Candied Sweet Potatoes

**INGREDIENTS**
- 5 - 6 medium sweet potatoes
- 1/2 teaspoon salt
- 1/2 cup unsalted butter
- 1 tablespoon water
- 1/4 pure maple syrup
- 1 cup packed brown sugar
- 3/4 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground ginger
- 1 teaspoon pure vanilla extract

**INSTRUCTIONS**
1. Preheat oven to 375˚F.
2. Peel and slice sweet potatoes in 1/2 inch thick slices. Place slices in a greased, baking dish and sprinkle salt.
3. In a medium saucepan, combine butter, water, maple syrup, brown sugar, cinnamon, nutmeg and ginger over medium heat.
4. Cook and stir until the butter has melted. Once butter is melted, stop stirring and boil for 2 minutes.
5. Remove from heat and add vanilla.
6. Pour sauce over potatoes and toss to coat.
7. Bake for 1 hour, stopping and stirring potatoes for the first 20 minutes.
8. Enjoy!
INGREDIENTS
1 32 oz. frozen hash browns
2 cups shredded cheddar cheese
16 oz. sour cream
1 10 3/4 oz. cream of chicken soup
3/4 cup butter
1 cup corn flakes

CHEESY POTATOES WITH CORN FLAKES

INSTRUCTIONS
1. Thaw hash browns.
2. Preheat the oven to 350°F.
3. In a large mixing bowl, melt 1/2 cup of butter in microwave. After melting, mix in cheese, sour cream and cream of chicken soup.
4. In a medium saucepan, melt remaining butter over medium heat.
5. Crush corn flakes in Ziploc and add to melted butter.
6. Sprinkle corn flakes on top of potatoes and bake for 1 hour.
7. Enjoy!
Cuban Roast Pork

**INGREDIENTS**

- 6-8 lbs. pork shoulder
- 1 head garlic, peeled
- 1 large white onion, chopped
- 1 1/2 tablespoon dried oregano
- 1 tablespoon salt
- 1 1/2 teaspoon ground black pepper
- 1 teaspoon ground cumin
- 1 cup grapefruit juice
- 3/4 cup fresh lime juice
- 1/2 cup orange juice
- 1/4 cup white vinegar
- 1/4 cup extra virgin olive oil
- 1 tablespoon cornstarch

**INSTRUCTIONS**

1. In a blender or food processor, blend all ingredients expect for cornstarch into soup-like paste. Reserve 1 1/2 cups of mixture.
2. Cut 1-inch-wide slits, 4 inches deep into the pork shoulder. Place pork in large dish.
3. Pour remaining mixture over the pork to coat. Make sure the mixture covers whole pork.
4. Place covered pork in refrigerator to marinate for 4 - 12 hours.
5. Preheat the oven to 350˚F.
6. Roast the pork, uncovered, for 3 1/2 hours. Once ready, remove from oven. Cover the roast with aluminum foil and let rest for 15 minute.
7. In a small saucepan, combined the 1 1/2 cups of blend and cornstarch. Without heat, stir until cornstarch lumps are gone.
8. Over medium heat, bring the mixture to a boil. Continue to stir the mixture frequently.
9. Once mixture is boiling, bring heat to a simmer for 5 - 6 minutes while stirring occasionally.
10. Serve pork in slices with your favorite sides, and pour mixture over pork. Enjoy!
GREEN POZOLE WITH CHICKEN

INGREDIENTS
1/2 110 oz. can hominy
4 chicken breast halves on the bone, with skin
1 garlic head and 4 garlic cloves, peeled
1 tablespoon salt
1 lb. tomatillos, peeled
1 1/4 white onion
1/2 - 1 1/2 Serrano peppers, stems removed
1 bunch cilantro
2 cups water
1/2 iceberg lettuce head
1/2 bunch radishes
1 avocados
4-5 limes
Dry oregano leaves
1/2 - 1 pack tostadas

INSTRUCTIONS
1. Strain and rinse hominy until water is clear.
2. In a large pot, place hominy, chicken and garlic head. Fill pot with water until everything is covered. Bring pot to a boil.
3. Once pot starts boiling, lower the temperature and let simmer 45 - 55 minutes or until chicken is cooked.
4. Remove cooked chicken and garlic head.
5. In a blender, mix garlic cloves, 1/2 of an onion, tomatillo, Serrano peppers, cilantro, salt and water.
6. Add mixture to soup pot and simmer for 15-20 minutes.
7. Shred chicken. You may choose to add to the pot directly or when serving soup.
8. Prepare and cut remaining onion, lettuce, and avocado as toppings after serving.
9. Serve the soup and top it with the onion, lettuce, avocado, a pinch of dry oregano leaves and lime juice.
10. Enjoy straight from the soup or dip your tostadas!
Kool-Aid Pie

INGREDIENTS
1 can sweetened condensed milk
1 packet of Kool-Aid
8 oz container of whipped cream, thawed
1 graham cracker pie crust

INSTRUCTIONS
1. In a mixing bowl, combine the sweetened condensed milk and the Kool-Aid packet until they're mixed thoroughly.
2. With a large spoon or silicone spatula, mix in whipped cream until there are no more white streaks.
3. Spoon the mixture into the pie crust and spread it evenly.
4. Cover the Kool Aid Pie and let it chill for 2-4 hours before serving.
MINI PUMPKIN CHEESECAKES

**INGREDIENTS**

**CRUST**
1 1/2 cups graham crackers, crushed
2 1/2 tablespoons sugar
1/3 cup butter, melted

**CHEESECAKE**
8 oz. cream cheese, room temperature
1 egg
1/4 cup sugar
1/2 teaspoon vanilla extract

**PUMPKIN LAYER**
7.5 oz. pumpkin puree
1/2 cup evaporated milk
1 egg
1/8 cup brown sugar
1/8 cup sugar
1/2 teaspoon cinnamon
1/8 teaspoon nutmeg
1/8 teaspoon salt

**INSTRUCTIONS**

**CRUST**
1. Preheat oven 350˚F. Line a muffin pan with liners and lightly spray with nonstick cooking spray, and set aside.
2. In a medium bowl, mix and combine graham crackers, sugar, and butter.
3. Press the crust into the bottom of the muffin liners.
4. Bake for 10 - 12 minutes. Remove from oven and cool completely.

**CHEESECAKE**
1. In a medium bowl, beat cream cheese until smooth.
2. Add eggs, sugar, and vanilla extract. Beat until combined then chill in fridge for 30 - 40 minutes.
3. Evenly spoon cream cheese mixture on top of cooled graham cracker crust.

**PUMPKIN LAYER**
1. In a medium bowl, whisk eggs until light and fluffy.
2. Add pumpkin, milk, brown sugar, sugar, cinnamon, nutmeg, salt. Stir until combined.
3. Pour pumpkin mixture over cream cheese.
4. Bake for 45 - 55 minutes.
Red Pork Tamales

**INGREDIENTS**

- 4 1/2 lbs. pork shoulder, chopped into pieces
- 1 garlic head
- 1 onion
- 12 dried chili ancho, stems and seeds removed
- 1/2 tablespoon whole cumin
- Salt and pepper
- Pork broth, reserved from cooking
- 2 1/2 - 3 lbs. prepared masa
- 1 cup red chili sauce, reserved from pork filling
- 40 - 45 corn husks

**INSTRUCTIONS**

1. In a large pot, add pork, garlic, onion, 1 1/2 tablespoon salt, and 1 teaspoon pepper.
2. Fill pot with water until pot contents are covered about 2 inches above. Place on lid and cook for 2 hours.
3. Soak corn husks in warm water.
4. Once pork is cooked, remove the meat from the pot and let cool. Reserve the broth from pot.
5. In a medium saucepan, place chilies in a pot of water and bring pot to a boil. Once boiling, remove from heat and let chillies soak for 5 minutes.
6. In a blender, combined chilies, 1 teaspoon salt, 1/2 tablespoon cumin, and 3 cups pork broth. Blend until smooth.
7. In a medium bowl, strain chili sauce. Use a spoon to push the sauce through strainer. Reserve 1/2 cup of red sauce and set aside.
8. Shred pork with two forks and place shredded pork into a large stock pot. Pour remaining red chili sauce to pork and 1 cup of the pork broth.
9. Coat the meat with tongs and cook for 15 - 20 minutes. Let cool before assembling tamales.
10. Add reserved cup of red chili sauce to the prepared masa. Mix well until masa is an orange color.
11. Shake off water from the corn husk. Spread about 2 tablespoons of masa on the corn husk. Take a tablespoon of the pork filling and add to the center of masa. Fold husk in.
12. In a large steamer, fill bottom with hot water and add your tamales. Cover with a lid and cook on low for 1 1/2 - 2 hours.
13. After cooking, let tamales stand for 15 - 20 minutes and serve!
Preheat oven to 350˚F. Grease a 9X13" pan with non-stick cooking spray.

In a medium bowl, combine flour, baking powder, and salt. Separate the eggs into two other mixing bowls.

Add 3/4 cup sugar to the bowl with the egg yolks and mix until yolks are pale yellow.

Add milk and vanilla to egg yolks and stir to combine. Pour egg yolk mixture over flour mixture and stir gently to combine.

Whisk or beat egg white until they begin to whip. Gradually mix in the remaining 1/4 cup of sugar.

Combined the egg white mixture with the batter. Pour batter into prepared pan and bake for 25 - 35 minutes.

Remove from oven and let cool completely.

In a small bowl, combine the evaporated milk, sweetened condensed milk, and whole milk.

Once the cake has cooled, use a fork to poke holes on top of the cake. Slowly pour the milk mixture on top of the cake. Refrigerate the cake for at least 1 hour (or overnight) to allow the milk to soak.

Whip the heavy cream, sugar, and vanilla. Smooth over the cake after you are done refrigerating.

Sprinkle cinnamon on top!
Yuca Sudada Fries

**INSTRUCTIONS**

1. Fill a large saucepan with water and sprinkle in some salt. Boil water over medium heat.
2. Add the yuca and cook for 15 minutes, or until the yuca can be pierced through.
3. Drain the water and set yuca aside.
4. In a large pan or skillet, heat oil over medium. Add the garlic, scallions, and bell pepper and cook for 2 - 3 minutes.
5. Add the tomatoes and cook, stirring occasionally, for about 5 minutes. Add the tomato paste, paprika, and a dash of salt and pepper.
6. Reduce the heat to low and simmer until the tomatoes are completely soft and the sauce has thickened.
7. Transfer the cooked yuca to the skillet with the sauce. Add the vegetable stock and gently stir.
8. Cover and simmer the yuca for about 15 minutes, or until some of the sauce has been absorbed.
9. Garnish with scallions and drizzle some olive oil and serve hot!

**INGREDIENTS**

- 2 lbs. fresh yuca, peeled, deveined and cut into 3
- 1/4 cup olive oil
- 2 garlic cloves, finely chopped
- 1 bunch scallions, finely chopped
- 1 red bell pepper, seeded and diced
- 3 beefsteak tomatoes, diced
- 1/3 cup tomato paste
- 1 teaspoon paprika
- Salt and pepper
- 1 cup vegetable stock
INGREDIENTS

1 tablespoon vegetable oil
1 lb. elbow macaroni
9 tablespoons butter
1/2 cup shredded Muenster cheese
1/2 cup shredded mild Cheddar cheese
1/2 cup shredded sharp Cheddar cheese
1/2 cup shredded Monterey Jack cheese
2 cups half-and-half
1 cup Velveeta, cut into small cubes
2 large eggs, lightly beaten
1/4 teaspoon salt
1/8 teaspoon ground black pepper

MACARONI AND CHEESE

INSTRUCTIONS

1. Preheat the oven to 350˚F. Lightly butter a deep 2 1/2-quart casserole.
2. Bring the large pot of salted water to a boil over high heat. Add the oil, then the elbow macaroni, and cook until the macaroni is just tender, about 7 minutes. Do not overcook. Drain well. Return to the cooking pot.
3. In a small saucepan, melt eight tablespoons of the butter. Stir into the macaroni. In a large bowl, mix the Muenster, mild and sharp Cheddar, and Monterey Jack cheeses. To the macaroni, add the half-and-half, 1 1/2 cups of the shredded cheese, the cubed Velveeta, and the eggs. Season with salt and pepper. Transfer to the buttered casserole. Sprinkle with the remaining 1/2 cup of shredded cheese and dot with the remaining one tablespoon of butter.
4. Bake until it's bubbling around the edges, about 35 minutes. Serve hot.
Easy Dump Cake

**INGREDIENTS**
- 1 package yellow cake mix
- 1 package instant chocolate pudding mix
- 4 eggs, beaten
- ⅔ cup vegetable oil
- ⅔ cup white sugar
- ⅓ cup water
- 1 container sour cream
- 1 cup semisweet chocolate chips

**INSTRUCTIONS**
1. Preheat the oven to 350°F. Grease and flour a bundt pan.
2. In a bowl, mix yellow cake mix, pudding mix, eggs, vegetable oil, sugar, and water. Gently fold in sour cream and chocolate chips. Pour batter into the prepared Bundt pan.
3. Bake in the preheated oven for 55 minutes. Cool in pan for 10 minutes before transferring to cooling racks.