

1997 CHELCO Recipes

Grilled Salmon Borracho with Habañero-Lime Butter

- 4 Salmon Steaks marinate in butter
- ¼ cup vegetable oil
- ½ cup fresh orange juice
- 3 tablespoons fresh lime juice
- 1 tablespoon Tequilla
- 1 tablespoon lime zest
- 1 tablespoon finely minced habañero
- 1 clove garlic, minced
- ¼ cup butter, softened
- 1 tablespoon fresh lime juice
- 2 teaspoons finely minced habañero
- 2 teaspoons lime zest
- ¼ teaspoon garlic salt

Combine all the marinade ingredients and marinate the salmon for 2 hours at room temperature in a glass dish, turning frequently. In a bowl, whip the butter and add the remaining ingredients to make the habañero-lime butter. Refrigerate butter until 15 minutes before serving. Grill the salmon over hot coals, basting frequently with the marinade. Place the salmon on plagues, top with habañero butter and serve.

Texas Caviar

- 2 cans black-eyed peas, drained and rinsed
- 2 cups Italian dressing
- 1 cup diced bell pepper
- 1 cup diced onion
- ½ cup chopped green onion
- ½ cup chopped jalapeño pepper
- 1 tablespoon fine-chopped garlic
- Salt to taste
- Dash or two of Tabasco

Mix all ingredients together on glass bowl. Chill in refrigerator at least one hour for flavors to blend. Serve with bread as an appetizer or use as an accompaniment to meat.

Dave's Salsa

- 1 14 oz can plum tomatoes, chopped
- Juice of 2 limes
- 2 cloves of garlic, crushed
- Some chiles, crushed
- 6 green onions, chopped
- 1 teaspoon sugar

(Quantities of ingredients such as garlic, chiles and onions may be varied depending on individual tastes.)

Drain some of the juice out of the tomatoes or the sauce will be too juicy. Then mix all ingredients together. If possible, let it stand for at least half an hour before eating. Eat any way you like.

Southwestern Corn Casserole

- 2 cans whole kernel corn, drained
- 1 8 ounce package cream cheese
- 1 tablespoon butter
- 2 chopped up jalapeños
- Cup grated cheddar cheese

Melt cream cheese and butter in sauce pan over low heat. Mix with remaining ingredients in casserole dish. Bake in 350° oven until cheese melts and casserole is bubbly.