

WELCOME

Welcome to "Adobe Cookery" – a collection of recipes provided by the Olivas Adobe Docent Volunteers. Our organization was founded in 1972 to keep alive the story of the Olivas Adobe – and the contributions of Ventura County's Latino pioneers – through outreach programs to area schools and the general public.

Since 1847 the Olivas Adobe has been Ventura's living room and center of the city's social and cultural life as it grew from a Chumash village of Native Americans, to a Mission-era Spanish and Mexican settlement receiving one of the earliest charters when California entered into the United States. California's only remaining Monterey Style adobe from the Gold Rush era built by a Mexican family continues a tradition of hospitality today by hosting a full calendar of diverse cultural events for all ages – all with the help of the Olivas Adobe Docent Volunteers.

Mexican Army Corporal Raymundo Olivas – fluent in Spanish, French, English and two dialects of Chumash – with his wife, 21 children and indigenous cowboys, cooks and servants built the 4,693-acre Rancho San Miguel from a one-story adobe to the mansion compound of a vast cattle operation whose walled courtyard embraced lavish celebrations for area inhabitants of all backgrounds, races and languages. Visitors can still admire skilled Chumash mason Juan de Jesus Tumamait's masterful co-mingling of Hispanic and Anglo architectural traditions at the tranquil, semi-rural site preserved by the city today as an almost "still lived-in" museum of vivid Olivas artifacts.

The thirty or so members of the Olivas Adobe Docent Volunteers assist in providing innovative open house events for all ages and vibrant interactive workshops for children – such as Native American storytelling, a *Cowboys, Heroes & Outlaws* special event, an award-winning Rancho Outreach Program for county fourth graders, historical plays and a summer concert series called *Music Under the Stars*. Our signature event, the *Holiday Candlelight Tour* in December, helps today's public discover how the year-end holidays were celebrated in early California with authentic decorations, skits, music and food.

Docents run the adobe gift shop of informative books, crafts and artifacts, whose profits go to help restore the adobe buildings and purchase period furniture for them. We provide free adobe tours to the public on weekends, publish a monthly newsletter, and maintain the adobe's historical library – the docents published their first book *House of Olivas* about the genealogy of the Olivas Family from 1720 till today. For more information visit our website by going to any search engine and type in "Olivas Adobe" or visit us at: <http://www.geocities.com/BourbonStreet/Dixie/9959/OlivasAdobeHistoricParkCenter.html>.

As you savor the recipes of "Adobe Cooking," we invite you to become a member of our group by attending one of our two annual training sessions to learn about early California and Rancho Period history – in March and September. Call 805.658.4728 for more information.

The Olivas Adobe Docent Volunteers help keep alive the adobe mansion's many seasons of history and celebrate the skills, traditions and heritage that belong to America's many peoples. Preserving the Olivas Adobe's spirit of place allows us to tell America's story. Happy cooking!

EGGS CALIENTE

1 medium onion, sliced	6 tablespoons milk
1 small green pepper, chopped	4 tablespoons butter or other fat
2 slices bacon, diced	
½ pound mushrooms, sautéed	½ teaspoon lemon juice
2 cups cooked tomatoes	1-teaspoon dry mustard
½ teaspoon sugar	1 teaspoon chili powder
½ teaspoon salt	½ teaspoon salt
¼ teaspoon pepper	1 teaspoon Worcestershire sauce
6 eggs	Toast
	Parsley

Sauté onion, pepper and bacon until vegetables are soft and bacon is brown. Add next 5 Ingredients and cook slowly for 10 minutes. Meanwhile, beat eggs and add milk. Melt butter or other fat in a double boiler, stir in remaining ingredients pour in eggs and cook over hot water until eggs are creamy, stirring constantly. Serve on slices of buttered toast, covered with sauce and garnished with parsley. Serves 6

BREAKFAST BURRITOS

1 tablespoon butter or margarine	4 flour tortillas
½ cup minced onion	4 slices bacon, cooked and crumbled
4 large eggs	¼ cup shredded cheddar cheese
2 tablespoon milk	avocado slices and cherry tomatoes, for garnish
2 tablespoon canned chopped green chilies	
1/8 teaspoon salt	
½ teaspoon fresh ground pepper	

Heat butter in medium skillet over medium heat. Add onion and cook until translucent, 3 minutes. Whisk eggs, milk, chilies, salt and pepper together in medium bowl. Add to skillet and cook, stirring over medium-low heat to desired doneness, 3 to 5 minutes. Meanwhile wrap tortillas in paper towel and microwave on high 1 minute. Place tortillas on 4 plates. Spread scrambled eggs down center of each, top with bacon and sprinkle with cheese. Fold in top and bottom of tortillas, then fold in sides, burrito style. Garnish with avocado and tomatoes, if desired. Makes 4 servings

TOMATO-CUCUMBER SALSA

1 cup diced fresh tomatoes	1 fresh jalapeno pepper, seeded and chopped (optional)
1 cup seeded and diced cucumber	1 teaspoon grated lime zest
2 green onions, thinly sliced	1 table spoon fresh lime juice
2 tablespoons chopped fresh coriander or parsley	

Combine all ingredients in medium bowl and stir until blended.

Makes about 2 cups

SALSA CRUDA

1 ½ pounds ripe red tomatoes (3 large), finely diced (3 cups)	2 serrano peppers seeded and minced (about 2 teaspoons), or 2 tablespoons with some seeds
¾ cup chopped cilantro, including minced jalapeno peppers, with some some stems	1 teaspoon salt
½ cup finely diced red onions	
¼ cup fresh lime juice	

Mix all ingredients in a medium bowl. Cover and refrigerate at least 1 hour to blend flavors. Makes 3 cups

MANGO JICAMA SALSA

1 large mango, peeled, pitted and diced	1 tablespoon minced fresh cilantro
1 cup peeled and diced jicama	2 tablespoons lime juice
¼ finely chopped red onion	½ teaspoon salt
1-3 teaspoons minced jalapeno or other chili pepper	

Serve with grilled swordfish salmon, chicken breast or other meats.

PICO DE GALLO

2 medium tomatoes diced	1 teaspoon garlic salt
1 large avocado diced	2 tablespoons olive oil
1 medium cucumber, pared and diced	1 ½ -2 tablespoons lemon juice

Combine vegetables, toss together lightly and refrigerate until just before Serving. At table add garlic salt, olive oil and lemon juice.

GUACAMOLE

2 large avocados	2-3 tablespoons lemon or lime-juice
	Salt to taste

Cut avocados in half, remove seed, scoop out pulp with a spoon or peel. Mash coarsely with a fork add, lemon or lime juice and salt.

Optional to add:

- ½ teaspoon ground coriander seed or 2 teaspoon minced cilantro.
- 2-4 teaspoon canned California green chilies-chopped and or cayenne, liquid hot pepper seeding or minced jalapeno.

GUACAMOLE

3 ripe avocados (about 10ounces each)	1 teaspoon ground cumin
½ cup diced ripe tomato	¾ teaspoon salt
¼ cup thinly sliced scallions	¼ teaspoon freshly ground pepper
3 tablespoons fresh lime juice	
1 large fresh jalapeno pepper minced, with some seeds	¼ teaspoon hot pepper sauce, or to taste

Halve avocados, remove seeds and scoop pulp into a medium bowl. Coarsely mash with a potato masher or fork. Stir in remaining ingredients and serve immediately, or cover surface directly with plastic wrap and refrigerate up to 30 minutes. Makes 3 Cups

CHICKEN SALAD BURRITO

6 tablespoons sour cream	½ cup avocado, chopped
¼ cup hot taco sauce	½ cup tomatoes, chopped
1 teaspoon cumin	2 tablespoons diced Ortega chili
¾ teaspoon chili powder	¼ cup lettuce, shredded
1 5 oz can chunk white chicken drained	6 flour tortillas

In medium bowl, combine first four ingredients. Add chicken, avocado, and tomato and chilies and gently toss to mix. Place ¼ cup of salad mixture and some lettuce on each flour tortilla: fold bottom up and over salad mixture. Fold sides in and roll up until salad mixture is enclosed completely. Wrap each tortilla in clear plastic wrap to hold shape and keep fresh until ready to serve. Serves 6

FAMILY TACO SALAD

1 pound ground beef	1 can black olives, sliced
1 onion, chopped	1 can kidney beans, drained
season to taste	1 can Ortega chilies, diced
½ head of lettuce, shredded	2 tomatoes, chopped
1 cup cheese, grated (cheddar or jack)	1 bag taco chips or tortilla chips
	taco sauce

Brown ground-beef and onion in skillet. Drain off fat. Add seasonings to taste, (salt, pepper, chili powder, taco seasoning mix or etc.) Place meat mixture in a large bowl and add remaining ingredients. Serves 4-6

MEXICAN BEAN SALAD

2 cups dried kidney beans	2 tablespoons salad oil
2 quarts cold water	2 tablespoons lemon juice
1 teaspoon salt	¼ teaspoon paprika or chili powder
2 cups chopped celery	lettuce
1 tablespoon minced onion	
½ cup chopped nuts	

Wash beans and soak in water overnight, drain. Add cold water and ½ teaspoon salt and cook until tender but not broken. Drain and chill. Mix lightly with celery, onion and nuts. Blend oil, lemon juice, paprika or chili and remaining salt and pour over salad. Serve on lettuce. Serves 8

ORANGE SALAD

5 large oranges	1 teaspoon sugar
1 white onion, thinly sliced	½ teaspoon salt
½ cup salad oil	¼ teaspoon chili powder
¼ cup white vinegar	paprika

Peel oranges, cutting away white membrane, and slice. Arrange orange and onion slices alternately in a bowl. Mix the oil, vinegar, sugar, salt and chili powder: pour over the salad. Sprinkle with paprika. If you wish, serve on crisp lettuce. Serve 8

CABBAGE SALAD

1 head of cabbage, shredded or chopped fine	1 cup raisins
3 carrots, shredded or chopped fine	1 cup coconut
3 apples, shredded or chopped fine	

Mix all together with ½ cup of sour cream and ½ cup of mayonnaise.

LOW-FAT ALBONDIGAS SOUP

½ pound lean ground beef	1 ½ quarts low-sodium beef stock
½ teaspoon black pepper	1 cup peeled and diced tomatoes preferably Italian plum tomatoes
2 tablespoons chopped parsley	6 medium carrots, peeled and sliced
2 cloves garlic, minced	2 cups sliced celery
1 tablespoon egg substitute or 1 egg white	1 cup corn kernels (fresh or frozen only)
¼ cup chopped cilantro	
1 teaspoon dried oregano	
3 tablespoons long-grain rice	
1 small onion, minced	

Combine ground beef, pepper, parsley, garlic, egg substitute, 1 teaspoon cilantro, oregano, and rice. Form into 1-inch meatballs. Set aside. Saute onion in oil until tender in large saucepan. Add stock and tomatoes. Bring to boil. Add carrots and celery. Drop meatballs into boiling stock. Add corn, reduce heat to low, cover and simmer 30 minutes. Stir in remaining cilantro and serve. Makes 8 servings

POZOLE (PORK & HOMINY SOUP)

2 large fresh pork hocks, split in 2 or 3 pieces each	2 cans(1LB each) hominy drained
2 quarts water	2 medium onions finely chopped
1 can (1LB) whole tomatoes	4 teaspoons salt

Put the pork hocks into a large kettle with tomatoes, hominy, onions and salt. Simmer for 2 or 3 hours until meat is done. Remove meat, cut in small pieces, cool broth and skim off fat. Add meat to soup and reheat to serve. Add salt if needed. Serve with fresh vegetables, relishes, shredded lettuce, chopped radishes, thinly sliced green onions, shredded carrots or chopped avocado, cubes of cream cheese or other cheese such as jack- shredded, two limes cut in wedges. Liquid hot pepper seasoning and chopped chilies. Makes 8 to 10 servings

ROASTED CORN SOUP

8 medium ears corn, husked or 4 cups of frozen corn kernels	½ teaspoon chili powder
1 tablespoon olive oil	2 cans (13 ¾ ounces each) ready to serve chicken broth
¾ diced yellow bell pepper (1small)	1 jar (7 ounces) roasted red peppers, drained
½ cup each chopped onion, carrots and celery	1/3 cup half-and-half
2 teaspoons minced garlic	

Cut corn from cobs (you should have about 4 cups). Put in a large nonstick skillet and stir high heat 4 minutes or until browned in spots. Remove skillet from heat.

Heat oil in 5-quart Dutch oven over medium heat. Add bell pepper, onions, carrot, celery, and garlic. Cook 5 minutes stirring occasionally, until softened. Add corn, chili powder and broth. Bring to a boil, cover, reduce heat and simmer 20 minutes.

In a blender or food processor, process roasted peppers, ¼ cup soup from pot and 1 tablespoon half-and-half until smooth. Scrape into a small bowl. Put 1 cup of the soup and remaining half-and-half in blender or food processor and process until smooth. Pour back into pot and heat until hot.

Serve soup with a swirled spoonful of red pepper mixture in each bowl.

Serve 6

TOMATO GAZPACHO WITH AVOCADO

½ cucumber, peeled if you like	3 tablespoons olive or salad oil
½ mild red or white onion, peeled	2 tablespoon wine vinegar
½ avocado, peeled	4 cups canned tomato juice
½ teaspoon crumbled oregano	ice cubes
	2 limes, cut in wedges

Cut off a few slices of cucumber and onion: save for garnish. Chop rest of cucumber and onion in small pieces; slice or chop avocado. Put onion, cucumber, avocado, oregano, oil, and vinegar in a serving bowl. Pour in the tomato juice. Top with cucumber and onion slices; chill.

Ladle into bowls, adding 2 or 3 ice cubes and lime juice to taste.

Serve 6

MEXICAN STYLE PINTO BEANS

1 pound dried pinto beans 4 cloves of garlic (sliced)
2 tablespoons cumin ground ¼ pound salt pork (cubed)

Rinse and sort beans, cover with 6 cups of water. Bring to a rapid boil, remove from heat, cover and let set 1 hour and soak over night. Drain in a colander, return to pan and add 6 cup water, cumin, garlic and salt pork. Cook until tender, remove salt pork. Can be eaten as is, or made into refried beans.

REFRIED BEANS

1 cup cooked beans per serving garlic powder to taste
½ cup grated cheese per serving 1 tablespoon lard or bacon
(cheddar and Jack)(grease

Add beans to warmed grease, mash with fork or potato masher, slowly add ¾ of cheese and beans are heated. Remove from skillet and top with remaining cheese.

PICKLED BEETS

1 cup sugar dash of salt
1 cup vinegar (white or apple) 15-20 cloves

Take beets, as many as you'd like to pickle. Wash , cut top off nip bottom off, and boil until soft enough that you can stick a fork in them usually about 8-10 minutes depending on their size. Drain, let cool. Skin will peel off with ease when done. Place beets in canning jars. In pot over medium heat mix the sugar, vinegar, dash salt and 15-20 cloves mix until sugar is dissolved. The amount of this mixture needed will depend on the number of beets you are pickling. Let pickle at least one week for best flavor.

SPANISH CABBAGE

1 medium head cabbage, coarsely chopped	3 medium fresh tomatoes
2 medium dry onions, chopped	peeled and diced
2 medium green chili peppers, chopped	3 tablespoons bacon dripping
1 clove garlic minced	salt and pepper to taste

Place vegetables in layer in large skillet; add drippings and seasonings. Cover tightly and steam vegetables for 5 minutes over medium heat. Stir bottom layer to top; cook until vegetables are slightly crisp. Yields: 10-12 servings

CHILI VERDE (GREEN CHILI)

1 medium can tomatoes	1 small can green chilies, chopped
½ -1 tomato can of water	1 small onion, chopped

Mix all ingredients; set aside

1-2 cup cooked beef or pork roast, diced	1 can roasted green chilies, whole
½ -1 cup sharp cheese grated	salt and pepper to taste

Combine green chili sauce and all remaining ingredients except whole chilies. Put in large skillet; place whole chilies on top. Cover and simmer for 30 minutes. Serve with tortillas or as a main dish with rice. Note: Green chili sauce may be substituted with commercial chili sauce.

2 small cans green chili sauce
1-2 chili cans of water

If substituted, cook mixture 10 minutes less. Yield: 4-5 servings

INDIAN (ZUNI) VEGETABLE STEW

¾ cup chopped onion	½ teaspoon salt
1 clove garlic	½ teaspoon pepper
2 tablespoons vegetable oil	½ teaspoon ground coriander
1 large red pepper cut 2x ½ inches strips	1 cup thinly sliced zucchini
2 medium Anaheim chilies 2x ½ inches strip	1 cup thinly sliced yellow squash
1 jalapeno chili chopped, 1 tablespoon	1 can (17oz) whole kernel corn
1 cup Hubbard or Acorn squash	1 can (16oz) pinto beans drained
2 large cans chicken broth (29 ounces)	

Cook onion and garlic in oil in 4 quart dutch oven over medium heat until onion is tender. Stir in peppers cook 15 minutes. Stir in winter squash , broth, salt, pepper and coriander. Heat to boiling, reduce heat to low cover and simmer until squash is tender, about 15 minutes. Stir in rest of vegetables and cook uncovered until other squash is tender about 10 minutes.
6 Servings.

NITA EASY CHILI BEANS

1 pound ground meat browned	1 4 ounce can diced green chilies
1 26 ounce can ranch style beans original style	

To brown meat add other ingredients let simmer 30 minutes or more.

Optional

You may add the following if you desire.

Garlic fresh or powder

Onions fresh or granulated

Salt, pepper, cayenne

Ranch style beans are best in this recipe, they have a different flavor.

CARNITAS "LITTLE MEAT" PORK

4 ½ to 5 pounds pork shoulder	2 medium onions chopped
2 teaspoons salt	2 carrots chopped
½ teaspoon each crumbled oregano, ground cumin, and ground or crushed whole coriander	

Place meat in a deep pan and just barely cover with water. Add the rest of the ingredients. Bring to a boil cover pan and simmer 2 ½ hours. Lift meat from stock (save for soup or cooking rice). Place meat in a baking pan. Bake at 350 degrees oven for 45 minutes to 1 hour until meat is very well browned.

Drain off all fat. Meat can be shredded or chunks or as a roast.

Note: can also do beef chuck roast this way.

CHICKEN CHILE VERDE

3 cups cubed, cooked chicken	1 cup chopped onions
1 (28oz) can Green Chile Enchilada Sauce	2 garlic cloves, , minced
1 (15-19oz) can black beans, drained and rinsed	1 tablespoon chopped fresh cilantro
	1 ¼ cup frozen corn

Combine all ingredients in dutch oven or large saucepan; bring to a boil reduce heat; simmer, uncovered, 30 to 40 minutes.

10 (1 cup) servings.

MEXICAN STYLE CHILI (SMALL BATCH)

1 pound hamburger	4 cloves of garlic (sliced)
2 tablespoon cumin ground	1 can (28oz) red chili sauce
2 tablespoon chili powder	(medium or hot)

Sauté hamburger in skillet until all pink is gone, crumbling with fork. Add remaining ingredients; simmer at least 1 hour covered. Add Water as needed (1/2 cup of dried chopped onions may be added at the Start of cooking time) can be added to beans for chili beans.

CHILI COLORADO

Use same ingredients as above, except use small chunks of beef (sirloin Tip, beef chuck, etc.). In a heavy duty skillet or dutch oven, brown meat until well browned, all moisture is gone. (I don't use any oil). Add rest ingredients, simmer until very tender. Serve with refried beans.

EARLY CALIFORNIA SOPA DE ALBONDIGAS

1 pound ground beef, or	1 teaspoon chili powder
½ pound ground pork and ½	1 onion chopped fine
pound ground beef	2-3 tomatoes, chopped fine
1 cup cold cooked rice	a little chopped parsley
1 large spoonful of lard	2-3 peppermint leaves, chopped
2 eggs	fine
1 teaspoon salt	½ teaspoon oregano
1 teaspoon pepper	1 tablespoon dried coriander or
	cilantro

Mix meat with rice. Rub one large spoonful of lard in bowl. Add meat-rice mixture and break in two eggs. Mix well and season with salt, pepper, chili powder, onions, garlic, tomatoes, parsley, peppermint leaves, oregano and cilantro. Mix all spices with prepared meat. Roll into balls the size of walnuts and drop one by one into deep stew pan containing one quart of boiling water with a little salt. Boil like dumplings. Serve with soda crackers.

STEVIE B.'S ENCHILADAS DE PAVO

2 cups (3/4 to 1 pound) shredded cooked turkey	1/2 teaspoon ground cumin
2 cups prepared mild to hot (to taste) green chili salsa	1/4 to 1/2 teaspoon crushed dried hot red chilies
2 cups (8oz) shredded sharp cheddar cheese	6 flour tortillas (each about 8 inches in diameter)
8 ounces lemon flavored yogurt	6 large pitted ripe olives, halved lengthwise
2 tablespoons chopped fresh cilantro (conriaoder)	

In a large bowl, combine turkey, 1 cup salsa, 1 cup cheese, yogurt, cilantro, cumin, and dried chilies to taste. Place tortillas on a flat surface: top evenly with turkey mixture. Roll up and place, seam down, in a greased 8 X 12 inch baking pan. Evenly top with the remaining salsa and cheese. bake uncovered, in a 400 degree oven until cheese is bubbly and enchiladas are hot in center. 20 to 25 minutes. Top each enchilada with 2 olive halves. Make 6 servings.

CHILE MOLE

1/2 pound ground salt pork	2 tablespoon flour
2 pounds ground steak	1 clove garlic, sliced
2 teaspoon sugar	3 teaspoons vinegar
salt to taste	3 teaspoons ground chocolate

Heat salt pork in a kettle, when sufficient fat is tried out, add beef and brown quickly. Add chili powder, sugar, salt, flour, garlic, vinegar and chocolate. Cover with water, adjust lid lightly and simmer until meat is tender, about 1 hour. Gravy may be thickened if desired. Serve 6 to 8

SOFT CRAB TACOS WITH CITRUS SALSA

2 tablespoon olive oil	1 small can (4oz) diced green
1 clove garlic, minced or pressed	chilies
1 small red onion, finely chopped	1 pound shelled cooked crab
1 large firm ripe tomato, cored and chopped	12 corn tortillas (6in. size)
	Salsa (recipe follows)
	Salt

In a 10 to 12 inch pan over medium high heat, stir oil, garlic, and onion often until onion begins to brown, 8 to 10 minutes. Add tomato and chilies; simmer until tomatoes are soft, 8 to 10 minutes. Remove from heat; add crab. Meanwhile, stack tortillas, wrap in foil, and warm in 350 degrees oven, about 10 minutes. Spoon about 1/3 cup crab filing on to a tortilla, add salsa and salt to taste. Fold in half to enclose filing; repeat for remaining tacos. Serve 6

Salsa: Mix ½ cup chopped cucumber; 1 fresh jalapeno chili, stemmed, seeded, and minced; 1 cup diced fresh or canned pineapple; 1 teaspoon grated lime peel; 3 tablespoons lime juice; and 2 tablespoons minced fresh cilantro (coriander).

BAKED SWORDFISH MANZANILLO

4 swordfish steaks (about 8 oz each)	6 tablespoon olive oil
1 ½ teaspoons salt	½ cup sliced green onions
½ teaspoon pepper	chopped parsley
	tomato and lime wedges

Sprinkle swordfish steaks with salt and pepper. Place fish in a single layer in a baking dish; brush with olive oil to coat heavily. Sprinkle green onions over the fish.

Bake uncovered in 350 degree oven for about 20 minutes, or until fish flakes easily with fork. Remove to platter and serve sprinkled with parsley and garnished with tomato and lime wedges. Make 4 servings

SPICY SEAFOOD AND PENNE

MAKE AHEAD: The pasta and sauce (without the peas and fresh Basil) can be prepared up to 1 day ahead, covered and refrigerated.

SAUCE

1 tablespoon olive oil	1 pound penne or ziti pasta
1/3 cup chopped onion	8 oz (about 12) large raw shrimp peeled and deveined
1 tablespoon minced garlic	1 tablespoon stick butter or margarine
1 can (28 oz) and 1 can (8 oz) whole tomatoes in juice undrained	1 pound bay scallops
1 teaspoon salt	1 box (10 oz) frozen green peas, thawed (2 cups)
1/2 teaspoon crushed red pepper	1 cup grated Parmesan cheese
1/8 teaspoon black pepper	1 tablespoon chopped fresh basil or 1 1/2 teaspoon dried

Grease a 13x9 inch baking dish. Sauce: Heat oil in a large saucepan. Add onion and garlic and cook over medium heat onion is almost translucent, about 2 minutes. Stir in remaining sauce ingredients, crushing tomatoes with fork. Bring to a boil, reduce heat and simmer uncovered 30 minutes or until slightly thickened.

Meanwhile bring a large pot of water to a boil. Add pasta and cook 9 minutes or until slightly underdone, stirring occasionally. Drain put into large bowl.

Heat oven to 350 degrees. Cut shrimp in half lengthwise . Melt butter in a large, deep skillet. Add shrimp and cook over medium heat 2 to 3 minutes, stirring occasionally, just until pink. Add scallops and stir 10 seconds or just until outsides are white and opaque. Add to pasta in bowl.

Add sauce, peas, 1/2 cup of the cheese and the basil. Stir to mix. Spoon into prepared baking dish and sprinkle with remaining cheese. until heated through and top is lightly brown. Serve 6

OAXACAN PEANUTS

These nuts improve with standing, especially if stirred occasionally
In Mexico they use whole peeled garlic and leave it with the peanuts,
but the danger of losing a friend who eats a clove of it instead of a
peanut has prompted the method described.

20 small , dried red chilies (Serrano chilies or other about 1 inch long.	2 pounds blanched Salted Virginia peanuts
4 cloves garlic, finely minced or processed	1 teaspoon coarse salt (use a salt mill or kosher salt)
2 tablespoons olive oil	1 teaspoon chili powder

Heat chilies, garlic, and olive oil in a heavy pan for 1 minute. Stir so the
chilies won't scorch.

Mix in the peanuts and stir over medium heat, or spread on a cookie sheet and
and bake in a 350 degree oven for 5 minutes, or until brown.

Sprinkle with coarse salt and chili powder. Mix well and store in a covered jar
or tin at least a day before serving.

JICAMA APPETIZER

Jicama, a crisp root vegetable, is sold by street vendors in Mexico in this fashion
to eat as refreshment.

1 tablespoon salt	1 to 2 pounds jicama, peeled
¼ teaspoon chili powder	1 lime, cut in wedges

Blend salt with chili powder and put in a small bowl. Slice the jicama in
¼ to ½ inch-thick slices and arrange on a serving tray with the bowl of
the seasoned salt and lime wedges.

To eat, rub lime over jicama, then dip in the salt. Serves 6 to 8

MEXICAN WEDDING CAKES

These rich, buttery cookies are a nice addition to a tea cookie assortment and an accompaniment to ice cream.

2 cup sifted flour	2 teaspoons vanilla extract
¼ cup sugar	2 cup finely chopped nuts, preferably pecans
½ teaspoon salt	confectioners' sugar
½ pound butter	

Preheat oven to 325 degrees. Sift together flour, sugar, and salt. Mix butter into the dry ingredients in a large bowl. Add the vanilla and nuts and mix well.

Place 1 inch apart on a lightly greased baking sheet. Bake for about 29 minutes, or until lightly browned. While still warm, roll in confectioners sugar.

FLAN

1 ½ cups sugar	1 ½ quarts milk
5 eggs	¼ teaspoon salt
	1 teaspoon vanilla

Heat ½ cup of sugar in a small skillet until a light brown syrup forms. Spread evenly on sides and bottom of custard pan while still hot. Cool. Beat eggs, add 1 cup sugar gradually, then milk, salt and vanilla. Pour mixture into pan containing burnt sugar and set in a pan of water. Bake in moderate oven (350 degrees) about 30 minutes, or until a knife inserted in center comes out clean. Serves 8

FRESH CORN PUDDING

Mexicans use corn in a variety of ways, even desserts. This pudding of fresh corn and eggs puffs like a soufflé and falls just as quickly.

1 cup fresh corn kernels (about 2 or 3 ears)	1 teaspoon cinnamon
3 eggs, separated	½ teaspoon vanilla
½ cup sugar	1/8 teaspoon salt
	Sweetened whipped cream or vanilla ice cream (optional)

Whirl corn in a blender with egg yolks (or grind through fine blade of food chopper, then beat in yolks). Mix in sugar, cinnamon, vanilla, and salt. Beat egg whites until they hold short, distinct peaks. Fold in the yolk mixture thoroughly. Pour into a buttered 1-quart dish. Bake in a 375 degree oven for 25 to 30 minutes or until top feels quite firm when tapped lightly. Serve immediately. Unauthentic toppings are whipped cream or ice cream. Serve 4 or 5

ORANGE CANDY

This candy has the same creamy consistency as fudge, and you use about the same techniques for making it.

3 cups of sugar	Pinch of salt
¼ cup water	2 teaspoons freshly grated orange peel
1 cup undiluted evaporated milk	1 cup chopped walnuts

Put 1 cup of the sugar into a heavy frying pan and stir with a wooden spoon over medium heat until the sugar is melted and caramelized to a golden brown color. Add water and stir until the sugar is completely dissolved. Add the remaining 2 cups sugar, evaporated milk, and salt. Place over low heat and stir until the mixture begins to boil. Cook, stirring frequently, until it reaches the softball stage (236 degrees). Remove from heat; cool to lukewarm, without stirring. Add the orange peel and nuts. Beat until the candy loses its gloss and will hold its shape when dropped from a spoon. Pour into a lightly buttered 8-inch-square pan and cool until set. Cut into squares before candy becomes too firm.

CORN TORTILLAS

2 cups Masa Harina (dehydrated masa flour)

1 1/3 cups warm water

Mix masa flour with warm water until dough holds together well. Using your hands, shape dough into a smooth ball. Divide dough into 12 equal-sized pieces, then roll each into a ball.

TORTILLA PRESS METHOD OF SHAPING:

Place a square of waxed paper on bottom half of tortilla press; place 1 ball of dough on the paper, slightly off center toward the edge farthest from the handle. Flatten it slightly with the palm of your hand. Cover with a second square of waxed paper. Lower top half of the press (being careful not to wrinkle the paper), and press down firmly on lever until tortilla measures about six inches in diameter. Stack paper-covered dough and cook according to following instructions.

ROLLING PIN METHOD OF SHAPING

Use two cloths which have been dipped in water and wrung dry. Flatten a ball of dough slightly and place between the cloths. Roll with light, even strokes until the cake is about 6 inches in diameter. Carefully pull back cloths, trim tortilla to a round shape if necessary, and sandwich it between two squares of waxed paper. Roll out all the dough balls similarly. Cook according to instructions.

COOKING INSTRUCTIONS

Peel off top piece of waxed paper carefully. Invert the tortilla, paper side up, onto a preheated, ungreased, medium-hot griddle or into a heavy frying pan over medium-high heat. As the tortilla, becomes warm, you will be able to peel off the remaining paper. Bake turning frequently, until the tortilla looks dry and is lightly flecked with brown specks (it should still be soft), 1 1/2 to 2 minutes. Serve tortillas immediately while still warm. Make 1 dozen 6-inch tortillas.

FLOUR TORTILLAS

2 cups unsifted flour ¼ cup lard
1 teaspoon salt ½ cup lukewarm water
lard

Put flour in mixing bowl, sprinkle with salt, stir
To mix. With pastry blender or two knives, cut
In lard until particles are fine. Add water
Gradually; toss with a fork to make stiff dough.
Form into a ball and knead thoroughly until smooth
And flecked with air bubbles on a lightly floured
board.

At this point you can grease the surface of the dough
Cover tightly, and refrigerate for as long as 24 hours
Before using; if you do this, the dough will be easier
to handle. Let dough return to room temperature
before you begin to roll it out.

Divide dough into 8 balls for large, thin tortillas or
11 balls for regular-size, 7-inch tortillas. For large,
thin tortillas, roll as thin as possible on a lightly floured
board. (Or stretch and pat with floured hands until thin.)
For regular size ones, roll between sheets of waxed paper
To 8 inches in diameter, adding flour as needed, and
trim any ragged edges. Tortillas will shrink to 7 inches
when cooked.

Drop onto a very hot ungreased griddle. Bake until freckled
on one side. (This should take only about 20 seconds.)
Lift edge with spatula, turn, and bake on second side.
To serve at once, fold hot, limp tortilla around pieces
of butter. Makes 11 seven-inch tortillas (1/16 inch
thick) or 8 giant-sized, paper-thin ones.