

Recipes from Sunday Suppers on July 9 and 16, 2023

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All recipes serve 12+

Mexican 7 Layer Dip

- 1 cup salsa
 - 12 oz. refried beans (canned)
 - 1 ½ T milk
 - 6 oz. cream cheese – softened
 - 1/3 c + 2 t sour cream
 - 1 ½ T taco seasoning
 - ¾ c guacamole
 - 1 1/8 cup cheddar cheese – grated
 - 1/3 c + 2 t black olives (alternative is tomatoes)
 - 3 green onions
1. Place salsa in a sieve to drain any liquid (this keeps your dip from getting runny).
 2. Combine refried beans and milk (or you can use the liquid from the salsa if you prefer) until smooth. Spread in the bottom of a 9 x 13 pan.
 3. Combine cream cheese, sour cream and taco seasoning with a mixer on medium. Spread over refried beans.
 4. Spoon guacamole over cream cheese and gently spread.
 5. Repeat with drained salsa.
 6. Top with cheese, olives (or tomatoes) and green onions.
 7. Chill 1 hour before serving. Serve with tortilla chips or crackers.

Jicama, Carrot and Red Cabbage Salad

For the dressing

- ¼ c finely chopped shallot
- 1 Tbs. and 1 tsp. minced serrano chili
- 6 Tbs. white wine vinegar
- ¼ c. fresh lime juice
- ¼ c. sugar
- Kosher salt, to taste
- 1 1/3 cup olive oil

For the salad

- 1 lb. jicama, peeled and julienned
- 4 carrots, peeled and julienned
- 1 small head red cabbage, finely shredded
- 1-2 cups sunflower or radish sprouts, root ends trimmed

1. To make the dressing, in a small bowl, whisk together the shallot, chili, vinegar, lime juice, sugar and salt. Whisk in the oil.
2. Set the dressing aside for about 10 minutes to allow the flavors to blend. Taste and adjust the seasonings.
3. In a bowl, combine the jicama, carrot, cabbage and sprouts. Toss thoroughly to distribute the ingredients evenly.
4. Add the dressing, toss and serve immediately.

Mexican-Style Cheese Strata

- 8 cups tortilla chips, cheese flavored, broken
 - 4 cups shredded Monterey Jack cheese
 - 12 eggs – beaten
 - 5 cups milk
 - 2 4-oz. cans green chilies – drained, seeded, chopped
 - ½ onion – finely chopped
 - 1/3 c + 2t catsup
 - 1 t salt
 - ½ t bottled hot pepper sauce
 - Whole tortilla chips
 - Tomato slices
1. Sprinkle broken tortilla chips evenly over bottom of greased 12 x7x 2” baking dish.
 2. Sprinkle with cheese.
 3. In a medium bowl, with a rotary beater combine eggs, milk, green chilies, onion, catsup, salt, and hot pepper sauce. Pour mixture over cheese in dish.
 4. Cover. Refrigerate several hours or overnight.
 5. Bake uncovered in 325 degree oven for 50-55 minutes until set and lightly browned.
 6. Garnish with whole tortilla chips and halved tomato slices.

Mexican Fruit Salad

- 1 small watermelon cut into 1-inch chunks
- 1 large pineapple cut into 1-inch chunks
- 2 large papayas cut into chunks
- 2 large mangos cut into chunks
- juice of 2 limes
- chili lime seasoning to taste

For garnish

- lime wedges
- mint sprigs

1. Add all of the fruit (except for limes) to a large serving bowl.
2. Squeeze the limes over the fruit and gently toss to everything coat.
3. Sprinkle chili lime seasoning over the fruit to taste. Garnish with lime wedges and mint sprigs.

Flan

- 2 cups sugar
 - ½ cup water
 - 2 14-oz. cans sweetened condensed milk
 - 2 12-oz. cans evaporated milk
 - 10 whole eggs
 - 1 T. vanilla
1. Preheat oven to 325°.
 2. To make the caramel sauce, combine the sugar and water in a saucepan over medium heat. Swirl gently to incorporate – don't stir—and cook until the sugar begins to boil. Lower the heat, and continue to cook, occasionally swirling, until the caramel is a rich, golden brown, anywhere from 10 to 15 minutes. Be patient, and stay near the pot as the mixture cooks to avoid burning the sugar.
 3. Pour the caramelized sugar syrup along the bottom of 16 personal ramekins or two cake pans, tilting to coat the bottoms evenly. Place in 1 or 2 large heatproof roasting pans or baking dishes and set aside.
 4. Combine the condensed milk, evaporated milk, eggs, and vanilla in a blender or food processor and puree until smooth but not too frothy. Pour custard over the caramel in the prepared pans or ramekins.
 5. Bring water to a boil in a kettle. Transfer the flan to the oven, and fill the roasting pans with water to the halfway point.
 6. Cover with aluminum foil, and bake until just set, about 1 hour. The finished flan should have a slight jiggle.
 7. Remove from the water bath and let the flan cool completely before serving, either at room temperature or in the refrigerator. When ready to serve, run a small offset spatula around the bottom of the pan or ramekins and carefully invert onto a serving plate.

<https://www.masterclass.com/articles/flan-recipe>

3 Tips for Making Flan

Here are some essential tips for bakers preparing to make their own flan:

1. Choose the Right Vessel.

If it's your first time making flan, using small ramekins will make it much easier to evenly cook and invert the sweet dessert onto a serving dish. Using a [larger baking pan](#) like a loaf pan or cake pan makes for a striking presentation but requires more attention to cooking time and care when inverting onto a plate, as the custard may split under its own weight.

2. Use a Water Bath.

Like a cheesecake, you must cook flan in a water bath, or *bain-marie*. A water bath involves setting the flan ramekin in boiling water, ensuring a gentle, even heat distribution. To make a *bain-marie* at home, set the flans in a deep roasting pan or baking dish. Fill the pan with hot water halfway up the ramekins or pan and place it in the oven.

3. Keep It Smooth.

For a little extra finesse, eliminate bubbles in the finished flan by passing the custard mixture through a sieve before baking.