

Questa Del Rio News

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In this month's edition of Enchanted Eats, we present some Super Bowl favorites! The Super Bowl may technically be an NFL game, but we all know what we're really looking forward to when Sunday rolls around—the snacks. Maybe you love the San Francisco 49ers, the Baltimore Ravens, or maybe even the Denver Broncos, but have any of these teams ever loved you back? Here you'll find classic Super Bowl snack recipes, so regardless of what happens on the field, at least you'll have a winning menu.



Grilled Buffalo Wings

Courtesy of Christopher Trujillo, Taos

Ingredients:

- 1-2 lbs chicken wings, patted dry**
- 1/2 c of your favorite Buffalo-style hot sauce (such as Frank's RedHot)
- 3 T unsalted butter
- Carrot sticks
- Celery sticks
- Homemade Ranch dressing (see recipe below)

Instructions:

1. Begin by seasoning the wings with salt and pepper.
2. Grill the wings over moderate heat, turning frequently, until golden. You don't want the wings to char at all, so keep a close eye on the flame.
3. While chicken cooks, bring hot sauce and butter to a simmer in a small saucepan over medium heat, whisking occasionally until sauce is slightly thickened and coats the back of a spoon, about 1 minute. Cover and set aside.
4. Place chicken wings and sauce in a large bowl; toss until wings are evenly coated.
5. Place wings back on the grill for a couple of minutes.
6. Serve immediately and enjoy with Blue Cheese or Ranch Dressing, and your favorite crunchy vegetables.

**If you buy the wings whole, the wings will consist of three parts: the drum, the flat/double-boned "wing" part, and the tip. To cut up a whole wing, start by cutting off the tip (which you can either discard or save for stock), then cut between the drum and the wing part. Try to cut the sections apart at the joints, where the cartilage is softer than solid bone.

Homemade Ranch Dressing

Courtesy of Josh Oakeley, Taos

Ingredients:

- 1 c mayonnaise
- 3/4 c sour cream
- 1/2 t fresh chives
- 1/2 t dried parsley
- 1/2 t dried dill weed
- 1/4 t garlic powder
- 1/4 t onion powder
- 1/8 t salt
- 1/8 t ground black pepper

Instructions:

1. Prep ingredients. Add all ingredients in a small bowl and whisk together.
2. Dressing can be used immediately or refrigerated and saved for later use (use within a few days).

Green Chile Salsa

Courtesy of Cathy Salas, Taos

Ingredients:

- 1 can fire-roasted tomatoes (14 oz)
- 10 hot dynamite Pueblo green chile
- 1 can of tomato sauce (8 oz)
- 1 t garlic powder
- 1 t garlic salt
- 1/2 onion (more or less to taste)
- Water (use 14 oz fire roasted tomato can to measure)
- Cilantro to taste

Instructions:

1. Prep ingredients. Blend all ingredients together to desired consistency.
2. Add salt, pepper, and cilantro to taste
3. Serve with oven warmed tortilla chips!

Jalapeño Poppers

Courtesy KRQE news

Ingredients:

- 10 fresh jalapenos
- 8 oz cream cheese
- 10 pieces thin-sliced bacon, cut in half

Instructions:

1. Preheat oven to 425 degrees.
2. Cut the jalapenos in half and remove the seeds and veins.
3. Fill the jalapenos with cream cheese and wrap a slice of bacon around each pepper.
4. Secure each with a toothpick.
5. Bake at 425 degrees (or cook on the grill) until the bacon appears to be done, roughly 15-20 minutes.



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