

Enchiladas add Cinco de Mayo flair

Cinco de Mayo — the fifth of May — is one of Mexico's liveliest national holidays. Celebrated with parades, fun and feasting, the day commemorates a momentous battle fought in the small town of Puebla in 1862. There, Mexican soldiers, outnumbered and outgunned, defeated a meagerly equipped Mexican army one-third their size and were roundly defeated. It was a turning point in Mexico's history, marking the beginning of the end of European occupation, and celebrating has never stopped.

Since Cinco de Mayo falls on a Friday this year, why not join in the spirit of the holiday with a part-of-the-weekend fiesta for friends?

Two enticing new enchilada recipes from The Paces Picante Test Kitchens will set the stage for celebration. Each is easy to prepare without exotic ingredients or hard-to-handle chiles, and each boasts the savory flavors favored at Mexican restaurants.

Crowd-pleasing Fiesta Chicken enchiladas combine chunks of chicken breast with tomatoes, onions, picante sauce and savory seasonings.

Richly flavored Buena Beef & Bean 'Chiladas team ground beef and beans with bright bell peppers, picante sauce and condensed onion soup. Either recipe may be prepared the night before, if it's more convenient.

Simply prepare the filling, fill and roll the easy-to-use flexible tortillas, then cover and chill overnight. Next day, bring to a boil, then to room temperature before saucing and baking.

To complete either meal in easy style, add a fluffy mound of rice and a salad of mixed greens tossed with orange and avocado slices, tomato wedges and red onion rings.

FIESTA CHICKEN ENCHILADAS

- 1 pound boneless chicken breast, cut into 1/2-inch cubes
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 1 teaspoon vegetable oil
- 2 cups picante sauce
- 1 can (1 1/4 ounces) whole tomatoes, drained, chopped
- 1 1/2 cups chopped fresh broccoli florets
- 1 tablespoon ground cumin
- 2 cups (8 ounces) shredded cheddar cheese
- 12 flour tortillas (7-inch), heated
- Optional: Sour cream, cilantro, radish slices

Heat oven to 350 F. In 10-inch non-stick skillet, cook chicken, onion and garlic in oil until chicken loses its pink color. Add 1/2 cup of the picante sauce, tomatoes, broccoli and cumin; mix well. Bring to a boil. Reduce heat, cover and simmer 5 minutes. Uncover, increase heat and simmer 4 minutes or until most of liquid has evaporated, stirring frequently. Stir in 1 cup of the cheese.

Spoon about 1/4 cup mixture down center of each tortilla; roll up. Place seam side down in 13 by 9-inch baking dish sprayed with cooking spray. Spoon remaining 1 1/4 cups picante sauce over enchiladas. Bake 20 minutes or until hot.

Sprinkle with remaining cheese; return to oven 2 minutes. Top as desired and serve with additional picante sauce. Makes 6 servings.

BUENA BEEF AND BEAN 'CHILADAS

- 1/4 pound lean ground beef
- 1 can (10 1/2 ounces) Campbell's condensed French onion soup
- 1 1/2 cups picante sauce
- 1 cup canned kidney beans, rinsed and drained

Heat oven to 350 F. In 10-inch skillet, brown meat; drain. Stir in soup, 1/2 cup of the picante sauce, beans and chili powder; mix well. Bring to a boil; reduce heat and simmer uncovered 15 minutes or until most of liquid has evaporated. Stir in peppers; mix well.

Spoon about 1/4 cup meat mixture down center of each tortilla; roll up. Place seam side down in 13 by 9-inch baking dish sprayed with cooking spray.

Spoon remaining picante sauce over tortillas. Bake 15 minutes or until hot. Sprinkle with cheese; return to oven 2 minutes. Top as desired and serve with additional picante sauce. Makes 6 servings.



PICANTE SAUCE TEST KITCHENS

Fiesta time: Celebrate Cinco de Mayo, or any day, with richly flavored Fiesta Chicken Enchiladas.

- 1/2 cup chopped mixed red and green bell peppers
- 12 flour tortillas (7 to 8 inch), heated
- 1 1/2 cups (5 ounces) shredded cheddar cheese
- Optional toppings: Sour cream, avocado slices, chopped cilantro

Heat oven to 350 F. In 10-inch skillet, brown meat; drain. Stir in soup, 1/2 cup of the picante sauce, beans and chili powder; mix well. Bring to a boil; reduce heat and simmer uncovered 15 minutes or until most of liquid has evaporated. Stir in peppers; mix well.

Spoon about 1/4 cup meat mixture down center of each tortilla; roll up. Place seam side down in 13 by 9-inch baking dish sprayed with cooking spray.

Spoon remaining picante sauce over tortillas. Bake 15 minutes or until hot. Sprinkle with cheese; return to oven 2 minutes. Top as desired and serve with additional picante sauce. Makes 6 servings.

Send items to be considered for publication to: Kelly Wygonik, Observer & Eccentric Newspapers, 36261 Schoolcraft, Livonia 48150, or by fax (313) 501-7219.

Cooking demonstrations

HERBS AND SPICES
Gourmet cook Linda Wells shows how you can herbs and spices innovatively to enhance the flavor of dishes. 7 p.m. Tues., May 9, Health Development Network at Bardonia, 39750 Grand River, Novi. Fee \$5. (810) 477-6100

COOKING WITH HERBS
Rochester Branch of the Women's National Farm & Garden Association is holding an herb presentation, "Quick and Easy Cooking with Herbs," 1 p.m. Thursday, May 4, Rochester Community House, 816 Ludlow, Rochester. Cost \$3. Call for reservations by April 27. (810) 656-9176

SPRINGTIME ENTERTAINING
Join Judy Antkowiak as she features the how-to of setting a beautiful and beautiful buffet that includes roasted meats, vegetables, old world breads, 7:30-9:30 p.m. Wednesday, May 10, Longacre house, 24705 Farmington Road, Farmington. Fee is \$15. (810) 477-6404

KITCHEN GLAMOR
Betsy Toppert Shortcakes, new dessert ideas featuring Susan Chastney. 1 & 6:30 p.m. Tues., May 2, Nov. 1 & 6:30 p.m. Wed., May 3, Bedford; 1 & 6:30 p.m. Wed., May 4, W. Bloomfield; 1 & 6:30 p.m. Fri., May 5, Rochester. There is a \$3 fee. (810) 537-1300

Hudson's
Variety of cooking demonstrations are being offered in Hudson's Marketplace at Longacre, 1-2-3-4-5-6-7-8-9-10-11-12-13-14-15-16-17-18-19-20-21-22-23-24-25-26-27-28-29-30-31-32-33-34-35-36-37-38-39-40-41-42-43-44-45-46-47-48-49-50-51-52-53-54-55-56-57-58-59-60-61-62-63-64-65-66-67-68-69-70-71-72-73-74-75-76-77-78-79-80-81-82-83-84-85-86-87-88-89-90-91-92-93-94-95-96-97-98-99-100-101-102-103-104-105-106-107-108-109-110-111-112-113-114-115-116-117-118-119-120-121-122-123-124-125-126-127-128-129-130-131-132-133-134-135-136-137-138-139-140-141-142-143-144-145-146-147-148-149-150-151-152-153-154-155-156-157-158-159-160-161-162-163-164-165-166-167-168-169-170-171-172-173-174-175-176-177-178-179-180-181-182-183-184-185-186-187-188-189-190-191-192-193-194-195-196-197-198-199-200-201-202-203-204-205-206-207-208-209-210-211-212-213-214-215-216-217-218-219-220-221-222-223-224-225-226-227-228-229-230-231-232-233-234-235-236-237-238-239-240-241-242-243-244-245-246-247-248-249-250-251-252-253-254-255-256-257-258-259-260-261-262-263-264-265-266-267-268-269-270-271-272-273-274-275-276-277-278-279-280-281-282-283-284-285-286-287-288-289-290-291-292-293-294-295-296-297-298-299-300-301-302-303-304-305-306-307-308-309-310-311-312-313-314-315-316-317-318-319-320-321-322-323-324-325-326-327-328-329-330-331-332-333-334-335-336-337-338-339-340-341-342-343-344-345-346-347-348-349-350-351-352-353-354-355-356-357-358-359-360-361-362-363-364-365-366-367-368-369-370-371-372-373-374-375-376-377-378-379-380-381-382-383-384-385-386-387-388-389-390-391-392-393-394-395-396-397-398-399-400-401-402-403-404-405-406-407-408-409-410-411-412-413-414-415-416-417-418-419-420-421-422-423-424-425-426-427-428-429-430-431-432-433-434-435-436-437-438-439-440-441-442-443-444-445-446-447-448-449-450-451-452-453-454-455-456-457-458-459-460-461-462-463-464-465-466-467-468-469-470-471-472-473-474-475-476-477-478-479-480-481-482-483-484-485-486-487-488-489-490-491-492-493-494-495-496-497-498-499-500-501-502-503-504-505-506-507-508-509-510-511-512-513-514-515-516-517-518-519-520-521-522-523-524-525-526-527-528-529-530-531-532-533-534-535-536-537-538-539-540-541-542-543-544-545-546-547-548-549-550-551-552-553-554-555-556-557-558-559-560-561-562-563-564-565-566-567-568-569-570-571-572-573-574-575-576-577-578-579-580-581-582-583-584-585-586-587-588-589-590-591-592-593-594-595-596-597-598-599-600-601-602-603-604-605-606-607-608-609-610-611-612-613-614-615-616-617-618-619-620-621-622-623-624-625-626-627-628-629-630-631-632-633-634-635-636-637-638-639-640-641-642-643-644-645-646-647-648-649-650-651-652-653-654-655-656-657-658-659-660-661-662-663-664-665-666-667-668-669-670-671-672-673-674-675-676-677-678-679-680-681-682-683-684-685-686-687-688-689-690-691-692-693-694-695-696-697-698-699-700-701-702-703-704-705-706-707-708-709-710-711-712-713-714-715-716-717-718-719-720-721-722-723-724-725-726-727-728-729-730-731-732-733-734-735-736-737-738-739-740-741-742-743-744-745-746-747-748-749-750-751-752-753-754-755-756-757-758-759-760-761-762-763-764-765-766-767-768-769-770-771-772-773-774-775-776-777-778-779-780-781-782-783-784-785-786-787-788-789-790-791-792-793-794-795-796-797-798-799-800-801-802-803-804-805-806-807-808-809-810-811-812-813-814-815-816-817-818-819-820-821-822-823-824-825-826-827-828-829-830-831-832-833-834-835-836-837-838-839-840-841-842-843-844-845-846-847-848-849-850-851-852-853-854-855-856-857-858-859-860-861-862-863-864-865-866-867-868-869-870-871-872-873-874-875-876-877-878-879-880-881-882-883-884-885-886-887-888-889-890-891-892-893-894-895-896-897-898-899-900-901-902-903-904-905-906-907-908-909-910-911-912-913-914-915-916-917-918-919-920-921-922-923-924-925-926-927-928-929-930-931-932-933-934-935-936-937-938-939-940-941-942-943-944-945-946-947-948-949-950-951-952-953-954-955-956-957-958-959-960-961-962-963-964-965-966-967-968-969-970-971-972-973-974-975-976-977-978-979-980-981-982-983-984-985-986-987-988-989-990-991-992-993-994-995-996-997-998-999-1000-1001-1002-1003-1004-1005-1006-1007-1008-1009-1010-1011-1012-1013-1014-1015-1016-1017-1018-1019-1020-1021-1022-1023-1024-1025-1026-1027-1028-1029-1030-1031-1032-1033-1034-1035-1036-1037-1038-1039-1040-1041-1042-1043-1044-1045-1046-1047-1048-1049-1050-1051-1052-1053-1054-1055-1056-1057-1058-1059-1060-1061-1062-1063-1064-1065-1066-1067-1068-1069-1070-1071-1072-1073-1074-1075-1076-1077-1078-1079-1080-1081-1082-1083-1084-1085-1086-1087-1088-1089-1090-1091-1092-1093-1094-1095-1096-1097-1098-1099-1100-1101-1102-1103-1104-1105-1106-1107-1108-1109-1110-1111-1112-1113-1114-1115-1116-1117-1118-1119-1120-1121-1122-1123-1124-1125-1126-1127-1128-1129-1130-1131-1132-1133-1134-1135-1136-1137-1138-1139-1140-1141-1142-1143-1144-1145-1146-1147-1148-1149-1150-1151-1152-1153-1154-1155-1156-1157-1158-1159-1160-1161-1162-1163-1164-1165-1166-1167-1168-1169-1170-1171-1172-1173-1174-1175-1176-1177-1178-1179-1180-1181-1182-1183-1184-1185-1186-1187-1188-1189-1190-1191-1192-1193-1194-1195-1196-1197-1198-1199-1200-1201-1202-1203-1204-1205-1206-1207-1208-1209-1210-1211-1212-1213-1214-1215-1216-1217-1218-1219-1220-1221-12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