



## Choricken Tacos with Rice and Beans

### Choricken Tacos (Serves 4)

4 yellow corn shells, deep-fried  
6 oz chorizo sausage, browned  
6 oz cooked chicken, shredded  
Shredded cheddar and colby cheese  
Romaine lettuce  
Pico

Mix chorizo and chicken together and add to taco shell. Top with cheese, romaine lettuce and one tablespoon of pico.

### Pico

4 tbs tomato, diced  
2 tbs onion, diced  
1 tbs cilantro, chopped

Mix three ingredients together and set aside to top choricken tacos.

### Beans

1½ cups dry pinto beans  
Drippings from 2 bacon slices  
½ onion, peeled  
1½ cups chicken stock

Soak beans overnight, drain and rinse. Simmer beans over medium-high heat with onion, bacon drippings and chicken stock. Remove the onion before serving.

### Rice

1 cup white grain rice  
⅓ cup onion, diced  
2½ fresh garlic cloves, diced  
⅓ cup tomato sauce  
1 tsp Mexican oregano  
⅛ tsp thyme  
1 tsp cumin  
½ tsp black pepper  
¾ cup chicken stock

Simmer tomato sauce with seasonings until heated through. Sauté onions and garlic until softened. Add rice and sauté until rice turns golden brown. Pour sauce on the rice and cook over medium heat until rice has absorbed sauce and is soft through.



## Jalapeño Burger with Gringo Beans

### Jalapeño Burger (Serves 4)

1½ lb ground beef  
12 roasted jalapeño pepper slices  
4 slices of hot pepper jack cheese  
4 bolillo rolls

Divide ground beef into four one-third-pound patties and cook to desired doneness. Top each with cheese and three jalapeño pepper slices.

### Bolillo Rolls (Makes 15 rolls)

6 cups flour  
3 tbs sugar  
1 tbs salt  
3 cups water  
4 tsp yeast

Mix the ingredients together. Let proof for 90 minutes. Divide into five-ounce-roll portions and proof for 30 minutes. Bake at 375 degrees for 30 minutes.

### Gringo Beans

¼ lb bacon, crumbled  
½ cup ham, diced  
¼ jalapeño, diced  
½ fresh garlic clove  
¼ cup brown sugar  
½ cup green peppers, diced  
½ cup sweet onion, diced  
5 oz red beans  
5 oz pork and beans  
5 oz dark red kidney beans

Mix all the ingredients together in a Crock-Pot and cook on high until beans are tender.



## Tiajuana Taxi

4 flour tortillas  
12 eggs, scrambled  
8 bacon strips  
1 lb ham, diced  
8 sausage links, diced  
1 lb chorizo  
1 cup potatoes, cubed  
¼ cup green bell pepper, diced  
¼ cup red bell pepper, diced  
¼ cup onion, diced

Cook potatoes, peppers and onions until potatoes are tender. Cook bacon, chorizo, sausage and ham together until heated. Add potatoes and scrambled eggs to skillet. Cook eggs to desired consistency. (Serves 4) ■