

Questa Del Rio News

QUESTA • RED RIVER • CERRO • COSTILLA • AMALIA • LAMA • SAN CRISTOBAL

In this month's edition of Enchanted Eats, we present some New Mexico Thanksgiving flavors. Thanksgiving always brings an opportunity to take a deep breath and be thankful for the wonders of the year. Nothing says Thanksgiving Day like hot red chile over your mashed potatoes or warm pumpkin cookies! If you want to add a few locally inspired dishes to your traditional Thanksgiving meal, check out these flavorful dishes for some ideas. May your Thanksgiving be filled with the joys of home and family, warmed by the blessings of friendship, and touched with the beauty of the season.

Red Chile

Courtesy of John A Alvarez,
Tucumcari, NM

Approximately 10-15 dried chile pods
Stock pot for boiling (filled with water)
1/2 C chopped onion
2-3 skinned garlic cloves
Chicken broth (or water)
Salt, pepper, garlic powder, and onion powder (amounts to your liking)

1. De-stem, de-seed, and rinse clean dried chile pods, checking each thoroughly as some can have mold (discard those), add to stock pot of water, bring to a hard boil, separate chile from water and add to blender with garlic cloves, and chopped onion along with 1 to 2 cups of chicken broth or water. Blend well for 10 to 12 minutes, and you will not have to strain.
2. To a skillet, add puree along with spices to a prepared *roux (if needed), add chicken broth (1 cup at a time for desired consistency).
3. Bring to a hard boil, then simmer.

*Roux: thickening agent (cornstarch or flour mixed well with oil (1:1), browned over medium heat, pancake consistency).

Note: Prepared ground beef / steak / shredded chicken / ground turkey / pork can be added.

Pumpkin Cookies

Courtesy of Samantha
Mascarenas, El Rito, NM

1 C unsalted butter softened to room temperature
1 C granulated sugar
1 t baking soda
1 t baking powder
1 / 2 t salt
1 t ground cinnamon
1 t pumpkin pie spice
1 egg, room temperature
1 t vanilla extract
1 C canned pumpkin puree
2 C all-purpose flour

1. Preheat the oven to 350 degrees F. Cover a large cookie sheet with parchment paper and set aside.
2. In a large bowl, beat butter with an electric mixer on medium to high speed for 1 minute. Add sugar, baking powder, baking soda, salt, cinnamon, and pumpkin pie spice and beat until well combined.
3. Add one egg and the vanilla, then beat well until yellow streaks are gone. Add the pumpkin puree and beat again until it's incorporated. Finally, add the flour and beat on medium speed until completely incorporated. Watch the video to see instructions on how to properly measure flour. The dough will be wet, and this is what you want!
4. Use a heaping tablespoon or medium-sized cookie scoop to drop the cookie dough balls a few inches apart on prepared cookie sheet. Bake for 10 to 12 minutes or until tops are set and no longer look wet. Allow to cool on cookie sheet for a few minutes, then transfer to a wire rack to cool completely before frosting.

Cream Cheese Frosting

1 / 2 C unsalted butter, softened to room temperature
8 oz cream cheese, softened to room temperature
3 C powdered sugar
1 t vanilla extract

1. Beat together the softened butter and cream cheese in a large bowl until smooth and all of the lumps are gone. Sift in the powdered sugar, then add the vanilla. Beat until smooth and creamy, about 2 minutes. Once cookies are cool, frost.



Cheese Ball Appetizer

Courtesy of Monique and
Cherise Trujillo, Questa, NM

1 block softened cream cheese
1 C shredded Colby jack cheese
1 / 2 pack of crumbled bacon (cooked, crispy)
1-2 chopped green onions
Chopped walnuts to top

1. Mix all ingredients together (except for walnuts); use a spatula to gather mixture into one lump. Use your hands to form the mixture into a round ball.
2. Gently press the chopped walnuts onto the outside of the ball to coat all sides. Serve with your favorite crackers!


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