

# Questa Del Rio News

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



## LOCAL FAVORITES TO KICK OFF YOUR SUMMER!

As summer approaches, it's time to dust off the grill and enjoy the vibrant flavors of the season with some local favorite recipes! Kick off the summer with these salads, burgers, and ribs that are perfect for any cookout or casual gathering. Get ready to impress your friends and family with these delicious and easy-to-follow recipes that will become your go-to favorites all summer long.

### Burgers

(courtesy of Lora Arciniega, Questa)

2 lbs ground beef  
1-2T of Dijon mustard  
1 t salt  
1 t ground pepper  
Hamburger buns  
Mayonnaise  
Iceberg lettuce

1. Start grill: best to use charcoal, but gas grill is good, too.
2. Mix ground beef, mustard, salt and pepper gently together. Build burgers to your preferred size. When the grill is medium to high temperature, grill burgers for 5-6 minutes on each side for a burger that's well done. Adjust time according to your liking.
3. Build your burger: add mayo on each side of the bun, add crunchy lettuce and a pile of caramelized onions (below).

### Caramelized Onions

2T butter  
2T olive oil  
1 large yellow onion, sliced

Heat oil and butter on low heat, add onion and cook covered for about 10 minutes. Lower heat and add thyme, salt, and pepper to your liking and cook uncovered for 15-20 minutes, until onions are very soft.

### Potato Salad

(courtesy of Samanth Mascarenas, Questa)

1 lb diced boiled potatoes  
1/2 c miracle whip/ mayo  
1/4 c diced pickles  
6 boiled eggs (diced)  
3 T mustard

1. Place the diced, peeled potatoes into a large pot of cold water and bring them to a boil. Boil about 10-15 minutes or until potatoes are tender.
2. Meanwhile, in a medium bowl, mix the mayo, diced pickles, and mustard. Stir until smooth.
3. Chop the boiled eggs.
4. Once the potatoes are very tender, drain off all the water. It's okay if they are soft and crumbly. Place the potatoes in a large bowl.
5. Gently mix in the dressing until it coats the potatoes well. Then stir in the eggs.
6. Taste, then add salt and pepper to your taste.
7. Cover the potato salad and refrigerate for 2-3 hours.

Enjoy!

### Pasta Salad\*

(courtesy of Allrecipes.com)

1 16-oz package uncooked rotini pasta  
1 16-oz bottle Italian salad dressing  
2 cucumbers, chopped  
6 tomatoes, chopped  
1 bunch green onions, chopped  
4 oz grated Parmesan cheese  
1 T Italian seasoning

1. Bring a large pot of lightly salted water to a boil. Place pasta in the pot, cook for 8 to 12 minutes until al dente, and drain.
2. Toss cooked pasta with Italian dressing, cucumbers, tomatoes, and green onions in a large bowl.
3. Mix Parmesan cheese and Italian seasoning in a small bowl, and gently mix into the salad. Cover, and refrigerate for at least 30 minutes before serving.

Enjoy!

\*customize by adding your favorite veggies or protein!

### BBQ Ribs

(courtesy of Valerie Segura, Questa)

1 rack pork ribs  
Salt  
Pepper  
BBQ sauce  
Water

1. Preheat the oven to 325 degrees.
2. Defrost and rinse ribs.
3. Season with salt and pepper.
4. Fill a sheet pan with about 1/4 cup of water.
5. Place a rack of seasoned ribs inside a sheet pan and cover with foil.
6. Bake for 3 hours at 325 degrees.
7. After 3 hours, remove ribs from the oven and baste with BBQ sauce.
8. Broil or grill ribs for about 10 minutes.
9. Slice and serve with your favorite sides!

