## Some friends turn us on to Tex-Mex green things

The best memories of my life are times spent with family and good friends. Selfishly increasing our special moments, Bill and I have found ourselves "adopting" several friends as part of our citended family. One of the dearght couples we've had the pleasure of being close friends with s Donna and Paul Butcherger, Born with Texan blood flowing through their veins, they introduced us to our first honest-to-goodness rodeo, true 10-gail-on cowboy hots, roach-stomping lizard cowboy boots and longhorns.

Another thing we shored time and

zard cowboy boots and longhorns.

Another thing we shared time and again with this couple and their triends was Donna's delicious homemade eschiladas. A dinner of them combined with "green things" (limeade concentrate, Tequilla and ice blended together), corn chips with chilled guearnole and warmed cheese dip (2-lb. package of Velveeta mixed with a can of Ro-Tely. Spanish rice and refried beans usually rendered her quests stuffed and unable to resist eating too much.

My husband always seemed to be the best example of this. Many times after dinner he was uncomfortable with absolutely no room for another morsel of food. But the following day, he'd be raving about her menu and wondering when the next time would be that we result be invited for direct



was attained from her grandmother, who was born and raised in San Anto-nio. That city has a very large popula-tion of Mexican-Americans. Their food tion of Mexican-Americans. Their food is tasty but not extremely spicy until a piquant sauce or green chile is added. While I shy away from these toppings, Bill adds a bit of them and Paul uses them quite liberally.

Bill and I haven't had any Tex-Mex cuisine for awhile because the

Bill and I haven't had any Tex-Mex cuisine for awhile because the Butzbergers headed home for Dallas before they had to endure another frig-id Michigan winter. Bill and I cannot blame them at this point, with the sidestreets covered by rutted ice and

sidestreets covered by rutted ice and the freezing temperatures. Perhaps, though, some jalapeno peppers or green chiles would help to warm us from the inside out. Maybe we'll give it a try!

BEEF AND CHEESE ENCHILADAS 12 corn tortillas
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12 medium onion, chopped
24 oz. cheddar cheese, grated
% cup cooking oil
Your favorite chili recipe

Heat oil in small frying pan until hot.
Put a tortilla in the oil, covering the top of the tortilla and cook until soft it only takes a few seconds. Do this to all the remaining tortillas.
After all are finished, place one on a flat surface. Add about 2 tablespons of the grated cheeses. Spread the cheese in a row across the tortilla a row in the tortilla. Sprinkle about a tablespoon of onion over the cheese.

In a 2-quart sauce pan, heat to tablespoon of onion over the cheese in the center, but start about a tablespoon of onion over the cheese.

Bring the bottom of the tortilla over Bring the bottom of the tortilla over the cheese and onion; roll until it looks

the cheese and noine; roll until it looks like a crepe.
Place each of the 12 rolled tortillas into a shallow baking pan. Cover the tortillas with your favorite chile recipe. If there is ony cheese left vorgentate it on top. Bake in 350-degree oven for 20-25 millow-tes Serves 6.
Canned chile w-cks just as well; just heat and pour over the enchiladas and bake.

SOUR CREAM CHICKEN ENGILADAS 14 stick of margerine 1 small onlon, chopped 4-or. can green chiles, chopped 2 lbs. cooked chicken, diced

Saute oalon in margarine until transparent. Add the green chiles and chicker; heat thoroughly. Place 2-3 tablespoons of the chicken mixture in each of the tortilia. Roll up each tortila and place in a 9-by 13-inch baking band the heavy cream over a low heat; add the instant chicken broth and stir until dissolved. Turn off heat. Add sour cream to suace pan and stir until mixed well. Pour over the flour tortillas. Top with the grated cheese.

Garnish with sliced jalapeno peppers if desired. Bake in a 350-degree oven for 30 minutes. Serves 6.

Mix well. Bring to a boil and then turn to simmer and cook for 20 minutes or until liquid is absorbed. Salt and pepper to taste. Serves 4.

EASY REFRIED BEANS

10 strips of bacon Two 16 oz. cans refried beans 1 Tbsp. chili powder

Cook bacon strips in a skillet until crisp. Remove bacon and crumble into small pieces. To the bacon grease, add refried beans. Cook until smooth and hot, Add the bacon, chill powder, and



## 'Food and People' series begins next week in O&E

The worldwide food, problem is so vast and complet that no real solution is possible during this century. That's the opinion of Prof. Dudley Kirk of Stanford University, national coordinator of the winter/spring-1992 Courses by Newspaper series, "Food and People."

Publication of the 15 course of the 15 course

Publication of the 15-part series will begin next Monday in the Shopping Cart section of the Observer & Eccen-

tric.

The weekly articles examine the role of food in terms of history, economics, psychology, geopolitics, culture, morality and the future.

"AMERICANS traditionally favor a quick fir answer to difficulties," said doesn't lend itself to fast remedies." Noting that the world has always had areas where food is in short supply, he said the differma currently is aggravated by increasing economic and political tensions.

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**Stuff mushrooms** 

for hors d'oeuvres

then brushed with butter and broiled at minute.
4 alices bacon
2 Tbps, minced onion
1 cup bread crambs
1 cup sauerkraut, drained and chopped
1 cup grated Swiss cheese
Salt and pepper
24 large (at feast 2-inch diameter) mushroMelled butter

The mushroom caps may be stuffed in advance, then brushed with butter and broiled at the last

Scrub mushrooms well and remove stems. Saute

The increasing urbanization of most countries also contributes to the problem, Kirk said. As more and more people move to the cities, he said, the more pressure comes to bear on local agriculture to produce sufficient food at affordable prices.

The people in control of some countributes of the control of some countributes of the countributes of the cities than they are about attitudes in the rural areas," said Kirk, "because cities are the center of population and political power. Urban people are more vocal and therefore more dangerous."

Kirk points out that a larger population, although not a greater total of individuals, is better fed today than at any other time in history.

"We have lots of reasons to be optimistic about feeding ourselves and the world," Kirk continued, pointing to desire the control of the contr

vances in agricultural productivity, new food technology, better distribu-tion methods, and improvement of liv-ing standards in poor nations.

COURSES BY Newspaper, now en-tering its 10th year, combines the re-sources of the nation's newspapers, col-leges, and universities in presenting topics of current interest and impor-tance to newspaper readers and stu-dents at participating colleges and uni-versities.

versities.

The 1982 program is a project of University Extension. University of California, San Diego, and is funded by the National Endowment for the



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Scrub mushrooms well and remove stems. Saute the bacon until crisp, remove from pan, crumble and reserve. Mince mushroom stems and saute together with onloin in bacon fat until soft. Add bread crumbs and heat through. Remove from heat and add sauerirant, cheese and seasonings to taste. Stuff mushroom cavities with saueriratur mixture and brush with melted butter. Place on oiled sheet under preheated broiler until browned. Serve at CLEAR THE air in your bathroom instantly by striking a match or two. The sulphur will freshen the air. Selling some-thing, Try an Observer & Eccentric Classi-fied ad for quick results.

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