Brunch Tex-Mex is great choice

For busy people everywhere, brunch is the per-fect weekend meal. In contrast to the weekday breakfast on the run, its unhurried pace is a wel-

breakfast on the run, its unhurriced pace is a well-come luxury.

Planning a brunch poses a creative challenge.
Lighter and simpler than dinner, brunch calls for easy-to-fix foods that allow the cook to join in the duy's releaxation. It also needs a surprise or two on the menu, to make the occasion special.

In Picante Enchiladas de Huevos, a Texas-style recepe" dish made with flour tortillas, pleante sauce livens up the flavor of a creamy hard-cooked egg filling and brightly sauces the dish, as well. Using mild, medium or hot picante sauce the easy brunch treat can be prepared the night before and popped into the oven to heat in the morning.

morning.

For eye-opening taste appeal, Tex-Mex Brunch, Tostadas are hard to beat. To prepare, a spicy scrambled egg mixture is spooned over crisply fried flour tortillas and topped with picante sauce, tomato, shredded cheese and bacon. If the picante sauce has been stored in the refrigerator, heat it briefly in the skillet in which the eggs have cooked before spooning it onto the tostadas.

PICANTE ENCIILADAS DE HUEVOS

8 hard-cooked eggs, chopped 1½ cups (6 oz.) shredded cheddar or Monterey

8 flour tortillas (6- to 8-inch diameter) Avocado slices and sour cream (optional)

Huevos — spicy, ogg-filled flour forfillias.

Combine eggs, 4: cup of the cheese, 4: cup of
the picante sauce, sour cream, green pepper,
green onton, cumin and salt; mix well. Spoadout 3:
cup egg mixture down center of each
tortilla; roll up. Place seam side down in 11 xinch baking sids. Spoon remaining picante sauce
evenly over tortillas. Cover dish tightiy with aluminum folt; bake in preheated oven at 350 degrees
for 15 minutes. Uncover; sprinkte evenly with remaining cheese. Continue baking uncovered about
10 minutes or until enchlladas are hot and cheese
smelted. Garnish with avocado and sour cream,

For a brunch or supper with Tex-Me Huevos — spicy, egg-filled flour tortillas.

is melted. Garnish with avocado and sour cream,
if desired. Serve with additional pleante sauce.
Makes 4 servings.
TEX-MEX BRUNCH TOSTADAS

Vegetable oil 4 flour tortillas (7 to 8-inch diameter)

6 eggs, beaten % cup pleante sauce % cup sliced green onlons with tops

Tex-Mex taste appeal, try Picante Enchiladas de

2 Thyp, butter or margarine 1 small tomato, cut into thin wedges 1 cup (4 oz.) shredded Monterey Jack or cheddar

2 crisply cooked bacon slices, crumbled

In small skillet, heat about ½ inch oil until hot but not smoking. Fry tortillas, one at a time, until lightly browned and crisp, about 5 to 10 seconds on each side; drain on paper towels. Combine eggs, ¼ cup of the picante sauce, green onions and salt; mix well. Melt butter in 10-inch skillet over medlum-low heat. Add egg mixture. Cook, stirring frequently, until eggs are set. Spoon egg mixture onto tortillas, spreading to within ½-inch of edges. Spoon remaining picante sauce over egg mixture. Or ow with tomato. Sprinkle with cheese and bacon; broil until cheese melts.Makes 4 servings.

Chicken Dijon: divine

The Greek god Dionysus was not only the god of wine; he was also looked upon as the god of good living, a lawgiver and a promoter of gracious and civilized living.

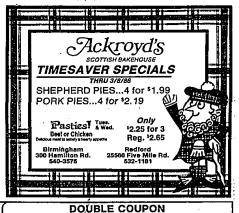
Though the various attributes of wine are as appreciated now as in ancient times, many Americans are becoming more and more aware of the pleasures of gourmet cooking, with wine as one of the recherche ingredients.

CHICKEN DIJON

3 Thsp. imported Dijon mustard 3 Thsp. dry white wine 1 tsp. Worcestershire sauce 4 whole chicken breasts, split, boned

and skinned 2½ cups fine, fresh bread crumbs Salt and freshly ground pepper

Combine the mustard, wine and Wor-Combine the mustard, wine and Worcestershire sauce. Sit it to blend. Place the chicken pieces between layers of wax paper and pound lightly with a flat maltet. Sprinkte the chicken pieces with sait and pepper to taste and brush on all sides with the mustard mixture. Dip the pieces to coat all over in bread crumbs. Pat lightly with the flat side of a heavy knife to help reumbs adhere. Heat equal portions of butter and oil in two skillets. Add the chicken pieces and brown on both sides, for about 5 minutes to a side. Top with a mustard and sour cream sauce.



Quick-to-fix dinner for today's cooks

Here's a sophisticated, quick-to-make dinner receipe written by chef Anne Willan.

SAUTE OF CHICKEN WITH MUSHROOMS AND ONIONS (serves 4)

3½ lbs. cut-up chicken pieces
Salt and pepper
17 bsp. oil
17 bsp. butter
18-20 onlors
2 shallots, chopped
3 c cup white wine
4 lb. mushrooms, quartered
3 c cup heavy cream or creme fraiche
1.7 bsp. chopped parsley

1. Tssp. chopped parsley

"Season chicken with salt and pepper and roll in flur, patting off the excess. Heat the oil and butter In, a non-stick frypan or skillet over medium heat. Starting with the legs and thighs (which need the longest cooking), add the chicken pieces to the pan, skin slide down. When they are beginning to brown, add the wing pieces and finally the breast. When all he pieces are brown, turn them over, brown the other side for 1-2 minutes and remove.

'Add the onlones to the pan and saute them over a fairly high heat, shaking the pan so that they brownerely. Rippace the chicken, making sure it is in contact with the bottom of the pan and add the shallots. Pour in the wine, cover tightly and cook over the bottom of the pan and add the most second and continue to cook for an other 10-15 minutes or until the chicken is very tender. Transfer the chicken pieces to a platter with the onlone and mushrooms. Cover and keep warm while finishing the sauce.

Skim any fat from the cooking liquid, add the carcam and boil, stirring, for 2-2 minutes or until the Gauce thickens enough to coat a spoon; taste it for seasoning. Spoon the sauce over the chicken, sprinkle it with parsley and serve.

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