

## Sour Cream Green Enchiladas

- ¾ c. cooking oil
- 1 doz. Candy's corn tortillas
- ½ lb. processed cheese
- 1 4-oz. can green chiles
- ½ onion, chopped
- 2 tomatoes, chopped
- 1 tbsp. jalapeno relish
- 1 tbsp. sugar
- 1 c. sour cream
- 1 c. grated cheddar cheese

Fry tortillas in oil. Set aside. Combine processed cheese, chili, onion, tomatoes, relish and sugar in double boiler. Heat and stir until cheese melts. Blend in sour cream and reheat. Dip tortillas in sauce and stack on heated plate with grated cheese between and on top of tortilla. (3 tortillas per serving.) Heat in oven until cheese melts. Garnish with shredded lettuce. Serves 4.

## Bit o' Chile Dip

- 1 8-oz pkg. cream cheese, softened
- 1 c. sour cream
- 1 4-oz can diced green chiles
- ¼ tsp. garlic salt
- ¼ c. bacon bits
- Candy's Tortilla Chips

## Tasco Avocado Dip

- 1 10¾ oz. can cream of celery soup
- 1 8-oz. pkg. cream cheese, softened
- 1 ripe medium avocado
- 1 tbsp. finely chopped onion
- 1 tbsp. chili powder
- Candy's Tortilla Chips

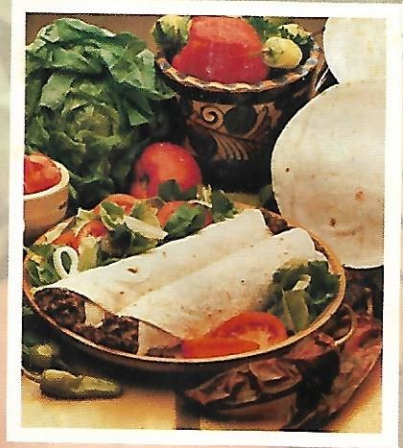
Blend soup into cream cheese just until smooth. Stir in onion and chili powder. Mash avocado; fold into soup mixture. Chill. Serve as dip with Candy's Tortilla Chips.

## Bean Dip

- 2 c. refried beans
- 1 c. canned tomatoes, drained and chopped
- 1 tbsp. instant minced onion
- 1 tsp. Worcestershire sauce
- 1 clove garlic, minced
- 1 tsp. chili powder
- ¾ c. grated cheddar cheese
- Candy's Tortilla Chips

Mix together all ingredients except chips. Heat until cheese melts, stirring occasionally. Serve warm, sprinkled with grated cheese, as dip for chips.

# Taste of MEXICO



## Meet the Family.



AUTHENTIC MEXICAN FOODS

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2110 Santa Fe Drive • Pueblo, Colorado 81006  
(303) 543-4350

## Mexican Casserole

- 1 lb. ground beef, cooked and drained
- ¼ c. chopped onion
- 1 4-oz. can diced green chiles
- 1 11-oz. can enchilada sauce
- 1 can cream of chicken soup
- 1 can cream of celery soup
- 1 doz. Candy's corn tortillas
- Shredded cheddar cheese

Combine beef, onion, chiles, sauce and soups. Layer ground beef mixture with corn tortillas in 9 x 13 pan. Top with cheese. Bake 30 minutes at 300°. Serves 6.

## Sour Cream Enchiladas

- 1 doz. Candy's corn tortillas
- 4 c. diced, cooked chicken
- 2 cans cream of chicken soup
- 1 4-oz. can diced green chiles
- 1 pint sour cream
- 1 small bunch chopped green onions and tops
- 1 lb. shredded cheddar cheese

Wrap tortillas in damp towel. Warm in microwave oven until soft. Combine chicken, soup, chiles, and sour cream. Place 2 tbsp. filling, 1 tsp. cheese and 1 tsp. onions on warm tortilla. Roll. Place seam side down in greased 9 x 13 casserole. Pour remaining filling over top of tortillas. Sprinkle with remaining cheese; cover with foil. Let stand in refrigerator 24 hours. Bake 1 hour at 350° or until bubbly. Serves 8-10.

## San Carlos Enchiladas

- ½ c. salad oil
- 1 doz. Candy's corn tortillas
- 1 8-oz. pkg. cream cheese
- 1 4-oz. can chopped green chiles
- 1 c. chicken, cooked and chopped
- ½ tsp. ground cumin
- ¼ tsp. garlic powder
- 1 can cream of chicken soup
- ½ soup can water
- 1 c. shredded cheddar cheese

In medium skillet place oil. Heat. Briefly cook tortillas one at a time, until soft. Set aside. In large bowl, combine cream cheese, chicken, green chiles, cumin and garlic powder. In saucepan, combine soup and water. Heat until warm. Place 2 tbsp. chicken mixture on each tortilla. Roll and place in greased 12 x 8 pan, seam side down. Carefully, spoon soup mixture over, covering each tortilla. Bake 35 minutes at 340°. Sprinkle with cheese the last 10 minutes. Let stand 10 minutes before serving. Serves 6.



## Slow-Cooked Pulled Pork

### Ingredients

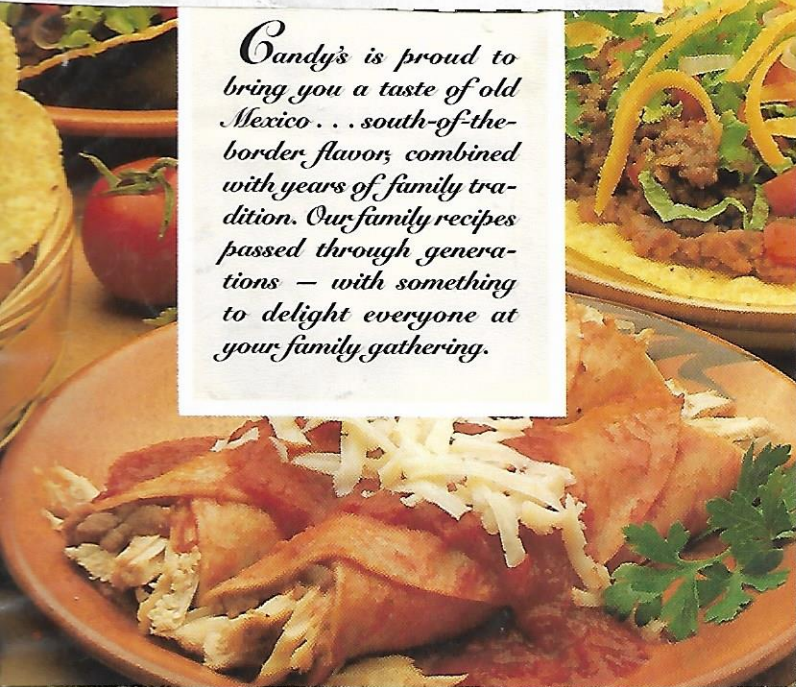
- 2/3 cup **Lea & Perrins®** Worcestershire Sauce  
 1/2 cup **Heinz®** Tomato Ketchup  
 1/4 cup firmly packed brown sugar  
 1/4 cup tomato paste
- 1 med. white onion, chopped  
 2 tbsp. yellow mustard  
 2 tbsp. white vinegar  
 3 1/2 lb. boneless pork shoulder, trimmed and cut into 4 pieces

### Directions

In a 6 quart crock pot mix all ingredients except pork. Once combined add pork, turning to cover. Cook on low for 8 to 10 hours.\* Remove pork and shred with two forks. Return pork to crock pot and stir into sauce. To serve, spoon 1/2 cup onto a sandwich bun.

\*Ensure internal temperature reaches at least 165 degrees.

*Candy's is proud to bring you a taste of old Mexico . . . south-of-the-border flavors, combined with years of family tradition. Our family recipes passed through generations — with something to delight everyone at your family gathering.*



- 1 medium onion, chopped  
 3 tbsp. butter  
 1 can cream of chicken soup  
 1 can cream of mushroom soup  
 1 c. chicken broth  
 1 4-oz. can green chiles, chopped  
 1 doz. Candy's corn tortillas  
 1 lb. longhorn cheese, shredded

Cook and bone chicken. Brown onion in butter. Add soups, broth, chiles, and chicken and heat well. In 9 x 13 pan, layer tortillas, chicken sauce and cheese. Repeat until casserole is filled, ending with cheese. Bake 30 minutes at 350°. Serves 8.

## Chicken Enchilada Casserole

- 4 chicken breasts or thighs  
 1 can cream of mushroom soup  
 1 can cream of chicken soup  
 1 small onion  
 1 lg. can chopped Ortega chili  
 1 soup can whole milk  
 3/4 c. grated cheddar cheese  
 1 7.5-oz. pkg. Candy's corn tortillas

Bake chicken for 1 hour. Cool. Shred. Cover bottom of buttered baking dish with corn tortillas. Add layer of chicken and soup mix and cheese. Continue layering ingredients. Finish with grated cheese. Bake 1 1/2 hours at 300°. Serve with green salad and rolls. Serves 6.



- 3/4 c. undiluted evaporated milk  
 1/2 c. chopped onion  
 1/2 c. chopped green pepper  
 1 tsp. salt  
 1/4 tsp. seasoned pepper  
 1 tbsp. chili powder  
 1 tbsp. flour  
 1 c. tomato sauce  
 1 1/2 c. drained chili beans  
 1/2 c. drained sliced ripe olives  
 1 pkg. Candy's corn tortillas

Combine chuck, evaporated milk, onion, green pepper, salt, seasoned pepper and chili powder in large skillet. Cook over medium heat until browned, stir occasionally. Add flour, stir well. Add tomato sauce, chili beans and olives. Blend well. Lightly grease 1 1/2 quart casserole. Cover bottom of casserole with 4 corn tortillas. Pour in meat mixture and top with more corn tortillas. Bake 30 minutes at 350°. Optional—may top with grated cheese before serving.

## Burrito Casserole

- 1 pkg. Candy's flour or corn tortillas  
 1 lb. ground beef  
 1 can refried beans  
 1 can tomato sauce  
 2 tbsp. chopped mild chiles  
 1 lb. shredded cheddar cheese

Fry hamburger and add beans. Roll mixture in tortillas, burrito style. Mix tomato sauce with chopped chiles and spoon over burritos. Top with cheese. Bake 30 minutes at 350°.

## Skillet Enchiladas

- 1 lb. ground beef  
 1/2 c. chopped onion  
 1 can cream of chicken soup  
 1 10-oz. can enchilada sauce  
 1/3 c. milk  
 2 tbsp. chopped green chiles  
 8 Candy's corn tortillas  
 1/2 c. cooking oil  
 2 1/2 c. shredded cheddar cheese

Brown ground beef and onion in 10" skillet; drain off fat. Stir in soup, enchilada sauce, milk and chiles. Reduce heat; cover and simmer 20 minutes, stirring occasionally. Heat oil in small skillet and dip tortillas in until limp. Drain. Reserving 1/2 c. cheese, place 1/4 c. cheese on each tortilla. Roll them up and place in the meat sauce. Cover and cook until heated through; about 5 minutes. Sprinkle with reserved cheese; cover and cook until cheese melts. Serves 4.

## Chicken Soda

- 1 large frying chicken  
 1 doz. Candy's corn tortillas  
 1/4 c. margarine  
 1 4-oz. can chopped green chiles  
 1 can cream of chicken soup  
 1 can cream of mushroom soup  
 1 small can sliced water chestnuts  
 3/4 lb. grated Monterey Jack cheese  
 1 medium onion, chopped

Boil chicken until tender and remove from bones. Reserve broth. Melt margarine; add chiles and onion; cook until tender. Add chicken, soups, chestnuts and 1 can chicken broth. Tear tortillas into eighths. Arrange in greased casserole dish a layer of tortillas, chicken mixture and cheese. Repeat, at least three layers. Bake 1 hour at 350°. Serves 6.

*It might be a pre-game snack or a banquet; all great Mexican dishes hold one key . . . freshness . . . exactly what you'll find in all Candy's authentic Mexican food products.*

