

# Questa Del Rio News

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## Blue Cornmeal Pancakes

### Ingredients

3/4 cup blue cornmeal  
1 teaspoon salt  
1 tablespoon white sugar  
1 cup boiling water  
1 beaten egg  
1/2 cup milk  
2 tablespoons butter, melted  
3/4 cup unbleached all-purpose flour  
2 teaspoons baking powder  
1/2 cup pine nuts, toasted

### Directions:

1. In a medium bowl, mix together the blue cornmeal, salt and sugar. Stir in the boiling water until all of the ingredients are wet. Cover, and let stand for a few minutes.
2. In a measuring cup, combine the milk, egg and melted butter. Stir the milk mixture into the cornmeal mixture. Combine the flour and baking powder; stir into the cornmeal mixture until just incorporated. If the batter is stiff, add a little more milk until it flows off the spoon thickly but smoothly.
3. Heat a large cast iron skillet over medium heat, and grease it with a dab of oil or butter. Use about 2 tablespoons of batter for each pancake. Quickly sprinkle a few pignoli onto each cake. When the entire surface of the pancakes are covered with bubbles, flip them over, and cook the other side until golden. It's hard to tell when blue food is cooked through—so give them a few extra seconds if you're in doubt.
4. Serve immediately with maple syrup or fruit preserves.

*Thank you to Monica Sanchez for sending in this recipe!*



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Appearing in the January 2023 Issue

## Easter Hatch Green Chile Deviled Eggs

### Ingredients

2—oz. Hatch Diced Green Chiles  
(1/2 of a 4oz can)  
2 tsp. Hatch Jalapeno juice from a 4oz or  
12oz can of Hatch Nacho Sliced Jalapenos  
1/3 cup mayonnaise  
1 Tbsp. chopped cilantro  
8 whole hard-boiled eggs  
1/2 tsp. oregano  
1 tsp. paprika

### Directions

1. Mix the mayonnaise with enough Hatch Jalapeno juice to taste.
2. Add the cilantro, oregano. Taste to correct seasonings.
3. Don't make the prepared sauce too thin.
4. Cut the eggs along the length and remove the hard-boiled yolks.
5. In a bowl, mash the yolks with the jalapeno mayonnaise and green chile.
6. If you have a pastry bag, put the mixture in it, and squeeze the mixture back into the hollows of the whites. Otherwise, use a spoon to fill whites.
7. Dust with paprika. Cover and chill for up to 2 hours.
8. Remove from the refrigerator and allow to come to near room temperature.
9. Garnish with sprigs of cilantro before serving.

For more recipes like this, visit [www.hatchchileco.com](http://www.hatchchileco.com)

## Santa Fe Carrot Cake

### Ingredients Cake

1 cup olive oil  
4 eggs  
1 cup white sugar  
1 teaspoon vanilla extract  
2 1/4 cups all-purpose flour  
1 teaspoon salt  
1 teaspoon ground cinnamon  
1 teaspoon baking soda  
1/2 teaspoon baking powder  
1/4 teaspoon ground nutmeg  
3 cups shredded carrots  
1/2 cup chopped walnuts  
1/2 cup raisins

### Frosting

1 (8 ounce) package cream cheese, softened  
1/4 cup butter, softened  
1 cup confectioners' sugar, or more to taste

### Directions

1. Preheat the oven to 375 degrees F (190 degrees C). Grease two 8-inch cake pans.
2. Mix olive oil, eggs, sugar, and vanilla extract together. Combine flour, salt, cinnamon, baking soda, baking powder, and nutmeg in a separate bowl.
3. Stir flour mixture into oil mixture until well blended. Fold in carrots, walnuts, and raisins. Portion batter evenly in cake pans.
4. Bake in the preheated oven until tops spring back with lightly touched, 25 to 35 minutes. Adjust temperature if cakes are browning too quickly. Let cool completely, about 30 minutes.
5. Beat cream cheese and butter together just until smooth. Add confectioners' sugar; beat until smooth. Spread frosting over the cooled cakes.

Thank you to K. Bird for sharing this recipe!

## Instant Pot® Carne Adovada

### Ingredients

8 dried New Mexico chiles, stemmed and broken into small pieces  
2 cups low-sodium chicken broth  
1 tablespoon canola oil  
4 pounds pork shoulder, trimmed and cut into 1-inch cubes  
2 tablespoons all-purpose flour  
6 cloves garlic  
2 chipotle peppers in adobo sauce (Optional)  
1 cup diced onion  
1 tablespoon cider vinegar  
1 teaspoon kosher salt (Optional)  
1/2 teaspoon dried oregano  
1/4 teaspoon ground cumin

### Directions

1. Place New Mexico chiles in a heat-proof bowl.
2. Bring chicken broth to a boil in a small saucepan. Pour over the chiles; left soften, about 30 minutes.
3. Turn on a multi-cooker (such as Instant Pot®) and the select Saute function. Coat pork with flour and add to pot in batches; saute until golden brown, about 15 minutes.
4. Transfer soaked chiles to a blender. Add broth, garlic, and chipotle peppers; blend until smooth.
5. Combine blended chile sauce, onion, vinegar, salt, oregano, and cumin in a bowl; pour sauce over the pork.
6. Close and lock the lid. Select high pressure according to manufacturer's instructions; set timer for 20 minutes. Allow 10 to 15 minutes for pressure to build.
7. Release pressure carefully using the quick-release method according to manufacturer's instructions, about 5 minutes. Unlock and remove lid.

For more recipes like this, visit [allrecipes.com](http://allrecipes.com).