



Elotes Style Corn

Ingredients

18 oz frozen kernel corn
½ tbsp chili powder
½ tbsp granulated garlic
1.5 oz white crumbly cheese (such as queso blanco or cotija)
½ tbsp chopped fresh cilantro
½ tbsp thinly sliced scallion
½ teaspoon lime zest
.75 tbsp mayonnaise
½ tbsp melted butter

Method

1. Cook corn and drain well.
2. Toss well with remaining ingredients.

Serve and Enjoy!

(For extra color and flavor roast the corn)



Avocado, Jicama, Cucumber Salsa

Ingredients

- ¼ cup Lime Juice
- ¼ cup Olive Oil
- 2 tsp minced peppers (chili, serrano)
seeded and minced
- ¼ cup chopped fresh cilantro
- 1 cup diced and peeled cucumbers
- 1 cup peeled, diced fresh jicama
- 1 cup small diced avocado
- ¼ tsp salt

Method

1. Gently combine all prepared ingredients in a mixing bowl.

Serve and Enjoy!



Carnitas Quesadilla

Ingredients

- 4 oz. carnitas pork
- ¼ cup cilantro
- ¼ cup tomatoes
- 4 oz shredded cheddar cheese
- 4 each 12" tortillas
- 1 ¼ spray of cooking spray

Method

1. Carnitas – cook pork shoulder overnight whole, or 4 hours cut into 2" pieces for raw, you may also use your favorite purchased pulled pork. Pork can be cooked two days prior to assembling.
2. Cut tomatoes, chop cilantro
3. Combine carnitas, tomatoes, cilantro, and cheese in a bowl and mix well.
4. Fill tortilla with ¾ cup or 6oz. of filling
5. Cook until tortilla is golden brown & delicious
6. Enhancement:
 - 1 tsp chopped jalapeno peppers
 - 1 tsp pico de gallo
 - 1 tsp cilantro lime crema