

Brunch Tex-Mex is great choice

For busy people everywhere, brunch is the perfect weekend meal. In contrast to the weekday breakfast on the run, its unhurried pace is a welcome 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 day's relaxation. It also needs a surprise or two on the menu, to make the occasion special.

In Picante Enchiladas de Huevos, a Texas-style "crepe" dish made with flour tortillas, picante sauce livens up the flavor of a creamy hard-cooked egg filling and brightly sauced 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.

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 ENCHILADAS DE HUEVOS

- 8 hard-cooked eggs, chopped
- 1 1/2 cups (6 oz.) shredded cheddar or Monterey Jack cheese
- 1 cup picante sauce
- 1/2 cup dairy sour cream
- 1/2 cup chopped green pepper
- 1/2 cup thinly sliced green onions with tops
- 2 1/2 tsp. ground cumin
- 1/2 tsp. salt
- 8 flour tortillas (6- to 8-inch diameter)
- Avocado slices and sour cream (optional)



For a brunch or supper with Tex-Mex taste appeal, try Picante Enchiladas de Huevos — spicy, egg-filled flour tortillas.

Combine eggs, 1/4 cup of the cheese, 1/4 cup of the picante sauce, sour cream, green pepper, green onion, cumin and salt; mix well. Spoon about 1/2 cup egg mixture down center of each tortilla; roll up. Place seam side down in 11 x 7-inch baking dish. Spoon remaining picante sauce evenly over tortillas. Cover dish tightly with aluminum foil; bake in preheated oven at 350 degrees for 15 minutes. Uncover; sprinkle evenly with remaining cheese. Continue baking uncovered about 10 minutes or until enchiladas are hot and cheese is melted. Garnish with avocado and sour cream, if desired. Serve with additional picante sauce. Makes 4 servings.

TEX-MEX BRUNCH TOSTADAS

- Vegetable oil
- 4 flour tortillas (7 to 8-inch diameter)
- 6 eggs, beaten
- 1/2 cup picante sauce
- 1/2 cup sliced green onions with tops

- 1/4 tsp. salt
- 2 Tbsp. butter or margarine
- 1 small tomato, cut into thin wedges
- 1 cup (4 oz.) shredded Monterey Jack or cheddar cheese
- 2 crisply cooked bacon slices, crumbled

In small skillet, heat about 1/4 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, 1/4 cup of the picante sauce, green onions and salt; mix well. Melt butter in 10-inch skillet over medium-low heat. Add egg mixture. Cook, stirring frequently, until eggs are set. Spoon egg mixture onto tortillas, spreading to within 1/2-inch of edges. Spoon remaining picante sauce over egg mixture. Top 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 Tbsp. imported Dijon mustard
- 3 Tbsp. dry white wine
- 1 up. Worcestershire sauce
- 4 whole chicken breasts, split, boned

- and skinned
- 2 1/2 cups fine, fresh bread crumbs
- Salt and freshly ground pepper

Combine the mustard, wine and Worcestershire sauce. Stir to blend. Place the chicken pieces between layers of wax paper and pound lightly with a flat mallet. Sprinkle the chicken pieces with salt 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 crumbs 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.

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Quick-to-fix dinner for today's cooks

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

SALTE OF CHICKEN WITH MUSHROOMS AND ONIONS (serves 4)

- 3 1/2 lbs. cut-up chicken pieces
- Salt and pepper
- 1/2 cup flour
- 1 Tbsp. oil
- 2 Tbsp. butter
- 18-20 onions
- 2 shallots, chopped
- 1/2 cup white wine
- 1 lb. mushrooms, quartered
- 1/2 cup heavy cream or creme fraiche
- 1 Tbsp. chopped parsley

Season chicken with salt and pepper and roll in flour, 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 side down. When they are beginning to brown, add the wing pieces and finally the breast. When all the pieces are brown, turn them over, brown the other side for 1-2 minutes and remove.

Add the onions to the pan and saute them over a fairly high heat, shaking the pan so that they brown evenly. Replace 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 low heat for 25 minutes.

Add the mushrooms and continue to cook for another 10-15 minutes or until the chicken is very tender. Transfer the chicken pieces to a platter with the onions and mushrooms. Cover and keep warm while finishing the sauce.

Skim any fat from the cooking liquid, add the cream and boil, stirring, for 2-3 minutes or until the sauce 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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