

Della Montoya's Internationally Famous Recipes for Delicious New Mexican Dishes

Biscochitos

6 cups flour
3 teaspoons baking powder
1 teaspoon salt
3 teaspoons anise seed
2 cups (1 lb.) pure lard
2 eggs
1 cup sugar
6-7 tablespoons sweet wine or water

½ cup sugar
1 tablespoon cinnamon

Sift flour, baking powder, and salt. Cream sugar and lard until creamy. Add eggs and anise seed and cream again until very fluffy. Mix with first mixture. Add wine or water, enough to hold dough together. Roll out to about ¼-inch thick. Cut into fancy shapes. Dip tops of cookies in cinnamon and sugar mixture. Place on cookie sheet and bake at 400 degrees for about 10 minutes or until light brown.

Empanaditas

2 lbs. beef (pork and beef tongue okay)
2 cups raisins
2 cups sugar
1 cup piñon (pine) nuts
½ teaspoon all-spice
1 teaspoon nutmeg
1 ½ teaspoon cinnamon
3 cups applesauce

Grind meat. Add fruit, spices, and mix well. Add broth from meat if mixture is dry.

(Note from Tommy: My grandmother, Beatriz Silva, didn't use raisins, all-spice, nutmeg, or applesauce. Instead, she added a jar of mince meat and some whiskey.)

Pastry for the Empanaditas

1 pkg. yeast
1 ½ cups warm water
2 tablespoons sugar
1 ½ teaspoons salt
1 egg, beaten
3 tablespoons lard, melted
flour to make medium dough

Add yeast, sugar and salt to warm water and mix until dissolved. Add beaten egg, melted lard and flour. Roll out dough about ⅛ inch thick and cut with biscuit cutter or roll into small tortilla. Place filling in center, fold over pastry, and seal edges. Fry in deep boiling fat or oil until brown.

Chile con Queso

1 cup American cheese
½ cup cheddar cheese
¼ cup evaporated milk
1 fresh tomato, medium size, peeled, and finely chopped
1 or more green chili, chopped
⅛ teaspoon garlic powder

Melt cheese together over very low fire. After cheese melts, add milk, stirring constantly. Add chopped tomato, chopped green chili and garlic powder. Stir to blend all flavors. Add more milk if desired. Serve warm with tostadas or potato chips.

Carne Adovada

2 lbs. pork or beef steak, cut in strips
3 cups chile caribe
2 cloves chopped garlic
salt and oregano to taste

Marinate meat in chili caribe sauce overnight. Bake or fry until well done. Baste with chili sauce while cooking.



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Chile con Carne

1 medium size round steak cut in cubes
2 or 3 tablespoons ground red chili
½ tablespoon flour
water
salt and garlic to taste

Fry steak in oil until tender. Add flour and let brown slightly. Add chili powder and enough water to stir, not to thick. Add salt and garlic and let simmer for about 30-45 minutes. Do not use flour if chile caribe is substituted for chili powder.

Chile Verde con Carne

1 medium size round steak
1 can tomatoes
green chili, chopped
onions, chopped
salt and garlic to taste

Fry steak in oil. Add onion while frying. After cooked, add tomatoes and let simmer for about 15 minutes. Add chopped green chili and let simmer for about 5 minutes. Serve with pinto beans.

Posole

1½ lbs. pork cut in 1-inch cubes
1½ lbs. beef cut in 1-inch cubes
2 lbs. posole corn
1 small sliced onion
2 chopped cloves of garlic

Boil meat (could add pig's feet or beef tripe), garlic, and onion until tender. Boil posole corn separate until it bursts. Do NOT overcook. After both are cooked, mix meat with posole corn and simmer for about half hour. Do NOT boil. May add chili pods to boiling posole. Extra delicious when served with chile caribe sauce.

Guacamole

2 soft avocados, coarsely mashed
1 fresh tomato, coarsely mashed or cubed
2 roasted peeled green chili, chopped
½ small onion, chopped
1 clove of garlic, chopped

Mix, add salt to taste. Serve in dip dish with tostadas or potato chips. Lemon poured over slightly to keep from getting dark.

Chile Verde

Fresh green chili
Garlic and salt to taste

Wash chili. Place in hot skillet and roast until peeling is loose and can be easily peeled off. After roasted, sprinkle with cold water. Place a wet cloth over it and let set for about 20 minutes. Peel chile, remove stems and chop. Add garlic and salt to taste.

Chile Caribe

Chili pods (enough for the servings you plan)
Garlic, oregano, and salt to taste

Clean dust off chili pods. Remove seeds and stems. Leave veins for hotter chili. Roast chili in oven slightly for about 5 minutes until soft; do not brown. Soak in cold water until soft. Remove and blend, adding water until desired thickness. Add salt, garlic, and oregano to taste.

Chile Rellenos

6 large fresh green chili with stems
grated longhorn cheese (may substitute ground meat for cheese)

Split peeled and roasted chili. Stuff chili with grated cheese (or ground round steak). If meat is used, fry it with onion. Dip in batter and deep fry in oil until batter is crisp.



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Pinto Beans

2 cups pinto beans
salt pork cut in small cubes

Wash beans but do not soak long. Cover beans with enough water and boil with salt pork until cooked. Add salt to taste. Serve with chili con carne, caribe sauce, or chile verde.

Capirotada

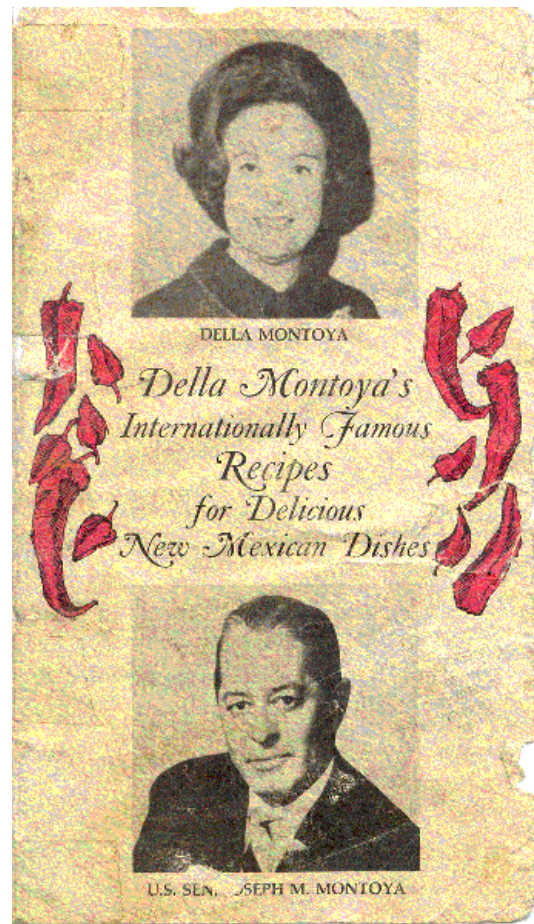
10 slices white bread, toasted
½ lb. longhorn cheese
1 cup raisins
1 cup sugar
1 teaspoon cinnamon
½ teaspoon vanilla

Brown sugar in skillet until brittle. Then add enough water to make a thin syrup. Add vanilla to syrup. Remove from stove and add to bread which has been set in low oblong pan. Add sliced cheese, raisins, and sprinkle with cinnamon. Let soak for about 30 minutes in oven at 300 degrees. Serve with cream.

Natillas

½ cup white flour
1 quart fresh milk
2 eggs
1 cup sugar
1 teaspoon cinnamon
1 teaspoon nutmeg
1 teaspoon vanilla

Warm milk in large saucepan until it gets to boiling point. But do NOT boil. To milk, add a mixture of egg yolk, flour, sugar, and cinnamon mixed with about ½ cup of cold milk. Let boil until thickened. Remove from stove and add vanilla and sprinkle nutmeg. After boiling, add whites of heavily beaten eggs. Serve warm or cold.



U.S. Senator and Mrs. Joseph M. Montoya

