



## JALAPEÑO JELLY

This recipe takes a little time to prepare, but it is worth the taste.

### Ingredients

- 1 ½ cups finely chopped, seeded green bell peppers (or red peppers)
- 1 cup finely chopped and seeded jalapeño peppers
- 5 ½ cups granulated sugar
- 1 ½ cups apple cider vinegar
- ¼ teaspoon green food color (or red if using red peppers)
- 1 6-ounce bottle/package liquid fruit pectin



### Instructions

1. Remove seeds from bell peppers and grind them, saving the pulp and juice. Do not grind into mush, so best not to use a food processor or blender.
2. Mix peppers and hot peppers, apple cider vinegar, and sugar in a 6-quart saucepan. Bring to a rolling boil.
3. Add the liquid fruit pectin and bring it back to a full rolling boil. Stir constantly. Don't burn the jelly!
4. Cook 1-2 minutes. Remove from heat and let stand for a minute or two and skim off the foam.
5. Add food coloring.
6. Pour through a strainer into hot sterilized jars and seal per manufacturer directions. Remember to pour into hot jars, seal by hand and turn upside down on a clean kitchen towel, for 15-20 minutes at least. Invert upright and cover with clean towel. They will pop the lid seal when sealed. Don't burn your hands!

You could serve the jalapeño jelly over cream cheese with crackers, toast, or crusty bread slices.



## TACO SOUP

This is a little spicy – you may adjust for taste preferences.

### Ingredients

- 2 pounds lean ground beef
- 1 onion, chopped
- 3 cans tomatoes
- 2 cans pinto beans
- 2 cans hominy (drained)
- 1 can whole kernel corn (drained)
- 1 can Rotel tomatoes (mild or spicy)
- 1 small can chopped green chilies (mild or spicy)
- ½ - 1 package taco seasoning mix



### Instructions

1. Brown the ground beef and onion together in a large pot.
2. Add the remaining ingredients and simmer for at least 30 minutes or until the flavors meld. Best when served the next day for best flavors.
3. Eliminate the ground beef for vegetarian soup or use ground turkey or chicken for a less fatty version.

You could serve the soup with sour cream and corn chips or tortillas. This recipe is easy to make and is a great dish to prepare ahead of time.

## CORN SALAD

Fresh or frozen vegetables work equally well here. This recipe came from my cousin.

### Ingredients

- 3 cups whole kernel corn, drained
- ½ green bell pepper, diced
- 2 Tablespoons sweet pickle relish
- 1 8-ounce carton of French Onion dip
- 1 cup sliced celery





- 3 green onions, chopped
- ½ cup mayonnaise
- 1 small jar diced pimento peppers
- Salt and pepper to taste

### Instructions

1. Mix all ingredients together and chill for several hours.

### CHILI RELLENO

This is one of many ways to make Chili Relleno – this one is simple and tastes great. It may be eaten as an entrée or as a side dish to roasted or grilled meat. Serves 8.



### Ingredients

- 1 12-ounce can green chilis, chopped
- 1 12-ounce Monterey Jack cheese, shredded
- 1 12-ounce Cheddar cheese, shredded
- 1 Tablespoon all-purpose flour
- 4 egg yolks
- 1 10-ounce can evaporated milk
- 1 dash black pepper
- 4 egg whites

### Instructions

1. Combine the grated cheeses and chilies. Put in the bottom of a 13"x9"x1" casserole dish.
2. Blend flour, eggs, evaporated milk, and pepper.
3. Beat egg whites stiff. Fold egg whites into the egg mixture and pour over the casserole.
4. Bake for 30 minutes at 325 degrees F or until the top is light golden brown. Cut into squares or desired shapes.

### TACO RING



This is not crunchy like taco shells, but the taste is right on! It's unique to serve alongside salad or rice. It can be to suit any guest's taste. Serves 8.

### Ingredients

- Salsa
- Guacamole
- Tomatoes
- Lettuce
- Sour cream
- Ground beef
- Rice
- Refried beans
- Shredded cheese
- 1 can of crescent rolls

### Instructions

1. Preheat oven to 375 degrees F.
2. Cook ground beef (or other ground meat) and drain.
3. Stir in taco seasoning (your favorite brand) and water.
4. Add 1 cup shredded cheese, cooked rice, and/or refried beans if you desire.
5. Scoop filling evenly over shaped crescent rolls. Pull over end of crescent rolls like a braid.
6. Brush with egg white and sprinkle with remaining cheese.
7. Bake 25-30 minutes or until golden brown.

### CUSTARD

A light and delightful, refreshing dessert.

### Ingredients

- 3 large eggs, well beaten
- 1/3 cup granulated sugar
- ¼ teaspoon salt
- 2 ½ cups whole milk or half and half cream
- 1/8 teaspoon nutmeg, ground
- 1 teaspoon vanilla





## Instructions

1. Mix together well and bake in either separate dishes or an 8"x11" dish at 325 preheated oven degrees F.
2. Sprinkle nutmeg on top of the custards for added flavor and appearance.
3. If using individual dishes, place in hot water about halfway up the outside of the dishes. It makes for a smoother custard and is baked throughout.
4. Bake until solid and set – light brown. Cook for about 1 hour, check for doneness.
5. Let cool some before trying to remove the hot dishes from the hot water. Be careful not to burn yourself!

Serving cold is great.