

The Dining Diva  
My Best Tex-Mex

## Culinary Countdown!

**4 Days Before:** Follow up on RSVPs; verify number of guests.

**3 Days Before:** Gather and make ready all table linens, dishes, flatware, glasses, serving utensils, and salt and pepper grinders; plan for or order centerpiece; decide on all beverages.

**2 Days Before:** Edit grocery list; shop for all items, including wines, spirits, and liqueurs.

Set the table—completely!

Make several batches of margaritas; freeze in zip-top bags.

Prepare Lime Cream for soup; refrigerate in squeeze bottle.

**1 Day Before:** Make salsa and refrigerate in a microwave-safe container.

Prepare soup to stage before adding the cornmeal and cilantro; refrigerate.

Prepare salad dressing; chop and prepare all salad ingredients except avocados, and store in separate zip-top bags; wash salad greens; store all in refrigerator.

Prepare and assemble enchiladas. Cover and refrigerate.

# The Dining Diva

## My Best Tex-Mex

### Shopping List

For 6 people

#### Produce

- 6 Limes
- 2 Avocados
- 6 Ears Corn
- 5 Medium Tomatoes (*I prefer Roma*)
- 3 Large Roma tomatoes
- 5 Fresh ripe tomatillos
- $\frac{3}{4}$  Cup Chopped jicama
- 1 Carrot
- $\frac{3}{4}$  Cup Shredded red cabbage
- $\frac{1}{2}$  Cup Diced red or green bell pepper (a combination is nice)
- 6-8 Cups Mixed salad greens
- 8 Cloves Garlic
- 3 Medium Onions
- 3 Green onions
- 2 Fresh jalapeno peppers
- 1 Fresh habanero pepper (*optional*)
- 5 Fresh green New Mexico or Big Jim-style green chilies
- $1\frac{1}{2}$  Cups Minced fresh cilantro (*more for garnish*)
- 1 tsp Minced fresh Mexican oregano
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#### Dairy & Eggs

- 1 Cup Unsalted butter
- $\frac{1}{4}$  Cup Milk (*2% or whole*)
- 1 Cup Heavy whipping cream
- 2 Cups Sour cream
- 4 Eggs

#### Cheese & Deli

- 2 Cups Grated Monterey Jack cheese

#### Meat & Fish

- 6 oz Spanish chorizo (*the hard, dry type or any dry, spicy sausage*)

2½ Cups Cooked, diced chicken

### **Canned Vegetables & Fruits & Dried Fruits**

6 Cups Chicken broth

1 (11-oz) Can Mandarin oranges

1 (15-oz) Can Black beans

2 (4-oz) Cans Diced green chilies

1 (26-oz) Can Tomatillos

### **Baking, Spices, & Nuts**

2 Cups Sugar

Powdered sugar for dusting brownies

1½ Cups Flour

1 tsp Vanilla

⅓ Cup Unsweetened cocoa powder

2 Cups Semisweet chocolate chips

⅓ Cup Yellow cornmeal

1 tsp Ground cinnamon

5 tsp Ground cumin

1 tsp Dried Mexican oregano

Chile powder to garnish enchiladas

1 Cup Chopped pecans (*optional for the brownies*)

### **Condiments**

6 Tbsp Olive oil

1 Cup Canola oil

¼ Cup Apple cider vinegar

1½ tsp Dijon mustard

Dash Hot sauce

Rimming salt for margaritas

### **Breads**

12 Corn tortillas

Tortilla chips to serve with salsa

### **Freezer**

1 (12-oz Can) Frozen limeade

### **Wine & Spirits**

6 oz Tequila (*or more*)

2 oz Triple Sec (*or other orange-flavored liqueur*)

2 Tbsp Kahlúa (*or other coffee-flavored liqueur*)

Chilean Carmenere (*recommended wine with meal*)