

Show 1: **MEXICAN COOKING**

**CHUNKY AVOCADO SALSA**

3 ripe plum tomatoes, diced  
Serrano chile to taste  
Minced garlic  
1 medium red onion, diced  
¼ cup chopped fresh cilantro  
3 large, ripe Haas avocados  
Freshly squeezed lime juice to taste  
Kosher salt to taste

Mix together the tomatoes, chile, garlic, onion and cilantro. Set aside. Cut the avocados in half, running your knife around the pit from stem to blossom end and back again; twist the halves in opposite directions to free the pits and pull the halves apart. Cut each half in half and cut the quarters into large chunks and scoop into the bowl with the other ingredients and stir gently to combine. Season the salsa with lime juice and salt then serve.

**SOPA DE ALBONDIGAS (MEATBALL SOUP)**

Broth:

1 onion, minced  
1 clove garlic, minced  
2 T oil  
½ can tomato sauce  
3 quarts beef stock

Albondigas:

¾ pound ground beef  
¾ pound ground pork  
1/3 cup of raw rice  
1 ½ t. salt  
¼ t. pepper  
1 egg, slightly beaten  
1 T chopped mint leaves

Saute onion and garlic in oil; add tomato sauce and beef stock. Heat to boiling. Mix meat with rice, egg, mint, salt and pepper and shape into little balls. Drop into boiling broth. Cover tight and cook 30 minutes. Will freeze nicely. Serves 6 to 8.

**Enchiladas Verdes (Green Enchiladas)**

12 tortillas  
oil for frying

Sauce:

1 can peeled green chiles  
1 medium green pepper  
1 28 oz. Can tomatillo  
1 medium-sized onion, peeled  
2 cloves garlic  
1 large tomato, peeled, or ¾ cup solid-pack canned tomatoes  
¼ cup oil  
½ cup finely chopped parsley  
Salsa Jalapena

Filling:

2 pounds lean boneless pork, cut in small pieces  
2 cloves garlic  
¼ cup water  
1 medium sized onion, chopped  
1 large tomato, peeled, or ¾ cup solid-pack canned tomatoes  
3 tablespoons grated Jack cheese

Remove seeds from green chiles and green pepper and cut in strips. Open can tomatillo. Place 1/3 can of tomatillo, chiles, pepper, onion, garlic and tomato in electric blender, using about 1/3 of these ingredients at a time. Blend but not too much. Heat oil, add blended mixture and salt, and simmer for about 5 to 10 minutes. Add salsa Jalapena and simmer a few minutes longer. Add parsley. Make filling by putting pork, garlic, water and salt in a skillet. Cover and simmer for a half an hour. Uncover and cook until meat starts to brown, stirring occasionally. Add onion and tomato and simmer until almost all liquid is absorbed – about 15 to 20 minutes. Now dip tortillas, one at a time into green sauce, fry lightly in oil, add filling, roll and place in a shallow glass baking dish and pour remaining sauce over them. Sprinkle generously with grated cheese. Keep warm until serving.