

¡Fiesta!



**JOIN US FOR A CINCO DE MAYO
RECIPE CLUB DINNER!**

Sunday, May 5 at 5 PM

**In your response, specify what dish category you
are bringing or a festive drink to share.**

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Drinks

YIELD: 5

White Sangria Recipe

White Sangria Recipe - An easy white wine sangria that is crisp, refreshing, and delicious. Great for entertaining or just because!

PREP TIME ADDITIONAL TIME

5 minutes 4 hours

TOTAL TIME

4 hours 5 minutes



Ingredients

- 750 ml (1 bottle) white wine, I used pinot grigio
- 1/2 cup triple sec
- 1 whole orange, thinly sliced
- 1 whole lemon, thinly sliced
- 1 whole lime, thinly sliced
- 10 strawberries, fresh or frozen
- 1/2 litre sprite or ginger ale

Instructions

1. In a large pitcher mix together white wine, triple sec, orange slices, lemon slices, lime slices, and strawberries. Set in fridge for at least 4 hours.
2. Pour in sprite or ginger ale, stirring to combine.
3. Pour over ice to serve.

Nutrition Information

Yield 5

Serving Size 1

Amount Per Serving

Calories 303

Total Fat 0g

Saturated Fat 0g

Trans Fat 0g

Unsaturated Fat 0g

Cholesterol 0mg

Sodium 26mg

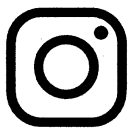
Carbohydrates 37g

Fiber 2g

Sugar 30g

Protein 1g

Nutrition Disclaimer: All information presented on this site is intended for informational purposes only. I am not a certified nutritionist and any nutritional information shared on dinnerdishesanddesserts.com should only be used as a general guideline.



Did you make this recipe?

Please leave a comment on the blog or share a picture on social media!

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CUISINE: American / **CATEGORY:** Drink Recipes

<https://dinnerdishesanddesserts.com/white-sangria-recipe/>

Blue Lagoon Punch

Serving Size

Makes 8 drinks

Ingredients

4 oz blue curaçao 750 mL ~~is~~ 25.4 oz (1 bottle is more than needed)

1 (750-mL) bottle prosecco or Champagne

12 oz pineapple juice

8 oz light rum

24 oz sparkling water

pineapple wedges for garnishing (optional)

maraschino cherries for garnishing (optional)

Directions

Fill a large punch bowl with ice. Add the blue curaçao, prosecco, pineapple juice, rum, and sparkling water. Stir to combine. Serve immediately in glasses garnished with pineapple wedges and maraschino cherries.

NANETTE Eberwein

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Appetizers

HORMEL CHILI DIP

Submitted by **zanaChef**

"This is such a quick and very tasty recipe. Great for parties and/or sports gatherings. Your guests will love this hearty dip!"

 Ready In: 5mins

 Serves: 12

 Ingredients: 4

DIRECTIONS

1. Microwave cream cheese for 1 minute in 12" x 12" pyrex dish or glass pie dish.
2. Remove and spread cream cheese to cover bottom of dish.
3. Next pour the hormel chili on top of the cream cheese.
4. Lastly, layer with the shredded cheddar cheese.
5. Microwave for 3 minutes or until cheese has melted.
6. Serve with nacho chips or scoop frito's.

INGREDIENTS

- (16 ounce) can hormel chili without beans
- 1 (8 ounce) package **cream cheese**
- (16 ounce) package shredded **mild cheddar cheese** or (16 ounce) package **sharp cheddar cheese**
- nacho chips or Frito Scoops, to serve

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Main Dishes

Mexican Lasagna

**1 pound of ground beef
1 package taco seasoning
1 can petite diced tomatoes
1 can kidney beans, you don't need to drain them
1 can Ortega diced green chilis
1 small can tomato sauce
Corn tortillas
Mexican grated cheese**

Fry ground beef, add the next 5 ingredients. Cook until the liquid is absorbed, about 20 - 30 minutes.

Spread about $\frac{1}{4}$ cup of the beef mixture to the bottom of the casserole dish. Lay the tortillas on top, cutting them to fit, I piece mine together anyway I can. Add $\frac{1}{2}$ of the beef mixture and top with lots of the cheese. Repeat the layers. Bake at 350 degrees for about 30 minutes.

Serve with sour cream or any other Mexican toppings.

fold over Tortilla Beef Bake

Warm & corn or flour tortillas when filling them
The recipe calls for 6" tortillas, I used 8"

Sauce:

- 1 lb ground beef
- 1 cup chopped onion
- 2 14oz can stewed tomatoes
- 1 cup enchilada sauce
- 1/2 tsp cumin
- 1/4 tsp pepper

Sauté beef & onion
add tomatoes, sauce
& spices
cook sauce 5 min.

8 - 8" tortillas
6oz. cream cheese

Sauté &
add rice

- 1/4 cup chopped poblano peppers
- 2 cups chopped zucchini with garlic
- 1 cup cooked rice

sautéd

1 cup shredded Monterey cheese

Pour half the sauce in a 9x13 dish

Spread each tortilla with cream cheese & rice filling. Fold over tortillas & stack side by side in dish, cover with the rest of sauce down the middle.

Cover with foil. Bake 350° 35 minutes
Uncover sprinkle down center 1 cup shredded Monterey Jack cheese 5 minutes

Beef Taco Skillet

- 1 pound ground beef
- 1 can tomato soup (10³/₄ oz.)
- 1/2 c. salsa
- 6 flour tortillas cut into 1" pieces
- 1/2 c. shredded Mexican cheese
- 1/2 c. water

Cook and drain beef. Stir in soup, salsa, water and tortillas. Heat to a boil. Reduce heat to low for 5 minutes. Stir and top with cheese.

Easy Mexican Casserole

Prep Time: 15 mins

Cook Time: 1 hr

Total Time: 1 hr 15 mins

Servings: 6

Yield:

1 9x13-inch casserole

Ingredients

- 1 pound lean ground beef
- 2 cups salsa
- 1 (16 ounce) can chili beans, drained
- 3 cups tortilla chips, crushed
- 2 cups sour cream
- 1 (2 ounce) can sliced black olives, drained
- ½ cup chopped green onion
- ½ cup chopped fresh tomato
- 2 cups shredded Cheddar cheese

Directions

1. Gather all ingredients.
2. Preheat the oven to 350 degrees F (175 degrees C).
Spray a 9x13-baking dish with cooking spray.
3. Heat a large skillet over medium-high heat.
Cook and stir ground beef in the hot skillet until browned and crumbly, 8 to 10 minutes.
4. Stir in salsa, reduce heat, and simmer until liquid is absorbed, about 20 minutes.
Stir in beans; cook until heated through.
5. Spread crushed tortilla chips over the bottom of the baking dish; spoon beef mixture on top.
Spread sour cream over beef, then sprinkle olives, green onion, and tomatoes on top.
Cover with Cheddar cheese.
6. Bake in the preheated oven until hot and bubbly, about 30 minutes.
7. Serve and enjoy!

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Sides

Dressing:

- ✓ 2 cups mayonnaise
- ✓ 1 cup milk
- ✓ 1 cup sour cream
- ✓ 1 tablespoon minced fresh parsley
- ✓ 1 tablespoon minced fresh cilantro
- ✓ 1 teaspoon chili powder
- ✓ 1/2 teaspoon cumin
- ✓ A few dashes hot sauce, or to taste
- ✓ 1 clove garlic, grated
- ✓ Salt and freshly ground black pepper

Cioco De Mayo Corn
SALAD

Nautille Eberwein

Salad:

- 3 ears corn, shucked
- 3 heads green leaf lettuce, torn into chunks
- 2 cups halved red grape tomatoes
- 1/2 red onion, diced
- 1 cup grated Monterey Jack cheese
- 2 cups crushed-up tortilla chips

Directions:

1 For the dressing: Mix together the mayonnaise, milk, sour cream, parsley, cilantro, chili powder, cumin, hot sauce, garlic and salt and pepper to taste in a medium bowl.

aside.

2 For the salad: Prepare a grill pan or grill for medium-high heat. Grill the corn until charred and golden, with good grill marks on the kernels, 10 to 12 minutes. Allow to cool a bit, then cut the kernels off the cobs.

3 Add all the salad ingredients to a bowl in layers: first the lettuce, followed by the tomatoes, corn, red onions, cheese and tortilla chips.

4 Pour the dressing into a small serving bowl and serve alongside the salad.

Mexicali Pasta Salad

Mexican-style pasta salad that is a great change for a picnic.

Submitted by **FoodLady**

Prep Time: 15 mins

Cook Time: 10 mins

Total Time: 25 mins

Servings: 12

Yield: 12 servings

Ingredients

- 1 (16 ounce) package tri-color rotini pasta
- 1 (15 ounce) can black beans, drained and rinsed
- 1 (11 ounce) can Mexican-style corn, drained
- 1 (4 ounce) can chopped green chilies
- ½ cup chopped red bell pepper
- ½ cup Italian-style salad dressing, or more to taste
- ½ cup shredded Mexican cheese blend
- 3 green onions, thinly sliced
- ⅓ cup minced fresh cilantro
- 1 slice onion, minced (I USED RED ONION)
- 2 tablespoons taco seasoning mix (more to taste)
- ½ lime, juiced

Directions

Step 1

Bring a large pot of lightly salted water to a boil; cook the rotini at a boil until tender yet firm to the bite, about 8 minutes; drain.

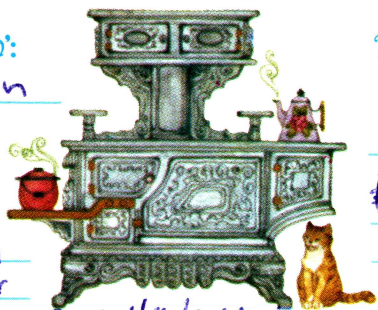
Step 2

Mix black beans, corn, green chilies, red bell pepper, Italian dressing, Mexican cheese, green onions, cilantro, onion, taco seasoning, and lime juice together in a bowl. Add rotini and lightly stir to combine.

Here's what's cookin':

ELOTE CORN

Serves: _____



Recipe from the
kitchen of:

Hindman

ELOTE Cafe
Sedona

1-14oz BAG

Frozen corn

1/2 Stick Butter

S&P To Taste approx 1/8 t each

4 oz Cotija cheese grated

2 T MAYONNAISE

1 clove GARLIC minced

1/8 t PAPRIKA

1/8 t Cilantro chopped

1/8 t Chili powder

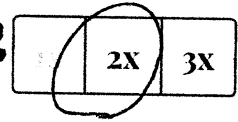
- Heat grill pan to med High Heat
lightly grease pan & Add Corn
Let Corn cook to get charred
- melt butter in corn & Add S&P to taste
- Add mayo & mix well
- Sprinkle in cheese & mix well
- add garlic & Let simmer for 1 minute
- Add chili powder & paprika
garnish w/ Cilantro

Serve AS A side dish OR with
Tortilla Chips AS AN appetizer



INGREDIENTS

MEXICAN FIESTA RICE



- ~~4~~ 2 tablespoons butter
- ~~2~~ small yellow onion, diced
- ~~2~~ 1 small small red bell pepper, diced
- ~~2 to 3~~ ⁴⁻⁶ cloves garlic, minced
- ~~1 1/4~~ ^{2 1/2} cups uncooked long grain rice
- ~~2~~ can (10 ounces) diced tomatoes with green chilies
- ~~1~~ can (15 ounces) reduced sodium black beans, rinsed
- ~~1~~ can (15 ounces) sweet corn kernels, rinsed
- ~~2~~ teaspoon ground cumin, or to taste
- ~~1/2~~ ^{1/4} teaspoon salt
- ~~1/4~~ ^{1/8} teaspoon fresh ground pepper
- ~~4~~ 2 cups organic low sodium vegetable broth
- chopped fresh cilantro
- ~~2~~ 1 tablespoon fresh lime juice

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meal plans and more.

INSTRUCTIONS

1. Melt butter in a large nonstick skillet over medium-high heat.
2. Add the onions and red peppers; cook for 3 minutes. Stir in the garlic and
3. Add the rice and cook, stirring often, for 2 minutes. Stir in the diced tomatoes with green chilies, black beans, and corn. Season with cumin, salt, and pepper.
4. Stir in the vegetable broth and bring to a boil. Cover with a lid, reduce heat to low, and cook for 15 to 20 minutes, or until liquid is absorbed.
5. Remove the lid, fluff with a fork, and stir in cilantro and lime juice.
6. Serve.

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Desserts

Churro Cheesecake

Churro Cheesecake bars are quick and luscious. These have a flakey crispy base, creamy center and topped with cinnamon and sugar, divine!



Prep Time
20 mins

Cook Time
30 mins

Total Time
50 mins

Course: Dessert Cuisine: American, Mexican

Keyword: churro cheesecake, churro cheesecake bars Servings: 12 Servings

Author: Alyssa Rivers

★★★★★
5 from 4 votes

Ingredients

- 2 cans Pillsbury Crescent Dinner Rolls (I used the butter flake kind)
- 2 package Cream Cheese 8 oz. each Cream Cheese, softened
- 1 teaspoon vanilla
- 1 large egg slightly beaten
- 1 cup sugar divided
- 2 Tbsp ground cinnamon

Instructions

1. Preheat the oven to 350 degrees. Using a hand mixer or a kitchenaid, beat together the cream cheese, vanilla, partially beaten egg, and 1/2 cup sugar until smooth.
2. Mix together the rest of the sugar (1/2 cup) and 2 tablespoons cinnamon. Set aside.
3. Spray a 9x13 baking dish with cooking spray and sprinkle 1/4 cup (or half) of your cinnamon sugar mixture evenly into the bottom of the 9x13.
4. On a piece of parchment paper, roll out your crescent dinner roll dough into a big 9x13 square and press the seams together so the dough is completely sealed. Set the dough in the bottom of your 9x13 baking dish on top of the cinnamon sugar.
5. Spread the cheesecake evenly on top of your dough and unroll the other can of crescent dough and place on top also making sure that the seams are completely sealed.
6. Sprinkle the top with the remaining 1/4 cup of cinnamon sugar mixture and bake for 30-35 minutes or until golden brown.

Notes

Updated on May 4, 2021

Originally Posted on April 26, 2013

Nutrition

Calories: 335kcal | Carbohydrates: 34g | Protein: 4g | Fat: 21g | Saturated Fat: 11g | Cholesterol: 55mg | Sodium: 422mg | Potassium: 63mg | Fiber: 1g | Sugar: 22g | Vitamin A: 526IU | Calcium: 52mg | Iron: 1mg

TRES LECHES CAKE

CAKE MIXTURE

2 cups flour
1/2 tsp. Salt
3/4 tsp. Baking powder

Put above ingredients in a large bowl and mix well.

5 eggs, separated

5 yolks in small bowl, 5 whites in large bowl

Beat egg whites on high until foamy and double in size - about 1 minute. Then add 1/4 cup sugar gradually and beat on high for 3 minutes until you have stiff peaks.

Beat egg yolks with one cup of sugar until pale and fluffy, thickened and gooey. Add 1/2 cup milk and 2 tsp vanilla. Pour yolk mixture into dry mixture until just combined. Fold yolk mixture into the flour. Do not overmix. Turn the egg white mixture into the dry mixture and fold in until all swirled in and combined.

Pour into a 9x13 greased pan. Bake at 350 degrees for 25-30 minutes or until toothpick comes out clean.

Take cake out of oven and cool for about 30 minutes. You want a warm cake but not hot. Take a fork and poke holes all over the cake. Then pour your 3 milk mixture over the whole cake.

3 MILK MIXTURE

1 12 ounce can of evaporated milk

2/3 cup whole milk

1 14 ounce can of sweetened condensed milk

Mix well. No lumps. Pour over cake. If too much milk sitting on sides, you can pour some out. You may have excess milk mixture which you may elect not to use.

Cover and chill for several hours or overnight.

WHIPPED CREAM TOPPING

Chill bowl and beater

2 cups cold heavy cream

2 TBSP. Powdered sugar(more or less as desired)

Whip with electric mixer - start out low and then increase speed until stiffer soft peaks. Make sure mixture does not turn into butter. Do not whip all the way with machine. Continue by hand scrapping bottom of bowl.

Remove cake from frig. when ready to serve. Spread whip cream over cake. Can be served with sliced strawberries on top or sprinkle with cinnamon.

MaryJane Pietrzak

ENJOY!!!

KEY LIME PIE

Graham Cracker Crust for 9 inch pie. Preheat oven to 400 degrees.

- 1 cup of sugar or a little more to taste
- 1/3 cup cornstarch
- 1 and ½ cups water
- 3 egg yolks, slightly beaten
- 1 TBSP butter
- 2 tsp grated lime peel
- 1/3 cup lime juice

Mix sugar & cornstarch in a 1 and ½ quart saucepan. Stir in water gradually. Cook over medium heat, stirring constantly until it thickens and begins to boil. Boil for 1 minute. Stir at least half of mixture into egg yolks and then blend back into the saucepan. Boil 1 more minute. Remove from heat and stir in butter. Then stir in lime peel and lime juice. Pour into your pie shell.

MERINGUE FOR PIE TOPPING:

- 3 egg whites; room temperature
- ¼ tsp cream of tartar
- 5-6 TBSP sugar; depending on sweetness desired
- ½ tsp of vanilla

Beat egg whites and cream of tartar until foamy. Beat in sugar, 1 TBSP at a time. Continue to beat until stiff and glossy, (do NOT underbeat). Beat in vanilla.

Spread Meringue over warm lime filling and carefully seal meringue to edge of crust to prevent shrinking.

Bake until light brown, about 8 – 10 minutes. Cool away from draft and refrigerate.

Margarita Cake

This margarita cake is easy to make with cake mix, vanilla pudding, tequila, lime juice, and triple sec. The cake is topped with a margarita-flavored glaze for a fabulous celebration cake.

Ingredients

- 1 (18.25 ounce) package orange cake mix
- 1 (3.4 ounce) package instant vanilla pudding mix
- 4 eggs
- ½ cup vegetable oil
- ⅔ cup water
- ¼ cup lemon juice
- ¼ cup tequila
- 2 tablespoons triple sec liqueur
- 1 cup confectioners' sugar
- 1 tablespoon tequila
- 2 tablespoons triple sec liqueur
- 2 tablespoons lime juice

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10-inch Bundt pan.
2. To make the cake: Combine cake mix, pudding mix, eggs, oil, water, lemon juice, 1/4 cup tequila and 2 tablespoons triple sec in a large bowl; beat with an electric mixer until smooth and creamy, about 2 minutes.
3. Pour batter into prepared pan. Bake in the preheated oven until a toothpick inserted into the center of the cake comes out clean, about 45 to 50 minutes. Cool in pan for 10 minutes, then transfer to a cooling rack while you make the glaze.
4. To make the glaze: Combine confectioners' sugar, 1 tablespoon tequila, 2 tablespoons triple sec, and 2 tablespoons lime juice in a small bowl; mix until smooth. Pour glaze over cake while still warm.

- Prep Time:10 mins
- Cook Time:1 hr
- Additional Time:10 mins
- Total Time:1 hr 20 mins
- Servings:12
- Yield:1 10-inch bundt cake