH A SMALL SPOON AGAIN, SCOOP THE CHEESE SPREAD INTO THE MUSHROOMS UNTIL THE MUSHROOM CAP IS FULL. SPRINKLE BREADCRUMBS ON THE OPEN SIDE OF EACH MUSHROOM CAP AND COOK IN OVEN ON A FLAT BAKING SHEET FOR ABOUT 12 TO 14 MINUTES AT 375°F. VOILÀ! THE EASIEST PARTY APPETIZER EVER AND SURE TO BE A HIT!

SERVES 12
DIONELLA MARTÍNEZ



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



TAQUITOS DEL CHAPULIN COLORADO (RED GRASSHOPPERS)

1 LB LIVE CHAPULINES, OR SMALL LOCAL GRASSHOPPERS
4 GARLIC CLOVES, GROUND
2 TBSP COARSE SALT
1/2 CUP LIME JUICE
1/2 BUNCH FRESH EPAZOTE
2 OZ CHIPOTLE SAUCE
1 PACKAGE TORTILLAS
8 OZ MEXICAN CREAM
1 BUNCH FRESH CILANTRO
1/2 ONION, CHOPPED

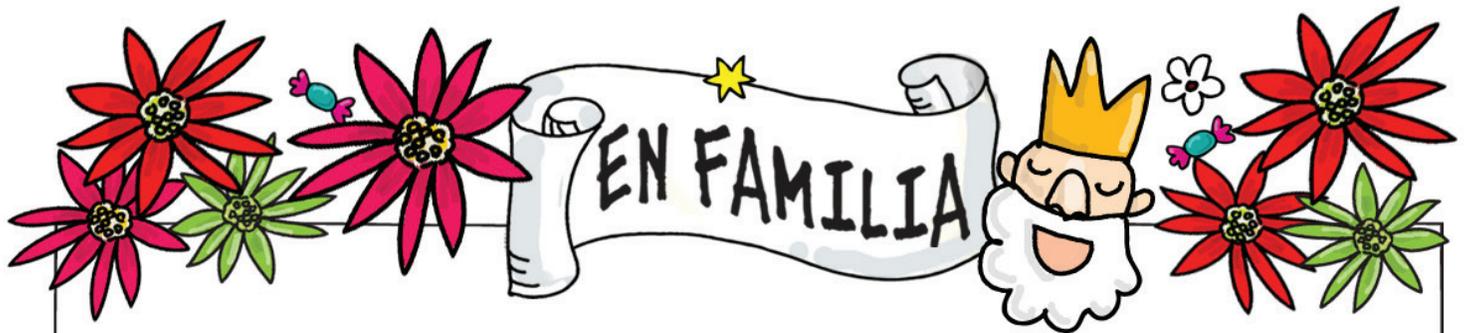
BRING WATER TO A BOIL, AND THEN ADD CHAPULINES (GRASSHOPPERS). RETURN TO A BOIL, AND SIMMER A FEW MINUTES, AT LEAST UNTIL THE CHAPULINES TURN A RED COLOR. DRAIN THE CHAPULINES WITH A STRAINER OR SIEVE. CAREFULLY INSPECT THE CHAPULINES TO ENSURE THERE ARE NO FOREIGN ITEMS OR GRASSES AMONG THEM. PLACE THE DRAINED CHAPULINES IN A SAUCEPAN OVER MEDIUM HEAT, STIRRING FOR A MINUTE OR TWO. ADD THE GROUND GARLIC, SALT AND LIME JUICE, RETURNING TO A LOW SIMMER. ADD EPAZOTE LEAVES AND THIN STEMS AND CONTINUE TO COOK OVER LOW HEAT UNTIL THE EPAZOTE IS NO LONGER GREEN. DRAIN THE GRASSHOPPERS AGAIN. PLACE THEM IN A BOWL WITH THE CHIPOTLE SAUCE AND MIX THOROUGHLY. SERVE WITH HOT TORTILLAS, MEXICAN CREAM, CILANTRO AND CHOPPED ONION AS AN APPETIZER.

SERVES 8
LEONARDO BASTERRA



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK





ARROZ CON LECHE

1 CINNAMON STICK
1 TBSP GROUND CINNAMON
3/4 CUP GOLDEN RAISINS
1 CUP WHOLE MILK
1 CUP LONG-GRAIN WHITE RICE
12 OZ EVAPORATED MILK
14 OZ CONDENSED MILK
7 CUPS WATER
CHEESECLOTH

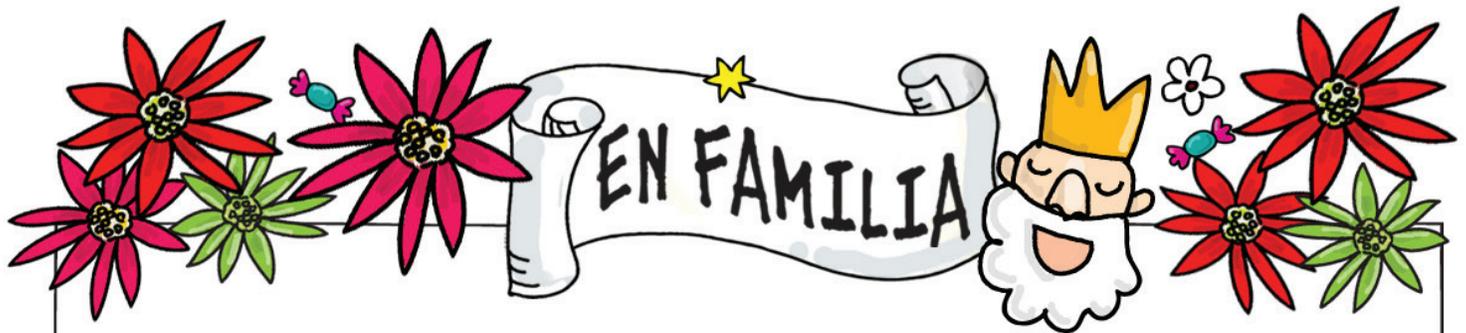
IN A MEDIUM SAUCEPAN, COMBINE THE WATER, RICE AND CINNAMON STICK AND SET TO MEDIUM HIGH HEAT. BRING TO A BOIL, UNCOVERED, AND COOK UNTIL THE RICE IS TENDER, OR ABOUT 18 MINUTES. REMOVE FROM THE HEAT AND STRAIN THE MIXTURE THROUGH CHEESECLOTH TO REMOVE THE LIQUID, DISCARDING THE CINNAMON BUT RETAINING THE RICE. RETURN THE RICE TO THE SAUCEPAN. STIR IN THE EVAPORATED MILK, CONDENSED MILK, AND WHOLE MILK. CONTINUE COOKING OVER MEDIUM HIGH HEAT UNTIL THE MIXTURE AGAIN COMES TO A BOIL, AND THEN REDUCE THE HEAT TO LOW. CONTINUE TO COOK, STIRRING CONSTANTLY, UNTIL THE MIXTURE THICKENS TO PUDDING CONSISTENCY, OR ABOUT 20 MINUTES. REMOVE THE PUDDING FROM THE STOVETOP, ADD RAISINS DIRECTLY TO THE SAUCEPAN, AND STIR WELL. TRANSFER THE PUDDING TO A SERVING BOWL. DUST THE TOP OF THE PUDDING WITH GROUND CINNAMON AND SERVE. AUTHOR'S NOTE: FOR A SPECIAL PRESENTATION, INSTEAD OF USING A SINGLE SERVING BOWL, DIVIDE THE PUDDING INTO 4 OUNCE INDIVIDUAL BOWLS. EACH LITTLE BOWL WILL LOOK LIKE ITS OWN DELICIOUS WORK OF CINNAMON ART.

SERVES 6
LINDA RODRÍGUEZ



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK





BAKED BOILED NEW POTATOES

6 SMALL RED/NEW POTATOES
6 TSP FRESH PARSLEY, CHOPPED
6 TSP CHEDDAR CHEESE, GRATED
1/2 TSP MRS. DASH® TABLE BLEND
1/2 TSP SALT
3 TSP OLIVE OIL
1/2 TSP BLACK PEPPER
4 OZ SOUR CREAM

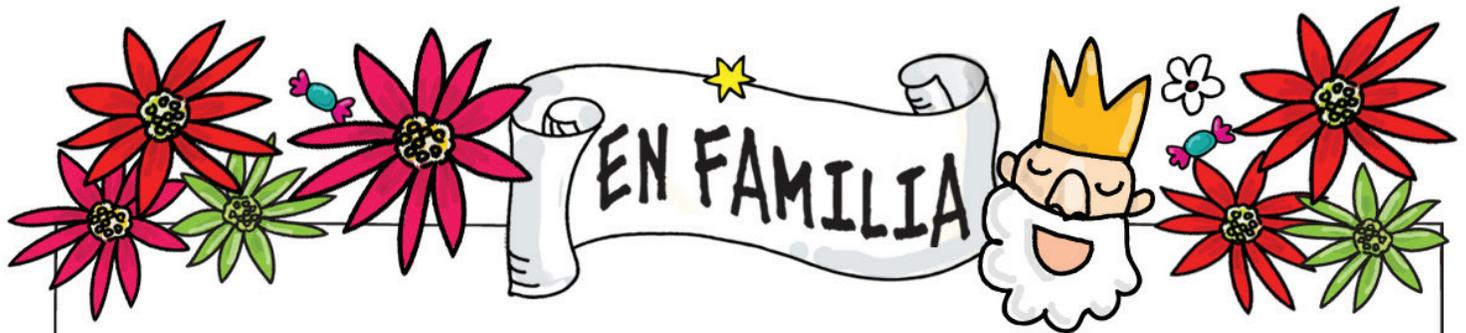
WASH THE POTATOES THOROUGHLY AND USE A VEGETABLE BRUSH TO CLEANSE THE SKIN OF THE POTATOES. SINCE YOU'LL BE COOKING THEM AND EATING THEM WITH THE SKINS ON, YOU WANT TO GET THEM VERY CLEAN. IN AN ADEQUATELY LARGE POT, COVER THE POTATOES WITH WATER AND BOIL THEM ON THE STOVE AS IF YOU WERE GOING TO MAKE MASHED POTATOES. DO NOT MASH THE POTATOES, BUT LEAVE THEM NICE AND INTACT. TEST THEM FOR DONENESS BY POKING THEM WITH A FORK. WHEN THEY'RE SOFT ENOUGH TO BE "MASHABLE," THEY ARE READY AND CAN BE REMOVED FROM THE WATER AND PLACED ON A COOKIE SHEET, STILL WHOLE. THE FIRST FUN PART: WITH A POTATO MASHER, PRESS DOWN ON EACH POTATO TWICE ONLY, THE SECOND TIME WITH THE MASHER BLADES AT A 90 DEGREE ANGLE FROM THE FIRST TIME. YOU WANT THE POTATO TO REMAIN ESSENTIALLY INTACT, AND TO BE ABOUT ONE-HALF INCH TO THREE-QUARTERS INCH THICK. IT WILL TRY TO BREAK UP A BIT, SO DON'T SWEAT IT, BUT YOU WANT IT TO MAINTAIN ITS GENERAL SHAPE AFTER THIS STEP. THE OTHER FUN PART: DRIZZLE OLIVE OIL ONTO THE TOP OF EACH ONE, ABOUT HALF A TEASPOON OVER EACH POTATO. SPRINKLE MRS. DASH®, SALT, PEPPER, AND ONE TEASPOON EACH OF CHOPPED PARSLEY AND GRATED CHEDDAR CHEESE ONTO THE TOP OF EACH MASHED-DOWN POTATO. THIS IS DONE BY EYEBALLING IT, SO MAKE SURE YOU SEASON THEM AS YOU PREFER THEM. FINALLY, BAKE THE POTATOES ON THE COOKIES SHEET IN A 450°F OVEN FOR ABOUT 20 MINUTES, UNTIL THE CHEESE AND SKINS START TO BROWN. SERVE WITH - OR WITHOUT - A SMALL DOLLOP OF SOUR CREAM ON TOP. THESE WILL BE CRUNCHY AND SAVORY ON THE OUTSIDE, STEAMING SOFT ON THE INSIDE! CHEF'S NOTE: SINCE EACH POTATO YIELDS A SINGLE SERVING, THIS RECIPE FOR SIX CAN BE EASILY MULTIPLIED AS YOU DESIRE TO SERVE AS MANY GUESTS AS YOU WISH. YOU CAN ALSO USE SMALLER POTATOES IF YOU COUNT TWO SMALLER POTATOES FOR A SINGLE LARGER ONE DESCRIBED HERE AND SUBSTITUTE YOUR FAVORITE SEASONINGS FOR THE ONES LISTED IN THE RECIPE.

SERVES 6
BRAD DREW



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK





BAKED CHICKEN WITH FOUR CITRUS

1 WHOLE CHICKEN, CUT INTO 8 PIECES
1/2 CUP GRAPEFRUIT JUICE; GRAPEFRUIT ZEST
1/2 CUP ORANGE JUICE; ORANGE ZEST
1/2 CUP LEMON JUICE; LEMON ZEST
1/2 CUP TANGERINE JUICE; TANGERINE ZEST
3 CLOVES GARLIC
1/2 ONION
5 TBSP HONEY
1/4 CUP OLIVE OIL
3 TBSP CHICKEN BOUILLON, POWDERED
3 TBSP WORCESTERSHIRE SAUCE
3 BAY LEAVES
PINCH OF THYME
PINCH OF MARJORAM
PINCH OF OREGANO
SALT TO TASTE
BLACK PEPPER TO TASTE
OPTIONAL: 3 TSP. TABASCO® SAUCE

MOST OF THE INGREDIENTS WILL FORM THE MARINADE FOR THE CHICKEN, AND YOU WILL PREPARE THIS FIRST. BLEND TOGETHER ALL OF THE INGREDIENTS, BEGINNING WITH THE GARLIC CLOVES, ONION, WORCESTERSHIRE SAUCE (AND TABASCO® IF DESIRED), HONEY, OLIVE OIL, SALT AND PEPPER. FOLLOW WITH FRUIT JUICES AND REMAINING DRY INGREDIENTS, THEN ADD CITRIC ZEST. MIX INGREDIENTS WELL. PLACE CHICKEN PIECES IN A GALLON-SIZED, SEALABLE PLASTIC BAG AND ADD THE MARINADE. DEPENDING ON YOUR SCHEDULE, REFRIGERATE OVERNIGHT OR FOR A MINIMUM OF 2 HOURS TO ALLOW THE MARINADE TO SOAK INTO THE POULTRY. PLACE THE CHICKEN IN A LARGE BAKING PAN AND COVER TIGHTLY WITH ALUMINUM FOIL, BUT RETAIN THE MARINADE FOR USE AGAIN LATER. BAKE YOUR DISH AT 425°F FOR 30 MINUTES, BASTING OCCASIONALLY WITH THE MARINADE YOU SET ASIDE. UNCOVER THE CHICKEN AFTER 30 MINUTES BUT ALLOW TO CONTINUE TO BROWN IN THE OVEN. WHEN THE SURFACE OF THE MEAT ATTAINS A GOLDEN COLOR, TEST THE MEAT BY PUNCTURING IT WITH A FORK. IF ONLY CLEAR JUICE DRAINS FROM THE BIRD, YOUR MEAL IS DONE! BE SURE TO TURN OFF THE OVEN AND COVER THE BAKING PAN AGAIN WITH ALUMINUM FOIL, BUT LEAVE THE CHICKEN IN THE OVEN FOR ANOTHER 10 MINUTES BEFORE REMOVING IT.

SERVES 4
RUTH HARDING



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



BAKED JALAPEÑO DIP

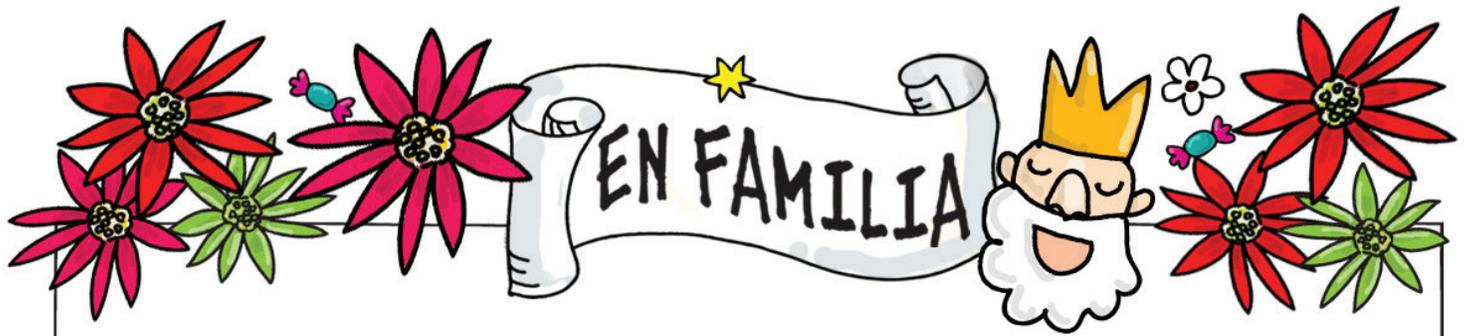
3/4 CUP PARMESAN CHEESE
1 CUP MAYONNAISE
4 OZ GREEN CHILES, DRAINED AND CHOPPED
4 OZ JALAPEÑO PEPPERS, DRAINED AND DICED
16 OZ CREAM CHEESE, SOFTENED

STIR TOGETHER MAYONNAISE AND CREAM CHEESE IN A LARGE BOWL UNTIL FULLY BLENDED AND SMOOTH. STIR IN THE CHILES AND JALAPEÑOS. SPREAD THE MIXTURE INTO A BAKING DISH AND COVER EVENLY WITH PARMESAN CHEESE. BAKE AT 375°F FOR 30 MINUTES, OR UNTIL THE CHEESE ACHIEVES A GOLDEN COLOR. SERVE WITH YOUR FAVORITE CRACKERS AND COCKTAILS AT YOUR HOLIDAY PARTIES FOR RAVE REVIEWS FROM YOUR FRIENDS.

SERVES 10
SHELLY THOMAS



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



BEEF STROGANOFF

1/4 TSP KOSHER SALT
1/4 TSP GROUND BLACK PEPPER
1 TBSP DIJON MUSTARD
2 TBSP COGNAC
2 TBSP FRESH PARSLEY, CHOPPED
5 TBSP UNSALTED BUTTER
6 TBSP EXTRA VIRGIN OLIVE OIL
1 BAY LEAF
1 MEDIUM ONION, CHOPPED
1 CARROT, CHOPPED
1 CUP SOUR CREAM
3 CUPS BEEF STOCK
3 CLOVES GARLIC, CHOPPED
6 SPRIGS FRESH THYME
1 LB PACKAGE WIDE EGG NOODLES
1 LB MUSHROOMS, SLICED
2 LBS CHUCK ROAST, CUBED

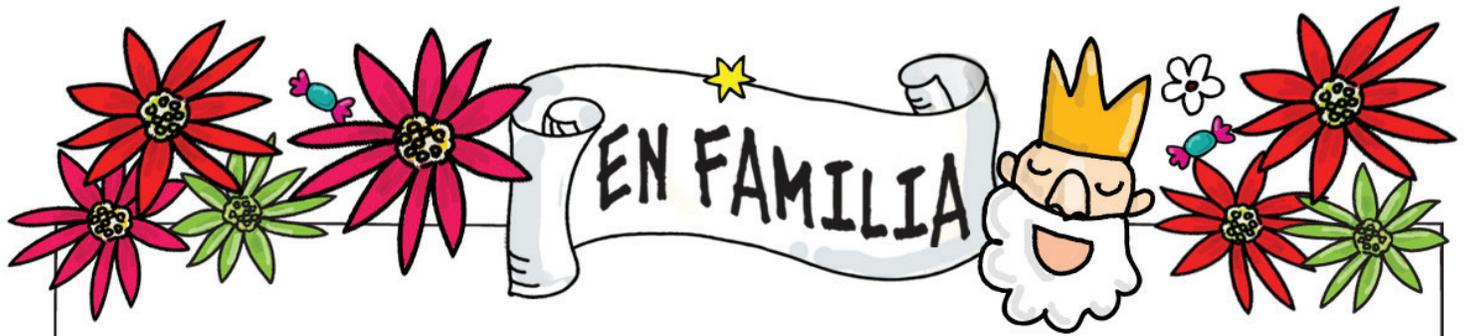
HEAT THE BEEF STOCK WITH THE CARROT, 3 THYME SPRIGS, AND BAY LEAF. PAT THE BEEF DRY AND SEASON IT WITH SALT AND PEPPER. HEAT 3 TABLESPOONS OF OIL IN A LARGE HEAVY BOTTOMED SKILLET OVER HIGH HEAT. FRY THE MEAT IN BATCHES SO THAT IT IS BROWNED ON ALL SIDES. REDUCE THE HEAT TO MEDIUM AND RETURN ALL THE MEAT TO THE POT. ADD THE ONIONS AND COOK UNTIL THEY ARE SOFT, ABOUT 5 MINUTES. POUR IN THE COGNAC AND COOK UNTIL THE ALCOHOL HAS BURNED OFF. ADD THE BEEF STOCK, DISCARDING THE CARROT, THYME SPRIGS, AND BAY LEAF AT THIS TIME. COOK, PARTIALLY COVERED, OVER A VERY LOW FLAME FOR 1 1/2 TO 2 HOURS UNTIL THE MEAT IS BROKEN DOWN AND TENDER. IN A LARGE SKILLET OVER MEDIUM HEAT, MELT 3 TABLESPOONS OF BUTTER IN THE REMAINING OLIVE OIL. ADD THE MUSHROOMS, GARLIC AND REMAINING THYME, AND COOK UNTIL THE MUSHROOMS ARE THOROUGHLY BROWNED. REMOVE FROM HEAT AND SET ASIDE. WHEN THE MEAT IS DONE, REMOVE IT FROM THE HEAT AND FOLD IN THE MUSHROOMS, HALF THE SOUR CREAM, MUSTARD AND PARSLEY. TASTE AND ADJUST THE SEASONING WITH SALT AND PEPPER. MEANWHILE, COOK THE NOODLES IN A LARGE POT OF SALTED, BOILING WATER UNTIL SOFT. DRAIN THE NOODLES, TOSS WITH THE REMAINING BUTTER, AND SEASON WITH SALT AND PEPPER. SERVE THE STROGANOFF OVER THE NOODLES. GARNISH WITH SOUR CREAM AND CHOPPED PARSLEY.

SERVES 6
ZONIA DAVILA



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK





BOLITAS DE NUEZ DE LA ABUELA

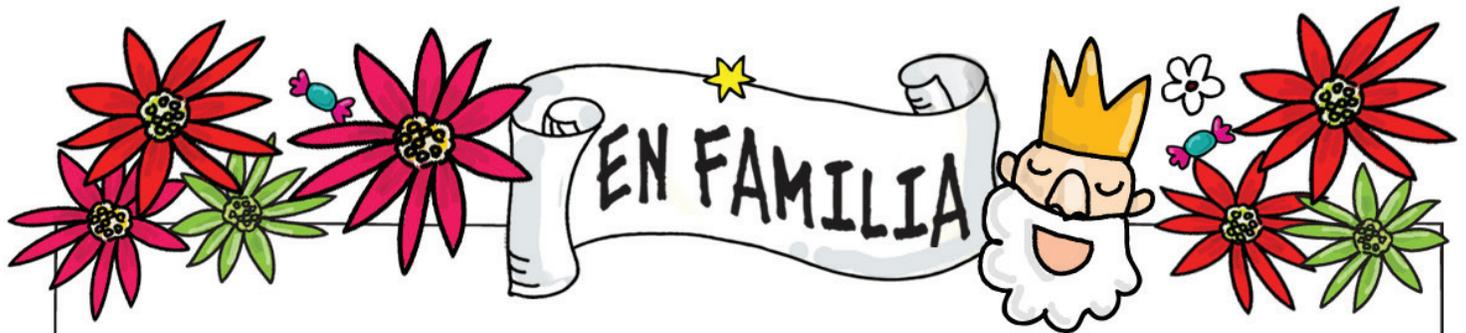
3 CUPS PECANS, GROUND
1 CAN CONDENSED MILK
1 CUP SUGAR
1/4 CUP OF GROUND CINNAMON
1 PACK FESTIVE MINI-CUPCAKE LINERS, APPROX. 50 CT.

SLOWLY MIX GROUND PECANS WITH CONDENSED MILK IN A BOWL, STIRRING THE MIXTURE WELL UNTIL THE INGREDIENTS ARE THOROUGHLY BLENDED. IF THE MIXTURE IS STILL STICKY, ADD MORE GROUND NUTS. NEXT, TAKE PORTIONS OF THE MIXTURE AND FORM MEDIUM SIZED BALLS BY ROLLING THE BLEND IN YOUR HANDS IN A CIRCULAR MOTION. MIX SUGAR AND CINNAMON SEPARATELY ON A FLAT PLATE, AND TAKE THE FORMED BALLS AND ROLL EACH THROUGH THE SUGAR CINNAMON MIX UNTIL THEY ARE COMPLETELY COVERED. PLACE EACH FINISHED BALL IN ITS INDIVIDUAL CUPCAKE LINER. SHARE WITH FAMILY AND FRIENDS!

SERVES 10
MARINA WILLIS



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



SWEET ANISE BREAKFAST BREAD

1/2 CUP LUKEWARM WATER
1/2 CUP SUGAR
1/2 CUP BUTTER
1 TSP SALT
1 TBSP ANISE SEED
2 TBSP LIGHT CORN SYRUP
1 PACKAGE BAKER'S YEAST
4 EGGS
2 CUPS FLOUR

IN ANY CONTAINER, SPRINKLE YEAST OVER THE LUKEWARM WATER, STIRRING UNTIL THE YEAST IS FULLY DISSOLVED. BEAT 3 EGGS IN A LARGE MIXING BOWL UNTIL LIGHTLY BEATEN. ADD SUGAR, SALT, ANISE SEED, BUTTER, 2 CUPS OF FLOUR, AND THE YEAST MIXTURE IN THE BOWL. BEAT WITH AN ELECTRIC BEATER UNTIL SMOOTH.

IF NECESSARY, ADD ADDITIONAL FLOUR TO ENSURE SOFT DOUGH. TURN ONTO A LIGHTLY FLOURED SURFACE AND KNEAD DOUGH UNTIL IT IS SOFT AND ELASTIC. PLACE IN A GREASED BOWL, COVERING WITH A DAMP CLOTH TO PRESERVE MOISTURE, AND ALLOW THE DOUGH TO DOUBLE IN SIZE. PUNCH DOWN THE DOUGH AND MAKE A ROUND LOAF, SMOOTHING THE TOP BY FOLDING THE EDGES TO THE BOTTOM OF THE LOAF. PLACE THE LOAF IN A DEEP ROUND CAKE PAN. COMBINE AN EGG YOLK WITH THE CORN SYRUP, BEAT FULLY, AND BRUSH THIS GLAZE ON THE LOAF WITH A PASTRY BRUSH. BAKE IN A PREHEATED OVEN AT 350°F FOR 15 MINUTES, OR UNTIL THE BREAD CRUSTS TO A GOLDEN COLOR.

SERVES 8
STEPHANIE GRANADOS



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



COCHINITA PIBIL

- 1 PINCH DRIED OREGANO
- 1 PINCH COARSE SALT
- 1/2 CUP WATER
- 1 CUP ORANGE JUICE
- 1 CUP LIME JUICE
- 1 PACKAGE ACHIOTE PASTE
- 1 RED ONION, FINELY CHOPPED
- 3 HABANERO PEPPERS, FINELY CHOPPED
- 4 BANANA LEAVES
- 4 LBS PORK SHOULDER, CUBED

THE NIGHT BEFORE YOU COOK THE PORK, PREPARE THE HOT SAUCE AND THE PORK MARINADE. MAKE YOUR HOT SAUCE BY MIXING THE CHOPPED ONION AND PEPPERS WITH 1/2 CUP OF LIME JUICE. SALT TO TASTE AND ADD DRIED OREGANO TO TASTE. SAVE THIS SAUCE FOR YOUR MEAL. YOUR MARINADE WILL CONSIST OF DISSOLVED ACHIOTE PASTE IN 1 CUP ORANGE, 1/2 CUP LIME JUICE, AND SALT. POUR THIS ACHIOTE MIXTURE OVER THE PORK MEAT, COAT WELL, COVER AND REFRIGERATE OVERNIGHT. THE NEXT DAY, PREHEAT YOUR OVEN TO 350°F. SOFTEN BANANA LEAVES IN HOT WATER AND LINE AN OVEN-SAFE BAKING DISH WITH THEM. LET THE LEAVES OVERHANG THE SIDES. SCOOP THE PORK INTO THE LEAF-COVERED DISH AND CREATE AN ENVELOPE BY FOLDING THE BANANA LEAVES AROUND THE PORK. SPRINKLE WATER ON TOP. BAKE IN THE MIDDLE RACK FOR APPROXIMATELY 90 MINUTES. SERVE WITH REFRIED BLACK BEANS AND CORN TORTILLAS FOR A SPICY, DELICIOUS PORK DISH YOUR GUESTS WILL ENJOY.

SERVES 10
CARLOS RUIZ



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



CHOCO-FLAN

1 TSP VANILLA
1/2 CUP VEGETABLE OIL
1 1/2 CUP WATER
4 STICKS BUTTER
8 OZ GOAT MILK CARAMEL
9 EGGS
1 CAN SWEETENED CONDENSED MILK
1 CAN EVAPORATED MILK
1 BOX OF CHOCOLATE CAKE MIX, PREPARED AS DIRECTED

PREHEAT OVEN TO 175°F. PREPARE CAKE BATTER ACCORDING TO THE PACKAGE INSTRUCTIONS AND SET ASIDE. GREASE A BAKING PAN WITH BUTTER, AND POUR THE CARAMEL INTO IT. TILT THE PAN ON ALL SIDES UNTIL THE CARAMEL COVERS THE BOTTOM EVENLY. ONCE THE CARAMEL HAS SET, POUR THE CAKE BATTER INTO IT. IN A BLENDER CREATE THE FLAN MIXTURE BY ADDING EGGS, EVAPORATED MILK, CONDENSED MILK, VANILLA EXTRACT, AND MIX WELL UNTIL SMOOTH. POUR THE MIXTURE ON TOP OF THE CAKE BATTER. DON'T WORRY IF THE FLAN MIXES WITH THE CAKE BATTER BECAUSE THE COOKING PROCESS WILL DIVIDE THEM AGAIN. PLACE A LARGER BAKING PAN UNDER THE BAKING PAN WITH THE CAKE BATTER AND FLAN MIXTURE AND FILL THE LARGER PAN WITH WATER HALFWAY FULL (BAIN-MARIE). BAKE FOR AT LEAST 1 HOUR, OR UNTIL A TOOTHPICK INSERTED INTO THE CAKE COMES OUT CLEANLY. WHEN YOU TAKE THE CHOCO-FLAN OUT OF THE OVEN, RUN A THIN KNIFE AROUND ALL THE EDGES AND GIVE IT A SLIGHT SHAKE TO LOOSEN THE CARAMEL AND CHOCO-FLAN FROM THE PAN. ALLOW TO COOL FOR 20 MINUTES. WHEN READY, TURN YOUR DESSERT UPSIDE DOWN ONTO THE SERVICE DISH, COVER IT, AND PLACE IT IN THE FRIDGE FOR ABOUT 2 HOURS BEFORE SERVING.
A REAL TREAT!

SERVES 12
AGUSTÍN LOZA



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK





CHOCOLATE OF THE AZTECS

1/4 TSP CAYENNE PEPPER
1/4 TSP SALT
1/2 TSP GROUND CINNAMON
3 TBSP DARK COCOA POWDER
3 DRIED CHILES, POBLANO OR SIMILAR
2 CUPS HEAVY CREAM
4 CUPS MILK

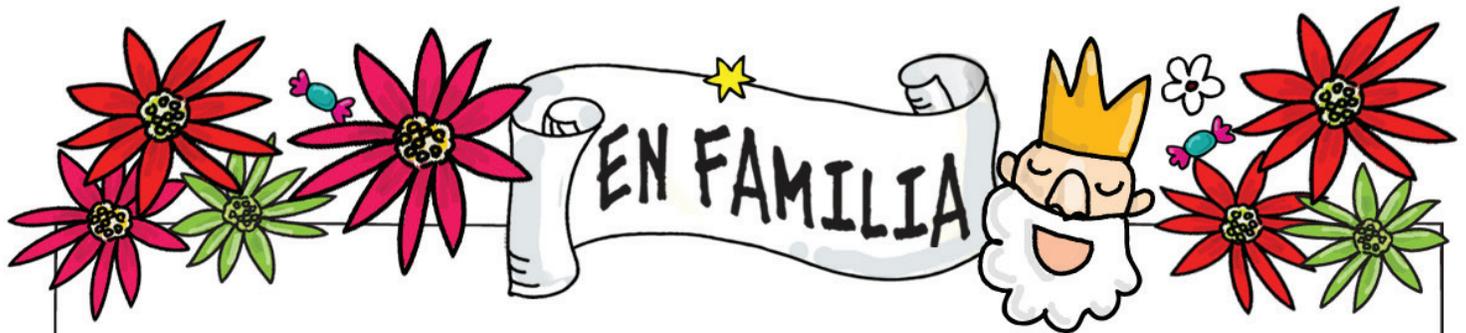
MIX ALL OF THE INGREDIENTS TOGETHER IN A LARGE SAUCEPAN AND BRING TO A BOIL. REDUCE HEAT AND SIMMER FOR 5 MINUTES. PLACE IN THE FRIDGE OVERNIGHT, COVERED. IN THE MORNING, STRAIN THROUGH A SIEVE AND REHEAT. GUESTS CAN SWEETEN TO THEIR TASTE WITH TABLE SUGAR, AND MOM ALWAYS DECORATES OURS WITH WHIPPED CREAM ON TOP. A SPICY CHILE KICK THAT MAKES HOT CHOCOLATE FEEL LIKE MEXICO.

SERVES 6
DINORAH GARCÍA



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK





CHORIZO AL VINO CON PIMIENTOS

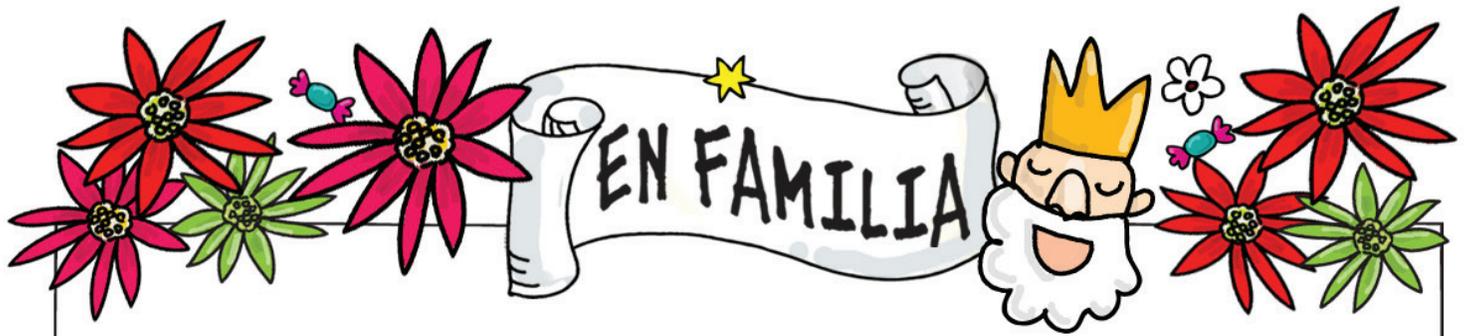
1 LB SPANISH CHORIZO
2 RED PEPPERS OR PIMIENTOS
1 TBSP PARSLEY, FINELY CHOPPED
2 GARLIC CLOVES, MINCED
6 TBSP DRY, RED WINE

START BY MAKING YOUR OWN ROASTED RED PEPPERS. BEGIN BY PLACING 2 PIMIENTOS ON A BAKING PAN AND BAKING THEM AT 375°F FOR 30 MINUTES. PEEL OFF THE SKIN, REMOVE THE SEEDS AND CUT THEM INTO THIN STRIPS. NEXT, CUT A POUND OF SPANISH CHORIZO INTO THIN SLICES AND SAUTÉ THEM IN A LARGE PAN UNTIL BROWN. IF YOU LIKE, AT THIS POINT YOU CAN POUR OUT SOME OF THE FAT FROM THE CHORIZO, THEN DEGLAZE THE PAN WITH 4-6 TABLESPOONS OF DRY, RED WINE. WE TYPICALLY USE A CABERNET, BUT YOU MAY USE A DIFFERENT KIND, SO LONG AS IT IS ON THE DRY SIDE. ADD THE PIMIENTO, 2 CLOVES OF MINCED GARLIC, AND A BIT OF FINELY CHOPPED PARSLEY. TAKE THE MIX AND PLACE IT ON A LARGE SHEET OF FOIL; CLOSE THE FOIL, BUT LEAVE AN AIR POCKET INSIDE. THEN PLACE IT ON A BAKING DISH AND BAKE IN THE OVEN FOR ABOUT 15 MINUTES AT 350°F. WE USUALLY SERVE IT AS AN APPETIZER DURING GET-TOGETHERS WITH FRIENDS AND FAMILY, AND IT'S ALWAYS A HIT. ENJOY AND HAPPY HOLIDAYS!

SERVES 6
ROLANDO SALINAS



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



COCOA COOKIE PIE

2 PKG OF RECTANGULAR COOKIES OF YOUR CHOICE
1 TBSP COCOA POWDER
2 CUPS MILK
1 CAN WHIPPED CREAM
1 TABLET BAKING CHOCOLATE

IN A LARGE BOWL, BLEND 2 CUPS OF MILK AND 1 TABLESPOON OF COCOA POWDER, STIRRING UNTIL THE INGREDIENTS ARE WELL MIXED. NEXT, DIP THE COOKIES IN THE MIXTURE AND PLACE THEM IN A ROUND OR RECTANGULAR CONTAINER, FOLLOWED BY A LAYER OF SPRAY WHIPPED CREAM SPRINKLED WITH COCOA POWDER. MELT THE CHOCOLATE IN A SAUCEPAN ON LOW HEAT AND SPREAD IT UNTIL YOU COVER THE WHOLE PIE. KEEP IT IN THE FREEZER FOR 1 DAY.

SERVES 4
PATRICIA SUGG



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



COLA DE MONO

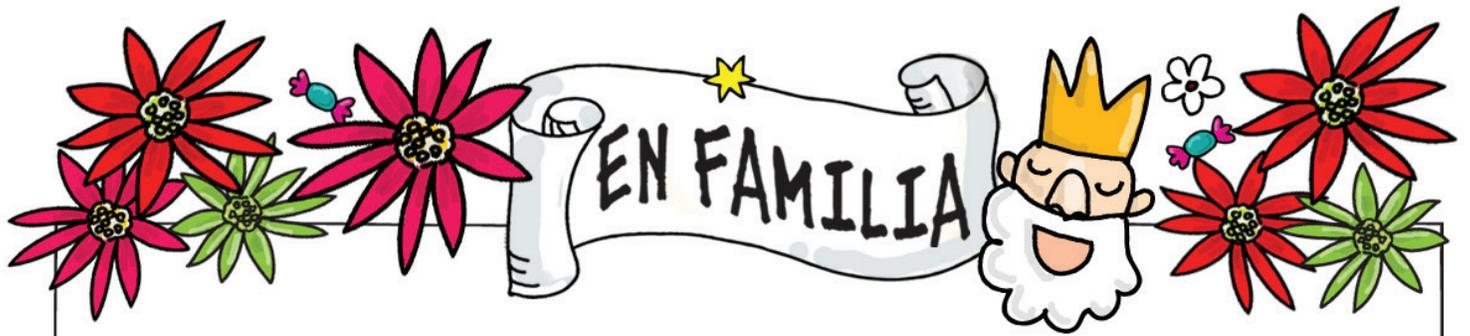
1 TSP VANILLA EXTRACT
1 CUP SUGAR
5 STAR ANISE
5 CINNAMON STICKS
8 WHOLE CLOVES
1/2 CUP INSTANT COFFEE
1/2 LITER ANISE-FLAVORED AGUARDIENTE (FIREWATER)
1 GALLON MILK
PEEL FROM A SINGLE ORANGE

THIS TRADITIONAL CHILEAN HOLIDAY DRINK STARTS BY COMBINING MILK, CLOVES, STAR ANISE, ORANGE PEEL AND CINNAMON STICKS IN A LARGE POT. BRING THE MIXTURE TO A BOIL, STIRRING THE LIQUID CONTINUOUSLY TO PREVENT IT FROM STICKING TO THE BOTTOM OF THE POT. ADD COFFEE AND SUGAR TO TASTE. REMOVE FROM STOVE AND PUT ASIDE TO COOL. WHEN COLD, DRAIN CAREFULLY TO REMOVE ALL SOLIDS AND THE FILM FROM THE MILK. ADD THE VANILLA EXTRACT AND AGUARDIENTE TO TASTE. STORE IN GLASS BOTTLES. KEEP REFRIGERATED UNTIL IT'S TIME TO SERVE. SERVE CHILLED.

SERVES 10
ANA MARÍA MONTERO



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



CRAB AND MUSHROOM AU VIN

1 POUND FRESH CRAB MEAT
1/4 POUND FRESH MUSHROOMS, SLICED
2 TBSP BUTTER (FOR SAUTÉ)
2 TBSP BUTTER (FOR CREAM SAUCE)
2 TBSP FLOUR
1/2 CUP MILK
1/2 CUP WHITE WINE
1/2 TSP DRY MUSTARD
1/4 TSP DRY TARRAGON
SALT AND PEPPER TO TASTE
HOT SAUCE TO TASTE
3/4 CUP BREAD CRUMBS

SAUTÉ MUSHROOMS IN BUTTER. MAKE A CREAM SAUCE BLENDING MELTED BUTTER, FLOUR AND MILK, WINE, MUSTARD, TARRAGON, SALT, PEPPER AND HOT SAUCE. COOK 2 OR 3 MINUTES, THEN ADD CRAB MEAT AND MUSHROOMS. PLACE IN A CASSEROLE DISH, SPRINKLE THE TOP WITH BREAD CRUMBS AND DOT WITH BUTTER. BAKE AT 350°F FOR 30 MINUTES UNCOVERED. COVER BEFORE SERVING. THIS CAN ALSO BE MADE WITH SHRIMP.

SERVES 4
DIANE LOWREY



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



ARROZ CON LECHE

1 CINNAMON STICK
1 TBSP GROUND CINNAMON
3/4 CUP GOLDEN RAISINS
1 CUP WHOLE MILK
1 CUP LONG-GRAIN WHITE RICE
12 OZ EVAPORATED MILK
14 OZ CONDENSED MILK
7 CUPS WATER
CHEESECLOTH

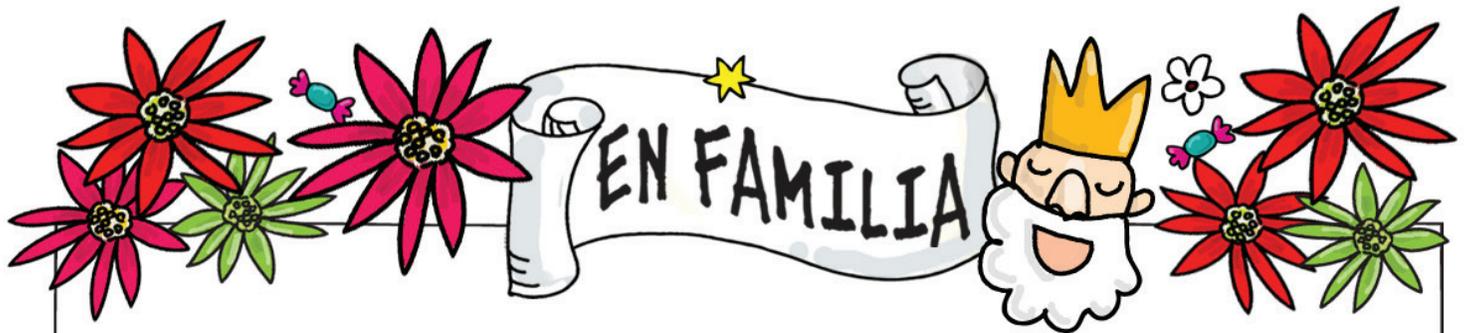
IN A MEDIUM SAUCEPAN, COMBINE THE WATER, RICE AND CINNAMON STICK AND SET TO MEDIUM HIGH HEAT. BRING TO A BOIL, UNCOVERED, AND COOK UNTIL THE RICE IS TENDER, OR ABOUT 18 MINUTES. REMOVE FROM THE HEAT AND STRAIN THE MIXTURE THROUGH CHEESECLOTH TO REMOVE THE LIQUID, DISCARDING THE CINNAMON BUT RETAINING THE RICE. RETURN THE RICE TO THE SAUCEPAN. STIR IN THE EVAPORATED MILK, CONDENSED MILK, AND WHOLE MILK. CONTINUE COOKING OVER MEDIUM HIGH HEAT UNTIL THE MIXTURE AGAIN COMES TO A BOIL, AND THEN REDUCE THE HEAT TO LOW. CONTINUE TO COOK, STIRRING CONSTANTLY, UNTIL THE MIXTURE THICKENS TO PUDDING CONSISTENCY, OR ABOUT 20 MINUTES. REMOVE THE PUDDING FROM THE STOVETOP, ADD RAISINS DIRECTLY TO THE SAUCEPAN, AND STIR WELL. TRANSFER THE PUDDING TO A SERVING BOWL. DUST THE TOP OF THE PUDDING WITH GROUND CINNAMON AND SERVE. AUTHOR'S NOTE: FOR A SPECIAL PRESENTATION, INSTEAD OF USING A SINGLE SERVING BOWL, DIVIDE THE PUDDING INTO 4 OUNCE INDIVIDUAL BOWLS. EACH LITTLE BOWL WILL LOOK LIKE ITS OWN DELICIOUS WORK OF CINNAMON ART.

SERVES 6
LINDA RODRÍGUEZ



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK





CHOCO-FLAN

1 TSP VANILLA
1/2 CUP VEGETABLE OIL
1 1/2 CUP WATER
4 STICKS BUTTER
8 OZ GOAT MILK CARAMEL
9 EGGS
1 CAN SWEETENED CONDENSED MILK
1 CAN EVAPORATED MILK
1 BOX OF CHOCOLATE CAKE MIX, PREPARED AS DIRECTED

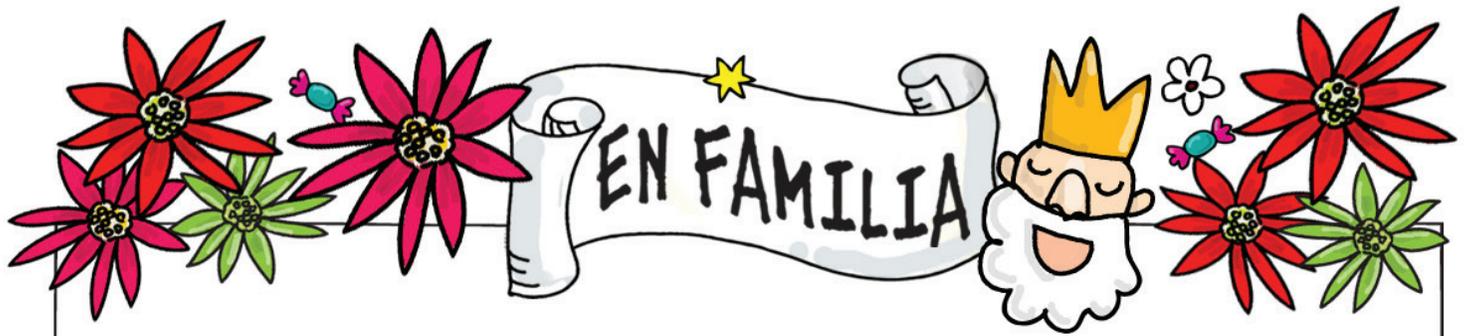
PREHEAT OVEN TO 175°F. PREPARE CAKE BATTER ACCORDING TO THE PACKAGE INSTRUCTIONS AND SET ASIDE. GREASE A BAKING PAN WITH BUTTER, AND POUR THE CARAMEL INTO IT. TILT THE PAN ON ALL SIDES UNTIL THE CARAMEL COVERS THE BOTTOM EVENLY. ONCE THE CARAMEL HAS SET, POUR THE CAKE BATTER INTO IT. IN A BLENDER CREATE THE FLAN MIXTURE BY ADDING EGGS, EVAPORATED MILK, CONDENSED MILK, VANILLA EXTRACT, AND MIX WELL UNTIL SMOOTH. POUR THE MIXTURE ON TOP OF THE CAKE BATTER. DON'T WORRY IF THE FLAN MIXES WITH THE CAKE BATTER BECAUSE THE COOKING PROCESS WILL DIVIDE THEM AGAIN. PLACE A LARGER BAKING PAN UNDER THE BAKING PAN WITH THE CAKE BATTER AND FLAN MIXTURE AND FILL THE LARGER PAN WITH WATER HALFWAY FULL (BAIN-MARIE). BAKE FOR AT LEAST 1 HOUR, OR UNTIL A TOOTHPICK INSERTED INTO THE CAKE COMES OUT CLEANLY. WHEN YOU TAKE THE CHOCO-FLAN OUT OF THE OVEN, RUN A THIN KNIFE AROUND ALL THE EDGES AND GIVE IT A SLIGHT SHAKE TO LOOSEN THE CARAMEL AND CHOCO-FLAN FROM THE PAN. ALLOW TO COOL FOR 20 MINUTES. WHEN READY, TURN YOUR DESSERT UPSIDE DOWN ONTO THE SERVICE DISH, COVER IT, AND PLACE IT IN THE FRIDGE FOR ABOUT 2 HOURS BEFORE SERVING.
A REAL TREAT!

SERVES 12
AGUSTÍN LOZA



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK





COCOA COOKIE PIE

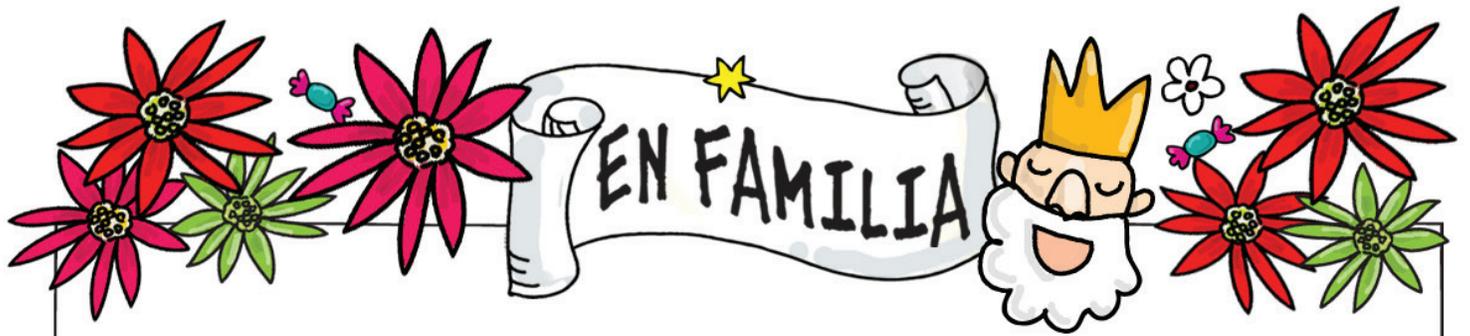
2 PKG OF RECTANGULAR COOKIES OF YOUR CHOICE
1 TBSP COCOA POWDER
2 CUPS MILK
1 CAN WHIPPED CREAM
1 TABLET BAKING CHOCOLATE

IN A LARGE BOWL, BLEND 2 CUPS OF MILK AND 1 TABLESPOON OF COCOA POWDER, STIRRING UNTIL THE INGREDIENTS ARE WELL MIXED. NEXT, DIP THE COOKIES IN THE MIXTURE AND PLACE THEM IN A ROUND OR RECTANGULAR CONTAINER, FOLLOWED BY A LAYER OF SPRAY WHIPPED CREAM SPRINKLED WITH COCOA POWDER. MELT THE CHOCOLATE IN A SAUCEPAN ON LOW HEAT AND SPREAD IT UNTIL YOU COVER THE WHOLE PIE. KEEP IT IN THE FREEZER FOR 1 DAY.

SERVES 4
PATRICIA SUGG



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



FLAN "EL SATELUCO"

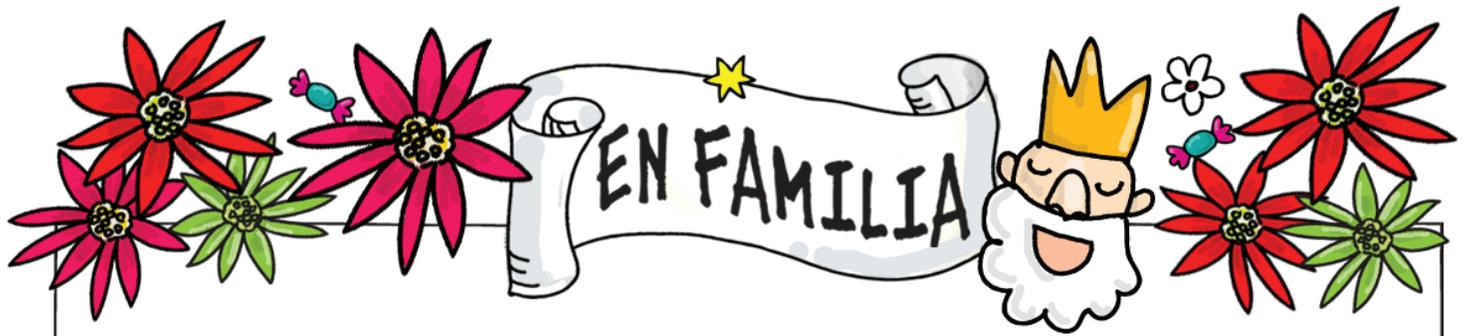
- 4 EGGS
- 1 12 OZ CAN OF LA LECHERA® SWEETENED CONDENSED MILK
- 1 CAN EVAPORATED MILK
- 1/2 CUP REGULAR MILK
- 1 TBSP VANILLA EXTRACT
- 3 TBSP SUGAR

MIX SUGAR WITH A DASH OF WATER TO MAKE A CARAMEL AND POUR THE CARAMEL ONTO THE BOTTOM OF A BAKING PAN WITH TALL SIDES. COMBINE ALL THE OTHER INGREDIENTS IN A BLENDER AND POUR THE MIXTURE OVER THE CARAMEL IN THE BAKING DISH. COOK AT 300°F FOR 80 MINUTES, CHECKING REGULARLY AFTER 1 HOUR TO AVOID OVER-COOKING. CHECK BY INSERTING A KNIFE IN THE MIDDLE OF THE FLAN. IF IT IS DONE, THE KNIFE WILL COME OUT CLEANLY. AFTER ALLOWING THE FLAN TO COOL FROM THE OVEN, COVER THE PAN AND REFRIGERATE FOR SEVERAL HOURS.

SERVES 8
GERRY LOREDO



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



GERMAN COLD DOG

1/4 CUP COCOA POWDER, UNSWEETENED
1/2 CUP BUTTER, MELTED
3/4 CUP WHITE SUGAR
1 TSP VANILLA EXTRACT
1 EGG
1 16 OZ PACKAGE PLAIN BUTTER COOKIES

LINE A 9X5 INCH LOAF PAN WITH ALUMINUM FOIL, LEAVING ENOUGH EXTRA AT THE SIDES TO FOLD OVER THE TOP FOR STORAGE. IN A MEDIUM BOWL, WHIP THE EGG AND SUGAR TOGETHER UNTIL THICK AND PALE. WHISK IN VANILLA AND COCOA POWDER UNTIL WELL BLENDED, AND THEN STIR IN THE MELTED BUTTER TO MAKE YOUR CHOCOLATE CREAM. LINE THE BOTTOM AND SIDES OF THE PREPARED PAN WITH THE BUTTER COOKIES AND COVER THEM WITH A 1/2 INCH THICK LAYER OF THE CHOCOLATE CREAM FILLING. PLACE ANOTHER LAYER OF COOKIES, FOLLOWED BY ANOTHER LAYER OF CREAM. REPEAT THE STEPS UNTIL ALL THE CREAM IS GONE, AND END WITH A LAYER OF COOKIES ON THE TOP. FOLD THE ALUMINUM FOIL OVER THE TOP, AND PLACE THE PAN IN THE REFRIGERATOR UNTIL YOUR SWEET CREATION IS FIRM, OR ABOUT 3 HOURS. SLICE IT INTO 1/2 INCH SLICES AND SERVE IT TO YOUR DELIGHTED GUESTS.

SERVES 16
JULIE GRAYUM



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK





LECHE QUEMADA

1 QT MILK
2 CUPS SUGAR
1 TSP VANILLA EXTRACT

BLEND THE MILK AND SUGAR TOGETHER IN A LARGE SAUCEPAN AND BRING TO A BOIL. ONCE THE MIX IS BOILING, REDUCE THE HEAT TO A SIMMER AND STIR FREQUENTLY. THIS IS A SLOW PROCESS, BUT THE RESULT IS WELL WORTH IT. KEEP STIRRING! AS THE MILK AND SUGAR COMBINATION COOKS, IT WILL CHANGE COLOR, TURNING A CREAMY YELLOW, AND THEN A LIGHT BROWN, AND FINALLY AFTER ABOUT 2 HOURS, A CARAMEL COLOR. THAT'S WHEN YOU REMOVE IT FROM THE STOVE AND MIX IN THE VANILLA EXTRACT. MIX IT IN VERY WELL, AND AS IT STARTS TO THICKEN JUST A BIT, LAY IT OUT ON A BAKING SHEET TO HARDEN. ONCE IT HARDENS, YOU CAN CUT, CRACK OR BREAK PIECES OF THIS DELICIOUS CANDY OFF AND ENJOY A VERY SWEET AND SIMPLE TREAT THAT YOU CAN PUT IN BOWLS AND DISHES AND SHARE WITH YOUR WHOLE FAMILY. IT'S ONE OF OUR FAVORITE THINGS TO SHARE DURING THE HOLIDAYS.

SERVES 6
RICK VARGAS



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK





OATMEAL TOFFEE COOKIES

2 EGGS
2 STICKS OF UNSALTED BUTTER
1 TSP CINNAMON
3/4 TSP SALT
2 TBSP CORNSTARCH
2 TBSP VANILLA EXTRACT
1 TSP BAKING POWDER
1/2 CUP LIGHT BROWN SUGAR
3/4 CUP GRANULATED SUGAR
3/4 CUP TOFFEE BITS (HEATH BAR BITS WORK WELL)
4 1/2 CUPS OATMEAL

GRIND 1 1/2 CUPS OF OATMEAL IN A BLENDER TO A FINE TEXTURE. IN A LARGE BOWL, COMBINE THE GROUND OATMEAL, SALT, CINNAMON, CORNSTARCH, AND BAKING POWDER INGREDIENTS AND WHISK THEM ALL TOGETHER. IN ANOTHER LARGE BOWL, MIX THE BUTTER, SUGAR, AND BROWN SUGAR, AND BEAT THESE TOGETHER UNTIL THE MIXTURE HAS A FLUFFY CONSISTENCY, THEN ADD THE EGGS AND VANILLA. NOW COMBINE THE INGREDIENTS FROM BOTH BOWLS AND BLEND TOGETHER AT LOW SPEED. GRADUALLY ADD THE REMAINING DRY INGREDIENTS. ONCE ALL ARE COMBINED, ADD THE REMAINING 3 CUPS OF OATMEAL AND FOLD IN WITH SPATULA. ADD THE TOFFEE BITS AND FOLD IN AS WELL. USE A TABLESPOON SCOOP AND DROP DOUGH PIECES ONTO A GREASED COOKIE SHEET. ALLOW ABOUT 2 INCHES BETWEEN COOKIES FOR EXPANSION. COOKING TIME WILL BE 10 TO 15 MINUTES, DEPENDING ON YOUR OVEN. AS SOON AS YOU SEE THE COOKIES BEGIN TO VISIBLY BROWN IN THE OVEN, THEY WILL BE DONE.

SERVES 30
VERÓNICA SZABO



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



PUMPKIN EGGNOG ICE CREAM

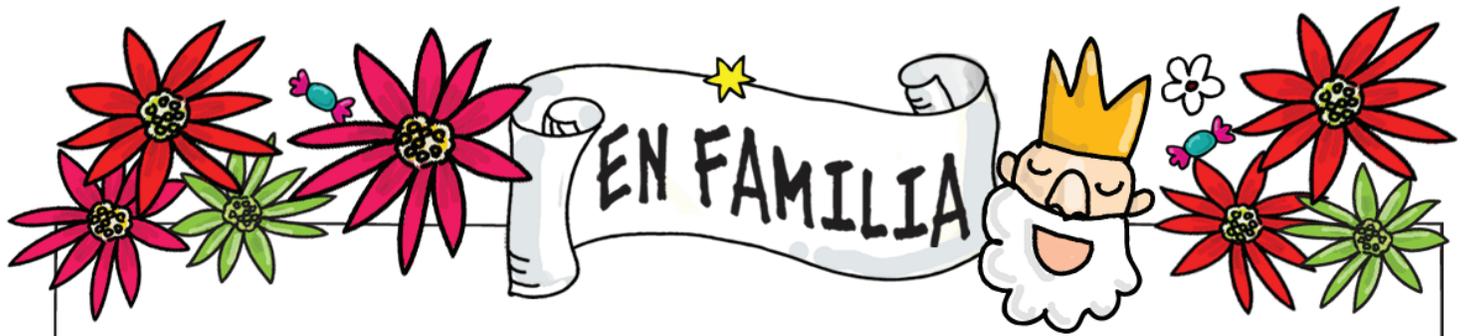
1/2 TSP VANILLA EXTRACT
1 CUP WHOLE MILK
2 CUPS PUMPKIN EGG NOG
3/4 CUP SUGAR
PINCH OF SALT
1 VANILLA BEAN, SPLIT LENGTHWISE
5 EGG YOLKS

WARM MILK, EGGNOG, SUGAR AND SALT IN A MEDIUM SAUCEPAN OVER LOW HEAT. USING A PARING KNIFE, CAREFULLY SCRAPE THE VANILLA SEEDS FROM THE BEAN INTO THE WARM MILK AND ALSO ADD THE SEED POD. COVER THE SAUCEPAN AND REMOVE FROM HEAT. ALLOW THE MIXTURE TO STEEP AT ROOM TEMPERATURE FOR 1 HOUR. REMOVE THE BEAN POD HALVES, RINSE AND SAVE THEM FOR USE LATER IN THE RECIPE. IN A MEDIUM BOWL, WHISK THE EGG YOLKS AND POUR IN 1 CUP OF THE EGGNOG MIXTURE. STIR TOGETHER AND POUR THE CONTENTS BACK INTO THE ORIGINAL SAUCEPAN. PLACE THE SAUCEPAN ON MEDIUM HEAT AND STIR CONSTANTLY, SCRAPING THE BOTTOM AS YOU STIR, UNTIL THE MIXTURE THICKENS AND COATS YOUR SPATULA. MIX IN THE VANILLA AND STIR OVER AN ICE BATH UNTIL COOL. CHILL THE MIXTURE THOROUGHLY IN THE REFRIGERATOR, THEN FREEZE IT IN A THICK, COVERED CONTAINER FOR AT LEAST 4 HOURS. ENJOY! COOK'S NOTE: RUM MAKES A DELICIOUS "ADULT" SUBSTITUTE FOR THE VANILLA EXTRACT IN THIS RECIPE.

SERVES 4
ARIELLE WARNER



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



TEMBLEQUE (PUERTO RICAN STYLE COCONUT PUDDING)

4 CUPS COCONUT MILK, PREFERABLY COCO LOPEZ

1/2 CUP SUGAR

1/2 CUP CORNSTARCH

1/4 TSP SALT

GARNISH: GROUND CINNAMON, CINNAMON STICKS, OR TOASTED COCONUT FLAKES.

GET YOUR GROOVE ON WITH SOME MUSIC. SOME SALSA WITH A HOLIDAY THEME GETS SOME EXTRA FLAVORS OUT OF THIS RECIPE. DANCING IS ALSO ENCOURAGED. IN A SAUCEPAN, MIX TOGETHER THE CORNSTARCH, SUGAR AND SALT. WHISK IN THE COCONUT MILK AND SIMMER OVER LOW TO MEDIUM HEAT, STIRRING CONSTANTLY UNTIL THE MIXTURE IS THOROUGHLY COOKED AND THICKENS. REMOVE FROM THE HEAT AND POUR THE PUDDING INTO INDIVIDUAL DESSERT CUPS, ALLOWING THE PUDDING TO CHILL IN THE REFRIGERATOR FOR AT LEAST AN HOUR. GARNISH WITH SPRINKLED GROUND CINNAMON, A CINNAMON STICK, AND/OR TOASTED COCONUT FLAKES.

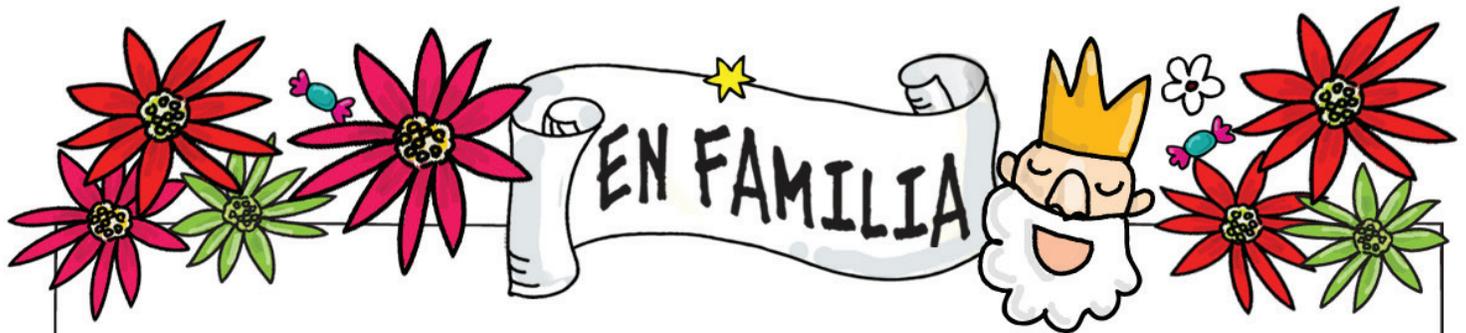
SERVES 4

ARTURO COLÓN



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK





THE ULTIMATE CARROT CAKE

CAKE:

3 CUPS GRATED CARROTS
4 EGGS
1/4 TSP GRATED NUTMEG
1/4 TSP BAKING SODA
1/4 TSP FINE SEA SALT
1 TSP BAKING POWDER
1 TBSP VANILLA EXTRACT
1 TBSP GROUND CINNAMON
1/2 CUP APPLESAUCE
3/4 CUP CANOLA OIL
3/4 CUP PECANS OR WALNUTS, CHOPPED
1 CUP PINEAPPLE, CRUSHED AND DRAINED
2 CUPS DARK BROWN SUGAR
2 CUPS FLOUR

FROSTING:

1 TSP VANILLA EXTRACT
1/2 CUP PECANS OR WALNUTS, CHOPPED
1/2 CUP SWEET BUTTER, SOFTENED
3 1/2 CUPS CONFECTIONER'S SUGAR
8 OZ CREAM CHEESE

IN A LARGE BOWL, COMBINE AND WHISK TOGETHER THE EGGS, OIL, CARROTS, APPLESAUCE, BROWN SUGAR, VANILLA, PINEAPPLE AND CHOPPED NUTS. IN A SEPARATE BOWL, COMBINE AND WHISK TOGETHER THE FLOUR, BAKING SODA, BAKING POWDER, SALT, NUTMEG AND CINNAMON. TAKE THE DRY INGREDIENTS AND GENTLY COMBINE THEM INTO THE WET BOWL, MIXING ONLY GENTLY ENOUGH TO DISTRIBUTE THEM EVENLY INTO THE BLEND. POUR THIS BATTER INTO A GREASED 9X13 INCH CAKE PAN AND BAKE FOR 40 TO 45 MINUTES IN A PREHEATED 350°F OVEN. LET THE CAKE REST IN THE PAN FOR 15 MINUTES, TURN IT OUT, AND LET IT COOL COMPLETELY. TO MAKE THE FROSTING, COMBINE THE BUTTER, CREAM CHEESE, CONFECTIONER'S SUGAR AND VANILLA IN A MEDIUM BOWL, BEATING UNTIL IT IS BLENDED TO A SMOOTH AND CREAMY TEXTURE. FROST THE CAKE AND SPRINKLE THE NUTS AS A GARNISH.

SERVES 16
TONY MARBÁN



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK





CHOCOLATE OF THE AZTECS

1/4 TSP CAYENNE PEPPER
1/4 TSP SALT
1/2 TSP GROUND CINNAMON
3 TBSP DARK COCOA POWDER
3 DRIED CHILES, POBLANO OR SIMILAR
2 CUPS HEAVY CREAM
4 CUPS MILK

MIX ALL OF THE INGREDIENTS TOGETHER IN A LARGE SAUCEPAN AND BRING TO A BOIL. REDUCE HEAT AND SIMMER FOR 5 MINUTES. PLACE IN THE FRIDGE OVERNIGHT, COVERED. IN THE MORNING, STRAIN THROUGH A SIEVE AND REHEAT. GUESTS CAN SWEETEN TO THEIR TASTE WITH TABLE SUGAR, AND MOM ALWAYS DECORATES OURS WITH WHIPPED CREAM ON TOP. A SPICY CHILE KICK THAT MAKES HOT CHOCOLATE FEEL LIKE MEXICO.

SERVES 6
DINORAH GARCÍA



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK





COLA DE MONO

1 TSP VANILLA EXTRACT
1 CUP SUGAR
5 STAR ANISE
5 CINNAMON STICKS
8 WHOLE CLOVES
1/2 CUP INSTANT COFFEE
1/2 LITER ANISE-FLAVORED AGUARDIENTE (FIREWATER)
1 GALLON MILK
PEEL FROM A SINGLE ORANGE

THIS TRADITIONAL CHILEAN HOLIDAY DRINK STARTS BY COMBINING MILK, CLOVES, STAR ANISE, ORANGE PEEL AND CINNAMON STICKS IN A LARGE POT. BRING THE MIXTURE TO A BOIL, STIRRING THE LIQUID CONTINUOUSLY TO PREVENT IT FROM STICKING TO THE BOTTOM OF THE POT. ADD COFFEE AND SUGAR TO TASTE. REMOVE FROM STOVE AND PUT ASIDE TO COOL. WHEN COLD, DRAIN CAREFULLY TO REMOVE ALL SOLIDS AND THE FILM FROM THE MILK. ADD THE VANILLA EXTRACT AND AGUARDIENTE TO TASTE. STORE IN GLASS BOTTLES. KEEP REFRIGERATED UNTIL IT'S TIME TO SERVE. SERVE CHILLED.

SERVES 10
ANA MARÍA MONTERO



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



MERRY CHRISTMAS MANGO LIME MARGARITAS

2 SHOTS TEQUILA LIQUOR
1 SHOT COINTREAU LIQUEUR
1/4 MANGO, PEELED AND CHOPPED
1/2 CUP FRESH ORANGE JUICE
1 TBSP LIME JUICE
1 CUP ICE, CRUSHED
2 SLICES FRESH MANGO
2 TBSP COARSE BAKER'S SUGAR, RED AND GREEN

IF YOU'VE EVER HAD A MARGARITA, YOU KNOW THAT THEY'RE EASY TO MAKE AND EASIER TO ENJOY! THIS RECIPE IS AS EASY AS TOSSING THE INGREDIENTS IN A BLENDER, SAVING A MANGO SLICE FOR GARNISH ON YOUR GLASSES, AND SPRINKLING THE COLORED SUGAR INTO THE DRINKS AT THE VERY END TO GIVE FAMILY AND FRIENDS PLENTY OF RED AND GREEN HOLIDAY CHEER. ENJOY SOME MANGO MERRIMENT FOR THE HOLIDAYS!

SERVES 2
TAMARA LUPO



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



RAW HARD EGGNOG

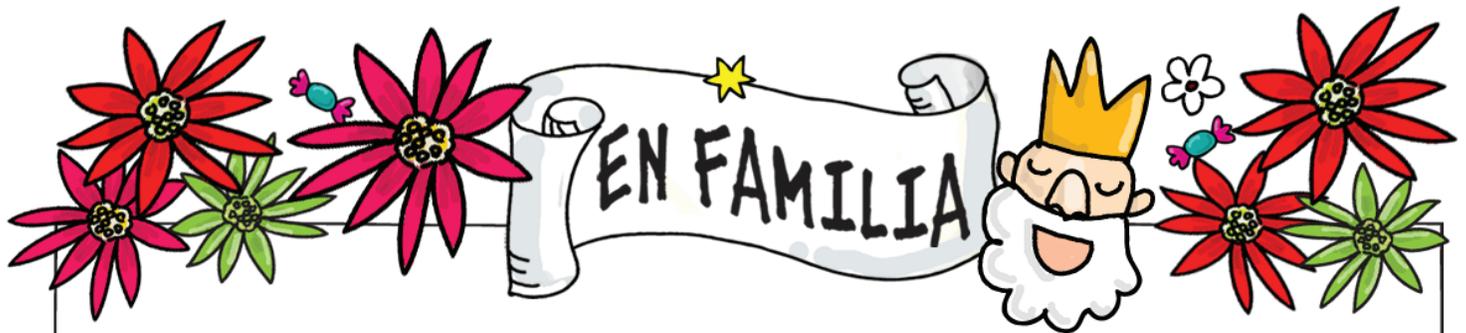
- 2 TSP GROUND NUTMEG
- 2 TSP GROUND CINNAMON
- 1 CUP AMARETTO LIQUEUR
- 1 1/2 CUPS SUGAR
- 2 CUPS WHISKEY, BOURBON OR CANADIAN
- 3 CUPS HEAVY WHIPPING CREAM
- 3 CUPS DARK SPICED RUM
- 4 1/2 CUPS MILK, WHOLE OR 2%
- 12 FRESH EGGS

SEPARATE THE EGGS INTO YOLKS AND WHITES IN SEPARATE BOWLS. BEAT THE EGG YOLKS TOGETHER WITH 1/2 OF THE SUGAR, AND SET THIS ASIDE. BEAT THE EGG WHITES UNTIL STIFF, AND THEN MIX IN THE REMAINING SUGAR. POUR THE YOLKS INTO THE WHITES AND MIX THESE TOGETHER SLOWLY. INTO THIS BLEND, SLOWLY STIR IN THE RUM, THEN THE MILK, AND THE WHISKEY, THE AMARETTO, AND 1/2 OF THE CREAM. WHIP THE REST OF THE CREAM AND FOLD IT INTO THE MIXTURE CAREFULLY. SERVE AT ROOM TEMPERATURE BY LADLING THE EGGNOG INTO CUPS AND SPRINKLE NUTMEG AND CINNAMON ON THE TOP.

SERVES 12
JAKE FRICK



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



ENSALADA DE VERANO

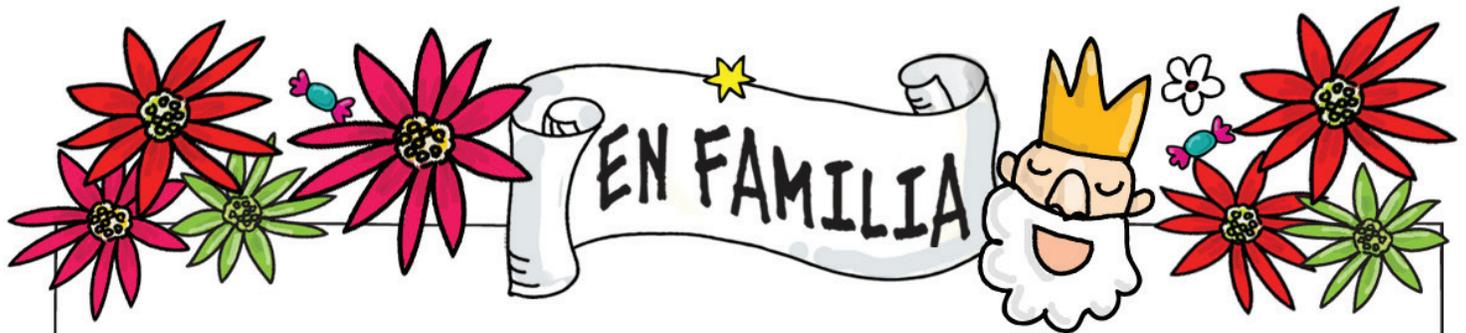
1 HEAD OF LETTUCE
2 TOMATOES, LARGE
1 CUCUMBER
2 EGGS, HARD-BOILED
1/2 ONION, SLICED
8 OZ ANCHOVY-STUFFED SPANISH OLIVES
2 CANS TUNA IN WATER
PINCH OF SALT
1 ROASTED RED PEPPER
3 TBSP EXTRA VIRGIN OLIVE OIL
3 TBSP MODENA® BALSAMIC VINEGAR

WASH THE LETTUCE, TOMATOES, CUCUMBER AND ONION UNDER PLENTY OF RUNNING WATER AND CUT TO SALAD PROPORTIONS. PUT EVERYTHING IN A DRIPPING BOWL AND MIX. CAREFULLY FOLLOWING THE RECOMMENDED ORDER FOR ADDITIONAL INGREDIENTS; ADD SALT, THEN BALSAMIC VINEGAR, THEN OLIVE OIL TO TASTE, FOLLOWED BY THE 2 CANS OF TUNA AFTER DRAINING THE WATER FROM THE CANS. MIX THE INGREDIENTS WELL. ADD THE SLICED HARD BOILED EGGS AND THE RED PEPPER AND MIX AGAIN. PUT THE SALAD IN THE REFRIGERATOR FOR ABOUT 15 MINUTES AND SERVE WITH RED SPANISH WINE AND FRENCH BREAD. COMBINES WELL WITH A DISH OF SPANISH CURED HAM AND IBERIAN CHEESE. ENJOY!

SERVES 2
RAFA JUÁREZ



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



FILIPINO LUMPIA

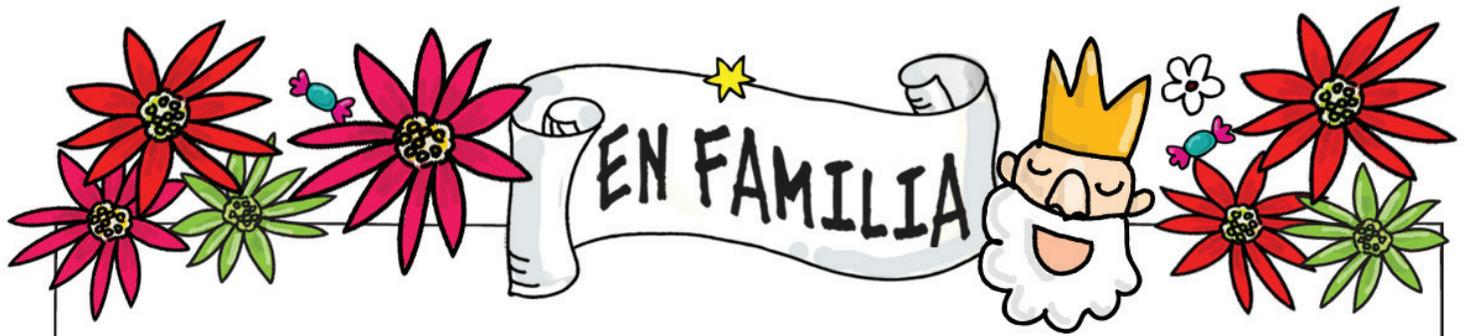
1 TBSP VEGETABLE OIL
2 1/4 CUPS PORK MINCE
2 CLOVES GARLIC, CRUSHED
1 SMALL ONION, CHOPPED
1 MEDIUM CARROT, MINCED
2 SPRING ONIONS, CHOPPED
1/4 CUP GREEN CABBAGE, THINLY SLICED
1 TSP BLACK PEPPER, FRESHLY GROUND
1 TSP SALT
1 TSP SOY SAUCE
30 LUMPIA OR SPRING ROLL WRAPPERS
1/2 GALLON VEGETABLE OIL FOR FRYING

PLACE A LARGE FRYING PAN OR WOK OVER HIGH HEAT, AND POUR IN 1 TABLESPOON VEGETABLE OIL. COOK THE MINCE, STIRRING FREQUENTLY, UNTIL NO PINK IS SHOWING. REMOVE FROM PAN AND SET ASIDE. DRAIN OIL FROM THE PAN, LEAVING A THIN COATING. COOK THE GARLIC AND ONION IN THE SAME PAN FOR 2 MINUTES. STIR IN THE COOKED PORK, CARROTS, SPRING ONIONS AND CABBAGE. SEASON THE MIXTURE WITH PEPPER, SALT AND SOY SAUCE. REMOVE FROM HEAT, AND SET ASIDE UNTIL COOL ENOUGH TO HANDLE. PLACE THREE HEAPING TABLESPOONS OF THE FILLING DIAGONALLY NEAR ONE CORNER OF EACH WRAPPER, LEAVING ABOUT 1 1/2 INCHES AT BOTH ENDS. FOLD THE SIDE ALONG THE LENGTH OF THE FILLING OVER, TUCK IN BOTH ENDS, AND CONTINUE TO ROLL NEATLY. KEEP THE ROLL TIGHT AS YOU ASSEMBLE AND MOISTEN THE OTHER SIDE OF THE WRAPPER WITH WATER TO SEAL THE EDGE AS YOU REACH THE END. PUT THE ROLLS ON A PLATE AS YOU FINISH THEM AND COVER THEM WITH PLASTIC WRAP TO RETAIN MOISTURE. TO COMPLETE THE DISH, HEAT A HEAVY FRYING PAN OVER MEDIUM HEAT, ADDING ENOUGH OIL FOR DEEP FRYING, AND ALLOWING THE OIL TO GET HOT FOR 5 MINUTES. GENTLY PLACE 3 OR 4 LUMPIA INTO THE OIL. FRY THE ROLLS FOR 1 TO 2 MINUTES, FLIPPING THEM UNTIL ALL SIDES ARE GOLDEN BROWN. DRAIN ON PAPER TOWELS. SERVE IMMEDIATELY.

SERVES 15
PERRY TONGOL



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



FLAN "EL SATELUCO"

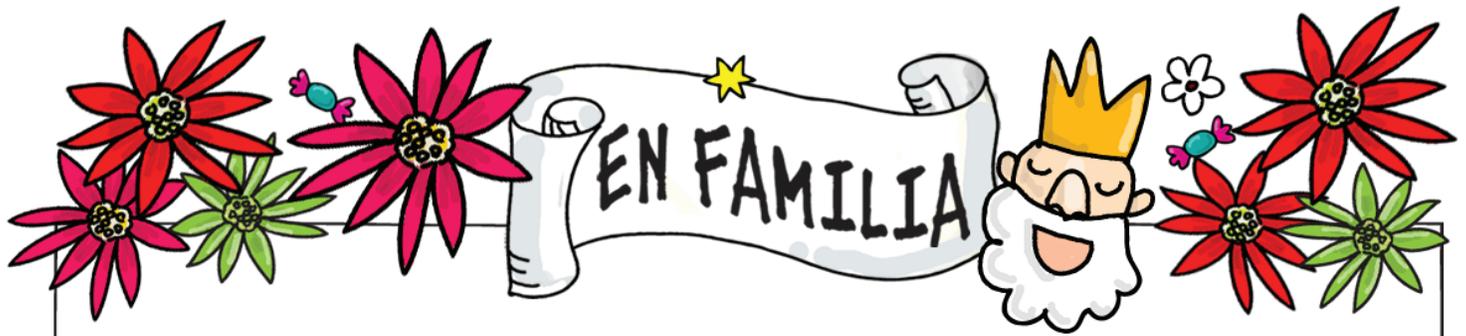
4 EGGS
1 12 OZ CAN OF LA LECHERA® SWEETENED CONDENSED MILK
1 CAN EVAPORATED MILK
1/2 CUP REGULAR MILK
1 TBSP VANILLA EXTRACT
3 TBSP SUGAR

MIX SUGAR WITH A DASH OF WATER TO MAKE A CARAMEL AND POUR THE CARAMEL ONTO THE BOTTOM OF A BAKING PAN WITH TALL SIDES. COMBINE ALL THE OTHER INGREDIENTS IN A BLENDER AND POUR THE MIXTURE OVER THE CARAMEL IN THE BAKING DISH. COOK AT 300°F FOR 80 MINUTES, CHECKING REGULARLY AFTER 1 HOUR TO AVOID OVER-COOKING. CHECK BY INSERTING A KNIFE IN THE MIDDLE OF THE FLAN. IF IT IS DONE, THE KNIFE WILL COME OUT CLEANLY. AFTER ALLOWING THE FLAN TO COOL FROM THE OVEN, COVER THE PAN AND REFRIGERATE FOR SEVERAL HOURS.

SERVES 8
GERRY LOREDO



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



GERMAN COLD DOG

1/4 CUP COCOA POWDER, UNSWEETENED
1/2 CUP BUTTER, MELTED
3/4 CUP WHITE SUGAR
1 TSP VANILLA EXTRACT
1 EGG
1 16 OZ PACKAGE PLAIN BUTTER COOKIES

LINE A 9X5 INCH LOAF PAN WITH ALUMINUM FOIL, LEAVING ENOUGH EXTRA AT THE SIDES TO FOLD OVER THE TOP FOR STORAGE. IN A MEDIUM BOWL, WHIP THE EGG AND SUGAR TOGETHER UNTIL THICK AND PALE. WHISK IN VANILLA AND COCOA POWDER UNTIL WELL BLENDED, AND THEN STIR IN THE MELTED BUTTER TO MAKE YOUR CHOCOLATE CREAM. LINE THE BOTTOM AND SIDES OF THE PREPARED PAN WITH THE BUTTER COOKIES AND COVER THEM WITH A 1/2 INCH THICK LAYER OF THE CHOCOLATE CREAM FILLING. PLACE ANOTHER LAYER OF COOKIES, FOLLOWED BY ANOTHER LAYER OF CREAM. REPEAT THE STEPS UNTIL ALL THE CREAM IS GONE, AND END WITH A LAYER OF COOKIES ON THE TOP. FOLD THE ALUMINUM FOIL OVER THE TOP, AND PLACE THE PAN IN THE REFRIGERATOR UNTIL YOUR SWEET CREATION IS FIRM, OR ABOUT 3 HOURS. SLICE IT INTO 1/2 INCH SLICES AND SERVE IT TO YOUR DELIGHTED GUESTS.

SERVES 16
JULIE GRAYUM



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK





GRANDPAPPY'S CARAMEL APPLE PORK CHOPS

1 TSP VEGETABLE OIL
2 TBSP BROWN SUGAR
SALT TO TASTE
PEPPER TO TASTE
1/8 TSP GROUND CINNAMON
1/8 TSP GROUND NUTMEG
2 TBSP BUTTER, UNSALTED
2 TART APPLES, PEELED, CORED AND SLICED
3 TBSP PECANS - OPTIONAL
1 HANDLE OF FINE WHISKEY - OPTIONAL
4 PORK CHOPS, 3/4 INCH THICKNESS

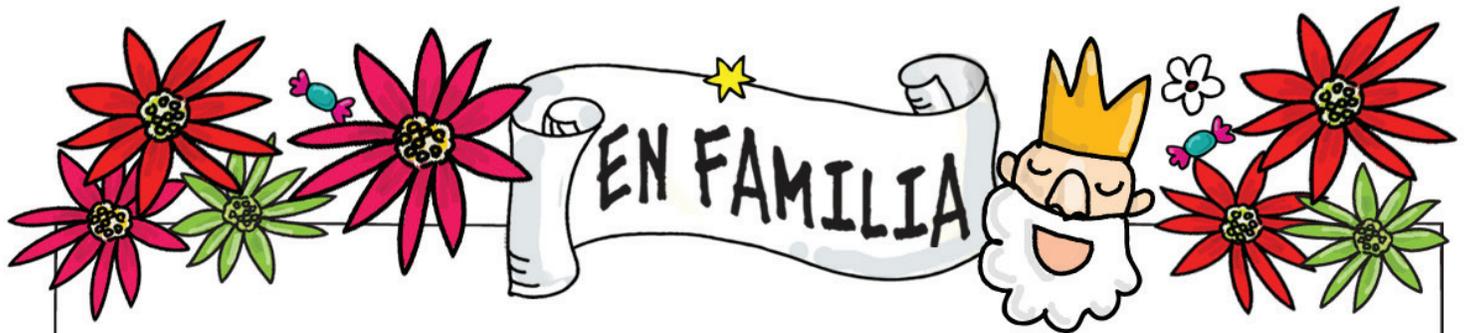
PREHEAT OVEN TO 175°F AND PLACE A MEDIUM DISH IN THE OVEN TO WARM. HEAT A LARGE SKILLET OVER MEDIUM-HIGH HEAT. BRUSH CHOPS LIGHTLY WITH OIL AND PLACE IN HOT SKILLET. COOK FOR 5 TO 6 MINUTES, TURNING OCCASIONALLY UNTIL DONE. TRANSFER TO THE WARM DISH AND KEEP WARM IN THE PREHEATED OVEN. IN A SMALL BOWL, COMBINE BROWN SUGAR, SALT, PEPPER, CINNAMON AND NUTMEG. ADD BUTTER TO THE SKILLET AND STIR IN THE BROWN SUGAR MIXTURE AND APPLES. COVER AND COOK UNTIL THE APPLES ARE JUST TENDER. REMOVE THE APPLES WITH A SLOTTED SPOON AND ARRANGE THEM CAREFULLY ON TOP OF THE CHOPS. KEEP THE DISH WARM IN THE PREHEATED OVEN. CONTINUE COOKING THE REMAINING SAUCE IN THE UNCOVERED SKILLET UNTIL IT THICKENS SLIGHTLY. SPOON THE SAUCE OVER APPLES AND CHOPS AND SPRINKLE WITH PECANS, IF YOU DESIRE. CHEF'S NOTE: THE WHISKEY ISN'T REALLY FOR THE CHOPS. SIP IT WHILE YOU COOK!

SERVES 4
DUSTIN SCHERER



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK





GRILLED SWEET POTATO POBLANO SALAD

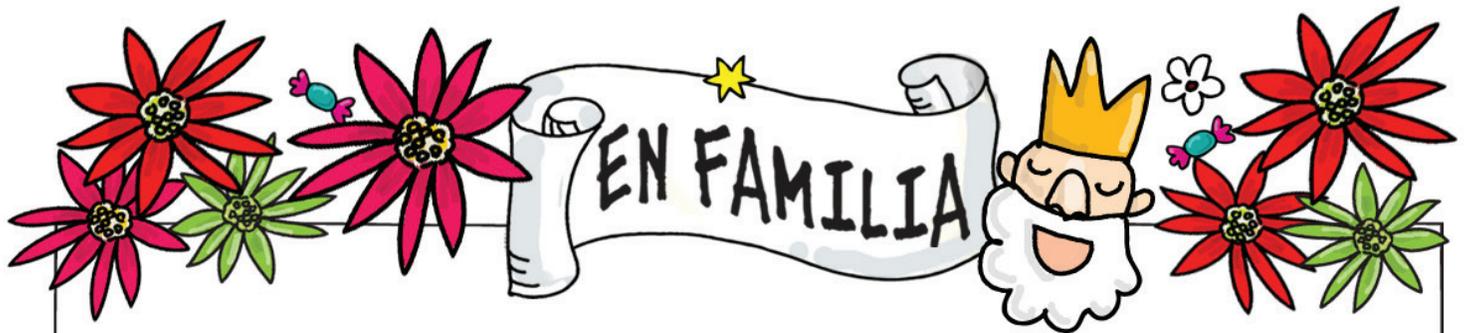
1/4 TSP GROUND CUMIN
1/2 TSP CHILI POWDER
1 TBSP CORIANDER, CHOPPED
1 1/2 TBSP. LIME JUICE
2 TBSP HONEY
ZEST OF 1 LIME
1/4 CUP OLIVE OIL
1/4 CUP ROASTED PUMPKIN SEEDS (PEPITAS)
1/4 CUP GREEN ONIONS, THINLY SLICED
1/4 CUP FRESH CORIANDER, CHOPPED
1 BUNCH PARSLEY, CHOPPED
1 CUP VEGETABLE OIL
1 SMALL SHALLOT, MINCED (OR RED ONION)
1/2 RED BELL PEPPER, CHOPPED
1/2 YELLOW BELL PEPPER, CHOPPED
2 1/2 LBS SWEET POTATOES, PEELED AND QUARTERED
8 OZ POBLANO PEPPERS, SEEDED AND DICED
1/2 CUP SALT
1/4 CUP BLACK PEPPER

WHISK THE FIRST 7 INGREDIENTS AND 2 TABLESPOONS OF CORIANDER TOGETHER IN A SMALL BOWL. SAVE THIS BLEND AS THE SALAD DRESSING. COOK SWEET POTATOES IN A LARGE SAUCEPAN FILLED WITH BOILING SALTED WATER UNTIL THEY ARE JUST BARELY TENDER, OR ABOUT 6 MINUTES. DON'T OVERCOOK THEM AT THIS STAGE OR THEY WILL FALL APART WHEN YOU TOSS THEM IN THE SALAD! DRAIN THEM AND RUN THEM UNDER COLD WATER TO COOL. COVER AND CHILL FOR AT LEAST 1 HOUR OR UP TO 1 DAY. PREHEAT A BARBEQUE GRILL ON HIGH HEAT. BRUSH POTATO WEDGES WITH COOKING OIL AND SPRINKLE WITH SALT AND PEPPER. GRILL POTATOES UNTIL GRILL MARKS APPEAR, AND THEN REMOVE FROM HEAT. ON A WORK SURFACE, CUT THE POTATOES CROSSWISE INTO 1 INCH PIECES. PLACE THEM WITH THE POBLANOS, BELL PEPPERS, GREEN ONIONS, REMAINING CORIANDER, AND PARSLEY INTO A LARGE BOWL. DRIZZLE DRESSING ONTO THE MIXTURE AND TOSS GINGERLY TO COAT. SERVE WARM OR AT ROOM TEMPERATURE AFTER SPRINKLING PEPITAS OVER SALAD. CHEF'S NOTE: MANY PEOPLE KNOW CORIANDER AS CILANTRO, AND IT'S AVAILABLE EVERYWHERE. ALSO, THIS SALAD CAN BE MADE THE DAY BEFORE YOUR EVENT AS LONG AS IT IS REFRIGERATED OVERNIGHT. JUST BRING IT TO ROOM TEMPERATURE OR WARM BEFORE SERVING.

SERVES 4
SALLY YOUNG



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



INDIAN BUTTER CHICKEN

1 CUP BUTTER, DIVIDED
1 ONION, MINCED
1 TBSP, GARLIC, MINCED
1 15 OZ CAN TOMATO SAUCE
3 CUPS HEAVY CREAM
2 TSP SALT
1 TSP CAYENNE PEPPER
1 TSP GARAM MASALA
1 1/2 LBS CHICKEN BREAST, CUBED
2 TBSP VEGETABLE OIL
2 TBSP TANDOORI MASALA

PREHEAT AN OVEN TO 375°F. MELT A FEW TABLESPOONS OF BUTTER IN A SKILLET OVER MEDIUM HEAT AND STIR IN ONION AND GARLIC, COOKING SLOWLY UNTIL THE ONION CARAMELIZES TO A DARK BROWN, OR ABOUT 15 MINUTES. MELT THE REMAINING BUTTER IN A SAUCEPAN OVER MEDIUM HIGH HEAT ALONG WITH THE TOMATO SAUCE, HEAVY CREAM, SALT, CAYENNE PEPPER, AND GARAM MASALA. BRING TO A SIMMER, THEN REDUCE HEAT TO MEDIUM LOW, COVER AND SIMMER FOR 30 MINUTES, STIRRING OCCASIONALLY, AND ADD THE CARAMELIZED ONIONS. WHILE THE SAUCE IS SIMMERING, TOSS THE CUBED CHICKEN BREAST PIECES WITH VEGETABLE OIL UNTIL COATED, THEN SEASON WITH TANDOORI MASALA AND SPREAD OUT ONTO A BAKING SHEET. BAKE CHICKEN IN THE PREHEATED OVEN UNTIL IT IS NO LONGER PINK IN THE CENTER, OR ABOUT 12 MINUTES. ONCE THE CHICKEN IS DONE, ADD IT TO THE SAUCE AND SIMMER FOR ANOTHER 5 MINUTES BEFORE SERVING.

SERVES 6
PREETHI MABBU



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



JANAILE'S EGGNOG

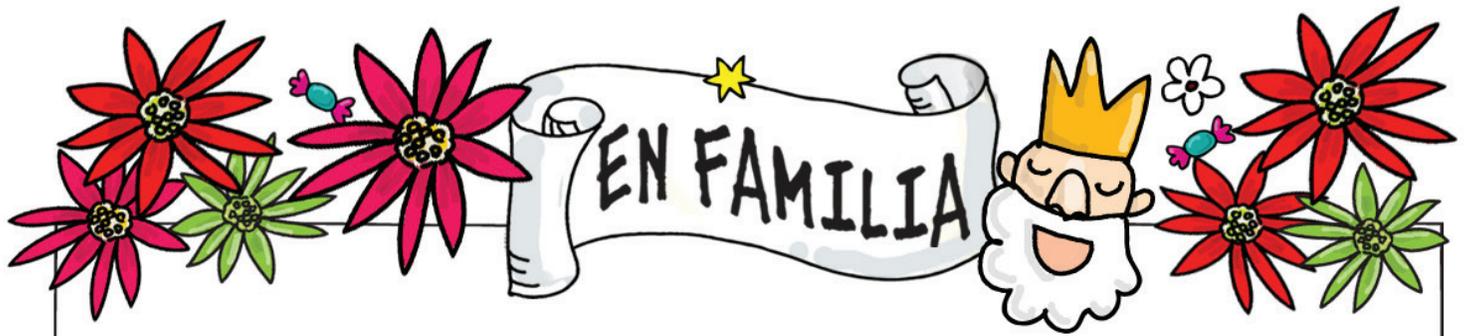
3 1/2 CUPS MILK
1 1/2 TSP PURE VANILLA EXTRACT
1 TSP FRESH GROUND CINNAMON
1 CINNAMON STICK
6 EGG YOLKS
PINCH OF GROUND CLOVE
3/4 CUP GRANULATED SUGAR
1 CUP HEAVY CREAM
1/4 TSP NUTMEG
1 CUP BRUGAL RUM

IN A MEDIUM SAUCEPAN, COMBINE MILK, VANILLA EXTRACT, GROUND CINNAMON, CINNAMON STICK AND CLOVE OVER LOW HEAT. RAISE HEAT SLOWLY AND BRING TO A SLOW BOIL. ONCE THE MIXTURE STARTS TO BOIL, REMOVE FROM HEAT AND LET THE CINNAMON STICK SEEP FOR A COUPLE OF MINUTES BEFORE REMOVING CINNAMON STICK. IN STANDING MIXER BOWL, COMBINE EGG YOLKS AND SUGAR. WHISK TOGETHER UNTIL PALE AND FLUFFY. WITH THE MIXER ON LOW, POUR THE HOT MILK MIXTURE INTO THE EGG YOLKS. WHISK UNTIL WELL INCORPORATED. POUR THE MIXTURE BACK INTO YOUR SAUCEPAN AND HEAT ON MEDIUM LOW FOR 5 MINUTES. KEEP STIRRING DURING THIS STEP UNTIL THE BLEND IS THICK AND CREAMY. DO NOT ALLOW IT TO BOIL OR THE EGGNOG WILL CURDLE. STIR IN THE RUM, HEAVY CREAM AND NUTMEG AND REFRIGERATE COVERED OVERNIGHT. SERVE IN GLASSES WITH CINNAMON SPRINKLED ON TOP. BARTENDER'S NOTE: I PREFER TO USE MEXICAN VANILLA EXTRACT FOR RICH FLAVOR, AND WHILE 1 CUP OF RUM MAKES A TASTY EGGNOG, YOU CAN SUBSTITUTE MORE OR LESS TO YOUR TASTE.

SERVES 6
JANAILE VILLARREAL



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



LECHE QUEMADA

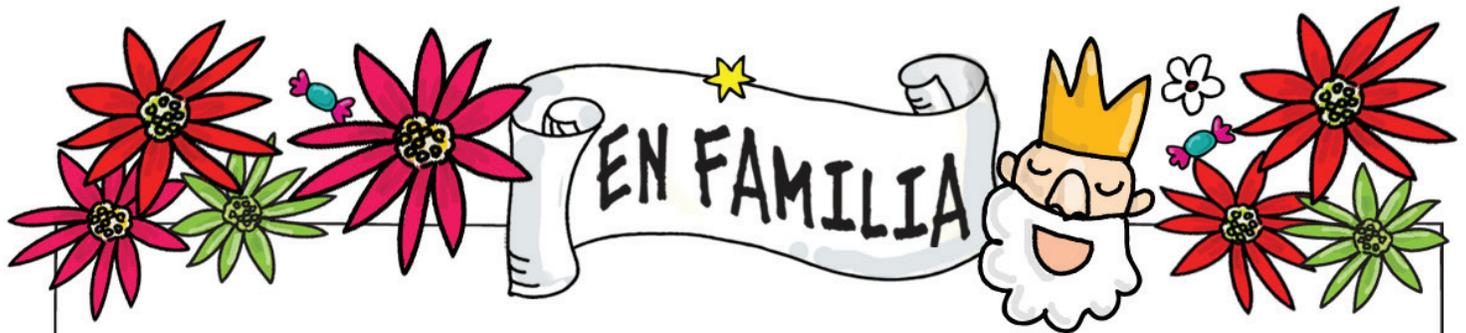
1 QT MILK
2 CUPS SUGAR
1 TSP VANILLA EXTRACT

BLEND THE MILK AND SUGAR TOGETHER IN A LARGE SAUCEPAN AND BRING TO A BOIL. ONCE THE MIX IS BOILING, REDUCE THE HEAT TO A SIMMER AND STIR FREQUENTLY. THIS IS A SLOW PROCESS, BUT THE RESULT IS WELL WORTH IT. KEEP STIRRING! AS THE MILK AND SUGAR COMBINATION COOKS, IT WILL CHANGE COLOR, TURNING A CREAMY YELLOW, AND THEN A LIGHT BROWN, AND FINALLY AFTER ABOUT 2 HOURS, A CARAMEL COLOR. THAT'S WHEN YOU REMOVE IT FROM THE STOVE AND MIX IN THE VANILLA EXTRACT. MIX IT IN VERY WELL, AND AS IT STARTS TO THICKEN JUST A BIT, LAY IT OUT ON A BAKING SHEET TO HARDEN. ONCE IT HARDENS, YOU CAN CUT, CRACK OR BREAK PIECES OF THIS DELICIOUS CANDY OFF AND ENJOY A VERY SWEET AND SIMPLE TREAT THAT YOU CAN PUT IN BOWLS AND DISHES AND SHARE WITH YOUR WHOLE FAMILY. IT'S ONE OF OUR FAVORITE THINGS TO SHARE DURING THE HOLIDAYS.

SERVES 6
RICK VARGAS



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



BAKED CHICKEN WITH FOUR CITRUS

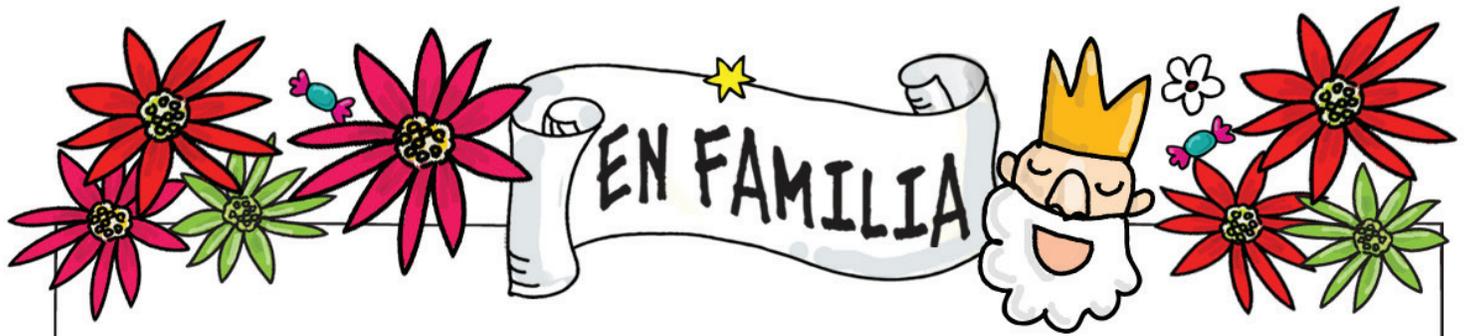
1 WHOLE CHICKEN, CUT INTO 8 PIECES
1/2 CUP GRAPEFRUIT JUICE; GRAPEFRUIT ZEST
1/2 CUP ORANGE JUICE; ORANGE ZEST
1/2 CUP LEMON JUICE; LEMON ZEST
1/2 CUP TANGERINE JUICE; TANGERINE ZEST
3 CLOVES GARLIC
1/2 ONION
5 TBSP HONEY
1/4 CUP OLIVE OIL
3 TBSP CHICKEN BOUILLON, POWDERED
3 TBSP WORCESTERSHIRE SAUCE
3 BAY LEAVES
PINCH OF THYME
PINCH OF MARJORAM
PINCH OF OREGANO
SALT TO TASTE
BLACK PEPPER TO TASTE
OPTIONAL: 3 TSP. TABASCO® SAUCE

MOST OF THE INGREDIENTS WILL FORM THE MARINADE FOR THE CHICKEN, AND YOU WILL PREPARE THIS FIRST. BLEND TOGETHER ALL OF THE INGREDIENTS, BEGINNING WITH THE GARLIC CLOVES, ONION, WORCESTERSHIRE SAUCE (AND TABASCO® IF DESIRED), HONEY, OLIVE OIL, SALT AND PEPPER. FOLLOW WITH FRUIT JUICES AND REMAINING DRY INGREDIENTS, THEN ADD CITRIC ZEST. MIX INGREDIENTS WELL. PLACE CHICKEN PIECES IN A GALLON-SIZED, SEALABLE PLASTIC BAG AND ADD THE MARINADE. DEPENDING ON YOUR SCHEDULE, REFRIGERATE OVERNIGHT OR FOR A MINIMUM OF 2 HOURS TO ALLOW THE MARINADE TO SOAK INTO THE POULTRY. PLACE THE CHICKEN IN A LARGE BAKING PAN AND COVER TIGHTLY WITH ALUMINUM FOIL, BUT RETAIN THE MARINADE FOR USE AGAIN LATER. BAKE YOUR DISH AT 425°F FOR 30 MINUTES, BASTING OCCASIONALLY WITH THE MARINADE YOU SET ASIDE. UNCOVER THE CHICKEN AFTER 30 MINUTES BUT ALLOW TO CONTINUE TO BROWN IN THE OVEN. WHEN THE SURFACE OF THE MEAT ATTAINS A GOLDEN COLOR, TEST THE MEAT BY PUNCTURING IT WITH A FORK. IF ONLY CLEAR JUICE DRAINS FROM THE BIRD, YOUR MEAL IS DONE! BE SURE TO TURN OFF THE OVEN AND COVER THE BAKING PAN AGAIN WITH ALUMINUM FOIL, BUT LEAVE THE CHICKEN IN THE OVEN FOR ANOTHER 10 MINUTES BEFORE REMOVING IT.

SERVES 4
RUTH HARDING



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



BEEF STROGANOFF

1/4 TSP KOSHER SALT
1/4 TSP GROUND BLACK PEPPER
1 TBSP DIJON MUSTARD
2 TBSP COGNAC
2 TBSP FRESH PARSLEY, CHOPPED
5 TBSP UNSALTED BUTTER
6 TBSP EXTRA VIRGIN OLIVE OIL
1 BAY LEAF
1 MEDIUM ONION, CHOPPED
1 CARROT, CHOPPED
1 CUP SOUR CREAM
3 CUPS BEEF STOCK
3 CLOVES GARLIC, CHOPPED
6 SPRIGS FRESH THYME
1 LB PACKAGE WIDE EGG NOODLES
1 LB MUSHROOMS, SLICED
2 LBS CHUCK ROAST, CUBED

HEAT THE BEEF STOCK WITH THE CARROT, 3 THYME SPRIGS, AND BAY LEAF. PAT THE BEEF DRY AND SEASON IT WITH SALT AND PEPPER. HEAT 3 TABLESPOONS OF OIL IN A LARGE HEAVY BOTTOMED SKILLET OVER HIGH HEAT. FRY THE MEAT IN BATCHES SO THAT IT IS BROWNED ON ALL SIDES. REDUCE THE HEAT TO MEDIUM AND RETURN ALL THE MEAT TO THE POT. ADD THE ONIONS AND COOK UNTIL THEY ARE SOFT, ABOUT 5 MINUTES. POUR IN THE COGNAC AND COOK UNTIL THE ALCOHOL HAS BURNED OFF. ADD THE BEEF STOCK, DISCARDING THE CARROT, THYME SPRIGS, AND BAY LEAF AT THIS TIME. COOK, PARTIALLY COVERED, OVER A VERY LOW FLAME FOR 1 1/2 TO 2 HOURS UNTIL THE MEAT IS BROKEN DOWN AND TENDER. IN A LARGE SKILLET OVER MEDIUM HEAT, MELT 3 TABLESPOONS OF BUTTER IN THE REMAINING OLIVE OIL. ADD THE MUSHROOMS, GARLIC AND REMAINING THYME, AND COOK UNTIL THE MUSHROOMS ARE THOROUGHLY BROWNED. REMOVE FROM HEAT AND SET ASIDE. WHEN THE MEAT IS DONE, REMOVE IT FROM THE HEAT AND FOLD IN THE MUSHROOMS, HALF THE SOUR CREAM, MUSTARD AND PARSLEY. TASTE AND ADJUST THE SEASONING WITH SALT AND PEPPER. MEANWHILE, COOK THE NOODLES IN A LARGE POT OF SALTED, BOILING WATER UNTIL SOFT. DRAIN THE NOODLES, TOSS WITH THE REMAINING BUTTER, AND SEASON WITH SALT AND PEPPER. SERVE THE STROGANOFF OVER THE NOODLES. GARNISH WITH SOUR CREAM AND CHOPPED PARSLEY.

SERVES 6
ZONIA DAVILA



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK





COCHINITA PIBIL

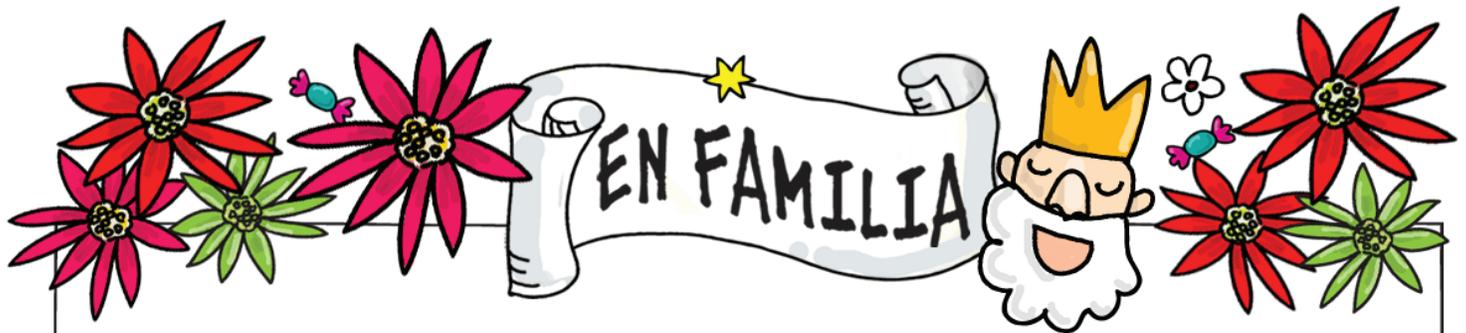
- 1 PINCH DRIED OREGANO
- 1 PINCH COARSE SALT
- 1/2 CUP WATER
- 1 CUP ORANGE JUICE
- 1 CUP LIME JUICE
- 1 PACKAGE ACHIOTE PASTE
- 1 RED ONION, FINELY CHOPPED
- 3 HABANERO PEPPERS, FINELY CHOPPED
- 4 BANANA LEAVES
- 4 LBS PORK SHOULDER, CUBED

THE NIGHT BEFORE YOU COOK THE PORK, PREPARE THE HOT SAUCE AND THE PORK MARINADE. MAKE YOUR HOT SAUCE BY MIXING THE CHOPPED ONION AND PEPPERS WITH 1/2 CUP OF LIME JUICE. SALT TO TASTE AND ADD DRIED OREGANO TO TASTE. SAVE THIS SAUCE FOR YOUR MEAL. YOUR MARINADE WILL CONSIST OF DISSOLVED ACHIOTE PASTE IN 1 CUP ORANGE, 1/2 CUP LIME JUICE, AND SALT. POUR THIS ACHIOTE MIXTURE OVER THE PORK MEAT, COAT WELL, COVER AND REFRIGERATE OVERNIGHT. THE NEXT DAY, PREHEAT YOUR OVEN TO 350°F. SOFTEN BANANA LEAVES IN HOT WATER AND LINE AN OVEN-SAFE BAKING DISH WITH THEM. LET THE LEAVES OVERHANG THE SIDES. SCOOP THE PORK INTO THE LEAF-COVERED DISH AND CREATE AN ENVELOPE BY FOLDING THE BANANA LEAVES AROUND THE PORK. SPRINKLE WATER ON TOP. BAKE IN THE MIDDLE RACK FOR APPROXIMATELY 90 MINUTES. SERVE WITH REFRIED BLACK BEANS AND CORN TORTILLAS FOR A SPICY, DELICIOUS PORK DISH YOUR GUESTS WILL ENJOY.

SERVES 10
CARLOS RUIZ



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



ENSALADA DE VERANO

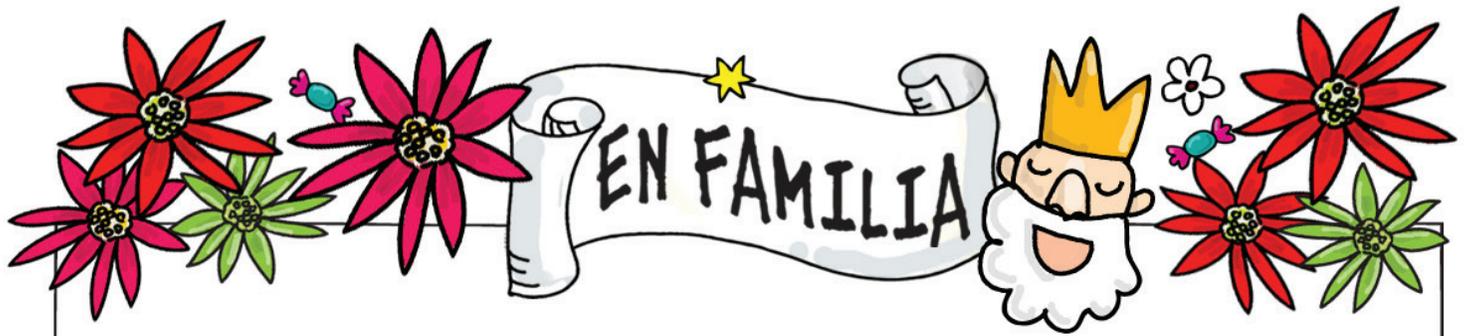
1 HEAD OF LETTUCE
2 TOMATOES, LARGE
1 CUCUMBER
2 EGGS, HARD-BOILED
1/2 ONION, SLICED
8 OZ ANCHOVY-STUFFED SPANISH OLIVES
2 CANS TUNA IN WATER
PINCH OF SALT
1 ROASTED RED PEPPER
3 TBSP EXTRA VIRGIN OLIVE OIL
3 TBSP MODENA® BALSAMIC VINEGAR

WASH THE LETTUCE, TOMATOES, CUCUMBER AND ONION UNDER PLENTY OF RUNNING WATER AND CUT TO SALAD PROPORTIONS. PUT EVERYTHING IN A DRIPPING BOWL AND MIX. CAREFULLY FOLLOWING THE RECOMMENDED ORDER FOR ADDITIONAL INGREDIENTS; ADD SALT, THEN BALSAMIC VINEGAR, THEN OLIVE OIL TO TASTE, FOLLOWED BY THE 2 CANS OF TUNA AFTER DRAINING THE WATER FROM THE CANS. MIX THE INGREDIENTS WELL. ADD THE SLICED HARD BOILED EGGS AND THE RED PEPPER AND MIX AGAIN. PUT THE SALAD IN THE REFRIGERATOR FOR ABOUT 15 MINUTES AND SERVE WITH RED SPANISH WINE AND FRENCH BREAD. COMBINES WELL WITH A DISH OF SPANISH CURED HAM AND IBERIAN CHEESE. ENJOY!

SERVES 2
RAFA JUÁREZ



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



GRANDPAPPY'S CARAMEL APPLE PORK CHOPS

1 TSP VEGETABLE OIL
2 TBSP BROWN SUGAR
SALT TO TASTE
PEPPER TO TASTE
1/8 TSP GROUND CINNAMON
1/8 TSP GROUND NUTMEG
2 TBSP BUTTER, UNSALTED
2 TART APPLES, PEELED, CORED AND SLICED
3 TBSP PECANS - OPTIONAL
1 HANDLE OF FINE WHISKEY - OPTIONAL
4 PORK CHOPS, 3/4 INCH THICKNESS

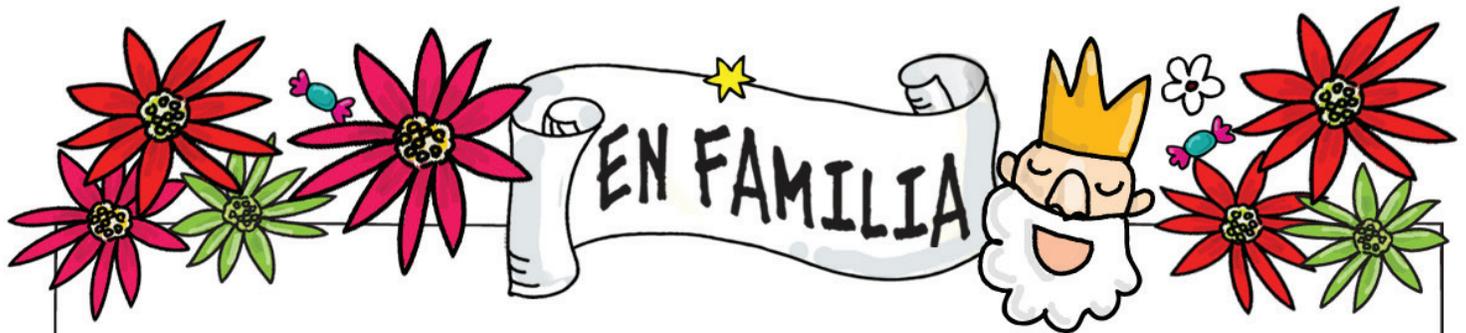
PREHEAT OVEN TO 175°F AND PLACE A MEDIUM DISH IN THE OVEN TO WARM. HEAT A LARGE SKILLET OVER MEDIUM-HIGH HEAT. BRUSH CHOPS LIGHTLY WITH OIL AND PLACE IN HOT SKILLET. COOK FOR 5 TO 6 MINUTES, TURNING OCCASIONALLY UNTIL DONE. TRANSFER TO THE WARM DISH AND KEEP WARM IN THE PREHEATED OVEN. IN A SMALL BOWL, COMBINE BROWN SUGAR, SALT, PEPPER, CINNAMON AND NUTMEG. ADD BUTTER TO THE SKILLET AND STIR IN THE BROWN SUGAR MIXTURE AND APPLES. COVER AND COOK UNTIL THE APPLES ARE JUST TENDER. REMOVE THE APPLES WITH A SLOTTED SPOON AND ARRANGE THEM CAREFULLY ON TOP OF THE CHOPS. KEEP THE DISH WARM IN THE PREHEATED OVEN. CONTINUE COOKING THE REMAINING SAUCE IN THE UNCOVERED SKILLET UNTIL IT THICKENS SLIGHTLY. SPOON THE SAUCE OVER APPLES AND CHOPS AND SPRINKLE WITH PECANS, IF YOU DESIRE. CHEF'S NOTE: THE WHISKEY ISN'T REALLY FOR THE CHOPS. SIP IT WHILE YOU COOK!

SERVES 4
DUSTIN SCHERER



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK





INDIAN BUTTER CHICKEN

1 CUP BUTTER, DIVIDED
1 ONION, MINCED
1 TBSP, GARLIC, MINCED
1 15 OZ CAN TOMATO SAUCE
3 CUPS HEAVY CREAM
2 TSP SALT
1 TSP CAYENNE PEPPER
1 TSP GARAM MASALA
1 1/2 LBS CHICKEN BREAST, CUBED
2 TBSP VEGETABLE OIL
2 TBSP TANDOORI MASALA

PREHEAT AN OVEN TO 375°F. MELT A FEW TABLESPOONS OF BUTTER IN A SKILLET OVER MEDIUM HEAT AND STIR IN ONION AND GARLIC, COOKING SLOWLY UNTIL THE ONION CARAMELIZES TO A DARK BROWN, OR ABOUT 15 MINUTES. MELT THE REMAINING BUTTER IN A SAUCEPAN OVER MEDIUM HIGH HEAT ALONG WITH THE TOMATO SAUCE, HEAVY CREAM, SALT, CAYENNE PEPPER, AND GARAM MASALA. BRING TO A SIMMER, THEN REDUCE HEAT TO MEDIUM LOW, COVER AND SIMMER FOR 30 MINUTES, STIRRING OCCASIONALLY, AND ADD THE CARAMELIZED ONIONS. WHILE THE SAUCE IS SIMMERING, TOSS THE CUBED CHICKEN BREAST PIECES WITH VEGETABLE OIL UNTIL COATED, THEN SEASON WITH TANDOORI MASALA AND SPREAD OUT ONTO A BAKING SHEET. BAKE CHICKEN IN THE PREHEATED OVEN UNTIL IT IS NO LONGER PINK IN THE CENTER, OR ABOUT 12 MINUTES. ONCE THE CHICKEN IS DONE, ADD IT TO THE SAUCE AND SIMMER FOR ANOTHER 5 MINUTES BEFORE SERVING.

SERVES 6
PREETHI MABBU



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK





OVEN-ROASTED LEG OF LAMB

1 LEG OF LAMB, APPROXIMATELY 5 LB (BONE-IN)
12 GARLIC CLOVES
1/2 CUP LIME JUICE
1/4 CUP COARSE SEA SALT
3 ROSEMARY LEAVES
1 CUP OLIVE OIL

PREHEAT OVEN TO 425°F. MIX ABOUT 1/4 CUP OF SALT WITH ROSEMARY LEAVES, LIME JUICE AND ENOUGH OIL TO CREATE A RUB. PLACE THE LEG OF LAMB IN A ROASTING PAN, AND RUB THE LEG OF LAMB ALL OVER WITH THE RUB MIXTURE, MAKING SURE TO COAT ALL SIDES. NEXT, PEEL GARLIC CLOVES AND SAUTÉ IN OLIVE OIL. POUR THE WARM OLIVE OIL AND GARLIC CLOVES OVER THE LEG. BAKE AT 425°F FOR ABOUT 20 MINUTES, AND THEN REDUCE THE TEMPERATURE TO 375°F FOR ABOUT 2 MORE HOURS. TURN THE LEG OVER 2 OR 3 TIMES DURING COOKING TIME TO ENSURE THAT IT BROWNS EVENLY ON BOTH SIDES. BASTE REGULARLY WITH THE JUICES RELEASED IN THE ROASTING PAN. COOK'S RECOMMENDATION: THIS LAMB IS EXCELLENT WHEN SERVED WITH COOKED SPINACH OR ROASTED POTATOES.

SERVES 6
GRACIELA ZOZAYA



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



PASTEL AZTECA

3 ROMA TOMATOES, CUT IN HALVES
1 MEDIUM ONION, CUT IN HALF
1 CLOVE GARLIC
2 DRIED ANCHO CHILIES
1 DRIED CHIPOTLE CHILE
2 POUNDS BONELESS CHICKEN BREAST, COOKED AND SHREDDED
16 CORN TORTILLAS
VEGETABLE OIL (FOR FRYING)
QUESO FRESCO
1 CUP MEXICAN CREMA
1 CUP SHREDDED MANCHEGO CHEESE (OR YOUR FAVORITE BLEND)

IF YOU HAVEN'T ALREADY DONE SO, COOK THE BONELESS, SKINLESS CHICKEN BREASTS. (I COOK MINE IN A 3-QUART STOCKPOT WITH 6 TO 8 CUPS OF WATER, 1/2 OF A MEDIUM ONION, A CLOVE OF GARLIC, A SPRIG OF CILANTRO, AND SALT AND PEPPER.) ONCE THE CHICKEN IS DONE, SHRED THE CHICKEN AND SET ASIDE.

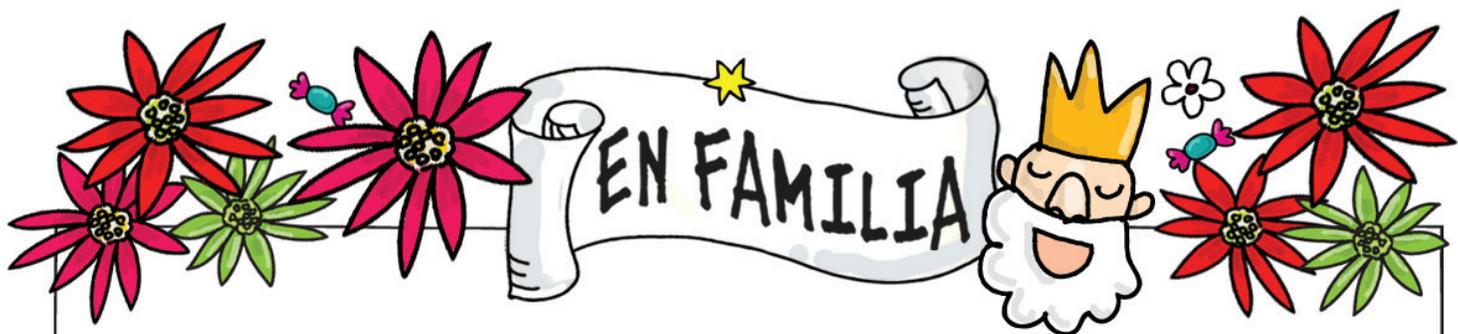
TO PREPARE THE SAUCE, PLACE THE TOMATO HALVES, THE ONION, GARLIC, AND DRIED CHILIES IN A MEDIUM SAUCEPAN. COVER WITH WATER AND BRING TO A BOIL OVER MEDIUM HIGH HEAT. REMOVE FROM HEAT AND LET COOL TO ROOM TEMPERATURE. REMOVE THE SEEDS AND STEMS FROM THE CHILIES. PUREE THE TOMATOES, ONION, GARLIC, CHILIES AND 1 CUP OF THE COOKING WATER UNTIL SMOOTH. POUR THE SAUCE INTO A MEDIUM SAUCEPAN OR BOWL; SEASON WITH SALT. LADLE ENOUGH SAUCE INTO A 9-INCH SQUARE BAKING DISH TO COVER THE BOTTOM; SET ASIDE. HEAT ABOUT 1/2 CUP OF VEGETABLE OIL IN A MEDIUM SKILLET OVER MEDIUM-HIGH HEAT. FRY THE CORN TORTILLAS, ONE AT A TIME, FOR ABOUT 30 SECONDS PER SIDE. TRANSFER THE TORTILLAS TO A HEATPROOF PLATE UNTIL YOU'VE FINISHED FRYING ALL OF THE TORTILLAS. ARRANGE 4 OF THE FRIED CORN TORTILLAS IN THE BOTTOM OF THE BAKING DISH. (THE TORTILLAS WILL OVERLAP SLIGHTLY.) LADLE AN ADDITIONAL 1/2 CUP OF THE SAUCE ON TOP OF THE TORTILLAS, MAKING SURE THE SAUCE MAKES IT ALL THE WAY TO THE EDGE, ADDING MORE SAUCE IF NECESSARY. TOP WITH SHREDDED CHICKEN, CRUMBLLED QUESO FRESCO AND A COUPLE OF DOLLOPS OF SOUR CREAM. BAKE IN A PREHEATED OVEN AT 350°F FOR 30 TO 40 MINUTES UNTIL THE CHEESE HAS MELTED AND STARTS TO TURN A LIGHT GOLDEN BROWN. ENJOY!!!

SERVES 4
GABRIEL FLORES



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK





ROCKETS RAVIOLI

3/4 CUP WATER
2 TSP OLIVE OIL
1 28 OZ CAN TOMATOES, CRUSHED
1 1/2 CUPS TOMATO PUREE
4/5 CUP PARMESAN CHEESE, GRATED
1/3 CUP WATER
1/3 CUP TOMATO PASTE
1/4 TSP GARLIC POWDER
3 TBSP SUGAR
3 TBSP FRESH BASIL, MINCED

1 1/2 TBSP FRESH PARSLEY, MINCED
1 1/2 TBSP FRESH OREGANO, MINCED
1 GARLIC CLOVE, MINCED
5/8 TSP SALT
3/8 TSP PEPPER
1 15 OZ CARTON RICOTTA CHEESE
2 CUPS PART-SKIM MOZZARELLA CHEESE, SHREDDED
6 TO 6 1/2 CUPS ALL-PURPOSE FLOUR
7 EGGS

PLACE 6 CUPS OF FLOUR IN A LARGE BOWL AND MAKE A WELL IN THE CENTER. BEAT 6 EGGS, 3/4 CUP WATER AND OLIVE OIL, AND POUR THE MIXTURE INTO THE WELL IN THE BOWL. STIR TOGETHER, FORMING A BALL. TURN ONTO A FLOURED SURFACE, KNEADING THE DOUGH UNTIL IT IS SMOOTH AND ELASTIC, OR ABOUT 8-10 MINUTES. ADD THE REMAINING FLOUR, IF NECESSARY, TO KEEP DOUGH FROM STICKING. COVER AND LET REST FOR 30 MINUTES. IN A DUTCH OVEN, COMBINE THE SAUCE INGREDIENTS: CRUSHED TOMATOES, TOMATO PUREE, 1/2 CUP PARMESAN CHEESE, 1/3 CUP WATER, TOMATO PASTE. SUGAR, 2 TBSP BASIL, 1TBSP PARSLEY, 1TBSP OREGANO, GARLIC, 1/2 TSP SALT, AND 1/4 TSP PEPPER. BRING TO A BOIL, AND THEN REDUCE HEAT TO A SIMMER FOR 1 HOUR, STIRRING OCCASIONALLY. SAVE THE SAUCE FOR SERVING THE FINISHED RAVIOLI. IN A LARGE BOWL, COMBINE THE REMAINING INGREDIENTS FOR THE RAVIOLI FILLING. COVER AND REFRIGERATE THE FILLING FOR USE LATER IN THE RECIPE. KEEP YOUR PASTA COVERED, AND WORKING AS QUICKLY AS POSSIBLE, DIVIDE THE PASTA DOUGH INTO FOURTHS AND ROLL ONE PIECE TO 1/16 INCH THICKNESS. NEXT, PLACE ROUNDED TEASPOONFULS OF FILLING 1 INCH APART OVER HALF OF THE PASTA SHEET. BRUSH AROUND THE FILLING WITH WATER TO MOISTEN THE PASTA AND FOLD THE SHEET OVER, PRESSING DOWN AROUND THE FILLING TO SEAL. CUT THE PASTA INTO SQUARES WITH A PASTRY WHEEL AND REPEAT THE PROCESS WITH THE REMAINING DOUGH AND FILLING UNTIL YOU HAVE EXHAUSTED THE SUPPLY. FINALLY, BRING A SOUP KETTLE OF SALTED WATER TO A BOIL. ADD THE RAVIOLI AND REDUCE HEAT TO A GENTLE SIMMER, COOKING THE PASTA FOR 1 TO 2 MINUTES, OR UNTIL THE RAVIOLI FLOAT TO THE TOP AND ARE TENDER. DRAIN THE RAVIOLI IN A LARGE STRAINER AND SERVE. SPOON THE SAUCE OVER THE RAVIOLI.

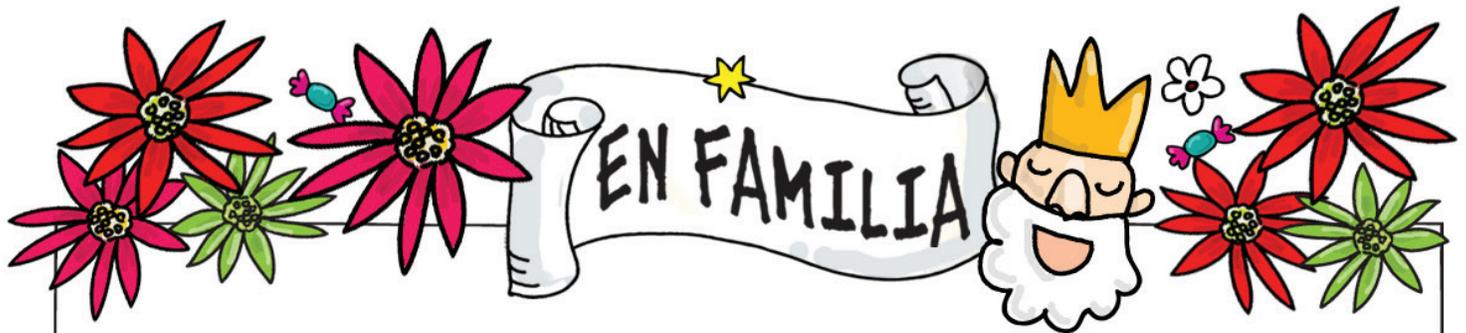
BUON APETIT!

SERVES 6
JASON REMMERT



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK





TILAPIA A LA VALLARTA

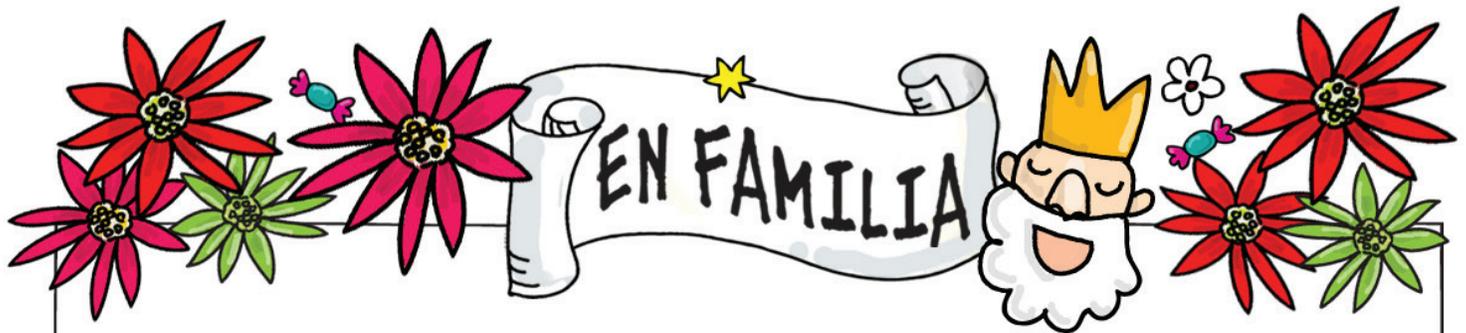
1/2 TSP KOSHER SALT
1/2 TSP GROUND BLACK PEPPER
1/2 TSP CUMIN SEED
1 TBSP OLIVE OIL
2 TBSP WATER
2 TBSP BUTTER
3 TBSP LIME JUICE
3 TBSP CILANTRO, CHOPPED
6 CLOVES GARLIC, CHOPPED
1 1/2 LBS FRESH TILAPIA FILLETS

INTO A SMALL SAUCEPAN ON MEDIUM LOW HEAT, ADD BUTTER, OLIVE OIL, LIME JUICE, WATER AND GARLIC, STIRRING GENTLY UNTIL THE BUTTER IS MELTED AND THE INGREDIENTS ARE WELL COMBINED. SET ASIDE TEMPORARILY. APPLY COOKING SPRAY TO A SHALLOW BAKING OR ROASTING PAN AND ARRANGE THE FISH FILLETS IN A SINGLE LAYER, SPRINKLING SALT AND BLACK PEPPER ON BOTH SIDES. POUR THE BUTTER MIXTURE OVER THE FISH AND SPRINKLE CUMIN SEEDS ON TOP. BAKE IN A PREHEATED OVEN AT 300°F FOR 7 MINUTES. SPOON THE SAUCE OVER THE FISH AGAIN AND SWITCH OVEN SETTING TO BROIL. PLACE THE FISH ON THE RACK NEAREST THE HEATING ELEMENT AND BROIL FOR 5 MINUTES OR UNTIL THE FISH FLAKES EASILY. BASTE THE FISH WITH SAUCE FROM THE PAN ONE MORE TIME. ONCE THE FISH IS READY, REMOVE AND SERVE IMMEDIATELY, GARNISHING WITH CHOPPED CILANTRO. YOUR GUESTS WILL PRAISE YOUR RESORT STYLE SEAFOOD COOKING!

SERVES 4
RODRIGO FERNÁNDEZ DEL CASTILLO



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



TY'S BEER BUTT-JACK DANIEL'S® SMOKED CHICKEN

3 TBSP OLIVE OIL
1/2 CUP BROWN SUGAR
1/4 CUP SYRUP OR MOLASSES
1 16 OZ CANNED BEER OF YOUR CHOICE
3 JALAPEÑOS OR HABANERO PEPPERS
2 GARLIC CLOVES
1 CUP OF POTLATCH SEASONING FROM WILLIAMS-SONOMA
1 CUP BUTTER
2 BAGS JACK DANIEL'S® WOOD SMOKING CHIPS
1 CHICKEN, WHOLE

PREPARATION IS KEY FOR THIS DISH. DRINK A BEER, OR TWO, OR AS MANY AS YOU LIKE. JUST REMEMBER THAT COOK TIME DEPENDS ON MAINTAINING PROPER TEMPERATURE OF THE SMOKER, BUT ON AVERAGE IT'S A 4 TO 5 HOUR PROCESS. THIS IS A GOOD TIME FOR FAMILY ACTIVITIES OUTSIDE. REMOVE THE INNER ORGANS OF THE CHICKEN AND WASH THE CHICKEN THOROUGHLY INSIDE AND OUT. DRY THE BIRD WITH PAPER TOWELS. MELT THE BUTTER IN MICROWAVE AND RUB THE CHICKEN INSIDE AND OUT, AS WELL AS UNDER THE SKIN. USE A SHARP, SMALL KNIFE TO HELP REMOVE THE MEMBRANE FROM THE CHICKEN MEAT AND SKIN AS BEST AS POSSIBLE. MIX 4 TBSP OF POTLATCH SEASONING WITH 4 TBSP OF BROWN SUGAR AND REPEAT THE RUBBING PROCESS ALL OVER THE CHICKEN AGAIN, AND THEN SET THE CHICKEN ASIDE. TAKE THE 16 OZ BEER CAN, AND DRINK 1/3 OF THE BEER. THIS IS ACCEPTABLE SINCE YOU'LL ONLY NEED ABOUT 11 OUNCES. IN THE BEER CAN, ADD CHOPPED GARLIC, 1/2 CUP POTLATCH SEASONING AND JALAPEÑOS OR HABANERO PEPPERS, THEN SET ASIDE THE BEER MARINADE FOR USE DURING THE 4 TO 5 HOUR SMOKING PERIOD. TO PREPARE THE SMOKER AND WOOD CHIPS, YOU SHOULD SOAK THE WOOD CHIPS IN WATER FOR 30 MINUTES, THEN DRAIN THE WATER AND ADD THE CHIPS TO A HEATED SMOKER. THE SMOKER SHOULD MAINTAIN A TEMPERATURE OF 200°F THROUGHOUT THE COOKING PROCESS, AND MORE WOOD CHIPS SHOULD BE ADDED AS NEEDED.

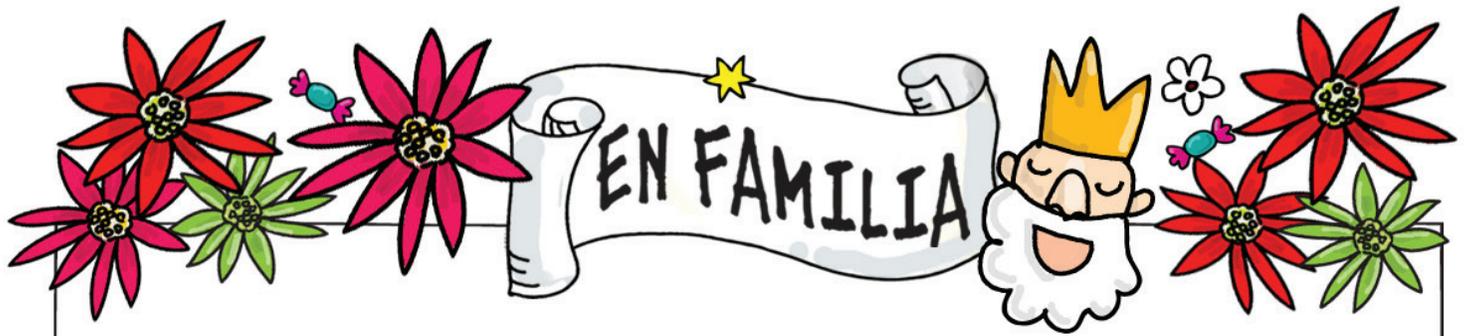
THAT'S ALL THE HARD WORK, AND THE REST OF THE RECIPE IS EASY. CAREFULLY PLACE THE CHICKEN OVER THE TOP OF THE BEER CAN. YES, THAT MEANS THE CHICKEN WILL BE PROPPED AWKWARDLY ON THE BEER CAN, BUT THIS IS AN EFFECTIVE APPROACH. CAREFULLY PLACE THE CHICKEN IN THE SMOKER AND KEEP CHECKING THE CHICKEN AND THE TEMPERATURE EACH HOUR, BASTING THE CHICKEN REGULARLY WITH THE RUBBING SAUCE. WHEN THE INTERNAL TEMPERATURE OF THE CHICKEN REACHES 180°F, IT'S TIME TO EAT. CAREFULLY REMOVE THE CHICKEN FROM THE BEER CAN AND CARVE THE CHICKEN. IF YOU WISH, YOU CAN USE THE REMAINING CONTENTS OF THE BEER CAN AS A DIPPING SAUCE FOR THE CHICKEN.

SERVES 6
TY SUMMERS



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK





MERRY CHRISTMAS MANGO LIME MARGARITAS

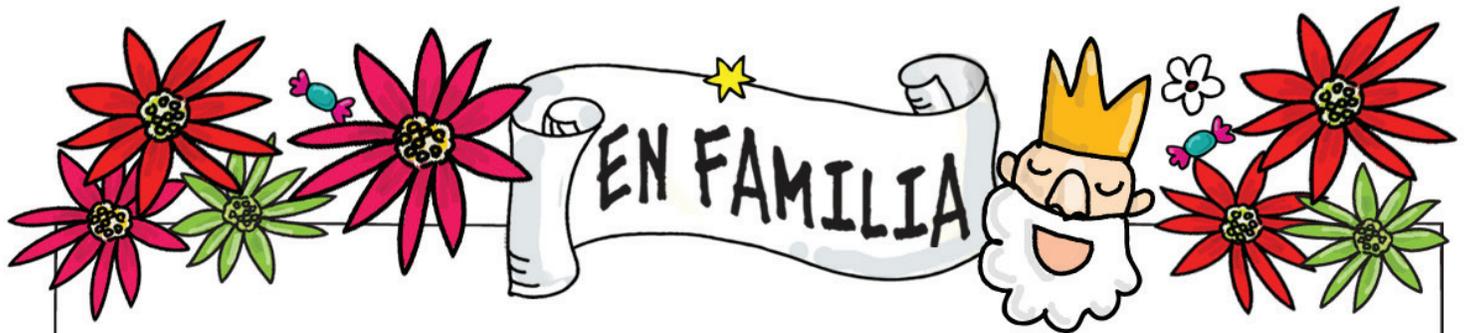
2 SHOTS TEQUILA LIQUOR
1 SHOT COINTREAU LIQUEUR
1/4 MANGO, PEELED AND CHOPPED
1/2 CUP FRESH ORANGE JUICE
1 TBSP LIME JUICE
1 CUP ICE, CRUSHED
2 SLICES FRESH MANGO
2 TBSP COARSE BAKER'S SUGAR, RED AND GREEN

IF YOU'VE EVER HAD A MARGARITA, YOU KNOW THAT THEY'RE EASY TO MAKE AND EASIER TO ENJOY! THIS RECIPE IS AS EASY AS TOSSING THE INGREDIENTS IN A BLENDER, SAVING A MANGO SLICE FOR GARNISH ON YOUR GLASSES, AND SPRINKLING THE COLORED SUGAR INTO THE DRINKS AT THE VERY END TO GIVE FAMILY AND FRIENDS PLENTY OF RED AND GREEN HOLIDAY CHEER. ENJOY SOME MANGO MERRIMENT FOR THE HOLIDAYS!

SERVES 2
TAMARA LUPO



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



NOPALITOS WITH TOMATO AND ONION

1 LB NOPALITOS (THESE ARE PRICKLY PEAR CACTUS PADDLES THAT HAVE BEEN STRIPPED OF SPINES, CLEANED AND FINELY CHOPPED)

1 TBSP OLIVE OIL

2 LARGE CLOVES GARLIC, MINCED

1/2 RED ONION, ROUGHLY CHOPPED

1 JALAPEÑO PEPPER, STEM AND SEEDS REMOVED, CHOPPED

1 MEDIUM TOMATO, ROUGHLY CHOPPED

SALT

PEPPER

COAT THE BOTTOM OF A LARGE SAUTÉ PAN IN OLIVE OIL AND SET TO MEDIUM HIGH HEAT. ADD RED ONION, GARLIC, AND JALAPEÑO. COOK FOR A MINUTE, STIRRING OCCASIONALLY, THEN ADD THE NOPALITOS. COOK FOR SEVERAL MORE MINUTES. THEN ADD THE CHOPPED TOMATO. CONTINUE TO COOK UNTIL ALL VEGETABLES ARE COOKED THROUGH. SEASON WITH SALT AND PEPPER TO TASTE. SERVE IMMEDIATELY. PREP TIME IS 5 MINUTES. COOK TIME IS 15 MINUTES. GREAT AS A GARNISH FOR BREAKFAST, LUNCH OR DINNER.

SERVES 4

JAIME BELDEN



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK





OATMEAL TOFFEE COOKIES

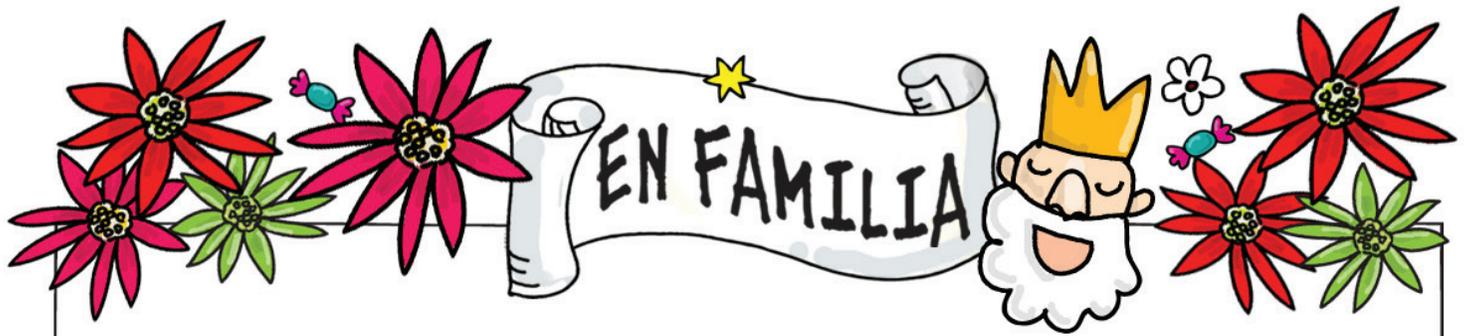
2 EGGS
2 STICKS OF UNSALTED BUTTER
1 TSP CINNAMON
3/4 TSP SALT
2 TBSP CORNSTARCH
2 TBSP VANILLA EXTRACT
1 TSP BAKING POWDER
1/2 CUP LIGHT BROWN SUGAR
3/4 CUP GRANULATED SUGAR
3/4 CUP TOFFEE BITS (HEATH BAR BITS WORK WELL)
4 1/2 CUPS OATMEAL

GRIND 1 1/2 CUPS OF OATMEAL IN A BLENDER TO A FINE TEXTURE. IN A LARGE BOWL, COMBINE THE GROUND OATMEAL, SALT, CINNAMON, CORNSTARCH, AND BAKING POWDER INGREDIENTS AND WHISK THEM ALL TOGETHER. IN ANOTHER LARGE BOWL, MIX THE BUTTER, SUGAR, AND BROWN SUGAR, AND BEAT THESE TOGETHER UNTIL THE MIXTURE HAS A FLUFFY CONSISTENCY, THEN ADD THE EGGS AND VANILLA. NOW COMBINE THE INGREDIENTS FROM BOTH BOWLS AND BLEND TOGETHER AT LOW SPEED. GRADUALLY ADD THE REMAINING DRY INGREDIENTS. ONCE ALL ARE COMBINED, ADD THE REMAINING 3 CUPS OF OATMEAL AND FOLD IN WITH SPATULA. ADD THE TOFFEE BITS AND FOLD IN AS WELL. USE A TABLESPOON SCOOP AND DROP DOUGH PIECES ONTO A GREASED COOKIE SHEET. ALLOW ABOUT 2 INCHES BETWEEN COOKIES FOR EXPANSION. COOKING TIME WILL BE 10 TO 15 MINUTES, DEPENDING ON YOUR OVEN. AS SOON AS YOU SEE THE COOKIES BEGIN TO VISIBLY BROWN IN THE OVEN, THEY WILL BE DONE.

SERVES 30
VERÓNICA SZABO



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



OVEN-ROASTED LEG OF LAMB

1 LEG OF LAMB, APPROXIMATELY 5 LB (BONE-IN)
12 GARLIC CLOVES
1/2 CUP LIME JUICE
1/4 CUP COARSE SEA SALT
3 ROSEMARY LEAVES
1 CUP OLIVE OIL

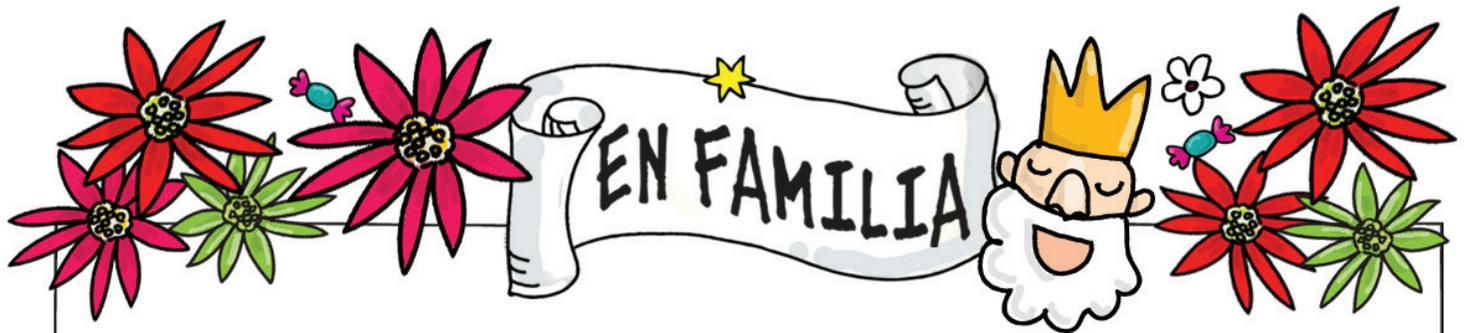
PREHEAT OVEN TO 425°F. MIX ABOUT 1/4 CUP OF SALT WITH ROSEMARY LEAVES, LIME JUICE AND ENOUGH OIL TO CREATE A RUB. PLACE THE LEG OF LAMB IN A ROASTING PAN, AND RUB THE LEG OF LAMB ALL OVER WITH THE RUB MIXTURE, MAKING SURE TO COAT ALL SIDES. NEXT, PEEL GARLIC CLOVES AND SAUTÉ IN OLIVE OIL. POUR THE WARM OLIVE OIL AND GARLIC CLOVES OVER THE LEG. BAKE AT 425°F FOR ABOUT 20 MINUTES, AND THEN REDUCE THE TEMPERATURE TO 375°F FOR ABOUT 2 MORE HOURS. TURN THE LEG OVER 2 OR 3 TIMES DURING COOKING TIME TO ENSURE THAT IT BROWNS EVENLY ON BOTH SIDES. BASTE REGULARLY WITH THE JUICES RELEASED IN THE ROASTING PAN. COOK'S RECOMMENDATION: THIS LAMB IS EXCELLENT WHEN SERVED WITH COOKED SPINACH OR ROASTED POTATOES.

SERVES 6
GRACIELA ZOZAYA



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK





PASTEL AZTECA

3 ROMA TOMATOES, CUT IN HALVES
1 MEDIUM ONION, CUT IN HALF
1 CLOVE GARLIC
2 DRIED ANCHO CHILIES
1 DRIED CHIPOTLE CHILE
2 POUNDS BONELESS CHICKEN BREAST, COOKED AND SHREDED
16 CORN TORTILLAS
VEGETABLE OIL (FOR FRYING)
QUESO FRESCO
1 CUP MEXICAN CREMA
1 CUP SHREDED MANCHEGO CHEESE (OR YOUR FAVORITE BLEND)

IF YOU HAVEN'T ALREADY DONE SO, COOK THE BONELESS, SKINLESS CHICKEN BREASTS. (I COOK MINE IN A 3-QUART STOCKPOT WITH 6 TO 8 CUPS OF WATER, 1/2 OF A MEDIUM ONION, A CLOVE OF GARLIC, A SPRIG OF CILANTRO, AND SALT AND PEPPER.) ONCE THE CHICKEN IS DONE, SHRED THE CHICKEN AND SET ASIDE.

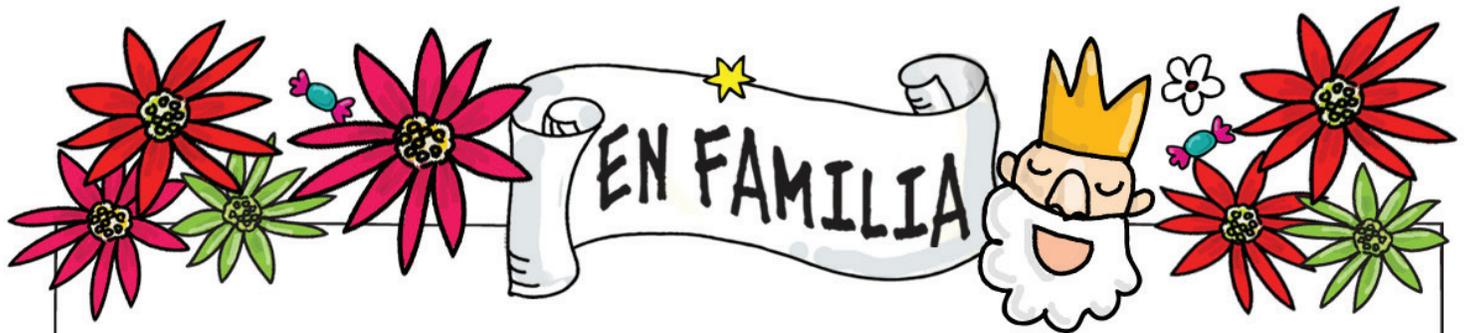
TO PREPARE THE SAUCE, PLACE THE TOMATO HALVES, THE ONION, GARLIC, AND DRIED CHILIES IN A MEDIUM SAUCEPAN. COVER WITH WATER AND BRING TO A BOIL OVER MEDIUM HIGH HEAT. REMOVE FROM HEAT AND LET COOL TO ROOM TEMPERATURE. REMOVE THE SEEDS AND STEMS FROM THE CHILIES. PUREE THE TOMATOES, ONION, GARLIC, CHILIES AND 1 CUP OF THE COOKING WATER UNTIL SMOOTH. POUR THE SAUCE INTO A MEDIUM SAUCEPAN OR BOWL; SEASON WITH SALT. LADLE ENOUGH SAUCE INTO A 9-INCH SQUARE BAKING DISH TO COVER THE BOTTOM; SET ASIDE. HEAT ABOUT 1/2 CUP OF VEGETABLE OIL IN A MEDIUM SKILLET OVER MEDIUM-HIGH HEAT. FRY THE CORN TORTILLAS, ONE AT A TIME, FOR ABOUT 30 SECONDS PER SIDE. TRANSFER THE TORTILLAS TO A HEATPROOF PLATE UNTIL YOU'VE FINISHED FRYING ALL OF THE TORTILLAS. ARRANGE 4 OF THE FRIED CORN TORTILLAS IN THE BOTTOM OF THE BAKING DISH. (THE TORTILLAS WILL OVERLAP SLIGHTLY.) LADLE AN ADDITIONAL 1/2 CUP OF THE SAUCE ON TOP OF THE TORTILLAS, MAKING SURE THE SAUCE MAKES IT ALL THE WAY TO THE EDGE, ADDING MORE SAUCE IF NECESSARY. TOP WITH SHREDED CHICKEN, CRUMBLLED QUESO FRESCO AND A COUPLE OF DOLLOPS OF SOUR CREAM. BAKE IN A PREHEATED OVEN AT 350°F FOR 30 TO 40 MINUTES UNTIL THE CHEESE HAS MELTED AND STARTS TO TURN A LIGHT GOLDEN BROWN. ENJOY!!!

SERVES 4
GABRIEL FLORES



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK





PICARONES

1 LB SWEET POTATOES
1 LB PUMPKIN
2 TSP ANISE SEED
1 TBSP CANE SUGAR
1 3/4 TBSP ACTIVE DRY YEAST
1 LB ALL-PURPOSE FLOUR
1/2 GALLON VEGETABLE OIL FOR FRYING
4 CUPS CHANCACA SYRUP

FOR THE SYRUP:
2 CHANCACA PIECES
2 CINNAMON STICKS
6 CLOVES
1 FIG LEAF
2 STAR ANISE
PEEL FROM 1 PINEAPPLE
1 ORANGE, WHOLE

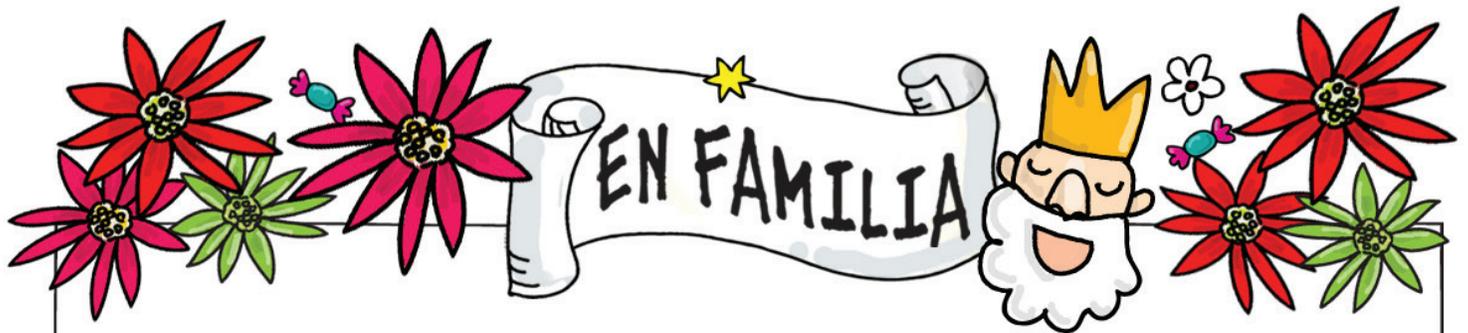
FOR THE SYRUP, CHOP CHANCACA AND PUT IN A SAUCEPAN WITH CINNAMON STICKS, CLOVES, FIG LEAF, STAR ANISE, PINEAPPLE PEELS, AND ORANGE. COVER WITH WATER AND COOK OVER MEDIUM HEAT, STIRRING OCCASIONALLY UNTIL THE CHANCACA IS DISSOLVED AND FORMS A THICK SYRUP. STRAIN THE LIQUID, DISCARDING THE SOLIDS, AND COOL TO ROOM TEMPERATURE. PUT THE SYRUP IN A JAR OR SAUCEBOAT TO POUR EASILY OVER THE PICARONES. CHANCACA CAN BE SUBSTITUTED WITH MOLLASSES SYRUP OR MUSCOVADO SUGAR, IF PREFERRED. WHEN CREATING YOUR PICARONES, YOU'LL START BY PEELING THE SWEET POTATOES AND CUTTING THEM INTO MEDIUM SIZED SQUARES. PEEL AND CHOP THE PUMPKIN IN SIMILAR FASHION AND PUT BOTH INTO A HEAVY SAUCEPAN WITH THE ANISE SEED. ADD WATER TO COVER THEM AND COOK OVER MEDIUM HIGH HEAT UNTIL SOFT. DRAIN, RESERVING THE WATER, AND PROCESS IN A FOOD PROCESSOR OR MASH THE SWEET POTATOES AND PUMPKIN TO FORM A SOFT PUREE. COOL THE WATER TO LUKEWARM. IN A BOWL, PUT ONE CUP OF THE COOKING WATER AND THE SUGAR, THEN SLOWLY ADD THE ACTIVE DRY YEAST, STIRRING UNTIL IT IS DISSOLVED. COVER AND LET REST FOR 10 MINUTES IN A WARM PLACE, UNTIL IT FORMS A SPONGY TEXTURE. NOW ADD THE FLOUR, AND MIXING WITH YOUR HANDS, ADD 1/2 CUP OF THE COOKING WATER UNTIL THE DOUGH IS NO LONGER STICKY AND FEELS SOFT AND SILKY. COVER WITH A KITCHEN TOWEL AND LET REST IN A WARM AND QUIET PLACE, UNTIL THE MIXTURE DOUBLES OR TRIPLES IN VOLUME, OR AT LEAST 2 HOURS. WHEN THE DOUGH IS READY, HEAT A GOOD AMOUNT OF OIL IN A BIG SAUCEPAN TO DEEP-FRY THE PICARONES. REMEMBER TO GET THE COOKING OIL VERY, VERY HOT BEFORE ATTEMPTING TO FRY THE PICARONES. HAVE A BOWL WITH COLD WATER NEARBY, AND WITH ONE WET HAND, TAKE A PORTION OF DOUGH AND QUICKLY TRY TO MAKE A RING SHAPE WITH YOUR THUMB WHILE YOU PUT IT IN THE HOT OIL. WITH A LONG WOODEN SPOON, FLIP THE PICARONES. SERVE DRENCHED WITH SYRUP.

SERVES 12
REMO MAZZINI



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK





PUMPKIN EGGNOG ICE CREAM

1/2 TSP VANILLA EXTRACT
1 CUP WHOLE MILK
2 CUPS PUMPKIN EGG NOG
3/4 CUP SUGAR
PINCH OF SALT
1 VANILLA BEAN, SPLIT LENGTHWISE
5 EGG YOLKS

WARM MILK, EGGNOG, SUGAR AND SALT IN A MEDIUM SAUCEPAN OVER LOW HEAT. USING A PARING KNIFE, CAREFULLY SCRAPE THE VANILLA SEEDS FROM THE BEAN INTO THE WARM MILK AND ALSO ADD THE SEED POD. COVER THE SAUCEPAN AND REMOVE FROM HEAT. ALLOW THE MIXTURE TO STEEP AT ROOM TEMPERATURE FOR 1 HOUR. REMOVE THE BEAN POD HALVES, RINSE AND SAVE THEM FOR USE LATER IN THE RECIPE. IN A MEDIUM BOWL, WHISK THE EGG YOLKS AND POUR IN 1 CUP OF THE EGGNOG MIXTURE. STIR TOGETHER AND POUR THE CONTENTS BACK INTO THE ORIGINAL SAUCEPAN. PLACE THE SAUCEPAN ON MEDIUM HEAT AND STIR CONSTANTLY, SCRAPING THE BOTTOM AS YOU STIR, UNTIL THE MIXTURE THICKENS AND COATS YOUR SPATULA. MIX IN THE VANILLA AND STIR OVER AN ICE BATH UNTIL COOL. CHILL THE MIXTURE THOROUGHLY IN THE REFRIGERATOR, THEN FREEZE IT IN A THICK, COVERED CONTAINER FOR AT LEAST 4 HOURS. ENJOY! COOK'S NOTE: RUM MAKES A DELICIOUS "ADULT" SUBSTITUTE FOR THE VANILLA EXTRACT IN THIS RECIPE.

SERVES 4
ARIELLE WARNER



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



RAW HARD EGGNOG

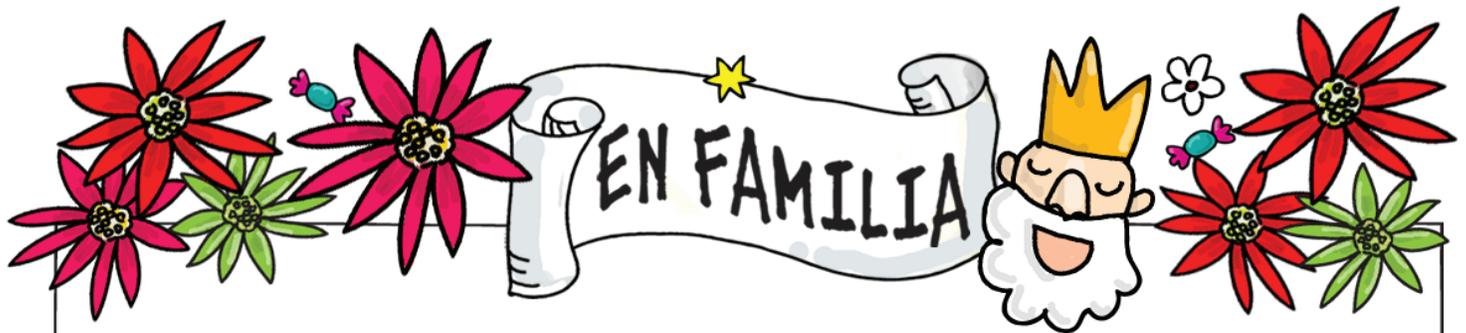
2 TSP GROUND NUTMEG
2 TSP GROUND CINNAMON
1 CUP AMARETTO LIQUEUR
1 1/2 CUPS SUGAR
2 CUPS WHISKEY, BOURBON OR CANADIAN
3 CUPS HEAVY WHIPPING CREAM
3 CUPS DARK SPICED RUM
4 1/2 CUPS MILK, WHOLE OR 2%
12 FRESH EGGS

SEPARATE THE EGGS INTO YOLKS AND WHITES IN SEPARATE BOWLS. BEAT THE EGG YOLKS TOGETHER WITH 1/2 OF THE SUGAR, AND SET THIS ASIDE. BEAT THE EGG WHITES UNTIL STIFF, AND THEN MIX IN THE REMAINING SUGAR. POUR THE YOLKS INTO THE WHITES AND MIX THESE TOGETHER SLOWLY. INTO THIS BLEND, SLOWLY STIR IN THE RUM, THEN THE MILK, AND THE WHISKEY, THE AMARETTO, AND 1/2 OF THE CREAM. WHIP THE REST OF THE CREAM AND FOLD IT INTO THE MIXTURE CAREFULLY. SERVE AT ROOM TEMPERATURE BY LADLING THE EGGNOG INTO CUPS AND SPRINKLE NUTMEG AND CINNAMON ON THE TOP.

SERVES 12
JAKE FRICK



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



THANKSGIVING EMPANADAS

6 CUPS FLOUR
6 TSP SALT
1 CUP LARD OR CRISCO® SHORTENING
1/2 CUP COLD BUTTER
3 EGG YOLKS
1 1/2 CUPS ICE WATER
3/4 CUPS VEGETABLE OIL
6 CUPS WHITE ONION, DICED
2 TSP GARLIC, MINCED
2 8 OZ BOXES FRESH MUSHROOMS, SLICED
1 LB JIMMY DEAN® SAUSAGE

8 OZ CREAM CHEESE
8 JALAPEÑOS, STEMMED, SEEDED, RIBBED
AND THINLY SLICED
1/2 TSP ONION POWDER
1/2 TSP GARLIC SALT
1 CUBE BEEF BOUILLON
1 TSP BLACK PEPPER

IN A LARGE BOWL, COMBINE FLOUR AND SALT WITH A HAND MIXER. CUT IN LARD AND BUTTER UNTIL THE TEXTURE OF THE MIXTURE RESEMBLES COARSE CORNMEAL. IN A BOWL, BEAT EGG YOLKS WITH WATER AND ADD TO THE FLOUR MIXTURE. MIX WITH A BEATER AND KNEAD THE DOUGH FOR ABOUT 5 MINUTES. SHAPE THE DOUGH INTO SMALL BALLS APPROXIMATELY THE SIZE OF GOLF BALLS. PLACE THE BALLS IN A BAKING DISH, COVER WITH A DAMP CLOTH, AND LET REST FOR 1 HOUR. HEAT 3/4 CUP OF OIL AND SAUTÉ ONIONS, GARLIC AND MUSHROOMS IN A SAUCEPAN. NEXT, ADD CHILES AND CREAM CHEESE, FOLLOWED BY 1 TABLESPOON OF BUTTER, SALT, PEPPER, ONION POWDER, GARLIC SALT AND ADD A BIT OF THE GRANULATED BEEF BOUILLON. JUST A FEW SHAKES OF ALL THE SEASONINGS TO TASTE ARE ALL YOU NEED. IN ANOTHER PAN, CRUMBLE AND COOK THE SAUSAGE AND COMBINE IT WITH THE SEASONED MUSHROOM MIXTURE. NOW, ON A LIGHTLY FLOURED SURFACE, ROLL EACH BALL OF DOUGH INTO A 3-INCH CIRCLE. (MY SECRET FOR PERFECT CIRCLES IS TO USE THE MOUTH OF A LARGE JAR!) SPREAD 2 TABLESPOONS OF FILLING OVER THE BOTTOM HALF OF EACH CIRCLE. FOLD THE CIRCLES IN HALF AND SEAL THE EDGES WITH A FORK DIPPED IN WATER. COVER YOUR EMPANADAS WITH A DAMP CLOTH AS YOU MAKE THEM TO KEEP THEM FROM DRYING OUT. HEAT 1 1/2 INCHES OF OIL IN A SKILLET OR FRYER TO 375°F AND FRY THE EMPANADAS FOR 2 TO 3 MINUTES PER SIDE, OR UNTIL GOLDEN BROWN. DRAIN THEM ON PAPER TOWELS AND KEEP THEM WARM IN A 200°F OVEN UNTIL YOU ARE READY TO SERVE THEM TO YOUR GUESTS.

ON A SIDE NOTE, LAST YEAR I WANTED THAT EXTRA FEELING OF THE FIRST THANKSGIVING, SO JUST BEFORE WE BEGAN OUR MEAL, I HANDED OUT INDIAN AND PILGRIM HATS. IT WAS HILARIOUS, AND WE HAD A WONDERFUL TIME. MAY YOUR HOLIDAYS BE FILLED WITH FAMILY, LOVE AND LAUGHTER...AND A FEW ROWDY PILGRIMS!

SERVES 12
CATHY LÓPEZ NEGRETE



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK





STUFFED CHAYOTES

4 MEDIUM CHAYOTES
1 CUP ONIONS, CHOPPED
2 TBSP VIRGIN OLIVE OIL
2 GARLIC CLOVES, MINCED OR PRESSED
1/4 CUP PARSLEY OR CILANTRO, CHOPPED
4 CHORIZO SAUSAGES, CASINGS REMOVED
1 TSP DRIED ROSEMARY, CRUSHED
3 SLICES WHOLE WHEAT OR FRENCH BREAD, CUBED
1/4 CUP MILK
1/4 CUP GRATED PARMESAN CHEESE
1/4 CUP ITALIAN OIL AND VINEGAR SALAD DRESSING

PREHEAT OVEN TO 350°F. CUT THE CHAYOTES IN HALF, LENGTHWISE, REMOVING THE LONG, FLAT SEEDS IN THE MIDDLE. STEAM THEM UNTIL JUST TENDER, BUT DON'T OVER-STEAM THEM. SAUTÉ ONIONS IN THE OLIVE OIL, AND ONCE THEY ARE SOFT AND TRANSPARENT, ADD THE GARLIC AND PARSLEY (OR CILANTRO). STIR IN THE CHORIZO, BREAKING IT UP, AND ADD THE CRUSHED ROSEMARY. COOK FOR 15 MINUTES, AND POUR OFF THE EXCESS GREASE. MOISTEN THE BREAD WITH THE MILK, AND THEN SQUEEZE OUT THE LIQUID. ADD THE BREAD AND PARMESAN CHEESE TO THE MEAT MIXTURE. NEXT, SCOOP OUT THE MIDDLE OF THE CHAYOTES, LEAVING A 1/4 INCH SHELL. CHOP THE PULP COARSELY AND ADD IT TO THE PREPARED MIXTURE. STUFF THE CHAYOTE SHELLS WITH THE MIXTURE, PILING THE FILLING HIGH. PLACE THE STUFFED CHAYOTES INTO A LIGHTLY OILED BAKING DISH AND BAKE FOR 20 MINUTES, UNTIL HEATED THOROUGHLY, AND THE FILLING IS SLIGHTLY BROWNED. DRIZZLE WITH A BIT OF THE SALAD DRESSING AND/OR ADD A LITTLE GRATED CHEESE TO THE TOP. SERVE HOT OR AT ROOM TEMPERATURE.

SERVES 4
ALEX LÓPEZ NEGRETE



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



ROASTED PEPPER AND GARLIC HUMMUS

1 CUP CHICKPEAS OR GARBANZO BEANS, COOKED
1 MEDIUM BELL PEPPER, ROASTED AND SKIN REMOVED
2 TSP SWEET PAPRIKA
3 CLOVES GARLIC, CHOPPED
1/2 CUP TAHINI
JUICE OF 1/2 LEMON
1/4 CUP OLIVE OIL
1/4 TSP SALT

MIX ALL THE RECIPE INGREDIENTS IN A BLENDER UNTIL THE MIXTURE IS A SMOOTH PASTE. IF IT IS TOO THICK, ADD 1/4 CUP OF WARM WATER AND EVALUATE THE THICKNESS OF THE MIXTURE AGAIN. REPEAT, IF NECESSARY, BUT THE HUMMUS SHOULD NOT BE RUNNY. SERVE IN A DEEP BOWL. THIS APPETIZER CAN BE PAIRED WITH A VARIETY OF BREADS, CRACKERS AND VEGETABLES FOR DIPPING. IT IS A HEALTHY ALTERNATIVE TO FRIED APPETIZERS, AND KIDS LOVE IT, TOO!

SERVES 10
JUAN ALANÍS



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



ROCKETS RAVIOLI

3/4 CUP WATER
2 TSP OLIVE OIL
1 28 OZ CAN TOMATOES, CRUSHED
1 1/2 CUPS TOMATO PUREE
4/5 CUP PARMESAN CHEESE, GRATED
1/3 CUP WATER
1/3 CUP TOMATO PASTE
1/4 TSP GARLIC POWDER
3 TBSP SUGAR
3 TBSP FRESH BASIL, MINCED

1 1/2 TBSP FRESH PARSLEY, MINCED
1 1/2 TBSP FRESH OREGANO, MINCED
1 GARLIC CLOVE, MINCED
5/8 TSP SALT
3/8 TSP PEPPER
1 15 OZ CARTON RICOTTA CHEESE
2 CUPS PART-SKIM MOZZARELLA CHEESE, SHREDED
6 TO 6 1/2 CUPS ALL-PURPOSE FLOUR
7 EGGS

PLACE 6 CUPS OF FLOUR IN A LARGE BOWL AND MAKE A WELL IN THE CENTER. BEAT 6 EGGS, 3/4 CUP WATER AND OLIVE OIL, AND POUR THE MIXTURE INTO THE WELL IN THE BOWL. STIR TOGETHER, FORMING A BALL. TURN ONTO A FLOURED SURFACE, KNEADING THE DOUGH UNTIL IT IS SMOOTH AND ELASTIC, OR ABOUT 8-10 MINUTES. ADD THE REMAINING FLOUR, IF NECESSARY, TO KEEP DOUGH FROM STICKING. COVER AND LET REST FOR 30 MINUTES. IN A DUTCH OVEN, COMBINE THE SAUCE INGREDIENTS: CRUSHED TOMATOES, TOMATO PUREE, 1/2 CUP PARMESAN CHEESE, 1/3 CUP WATER, TOMATO PASTE. SUGAR, 2 TBSP BASIL, 1TBSP PARSLEY, 1TBSP OREGANO, GARLIC, 1/2 TSP SALT, AND 1/4 TSP PEPPER. BRING TO A BOIL, AND THEN REDUCE HEAT TO A SIMMER FOR 1 HOUR, STIRRING OCCASIONALLY. SAVE THE SAUCE FOR SERVING THE FINISHED RAVIOLI. IN A LARGE BOWL, COMBINE THE REMAINING INGREDIENTS FOR THE RAVIOLI FILLING. COVER AND REFRIGERATE THE FILLING FOR USE LATER IN THE RECIPE. KEEP YOUR PASTA COVERED, AND WORKING AS QUICKLY AS POSSIBLE, DIVIDE THE PASTA DOUGH INTO FOURTHS AND ROLL ONE PIECE TO 1/16 INCH THICKNESS. NEXT, PLACE ROUNDED TEASPOONFULS OF FILLING 1 INCH APART OVER HALF OF THE PASTA SHEET. BRUSH AROUND THE FILLING WITH WATER TO MOISTEN THE PASTA AND FOLD THE SHEET OVER, PRESSING DOWN AROUND THE FILLING TO SEAL. CUT THE PASTA INTO SQUARES WITH A PASTRY WHEEL AND REPEAT THE PROCESS WITH THE REMAINING DOUGH AND FILLING UNTIL YOU HAVE EXHAUSTED THE SUPPLY. FINALLY, BRING A SOUP KETTLE OF SALTED WATER TO A BOIL. ADD THE RAVIOLI AND REDUCE HEAT TO A GENTLE SIMMER, COOKING THE PASTA FOR 1 TO 2 MINUTES, OR UNTIL THE RAVIOLI FLOAT TO THE TOP AND ARE TENDER. DRAIN THE RAVIOLI IN A LARGE STRAINER AND SERVE. SPOON THE SAUCE OVER THE RAVIOLI.

BUON APETIT!

SERVES 6
JASON REMMERT



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK





BAKED BOILED NEW POTATOES

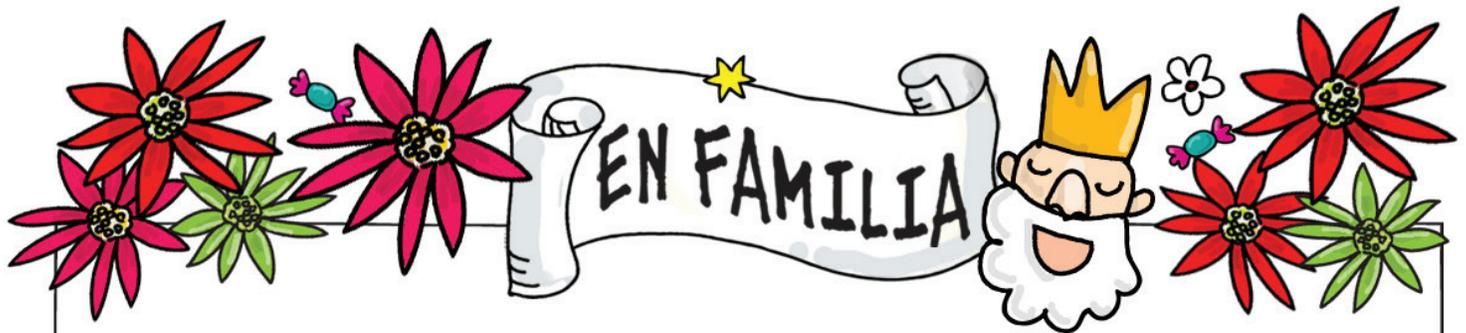
6 SMALL RED/NEW POTATOES
6 TSP FRESH PARSLEY, CHOPPED
6 TSP CHEDDAR CHEESE, GRATED
1/2 TSP MRS. DASH® TABLE BLEND
1/2 TSP SALT
3 TSP OLIVE OIL
1/2 TSP BLACK PEPPER
4 OZ SOUR CREAM

WASH THE POTATOES THOROUGHLY AND USE A VEGETABLE BRUSH TO CLEANSE THE SKIN OF THE POTATOES. SINCE YOU'LL BE COOKING THEM AND EATING THEM WITH THE SKINS ON, YOU WANT TO GET THEM VERY CLEAN. IN AN ADEQUATELY LARGE POT, COVER THE POTATOES WITH WATER AND BOIL THEM ON THE STOVE AS IF YOU WERE GOING TO MAKE MASHED POTATOES. DO NOT MASH THE POTATOES, BUT LEAVE THEM NICE AND INTACT. TEST THEM FOR DONENESS BY POKING THEM WITH A FORK. WHEN THEY'RE SOFT ENOUGH TO BE "MASHABLE," THEY ARE READY AND CAN BE REMOVED FROM THE WATER AND PLACED ON A COOKIE SHEET, STILL WHOLE. THE FIRST FUN PART: WITH A POTATO MASHER, PRESS DOWN ON EACH POTATO TWICE ONLY, THE SECOND TIME WITH THE MASHER BLADES AT A 90 DEGREE ANGLE FROM THE FIRST TIME. YOU WANT THE POTATO TO REMAIN ESSENTIALLY INTACT, AND TO BE ABOUT ONE-HALF INCH TO THREE-QUARTERS INCH THICK. IT WILL TRY TO BREAK UP A BIT, SO DON'T SWEAT IT, BUT YOU WANT IT TO MAINTAIN ITS GENERAL SHAPE AFTER THIS STEP. THE OTHER FUN PART: DRIZZLE OLIVE OIL ONTO THE TOP OF EACH ONE, ABOUT HALF A TEASPOON OVER EACH POTATO. SPRINKLE MRS. DASH®, SALT, PEPPER, AND ONE TEASPOON EACH OF CHOPPED PARSLEY AND GRATED CHEDDAR CHEESE ONTO THE TOP OF EACH MASHED-DOWN POTATO. THIS IS DONE BY EYEBALLING IT, SO MAKE SURE YOU SEASON THEM AS YOU PREFER THEM. FINALLY, BAKE THE POTATOES ON THE COOKIES SHEET IN A 450°F OVEN FOR ABOUT 20 MINUTES, UNTIL THE CHEESE AND SKINS START TO BROWN. SERVE WITH - OR WITHOUT - A SMALL DOLLOP OF SOUR CREAM ON TOP. THESE WILL BE CRUNCHY AND SAVORY ON THE OUTSIDE, STEAMING SOFT ON THE INSIDE! CHEF'S NOTE: SINCE EACH POTATO YIELDS A SINGLE SERVING, THIS RECIPE FOR SIX CAN BE EASILY MULTIPLIED AS YOU DESIRE TO SERVE AS MANY GUESTS AS YOU WISH. YOU CAN ALSO USE SMALLER POTATOES IF YOU COUNT TWO SMALLER POTATOES FOR A SINGLE LARGER ONE DESCRIBED HERE AND SUBSTITUTE YOUR FAVORITE SEASONINGS FOR THE ONES LISTED IN THE RECIPE.

SERVES 6
BRAD DREW



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



GRILLED SWEET POTATO POBLANO SALAD

1/4 TSP GROUND CUMIN
1/2 TSP CHILI POWDER
1 TBSP CORIANDER, CHOPPED
1 1/2 TBSP. LIME JUICE
2 TBSP HONEY
ZEST OF 1 LIME
1/4 CUP OLIVE OIL
1/4 CUP ROASTED PUMPKIN SEEDS (PEPITAS)
1/4 CUP GREEN ONIONS, THINLY SLICED
1/4 CUP FRESH CORIANDER, CHOPPED
1 BUNCH PARSLEY, CHOPPED
1 CUP VEGETABLE OIL
1 SMALL SHALLOT, MINCED (OR RED ONION)
1/2 RED BELL PEPPER, CHOPPED
1/2 YELLOW BELL PEPPER, CHOPPED
2 1/2 LBS SWEET POTATOES, PEELED AND QUARTERED
8 OZ POBLANO PEPPERS, SEEDED AND DICED
1/2 CUP SALT
1/4 CUP BLACK PEPPER

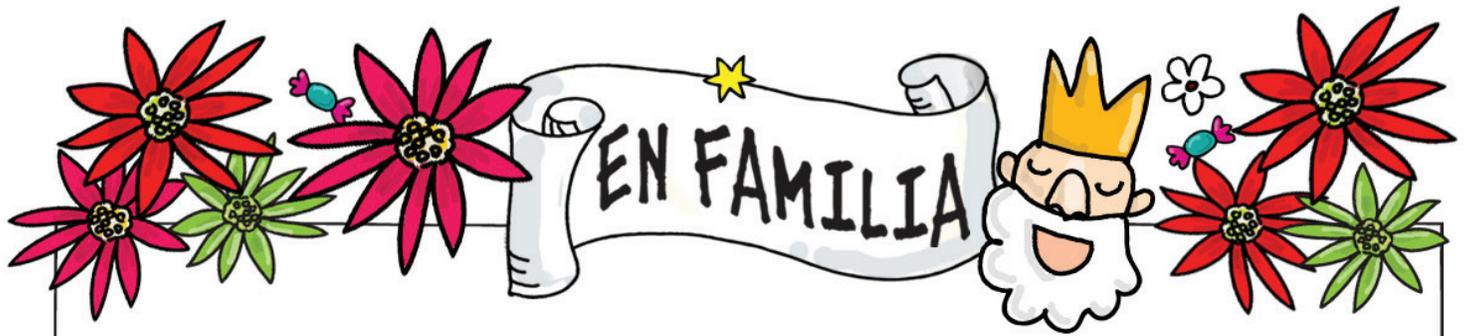
WHISK THE FIRST 7 INGREDIENTS AND 2 TABLESPOONS OF CORIANDER TOGETHER IN A SMALL BOWL. SAVE THIS BLEND AS THE SALAD DRESSING. COOK SWEET POTATOES IN A LARGE SAUCEPAN FILLED WITH BOILING SALTED WATER UNTIL THEY ARE JUST BARELY TENDER, OR ABOUT 6 MINUTES. DON'T OVERCOOK THEM AT THIS STAGE OR THEY WILL FALL APART WHEN YOU TOSS THEM IN THE SALAD! DRAIN THEM AND RUN THEM UNDER COLD WATER TO COOL. COVER AND CHILL FOR AT LEAST 1 HOUR OR UP TO 1 DAY. PREHEAT A BARBEQUE GRILL ON HIGH HEAT. BRUSH POTATO WEDGES WITH COOKING OIL AND SPRINKLE WITH SALT AND PEPPER. GRILL POTATOES UNTIL GRILL MARKS APPEAR, AND THEN REMOVE FROM HEAT. ON A WORK SURFACE, CUT THE POTATOES CROSSWISE INTO 1 INCH PIECES. PLACE THEM WITH THE POBLANOS, BELL PEPPERS, GREEN ONIONS, REMAINING CORIANDER, AND PARSLEY INTO A LARGE BOWL. DRIZZLE DRESSING ONTO THE MIXTURE AND TOSS GINGERLY TO COAT. SERVE WARM OR AT ROOM TEMPERATURE AFTER SPRINKLING PEPITAS OVER SALAD. CHEF'S NOTE: MANY PEOPLE KNOW CORIANDER AS CILANTRO, AND IT'S AVAILABLE EVERYWHERE. ALSO, THIS SALAD CAN BE MADE THE DAY BEFORE YOUR EVENT AS LONG AS IT IS REFRIGERATED OVERNIGHT. JUST BRING IT TO ROOM TEMPERATURE OR WARM BEFORE SERVING.

SERVES 4
SALLY YOUNG



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK





TEXAS VALLEY SPANISH RICE

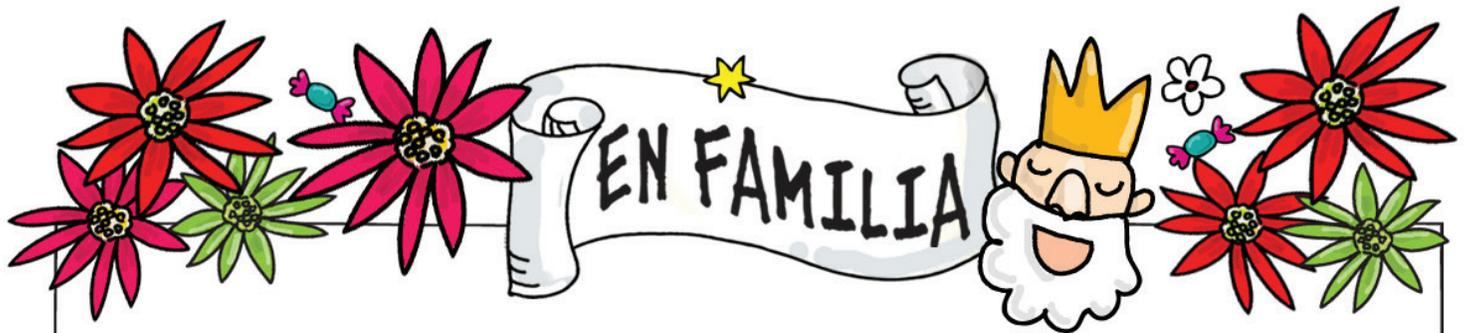
1/2 TSP GARLIC POWDER
1/2 TSP OREGANO
1/2 TSP BLACK PEPPER
1 TSP CUMIN SEED
2 TBSP BACON GREASE
1/2 CUP BELL PEPPER, CHOPPED
1/2 CUP ONION, CHOPPED
1 CUP TOMATO SAUCE
1 CUP WHOLE KERNEL CORN, DRAINED
1 1/2 CUPS RICE
1 CUPS CANNED BLACK BEANS, RINSED AND DRAINED
2 CUPS WATER

POUR RICE INTO HOT BACON GREASE AND COOK UNTIL GOLDEN BROWN. REMOVE FROM GREASE AND PLACE IN BOILING WATER. ADD SEASONINGS, CHOPPED PEPPER, ONIONS AND TOMATO SAUCE, BUT SAVE THE CORN AND BLACK BEANS FOR LATER. REDUCE HEAT, COVER AND COOK FOR 12 MINUTES. STIR THE RICE AND ADD THE CORN AND BEANS TO THE MIXTURE. COOK FOR AN ADDITIONAL 3 MINUTES AND STIR AGAIN. REMOVE FROM HEAT, BUT KEEP THE POT COVERED AND LET THE RICE STEAM FOR ANOTHER FEW MINUTES.

SERVES 10
SONNY VILLARREAL



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



STUFFED CHAYOTES

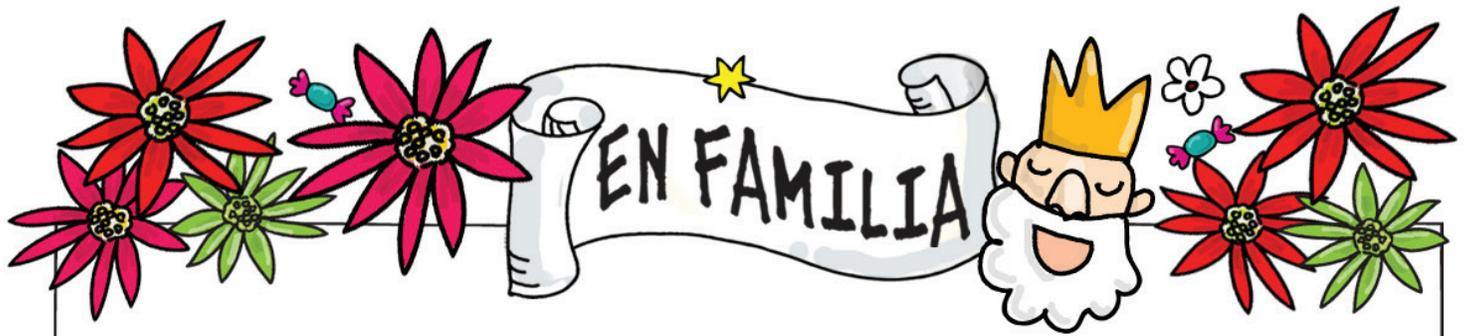
4 MEDIUM CHAYOTES
1 CUP ONIONS, CHOPPED
2 TBSP VIRGIN OLIVE OIL
2 GARLIC CLOVES, MINCED OR PRESSED
1/4 CUP PARSLEY OR CILANTRO, CHOPPED
4 CHORIZO SAUSAGES, CASINGS REMOVED
1 TSP DRIED ROSEMARY, CRUSHED
3 SLICES WHOLE WHEAT OR FRENCH BREAD, CUBED
1/4 CUP MILK
1/4 CUP GRATED PARMESAN CHEESE
1/4 CUP ITALIAN OIL AND VINEGAR SALAD DRESSING

PREHEAT OVEN TO 350°F. CUT THE CHAYOTES IN HALF, LENGTHWISE, REMOVING THE LONG, FLAT SEEDS IN THE MIDDLE. STEAM THEM UNTIL JUST TENDER, BUT DON'T OVER-STEAM THEM. SAUTÉ ONIONS IN THE OLIVE OIL, AND ONCE THEY ARE SOFT AND TRANSPARENT, ADD THE GARLIC AND PARSLEY (OR CILANTRO). STIR IN THE CHORIZO, BREAKING IT UP, AND ADD THE CRUSHED ROSEMARY. COOK FOR 15 MINUTES, AND POUR OFF THE EXCESS GREASE. MOISTEN THE BREAD WITH THE MILK, AND THEN SQUEEZE OUT THE LIQUID. ADD THE BREAD AND PARMESAN CHEESE TO THE MEAT MIXTURE. NEXT, SCOOP OUT THE MIDDLE OF THE CHAYOTES, LEAVING A 1/4 INCH SHELL. CHOP THE PULP COARSELY AND ADD IT TO THE PREPARED MIXTURE. STUFF THE CHAYOTE SHELLS WITH THE MIXTURE, PILING THE FILLING HIGH. PLACE THE STUFFED CHAYOTES INTO A LIGHTLY OILED BAKING DISH AND BAKE FOR 20 MINUTES, UNTIL HEATED THOROUGHLY, AND THE FILLING IS SLIGHTLY BROWNED. DRIZZLE WITH A BIT OF THE SALAD DRESSING AND/OR ADD A LITTLE GRATED CHEESE TO THE TOP. SERVE HOT OR AT ROOM TEMPERATURE.

SERVES 4
ALEX LÓPEZ NEGRETE



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



STUFFED MUSHROOMS

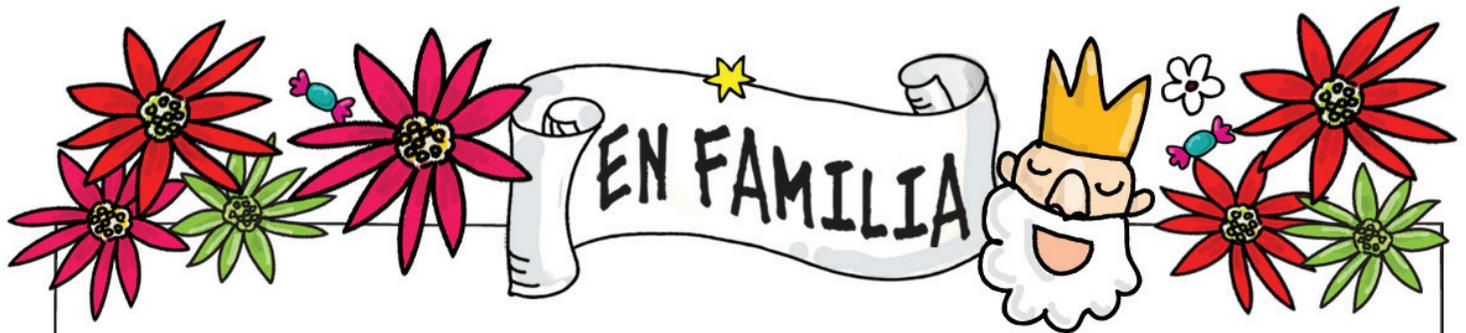
1 TUB ALOUTTE® GARLIC AND HERB CHEESE SPREAD
24 MINI PORTOBELLO MUSHROOMS
1/4 CUP EXTRA VIRGIN OLIVE OIL
1/4 CUP BREADCRUMBS

THIS SIMPLE DISH STARTS WITH WASHING THE MUSHROOMS. REMOVE THE STEMS AND CLEAN OUT THE INSIDES WITH A SMALL SPOON UNTIL THE CAPS ARE SMOOTH AND HOLLOW. BRUSH OLIVE OIL ON THE INSIDE AND OUTSIDE OF EACH MUSHROOM, AND WITH A SMALL SPOON AGAIN, SCOOP THE CHEESE SPREAD INTO THE MUSHROOMS UNTIL THE MUSHROOM CAP IS FULL. SPRINKLE BREADCRUMBS ON THE OPEN SIDE OF EACH MUSHROOM CAP AND COOK IN OVEN ON A FLAT BAKING SHEET FOR ABOUT 12 TO 14 MINUTES AT 375°F. VOILÀ! THE EASIEST PARTY APPETIZER EVER AND SURE TO BE A HIT!

SERVES 12
DIONELLA MARTÍNEZ



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



SWEET ANISE BREAKFAST BREAD

1/2 CUP LUKEWARM WATER
1/2 CUP SUGAR
1/2 CUP BUTTER
1 TSP SALT
1 TBSP ANISE SEED
2 TBSP LIGHT CORN SYRUP
1 PACKAGE BAKER'S YEAST
4 EGGS
2 CUPS FLOUR

IN ANY CONTAINER, SPRINKLE YEAST OVER THE LUKEWARM WATER, STIRRING UNTIL THE YEAST IS FULLY DISSOLVED. BEAT 3 EGGS IN A LARGE MIXING BOWL UNTIL LIGHTLY BEATEN. ADD SUGAR, SALT, ANISE SEED, BUTTER, 2 CUPS OF FLOUR, AND THE YEAST MIXTURE IN THE BOWL. BEAT WITH AN ELECTRIC BEATER UNTIL SMOOTH.

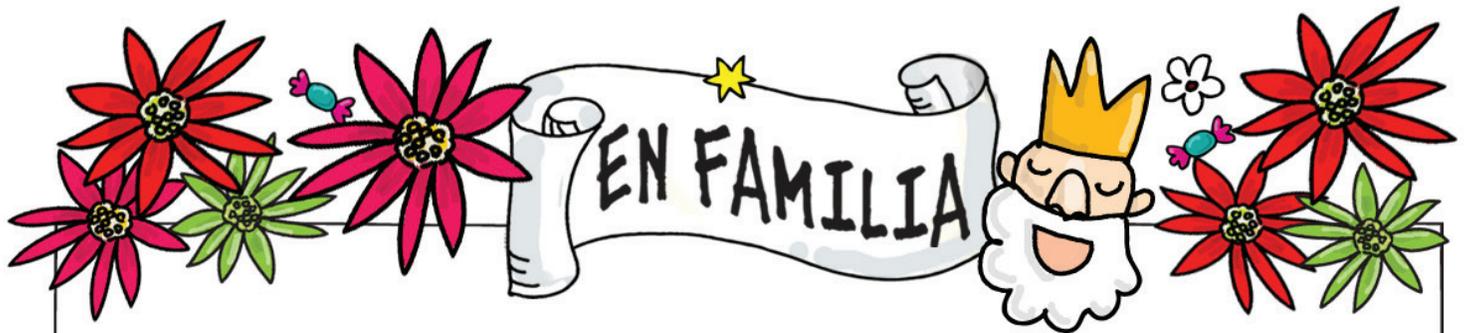
IF NECESSARY, ADD ADDITIONAL FLOUR TO ENSURE SOFT DOUGH. TURN ONTO A LIGHTLY FLOURED SURFACE AND KNEAD DOUGH UNTIL IT IS SOFT AND ELASTIC. PLACE IN A GREASED BOWL, COVERING WITH A DAMP CLOTH TO PRESERVE MOISTURE, AND ALLOW THE DOUGH TO DOUBLE IN SIZE. PUNCH DOWN THE DOUGH AND MAKE A ROUND LOAF, SMOOTHING THE TOP BY FOLDING THE EDGES TO THE BOTTOM OF THE LOAF. PLACE THE LOAF IN A DEEP ROUND CAKE PAN. COMBINE AN EGG YOLK WITH THE CORN SYRUP, BEAT FULLY, AND BRUSH THIS GLAZE ON THE LOAF WITH A PASTRY BRUSH. BAKE IN A PREHEATED OVEN AT 350°F FOR 15 MINUTES, OR UNTIL THE BREAD CRUSTS TO A GOLDEN COLOR.

SERVES 8
STEPHANIE GRANADOS



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK





TAQUITOS DEL CHAPULIN COLORADO (RED GRASSHOPPERS)

1 LB LIVE CHAPULINES, OR SMALL LOCAL GRASSHOPPERS
4 GARLIC CLOVES, GROUND
2 TBSP COARSE SALT
1/2 CUP LIME JUICE
1/2 BUNCH FRESH EPAZOTE
2 OZ CHIPOTLE SAUCE
1 PACKAGE TORTILLAS
8 OZ MEXICAN CREAM
1 BUNCH FRESH CILANTRO
1/2 ONION, CHOPPED

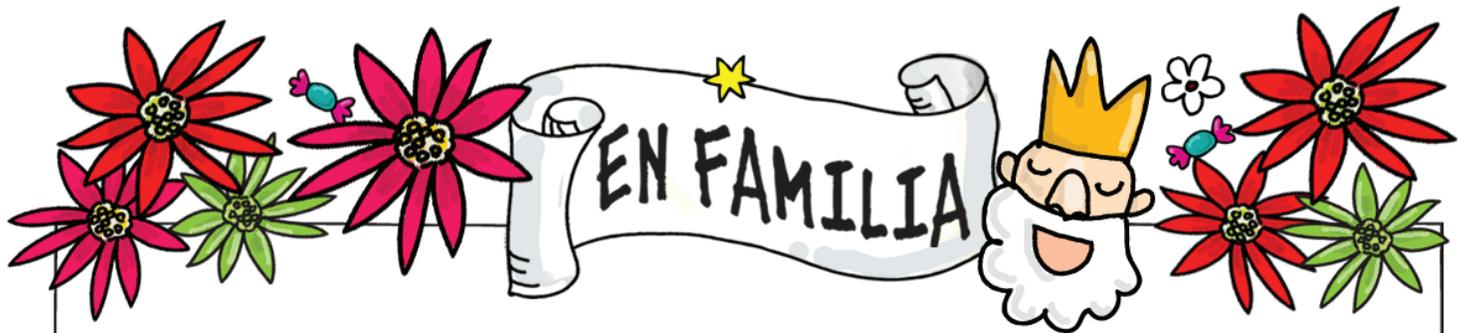
BRING WATER TO A BOIL, AND THEN ADD CHAPULINES (GRASSHOPPERS). RETURN TO A BOIL, AND SIMMER A FEW MINUTES, AT LEAST UNTIL THE CHAPULINES TURN A RED COLOR. DRAIN THE CHAPULINES WITH A STRAINER OR SIEVE. CAREFULLY INSPECT THE CHAPULINES TO ENSURE THERE ARE NO FOREIGN ITEMS OR GRASSES AMONG THEM. PLACE THE DRAINED CHAPULINES IN A SAUCEPAN OVER MEDIUM HEAT, STIRRING FOR A MINUTE OR TWO. ADD THE GROUND GARLIC, SALT AND LIME JUICE, RETURNING TO A LOW SIMMER. ADD EPAZOTE LEAVES AND THIN STEMS AND CONTINUE TO COOK OVER LOW HEAT UNTIL THE EPAZOTE IS NO LONGER GREEN. DRAIN THE GRASSHOPPERS AGAIN. PLACE THEM IN A BOWL WITH THE CHIPOTLE SAUCE AND MIX THOROUGHLY. SERVE WITH HOT TORTILLAS, MEXICAN CREAM, CILANTRO AND CHOPPED ONION AS AN APPETIZER.

SERVES 8
LEONARDO BASTERRA



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK





TEMBLEQUE (PUERTO RICAN STYLE COCONUT PUDDING)

4 CUPS COCONUT MILK, PREFERABLY COCO LOPEZ

1/2 CUP SUGAR

1/2 CUP CORNSTARCH

1/4 TSP SALT

GARNISH: GROUND CINNAMON, CINNAMON STICKS, OR TOASTED COCONUT FLAKES.

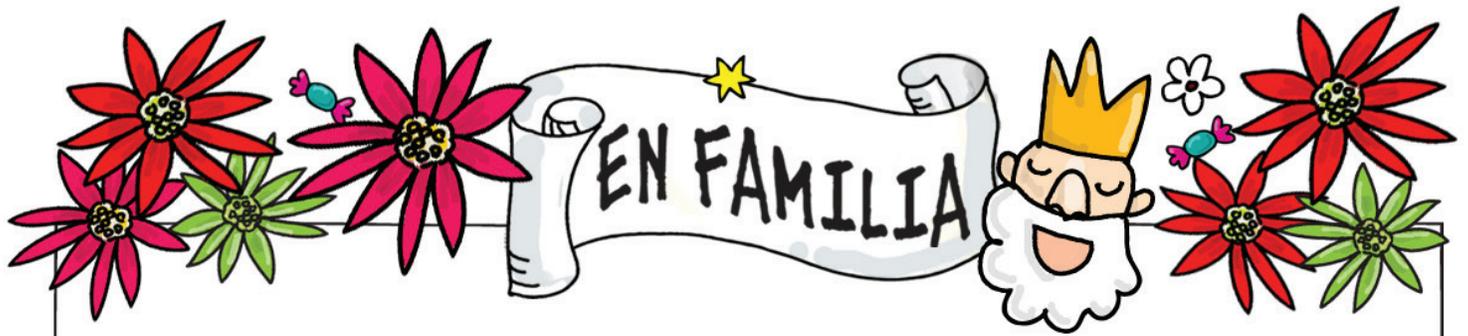
GET YOUR GROOVE ON WITH SOME MUSIC. SOME SALSA WITH A HOLIDAY THEME GETS SOME EXTRA FLAVORS OUT OF THIS RECIPE. DANCING IS ALSO ENCOURAGED. IN A SAUCEPAN, MIX TOGETHER THE CORNSTARCH, SUGAR AND SALT. WHISK IN THE COCONUT MILK AND SIMMER OVER LOW TO MEDIUM HEAT, STIRRING CONSTANTLY UNTIL THE MIXTURE IS THOROUGHLY COOKED AND THICKENS. REMOVE FROM THE HEAT AND POUR THE PUDDING INTO INDIVIDUAL DESSERT CUPS, ALLOWING THE PUDDING TO CHILL IN THE REFRIGERATOR FOR AT LEAST AN HOUR. GARNISH WITH SPRINKLED GROUND CINNAMON, A CINNAMON STICK, AND/OR TOASTED COCONUT FLAKES.

SERVES 4

ARTURO COLÓN



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



TEXAS VALLEY SPANISH RICE

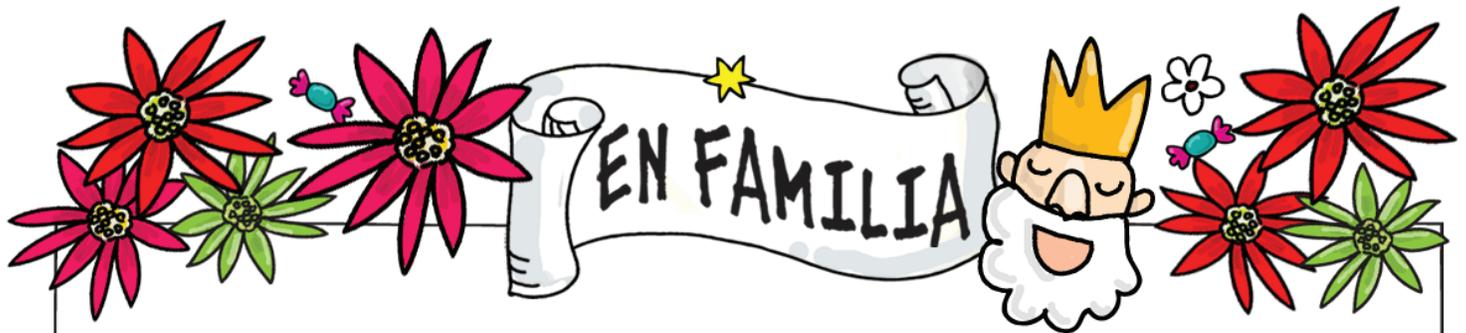
1/2 TSP GARLIC POWDER
1/2 TSP OREGANO
1/2 TSP BLACK PEPPER
1 TSP CUMIN SEED
2 TBSP BACON GREASE
1/2 CUP BELL PEPPER, CHOPPED
1/2 CUP ONION, CHOPPED
1 CUP TOMATO SAUCE
1 CUP WHOLE KERNEL CORN, DRAINED
1 1/2 CUPS RICE
1 CUPS CANNED BLACK BEANS, RINSED AND DRAINED
2 CUPS WATER

POUR RICE INTO HOT BACON GREASE AND COOK UNTIL GOLDEN BROWN. REMOVE FROM GREASE AND PLACE IN BOILING WATER. ADD SEASONINGS, CHOPPED PEPPER, ONIONS AND TOMATO SAUCE, BUT SAVE THE CORN AND BLACK BEANS FOR LATER. REDUCE HEAT, COVER AND COOK FOR 12 MINUTES. STIR THE RICE AND ADD THE CORN AND BEANS TO THE MIXTURE. COOK FOR AN ADDITIONAL 3 MINUTES AND STIR AGAIN. REMOVE FROM HEAT, BUT KEEP THE POT COVERED AND LET THE RICE STEAM FOR ANOTHER FEW MINUTES.

SERVES 10
SONNY VILLARREAL



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK



THANKSGIVING EMPANADAS

6 CUPS FLOUR
6 TSP SALT
1 CUP LARD OR CRISCO® SHORTENING
1/2 CUP COLD BUTTER
3 EGG YOLKS
1 1/2 CUPS ICE WATER
3/4 CUPS VEGETABLE OIL
6 CUPS WHITE ONION, DICED
2 TSP GARLIC, MINCED
2 8 OZ BOXES FRESH MUSHROOMS, SLICED
1 LB JIMMY DEAN® SAUSAGE

8 OZ CREAM CHEESE
8 JALAPEÑOS, STEMMED, SEEDED, RIBBED
AND THINLY SLICED
1/2 TSP ONION POWDER
1/2 TSP GARLIC SALT
1 CUBE BEEF BOUILLON
1 TSP BLACK PEPPER

IN A LARGE BOWL, COMBINE FLOUR AND SALT WITH A HAND MIXER. CUT IN LARD AND BUTTER UNTIL THE TEXTURE OF THE MIXTURE RESEMBLES COARSE CORNMEAL. IN A BOWL, BEAT EGG YOLKS WITH WATER AND ADD TO THE FLOUR MIXTURE. MIX WITH A BEATER AND KNEAD THE DOUGH FOR ABOUT 5 MINUTES. SHAPE THE DOUGH INTO SMALL BALLS APPROXIMATELY THE SIZE OF GOLF BALLS. PLACE THE BALLS IN A BAKING DISH, COVER WITH A DAMP CLOTH, AND LET REST FOR 1 HOUR. HEAT 3/4 CUP OF OIL AND SAUTÉ ONIONS, GARLIC AND MUSHROOMS IN A SAUCEPAN. NEXT, ADD CHILES AND CREAM CHEESE, FOLLOWED BY 1 TABLESPOON OF BUTTER, SALT, PEPPER, ONION POWDER, GARLIC SALT AND ADD A BIT OF THE GRANULATED BEEF BOUILLON. JUST A FEW SHAKES OF ALL THE SEASONINGS TO TASTE ARE ALL YOU NEED. IN ANOTHER PAN, CRUMBLE AND COOK THE SAUSAGE AND COMBINE IT WITH THE SEASONED MUSHROOM MIXTURE. NOW, ON A LIGHTLY FLOURED SURFACE, ROLL EACH BALL OF DOUGH INTO A 3-INCH CIRCLE. (MY SECRET FOR PERFECT CIRCLES IS TO USE THE MOUTH OF A LARGE JAR!) SPREAD 2 TABLESPOONS OF FILLING OVER THE BOTTOM HALF OF EACH CIRCLE. FOLD THE CIRCLES IN HALF AND SEAL THE EDGES WITH A FORK DIPPED IN WATER. COVER YOUR EMPANADAS WITH A DAMP CLOTH AS YOU MAKE THEM TO KEEP THEM FROM DRYING OUT. HEAT 1 1/2 INCHES OF OIL IN A SKILLET OR FRYER TO 375°F AND FRY THE EMPANADAS FOR 2 TO 3 MINUTES PER SIDE, OR UNTIL GOLDEN BROWN. DRAIN THEM ON PAPER TOWELS AND KEEP THEM WARM IN A 200°F OVEN UNTIL YOU ARE READY TO SERVE THEM TO YOUR GUESTS.

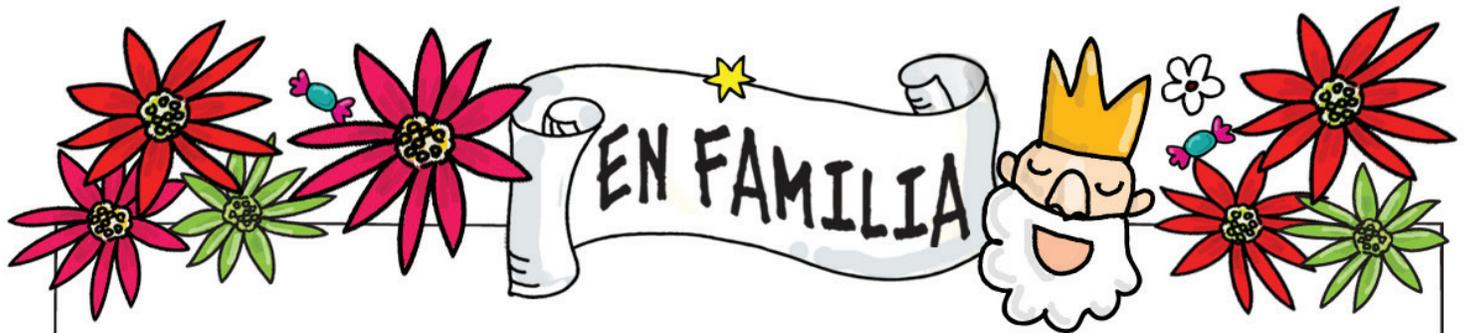
ON A SIDE NOTE, LAST YEAR I WANTED THAT EXTRA FEELING OF THE FIRST THANKSGIVING, SO JUST BEFORE WE BEGAN OUR MEAL, I HANDED OUT INDIAN AND PILGRIM HATS. IT WAS HILARIOUS, AND WE HAD A WONDERFUL TIME. MAY YOUR HOLIDAYS BE FILLED WITH FAMILY, LOVE AND LAUGHTER...AND A FEW ROWDY PILGRIMS!

SERVES 12
CATHY LÓPEZ NEGRETE



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK





THE ULTIMATE CARROT CAKE

CAKE:

3 CUPS GRATED CARROTS
4 EGGS
1/4 TSP GRATED NUTMEG
1/4 TSP BAKING SODA
1/4 TSP FINE SEA SALT
1 TSP BAKING POWDER
1 TBSP VANILLA EXTRACT
1 TBSP GROUND CINNAMON
1/2 CUP APPLESAUCE
3/4 CUP CANOLA OIL
3/4 CUP PECANS OR WALNUTS, CHOPPED
1 CUP PINEAPPLE, CRUSHED AND DRAINED
2 CUPS DARK BROWN SUGAR
2 CUPS FLOUR

FROSTING:

1 TSP VANILLA EXTRACT
1/2 CUP PECANS OR WALNUTS, CHOPPED
1/2 CUP SWEET BUTTER, SOFTENED
3 1/2 CUPS CONFECTIONER'S SUGAR
8 OZ CREAM CHEESE

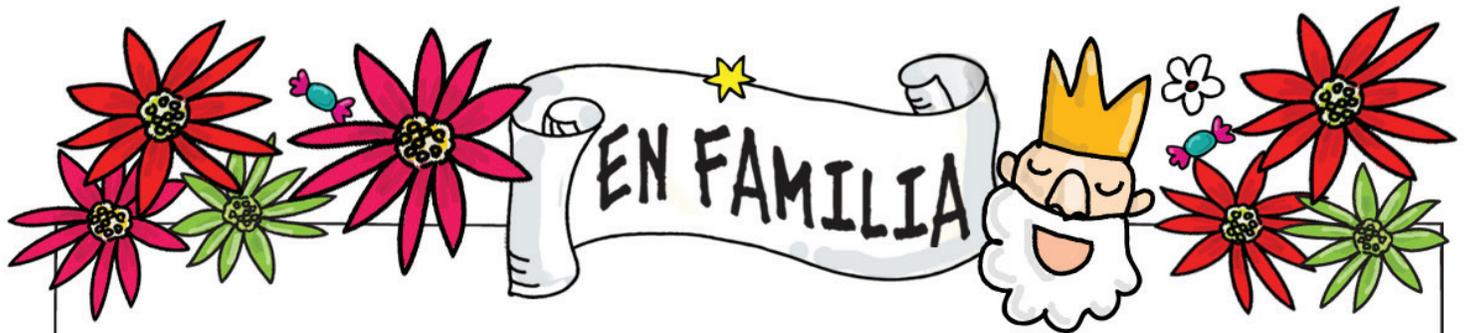
IN A LARGE BOWL, COMBINE AND WHISK TOGETHER THE EGGS, OIL, CARROTS, APPLESAUCE, BROWN SUGAR, VANILLA, PINEAPPLE AND CHOPPED NUTS. IN A SEPARATE BOWL, COMBINE AND WHISK TOGETHER THE FLOUR, BAKING SODA, BAKING POWDER, SALT, NUTMEG AND CINNAMON. TAKE THE DRY INGREDIENTS AND GENTLY COMBINE THEM INTO THE WET BOWL, MIXING ONLY GENTLY ENOUGH TO DISTRIBUTE THEM EVENLY INTO THE BLEND. POUR THIS BATTER INTO A GREASED 9X13 INCH CAKE PAN AND BAKE FOR 40 TO 45 MINUTES IN A PREHEATED 350°F OVEN. LET THE CAKE REST IN THE PAN FOR 15 MINUTES, TURN IT OUT, AND LET IT COOL COMPLETELY. TO MAKE THE FROSTING, COMBINE THE BUTTER, CREAM CHEESE, CONFECTIONER'S SUGAR AND VANILLA IN A MEDIUM BOWL, BEATING UNTIL IT IS BLENDED TO A SMOOTH AND CREAMY TEXTURE. FROST THE CAKE AND SPRINKLE THE NUTS AS A GARNISH.

SERVES 16
TONY MARBÁN



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK





TILAPIA A LA VALLARTA

1/2 TSP KOSHER SALT
1/2 TSP GROUND BLACK PEPPER
1/2 TSP CUMIN SEED
1 TBSP OLIVE OIL
2 TBSP WATER
2 TBSP BUTTER
3 TBSP LIME JUICE
3 TBSP CILANTRO, CHOPPED
6 CLOVES GARLIC, CHOPPED
1 1/2 LBS FRESH TILAPIA FILLETS

INTO A SMALL SAUCEPAN ON MEDIUM LOW HEAT, ADD BUTTER, OLIVE OIL, LIME JUICE, WATER AND GARLIC, STIRRING GENTLY UNTIL THE BUTTER IS MELTED AND THE INGREDIENTS ARE WELL COMBINED. SET ASIDE TEMPORARILY. APPLY COOKING SPRAY TO A SHALLOW BAKING OR ROASTING PAN AND ARRANGE THE FISH FILLETS IN A SINGLE LAYER, SPRINKLING SALT AND BLACK PEPPER ON BOTH SIDES. POUR THE BUTTER MIXTURE OVER THE FISH AND SPRINKLE CUMIN SEEDS ON TOP. BAKE IN A PREHEATED OVEN AT 300°F FOR 7 MINUTES. SPOON THE SAUCE OVER THE FISH AGAIN AND SWITCH OVEN SETTING TO BROIL. PLACE THE FISH ON THE RACK NEAREST THE HEATING ELEMENT AND BROIL FOR 5 MINUTES OR UNTIL THE FISH FLAKES EASILY. BASTE THE FISH WITH SAUCE FROM THE PAN ONE MORE TIME. ONCE THE FISH IS READY, REMOVE AND SERVE IMMEDIATELY, GARNISHING WITH CHOPPED CILANTRO. YOUR GUESTS WILL PRAISE YOUR RESORT STYLE SEAFOOD COOKING!

SERVES 4
RODRIGO FERNÁNDEZ DEL CASTILLO



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK





TY'S BEER BUTT-JACK DANIEL'S® SMOKED CHICKEN

3 TBSP OLIVE OIL
1/2 CUP BROWN SUGAR
1/4 CUP SYRUP OR MOLASSES
1 16 OZ CANNED BEER OF YOUR CHOICE
3 JALAPEÑOS OR HABANERO PEPPERS
2 GARLIC CLOVES
1 CUP OF POTLATCH SEASONING FROM WILLIAMS-SONOMA
1 CUP BUTTER
2 BAGS JACK DANIEL'S® WOOD SMOKING CHIPS
1 CHICKEN, WHOLE

PREPARATION IS KEY FOR THIS DISH. DRINK A BEER, OR TWO, OR AS MANY AS YOU LIKE. JUST REMEMBER THAT COOK TIME DEPENDS ON MAINTAINING PROPER TEMPERATURE OF THE SMOKER, BUT ON AVERAGE IT'S A 4 TO 5 HOUR PROCESS. THIS IS A GOOD TIME FOR FAMILY ACTIVITIES OUTSIDE. REMOVE THE INNER ORGANS OF THE CHICKEN AND WASH THE CHICKEN THOROUGHLY INSIDE AND OUT. DRY THE BIRD WITH PAPER TOWELS. MELT THE BUTTER IN MICROWAVE AND RUB THE CHICKEN INSIDE AND OUT, AS WELL AS UNDER THE SKIN. USE A SHARP, SMALL KNIFE TO HELP REMOVE THE MEMBRANE FROM THE CHICKEN MEAT AND SKIN AS BEST AS POSSIBLE. MIX 4 TBSP OF POTLATCH SEASONING WITH 4 TBSP OF BROWN SUGAR AND REPEAT THE RUBBING PROCESS ALL OVER THE CHICKEN AGAIN, AND THEN SET THE CHICKEN ASIDE. TAKE THE 16 OZ BEER CAN, AND DRINK 1/3 OF THE BEER. THIS IS ACCEPTABLE SINCE YOU'LL ONLY NEED ABOUT 11 OUNCES. IN THE BEER CAN, ADD CHOPPED GARLIC, 1/2 CUP POTLATCH SEASONING AND JALAPEÑOS OR HABANERO PEPPERS, THEN SET ASIDE THE BEER MARINADE FOR USE DURING THE 4 TO 5 HOUR SMOKING PERIOD. TO PREPARE THE SMOKER AND WOOD CHIPS, YOU SHOULD SOAK THE WOOD CHIPS IN WATER FOR 30 MINUTES, THEN DRAIN THE WATER AND ADD THE CHIPS TO A HEATED SMOKER. THE SMOKER SHOULD MAINTAIN A TEMPERATURE OF 200°F THROUGHOUT THE COOKING PROCESS, AND MORE WOOD CHIPS SHOULD BE ADDED AS NEEDED.

THAT'S ALL THE HARD WORK, AND THE REST OF THE RECIPE IS EASY. CAREFULLY PLACE THE CHICKEN OVER THE TOP OF THE BEER CAN. YES, THAT MEANS THE CHICKEN WILL BE PROPPED AWKWARDLY ON THE BEER CAN, BUT THIS IS AN EFFECTIVE APPROACH. CAREFULLY PLACE THE CHICKEN IN THE SMOKER AND KEEP CHECKING THE CHICKEN AND THE TEMPERATURE EACH HOUR, BASTING THE CHICKEN REGULARLY WITH THE RUBBING SAUCE. WHEN THE INTERNAL TEMPERATURE OF THE CHICKEN REACHES 180°F, IT'S TIME TO EAT. CAREFULLY REMOVE THE CHICKEN FROM THE BEER CAN AND CARVE THE CHICKEN. IF YOU WISH, YOU CAN USE THE REMAINING CONTENTS OF THE BEER CAN AS A DIPPING SAUCE FOR THE CHICKEN.

SERVES 6
TY SUMMERS



2013 LOPEZ NEGRETE
HOLIDAY COOKBOOK

