

Chef Ann's



Favorite
Recipes



Margaritas de Anna

1 large can frozen Limeade
1 can Cuervo Gold Tequila
1/2 can Orange Juice or Triple Sec
2-3 cans water
1 bottle Pale Ale-type* beer
Grand Marnier
Lime wedges

Mix first four ingredients together in a large pitcher (or in a blender). Add more water or tequila to taste.

Cut a slit in a lime wedge and run the wedge around the rim of a serving glass. Dip rim in margarita salt.

Add ice to each glass and pour margaritas over the ice (or add ice to the blender and pour frozen margaritas into each serving glass).

Top each serving with a shot of Grand Marnier and a splash of beer.

**NOTE: This tastes best with Bud Select Bud Light, Michelob Light or a similar type of beer. Do not use Corona because it does not mix well with the limeade.*



Mexican Coffee

- 1 shot Cuervo Silver Tequila
- 1 shot Starbucks Coffee Liqueur
- 1 cup hot coffee
- Reddi-Wip Real Cream Whipped Topping

Pour all ingredients together in a coffee cup and stir. Top with whipped cream and enjoy!



Cid's Salsa

Salsa de Cid

2 whole tomatoes, chopped
1/2 medium onion, chopped
7 jalapeño chiles*
2 cloves garlic, minced
1/8 cup vegetable oil
1/8 cup vinegar
ground oregano to taste
ground cumin to taste
salt & pepper to taste

Rinse jalapeños & put in boiling water for 5 minutes.
Remove jalapeños from water & let cool.

Remove stems and seeds from jalapeños.

Put jalapeños & remaining ingredients into a blender or food processor. Pulse until salsa reaches desired consistency (chunky or smooth). Add more tomatoes, if needed.

Best if allowed to marinate at least 24 hours.

Heat Scale: Hot

**NOTE: when working with chile peppers, wear rubber or disposable gloves to protect your skin from the capsaicin oil (I wear three gloves on each hand!).*





- 1 medium tomato, chopped
- 1 can tomato sauce
- 10 jalapeño chiles, stems and seeds removed, chopped*
- 1 bunch green onions, chopped
- 1 bunch cilantro, chopped
- salt & pepper to taste

Place all ingredients in a blender or food processor & pulse until it reaches desired consistency (chunky or smooth). Add more tomatoes, if needed.

Best if allowed to marinate at least 24 hours.

Heat Scale: Medium

**NOTE: when working with chile peppers, wear rubber or disposable gloves to protect your skin from the capsaicin oil (I wear three gloves on each hand!).*

Both of these salsa recipes came from my friend, Cid (Cindi) via her mother, Cuca, who was born and raised in Mexico. ¡Muchas gracias, Cid!



Corn & Black Bean Salsa

Salsa de Elote y Frijol

1-16 oz can black beans, drained
1-16 oz can sweet corn, drained
1 bunch green onions, chopped
1/2 cup red onion, chopped
1 tsp cumin
1 can Rotel Mexican Festival tomatoes
Juice of 1 lemon

Mix all ingredients together and place in an air-tight container. Store in refrigerator.



- 1 large avocado
- 2 plum tomatoes
- 1/4 cup chopped red onion
- 1 clove garlic, minced
- 1 Tbsp chopped fresh parsley
- 1/2 tsp chopped fresh basil OR oregano
- 1 Tbsp olive oil
- 1/2 Tbsp red wine vinegar
- 1/2 (4 oz) pkg crumbled feta cheese

Peel and seed avocado. Chop avocado and tomatoes and place in a large bowl. Add onion and next 5 ingredients, tossing to coat. Fold in feta cheese. Serve immediately

Yield: 2 cups



Pico de Gallo

Fresh Salsa

6 fresh jalapeño chiles, stems and seeds removed, chopped very fine*

1 large onion, chopped very fine

2 medium tomatoes, chopped very fine

2 cloves garlic, minced

1/4 cup fresh cilantro, chopped fine

2 Tbsp olive oil

2 Tbsp red wine vinegar or lime juice

Mix all ingredients together in a nonmetallic bowl. Let stand at room temperature for at least 1 hour before serving. For best results, make at least 24 hours ahead of serving and chill in refrigerator.

Serve with tortilla chips as a dip. This salsa is also good with tacos, burritos and fajitas

Yield: 2 cups

Heat Scale: Medium

** NOTE: The key to proper preparation is to never use a food processor or blender; For proper consistency, chop vegetables by hand.*



12 pickled jalapeño peppers*
1 (3-oz) package cream cheese, softened
1/2 cup sharp cheddar cheese, shredded
1/4 cup green onion, chopped

Rinse and drain jalapeño peppers. Slit lengthwise on one side, and again horizontally across the top pepper (be careful not to cut off stem); remove seeds and veins, leaving stem attached.

Beat cream cheese till fluffy. Add cheddar cheese and green onion.

Stuff each pepper with part of cream cheese mixture and arrange on baking sheet that has been lined with aluminum foil.

Bake at 350° for about 10 minutes or until cheese melts.

**Note: when working with chile peppers, wear rubber or disposable gloves to protect your skin from the fierce capsaicin oil. (I wear three disposable gloves on each hand!)*



Mexican Bean Salad

Ensalada Mexicana de Frijol

- 1-15 oz can Black Beans
- 1-15 oz can Kidney Beans
- 1-15 oz can Navy Beans
- 1-15 oz can Garbanzo Beans
- 1-15 oz can Pinto Beans
- 1 green bell pepper, chopped
- 1 red bell pepper, chopped
- 1-10 oz pkg frozen corn
- 1 red onion, chopped
- 1/2 cup olive oil
- 1/2 cup red wine vinegar
- 2 Tbsp lime juice
- 1 Tbsp lemon juice
- 2 Tbsp sugar
- 1 Tbsp salt
- 1 clove garlic, minced
- 1/4 cup fresh cilantro, chopped fine
- 1/2 Tbsp ground cumin
- 1/2 Tbsp ground black pepper
- 1/2 tsp chili powder
- dash or two or three... of Tabasco or Red Hot sauce

In a large bowl, combine beans, peppers, corn & onion.

In a small bowl, whisk oil, vinegar, lime juice, lemon juice, sugar, salt, garlic, cilantro, cumin, black pepper & chili powder. Season with Tabasco or Red Hot.

Add dressing to bean mixture, mix well & store in refrigerator.



Marinated Vegetables

Verduras Marinadas

MARINADE

- 1 cup olive oil
- 1 1/4 cup white vinegar
- 1/4 cup lemon juice
- 1/4 cup sugar
- 2 tsp salt
- 1/4 tsp ground black pepper
- 1 clove garlic, minced

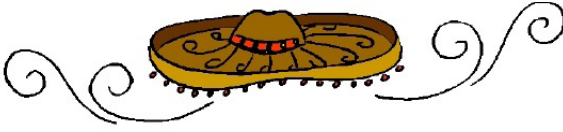
Mix together all ingredients in a small saucepan and bring to a boil. Let simmer for 5 minutes. Pour dressing over veggies & marinate in refrigerator at least 24 hours.

VEGETABLES

Use any kind of vegetable you choose (broccoli, cauliflower, green beans, mushrooms, tomatoes, green bell pepper, red bell pepper, etc.). Slice or chop them accordingly and place them in a shallow dish. If using broccoli, cauliflower or green beans, blanche or steam them for 5 minutes before marinating.

NOTE: For Fiesta, I arranged the veggies to look like a Mexican Flag: green veggies on the left, white veggies in the middle and red veggies on the right. The eagle in the middle was simulated with a small can of chopped black olives.





Black Bean Soup

Sopa de Frijol Negro

- 1 1/2 cups dried black beans
- 6-8 fresh jalapeños, stems & seeds removed, chopped*
- 2 cloves garlic, minced
- 2 Tbsp bacon drippings
- 1 large ham hock
- 1 tsp ground cumin
- 1 Tbsp red wine vinegar
- 7 cups chicken stock
- 1/2 cup heavy cream or half & half
- 3 Tbsp tequila (optional)
- Sour cream

Cover the beans with water and soak overnight. Rinse beans before adding to soup.

Saute onion, garlic, and jalapeños in the bacon fat til soft.

Combine the sauteed ingredients, beans, ham hock, chopped ham, cumin, vinegar and stock. Bring to a boil, reduce heat and simmer until beans are soft — at least 3 to 3 1/2 hours, but is best to let simmer all day.

Remove ham hock and shred (discard excess fat).

Puree half of the bean mixture until smooth. Return to soup pot containing the remaining beans, stir in cream and heat. Remove from heat and stir in tequila and shredded meat. Garnish with a dollop of sour cream.

Serves: 6 to 8 • Heat Scale: Hot

Note: when working with chile peppers, wear rubber or disposable gloves to protect your skin from the fierce capsaicin oil. (I wear three disposable gloves on each hand!)





Chicken & Cheese Enchiladas

Enchiladas de Pollo y Queso

- 1 cup onion, chopped
- 1/2 cup green bell pepper, chopped
- 2 Tbsp butter or margarine
- 2 cups cooked chicken, shredded
- 1 (4 oz.) can green chiles, chopped
- 3 Tbsp butter or margarine
- 1/4 cup flour
- 1 tsp ground coriander seed
- 3/4 tsp salt
- 2 1/2 cups chicken broth
- 1 cup sour cream
- 1 1/2 cups Monterey jack cheese, shredded (6 ounces)
- 12 6-inch corn and/or flour tortillas

In large skillet, cook onion & green pepper in 2 Tbsp butter til tender. Combine in a bowl with chicken & green chiles; set aside.

In same skillet, melt 3 Tbsp butter. Blend in flour, coriander, and salt. Stir in chicken broth all at once; cook and stir til thick and bubbly. Remove from heat; stir in sour cream and 1/2 cup Monterey jack. Then, stir 1/2 cup of the sauce into the chicken mixture.

Fill each tortilla with about 1/4 cup chicken mixture and a little bit of cheese. Roll up. Arrange rolls in a 13 x 9 x 2 baking dish. Pour remaining sauce over top. Sprinkle with remaining cheese.

Bake, uncovered, at 350° for 25 minutes or til bubbly.

Serves: 6 to 8 • Heat Scale: Mild

Fiesta 2001





- 2 Tbsp olive oil
- 1/2 cup onion, chopped
- 1 Tbsp flour
- 1/2 cup milk
- 1-4 oz can green chiles, chopped
- 1/2 tsp salt
- 2 cups cooked pork*, shredded
- 2 medium tomatoes, chopped
- 2 Tbsp olive oil
- 8 6-inch corn tortillas
- 1 1/2 cups cheddar cheese, shredded

Saute onion in 2 Tbsp oil. Blend in flour. Add milk, green chiles & salt. Cook, stirring constantly, til thick & bubbly. Stir in pork & tomatoes.

In a small skillet, heat 2 Tbsp oil. Dip tortillas in hot oil for 10 seconds or til limp. Drain on paper towels.

Place a layer of tortillas on bottom of a large casserole dish. Top with pork mixture & cheese. Repeat layers twice more.

Bake, uncovered, at 350° for 25 minutes or til bubbly.

Serves: 4 • Heat Scale: Mild

**NOTE: For Fiesta, I used a pork tenderloin that I roasted in the oven. But, you can also used ground pork and brown it in the skillet with the onions. Roast or ground beef may also be substituted.*





Mexican Hash *Picadillo*

- 3 Tbsp oil
- 3 large onions, chopped
- 1 large green pepper, chopped
- 1 lb ground beef
- 2 cups cooked tomatoes
- 3/4 cup uncooked rice
- 1 1/2 tsp chili powder
- 2 tsp salt
- 1/8 tsp pepper

Saute onion and green pepper in oil. Add ground beef and brown. Drain excess from beef. Return beef to pan and add remaining ingredients. Stir well.

Pour mixture into a greased 2 quart casserole. Bake at 350° for 45 minutes. Cover and back an additional 15 minutes.

Serves: 6 • Heat Scale: Mild



Pecos Pasta with Beef

Las Pastas de Pecos con el Carne de Vaca

THE FILLING

- 1/2 pound ground beef
- 1 onion, chopped
- 8 jalapeño chiles, stems and seeds removed, chopped*
- 2 Tbsp chili powder
- 1 green bell pepper, chopped
- 1 cup canned chopped tomatoes
- 1 cup cooked Pinto Beans
- 1 pound macaroni
- 4 quarts water
- 1 can red enchilada sauce
- 2 boxes Martha White® cornbread mix

Saute beef, onion, jalapeños, chili powder & bell pepper til meat is no longer pink. Add tomatoes and pinto beans and simmer for 10 minutes.

Cook macaroni in 4 quarts boiling, salted water until almost done – the macaroni should be fairly firm. Drain.

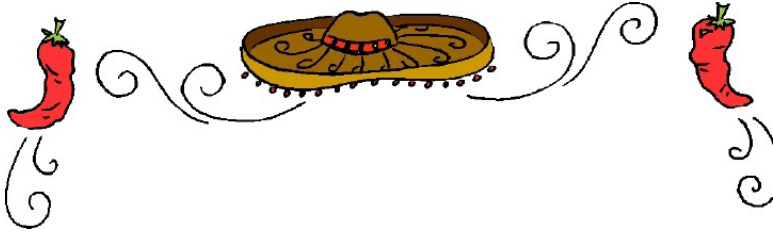
Combine the macaroni and meat mixture.

Prepare the cheese sauce and stir into the macaroni mixture.

Prepare the cornbread according to package instructions.

Pour macaroni mixture into a large casserole and top with enchilada sauce. Bake uncovered, at 375° for 30 minutes or til bubbly.

Remove from oven and pour cornbread mixture on top. Increase oven temperature to 400° and bake for another 20 minutes or until cornbread is golden.



THE CHEESE SAUCE

6 Tbsp butter

6 Tbsp flour

1/4 tsp cayenne powder

1/4 tsp dry mustard

3 cups milk

1 cup sharp cheddar cheese, shredded

Melt the butter in a large skillet or small saucepan. Stir in the flour and let simmer for 2-3 minutes, making sure the flour doesn't brown. Stir in the cayenne and mustard.

Add the milk all and once and stir until smooth. Simmer for 2 minutes. Add the cheese and continue to cook for 3-4 minutes, stirring constantly or until thickened.

Serves: 6-8 • Heat Scale: Medium-Hot

**NOTE: when working with chile peppers, wear rubber or disposable gloves to protect your skin from the capsaicin oil (I wear three gloves on each hand!).*





Stacked Bean Burritos

Burritos Empalmadas de Frijol

- 1/2 cup finely chopped onion
- 2 Tbsp olive oil
- 1 Tbsp flour
- 1/2 cup milk
- 1 (4 oz) can chopped green chiles
- 1/2 tsp salt
- 2 tomatoes, peeled and chopped
- 1 can refried beans
- 1/2 cup commercial salsa
- 1/2 tsp garlic powder
- 1/2 Tbsp chili powder
- 8 6-inch tortillas
- 1-2 cups shredded Monterey Jack cheese

In skillet cook onion in 2 Tbsp oil til tender but not brown. Blend in flour. Add milk, green chiles and salt. Cook, stirring constantly, till thick and bubbly. Stir in tomatoes. Heat through.

In a small microwave-safe bowl, mix beans, salsa garlic and chili powder. Heat in microwave for 2 minutes. Stir and heat for another 2 minutes.

Lay tortillas along the bottom of a 9x9x2-inch baking dish. Top with a layer of beans, sauce and cheese. Layer remaining tortillas, beans, sauce and cheese to make a stack.

Bake, uncovered, at 350° for 20 minutes or til bubbly.

Serves: 4 • Heat Scale: Mild



Egg Casserole with Spicy Chipotle

Cazuela del Huevo con Chipotle

- 2 tomatoes, chopped
- 4 chipotle peppers in adobo*, chopped
- 2 cloves garlic, chopped
- 1/2 onion, chopped
- 1/2 cup chicken broth
- 2 Tbsp olive oil
- 6 corn tortillas
- 4 eggs, beaten
- 1 cup Monterey Jack cheese, shredded

Combine tomatoes, chipotles, garlic, onion and chicken broth in a blender or food processor and puree to make a sauce.

Pour sauce into a small sauce pan. Bring to a boil, reduce heat and let simmer for 15-30 minutes or until the sauce has reduced and thickened.

Heat olive oil in a skillet and fry each tortilla for a few seconds on each side until soft. Remove and drain on paper towels. Cut each tortilla into eighths (to make small triangles).

Combine the sauce and eggs.

To assemble, line the bottom of a small casserole dish with a layer of tortilla wedges, pour 1/3 of the egg mixture over tortillas and top with 1/3 of the cheese. Repeat layers twice more.

Bake the casserole at 300° for 15 minutes or microwave on high for 5 minutes.

Serves: 2-4 • Heat Scale: Medium

**Chipotle in Adobo is a combination of smoked jalapenos, tomato puree, vinegar, onion, cottonseed oil, brown sugar, tomato paste, onion, garlic and spices. It can be found in the Mexican section of your grocery store and comes in either a can or jar.*





Zucchini Salad
Salada de Calabacita

4 cups sliced zucchini
1 cup white wine vinegar
3/4 cup olive oil
2 Tbsp sugar
1 clove garlic, minced
1 tsp dried basil, crushed
1 tsp salt
Dash pepper

Cook zucchini in a small amount of boiling salted water for about 3 minutes or till crisp-tender; drain. Arrange half the zucchini in a single layer in a 10x6x2-inch dish.

In screw-top jar, combine vinegar, oil, sugar, garlic, basil, salt and pepper. Cover and shake well. Pour half the dressing over zucchini in dish. Top with remaining zucchini and dressing. Cover and chill overnight.

To serve, drain zucchini and arrange on lettuce-lined plate.

Serves: 8



Tomatillo & Habenero Rice

Arroz con Tomatillo y Habenero

- 1 fresh Habanero chile, stem and seeds removed, chopped fine*
- 1/2 cup chopped onion
- 2 Tbsp butter
- 1 cup rice
- 2 cups chicken broth
- 2 tomatillos, husks removed, chopped
- 1 tsp chopped fresh cilantro

Saute Habenero and onion in the butter til soft. Add the rice and continue to saute until the rice becomes opaque and starts to brown.

Bring chicken broth to a boil, add the rice mixture, tomatillos and cilantro. Stir once, reduce the heat and simmer covered for 20-25 minutes or until rice is done.

Serves: 4 to 6 • Heat Scale: Medium

**Note: Habanero chiles are very deceptive. They don't look hot, but one is all you need to produce this dish. If you like things very hot, add ONE more Habenero.*

Also, when working with chile peppers, wear rubber or disposable gloves to protect your skin from the fierce capsaicin oil. (I wear three disposable gloves on each hand!)



Corn & Jalapeño Custard

Flan del Maíz y Jalapeño

- 2 Tbsp jalapeño chiles, stems and seeds removed, chopped*
- 1/2 cup creamed corn
- 1/2 cup cooked rice
- 1/2 cup grated cheddar cheese
- 1/4 cup yellow cornmeal
- 1/4 cup whole milk
- 1/4 cup minced onion
- 1/4 cup chopped black olives
- 1 egg, beaten
- 1/2 tsp ground cumin
- 1/2 tsp salt
- 1/8 tsp baking powder

Combine all the ingredients and place in a greased 8x8-inch baking dish. Bake at 350° for 30 minutes or until set and lightly browned.

Serves: 4 to 6 • Heat Scale: Mild

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Wedding Cookies

Polvorones

- 1 stick butter
- 2 Tbsp sugar
- 1 cup flour
- 1/2 tsp salt
- 1/2 tsp vanilla extract
- 1 cup chopped pecans

Place all ingredients together in bowl and mix with hands. Roll into 1-inch balls. Bake at 350° for 20 minutes. Let cool. Roll in powdered sugar.



Mexican Chocolate Cake

Pastel Mexicano de Chocolate

2 cups sugar
1 3/4 cups flour
2 tsp ground cinnamon
1 tsp baking soda
1/4 tsp salt
1 1/2 cups buttermilk
1 cup (2 sticks) unsalted butter
3/4 cup unsweetened cocoa powder
2 large eggs, beaten
1 1/2 tsp vanilla extract
Mocha Frosting
Whole pecans

Preheat oven to 350°. Butter a 13x9x2-inch baking pan and sprinkle bottom and sides of pan with a small amount of cocoa powder.

Combine sugar, flour, cinnamon, baking soda and salt in a large bowl.

Whisk buttermilk, butter and cocoa powder in heavy saucepan over medium-low heat until butter melts. Pour over flour mixture and whisk to combine. Add eggs and vanilla; whisk to blend.

Pour batter into pan. Bake 40 minutes or until toothpick inserted into center comes out clean. Transfer to rack and cool completely.

Spread frosting over top of cake and press pecans onto top.



Mocha Frosting

- 1/2 cup (1 stick) unsalted butter
- 1/2 cup unsweetened cocoa powder
- 6 Tbsp buttermilk
- 1 1/2 tsp instant espresso
- 1 1/2 tsp vanilla extract
- 1/2 tsp ground cinnamon
- 1-1 lb box powdered sugar

Melt butter in medium saucepan over medium heat. Add cocoa, buttermilk, espresso powder, vanilla and cinnamon; whisk until smooth. Remove from heat.

Using an electric mixer, gradually add powder sugar while blending. Beat until smooth.



Ann's Custom Cuisine

Personal Chef Service

YOUR KITCHEN, MY COOKING!

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