

# PEACE LUTHERAN CHURCH, ELCA

REACH OUT TO SERVE OTHERS IN CHRISTIAN LOVE

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## THOSE FOR WHOM WE PRAY:

Jerry Zieche, Joey Hodge, Jose Tover, Carla Coorts, Eve Behrens, Bobbie Jo Behrens, Joshua Shawver, Larry Coorts, Thomas Yu, Maren Gilbey, Vernon Collett, Dana Ertelova, Joey Williams, Mary Israel, Jaime Gilbert, Patty Karpiak, Elizabeth Byrd, Joyce Denzer, & Robin Shawver.

## PRAYERS FOR SERVICE PEOPLE:

Chris Bartos, Skylar Van Driel, Christian Shawver SP.OP., & Ariel Echevarria



## PASTOR'S CORNER...

+ "GO INTO ALL THE WORLD, AND PREACH THE GLAD TIDINGS TO ALL THE CREATION." (Mark 16:15) +

At this point in our liturgical calendar, we are moving toward the end of the Season of Easter. This is one of the important seasons of the year, beginning with the high festival of Easter, the Resurrection of Our Lord, at the end of March this year. Easter is a movable feast, always celebrated on the first Sunday after the first full moon after the Spring equinox – the beginning of Spring. Confused yet? The exact date of Easter is based upon the lunar cycle, rather than the solar. The season lasts until the Day of Pentecost, this year celebrated on May 19, fifty days (less Sundays) after Easter; hence, the name. Ten days prior, the church celebrates the Ascension of Our Lord on May 9, forty days after Easter.

As you may recall, three cycles make up the church year – Christmas (including Advent, Christmas, and Epiphany), Easter (including Lent and Easter), and Pentecost. The first two focus on the life of the Christ (six months), while the last two center on the work and witness of the church (six months). Through it all, Jesus is recognized and welcomed, praised and proclaimed, to be the Son of God.

And this is Easter! Christ is risen! He is risen indeed! Alleluia! Amen. I just love proclaiming the Good News of Easter! Through the Resurrection, our Christ has overcome the power of sin and the grave, and we have been given reason to trust in the promise of everlasting life!

This news changes everything for us who are Christians. Through the Resurrection, we believe that we have been forgiven and reconciled to God once more. In Jesus, there really is nothing that can separate us from God's love and presence (Romans 8:31-39). We are Resurrection people, but do we live as if this is true? Do we live as if we have been changed by the Resurrection?

While I was attending seminary in Minnesota, I met an older woman named Jean Larson, and she was a remarkable woman. She and her husband had spent several years as missionaries in Madagascar, and in their later years she was dedicated to caring for her husband during a difficult journey through his Parkinson's diagnosis. She wrote a book about this experience titled, *Hope on the Journey* (just in case you might like to read it).

Jean has done some amazing things in her life, but she has also faced great challenges and difficult moments. Even so, Jean is probably the most-positive and most-thankful person I have ever met. Every time I would ask Jean how she was doing, the first words out of her mouth were "blessed" or "thankful". Even on bad days, she would say, "I'm sad, but still thankful." I once asked her why she always did this, and she replied, "Jesus is risen! How can I not be blessed and thankful?"

During this Easter Season, and every day of my life, I hope to be a little bit more like Jean. I want to carry that Easter joy with me during all of my days, and find ways to live that out. Of course, there will be days that leave me feeling less than thankful – but the Good News is that, even on those days, the Resurrection is still true, and that is something that gives us hope!

(continued on page 2.)

During these very special times of the year, I encourage you to take some time to look around you. Look for those places where you see God revealing himself to you. Also, take some time to remember your iniquity, and your sin; confess then, and repent. Remember how much Jesus goes through to save you from it. Allow the Lord to make your life better than it has been. Whatever the season of the year, look around to find new life in our world, and celebrate it, for God is life (John 14:6, 6:63)!

May you be blessed and filled with Easter joy today and always. May you know God's Resurrection presence, and may you live out that reassurance, no matter what may come! Amen.

+ **“CHRIST IS RISEN! HE IS RISEN INDEED! ALLELUIA! AMEN!”** +

*Pastor Bartos*

## MAY PRAYERS

When you have found yourself in a situation where someone tried to harm you, God has a different plan. Have you been able to respond with kindness? Joseph's brothers fear that he will take revenge on them. While he is heart-broken over their behavior, Joseph shows them kindness. God uses their actions to bless and position Joseph to accomplish God's purposes (Genesis 50:15-21).

I have learned that showing kindness always goes farther than defensiveness or unkindness. As St. Paul reminds us, kindness is a fruit of the Spirit, an indicator of God's work in our lives (Galatians 5:22-23). May we recognize that he intends the best for us, regardless of the circumstances we experience, or the hurts we suffer.

One of the best ways that we can take our eyes off our own hurts is by lifting up the needs of others:

**Read:** Jeremiah 1:5; Psalm 10:17; Psalm 139:13-15; Proverbs 31:8-9; 1 Timothy 2:1-2. - Following the Dobbs decision a couple of years ago, our Supreme Court continues to debate and decide issues relating to modern science and human rights. Pray for the Justices, and for the advocates for various causes and positions who travel to Washington, D.C., to gather and march for life.

**Read:** Proverbs 11:14; Proverbs 22:5; Deuteronomy 6:4-9; 2 Corinthians 10:1-6; James 1:5-6. - Class warfare continues across our land. Pray for all State representatives and senators, as they take up the cause of education and work to eliminate critical race theory and explicit content in the classroom and school library. Pray for parents to continue engaging with school boards, as well as at home with their children.

**Read:** Romans 5:3-5; Galatians 6:9; Philippians 4:6-7; 1 Peter 2:16. - Pray for members of the United States military, as they deal with the after-effects of Covid mandates, and the effects of progressive policies. Pray for the wisdom and discernment of God's Holy Spirit for leaders, as they deal with officers and enlisted personnel.

And remember to "Rejoice always, pray without ceasing, in everything give thanks; for this is the will of God in Christ Jesus for you" (1 Thessalonians 5:16-18).

## HAPPY MOTHER'S DAY!

Her Hands by: Maggie Pittman

Her hands held me gently from the day I took my first breath. Her hands helped to guide me as I took my first step. Her hands held me close when the tears would start to fall. Her hands were quick to show me that she would take care of it all. Her hands were there to brush my hair, or straighten a wayward bow. Her hands were often there to comfort the hurts that didn't always show. Her hands helped hold the stars in place, and encouraged me to reach. Her hands would clap and cheer and praise when I captured them at length. Her hands would also push me, though not down or in harm's way. Her hands would punctuate the words, just do what I say. Her hands sometimes had to discipline, to help bend this young tree. Her hands would shape and mold me into all she knew I could be. Her hands are now twisting with age and years of work, Her hand now needs my gentle touch to rub away the hurt. Her hands are more beautiful than anything can be.

Her hands are the reason I am me.

## LUTHERAN BELIEFS CLASS

This summer, Pastor Bartos will again offer his 8-week series on our Basic Lutheran Beliefs. The course will run through the months of July and August. If you need to brush up on your Catechism learning from the past, or if you never have considered some of the things that make us Lutheran, we encourage you to attend. Exact times and dates will be determined by those who register for the studies.

If you are interested, please speak to the pastor soon to indicate your interest, so that proper preparations may be made ahead of time. Thank you very much.

## STAN'S PEN...

Hey Folks!

As the season changes we are witnessing new growth all around us. My hope is that each one of us experience the same in our spiritual life.

May God Bless You All!  
See ya at church!

*Stan B.*

## HAPPY MEMORIAL DAY!

To all of our veterans far & near. We thank you for your service for all those years. You sacrificed your time, & some gave your life. You preserved our freedom by willingly paying the price. We honor you with joy for all that you've done. You stood strong for our country, for our daughters & sons. On this day, let us express our love & thanks for the sacrifice you paid. You served in honor for many years & days, & we will never forget how you were strong & brave.

# CHURCH INFORMATION

GREETERS	8:30 AM	10:30 AM
May 5, 2024	Jan Ladd	Lenny & Mary V.
May 12, 2024	Jan Ladd	Kurt S. & Anna S.
May 19, 2024	Jan Ladd	Fayla N. & Delmer J.
May 26, 2024	Jan Ladd	Greg & Anna S.
LECTORS	8:30 AM	10:30 AM
May 5, 2024	Cindy Nevins	Gayle Goldapp
May 12, 2024	Gayle Goldapp	Mary Van Driel
May 19, 2024	Ed Krieser	Lenny Van Driel
May 26, 2024	Cindy Nevins	Gayle Goldapp
COMMUNION	8:30 AM	10:30 AM
May 5, 2024	Stan B.	Greg & Anna Shawver
May 19, 2024	Stan B.	Greg & Anna Shawver

**ALTAR CARE**  
Gayle Goldapp

**FELLOWSHIP SUNDAY**  
Linda Krieser

## VOLUNTEERS NEEDED!!

There is a sign-up sheet on the bulletin board. Please take time to look & consider helping out during your service hour. Many positions are just a ONCE-a-month obligation.

Volunteer! Start where you are, use what you have, do what you can!

## LET'S CELEBRATE!

### BIRTHDAYS

May 17<sup>th</sup> – StefAnie Perkins

### ANNIVERSARIES

May 24<sup>th</sup> – Larry & Sandy Coorts – 57 years of joy!  
May 25<sup>th</sup> – Dave & Micki Babcock – 67 years of love!

**WISHING YOU ALL MUCH HAPPINESS AND MANY BLESSINGS ON YOUR SPECIAL DAY!**

## UPCOMING EVENTS

**1st Tuesday of the Month** - Women's Meeting @ 11 AM  
**Every Wednesday** - Men's Breakfast @ 9 AM.  
**May 7<sup>th</sup> & 14<sup>th</sup>** - Bethel Series @ 1 PM.  
**May 5<sup>th</sup>** - CAM Non-Perishable Items  
**May 12<sup>th</sup>** - Fellowship Sunday/Change for Change  
**May 19<sup>th</sup>** – Church Beauty Fund  
**May 26<sup>th</sup>** – CAM Cash

## OFFICE REMINDERS

Office will be closed – May 17<sup>th</sup>, 24<sup>th</sup>, 27, & 28<sup>th</sup>.

## LET'S MAKE A CAKE TO CELEBRATE!

### ◆ CLASSIC TRES LECHES CAKE

**INGREDIENTS:** 4 large eggs, separated, room temp; 2/3 C sugar, divided; 2/3 C cake flour; dash salt; ¾ C heavy whipping cream; ¾ C evaporated milk; ¾ C sweetened condensed milk; 2 tsp vanilla extract; & ¼ tsp rum extract.  
**TOPPING:** 1 ¼ C heavy whipping cream; 3 Tbsp sugar; Dulce de leche & sliced strawberries.

**DIRECTIONS:** Place egg whites in a large bowl. Line bottom of a 9-in. springform pan with parchment; grease the paper. Preheat oven to 350°. In another large bowl, beat egg yolks until slightly thickened. Gradually add 1/3 C sugar, beating on high speed until thick & lemon-colored. Fold in flour, a third at a time. Add salt to egg whites; with clean beaters, beat on medium until soft peaks form. Gradually add remaining 1/3 C sugar, 1 Tbsp at a time, beating on high after each addition until sugar is dissolved. Continue beating until soft glossy peaks form. Fold a third of the whites into batter, then fold in remaining whites. Gently spread into prepared pan. Bake until top springs back when lightly touched, 20-25 minutes. Cool 10 minutes before removing from pan to a wire rack to cool completely. Place cake on a rimmed serving plate. Poke holes in top with a skewer. In a small bowl, mix cream, evaporated milk, sweetened condensed milk & extracts; brush or pour slowly over cake. Refrigerate, covered, 2 hours. For topping, beat cream until it begins to thicken. Add sugar; beat until peaks form. Spread over top of cake. If desired, top cake with dulce de leche or strawberries just before serving.



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amigo	fifth	maracas	pride	Battle of Puebla
army	flowers	mariachi	pueblo	chips and salsa
battle	forces	May	red	celebration
costume	French	Mexico	Spanish	Cinco de Mayo
culture	green	music	streamers	enchilada
dancing	guitar	parade	tamales	independence
festivals	heritage	peppers	victory	sombrero
fiesta	leader	piñata	white	traditions

## JOKES

Where can you get gas for less than \$2 on Cinco de Mayo? Taco Bell

Why should you carry cheese with you on Cinco de Mayo? In queso emergencies.

What do you call Mexican food that moves slowly? Inch-iladas

What kind of music do you play during a Cinco de Mayo party? Guac-n-roll

What are the chances of winning the lottery on Cinco de Mayo? Juan in a million.

**CINCO DE MAYO – NACHO AVERAGE HOLIDAY!**



## FUN FACTS

President Roosevelt helped popularize Cinco de Mayo celebrations in the U.S. with his 1933 Good Neighbor Policy, which he enacted to improve relations with Central & South American countries.

In 2005, Congress declared Cinco de Mayo an official U.S. holiday.

In 2017, the Corona beer company lit up New York City's famous Times Square Ball to resemble a lime wedge, and hosted a 'Lime Drop' to celebrate Cinco de Mayo.

Some cities around the country, including Denver, CO. & Chandler, AZ., hold an annual Chihuahua Race in honor of Cinco de Mayo. And the city of Longmont, CO., celebrates Cinco de Mayo with a Chihuahua beauty contest, in which they crown a King and Queen Chihuahua.

Cinco de Mayo is celebrated in a few other places around the world, including Brisbane, Australia, Malta & the Cayman Islands.

On Cinco de Mayo, a Hard Rock Cafe in the Cayman Islands hosts an annual air guitar competition.

In the past, Americans have consumed more than 80 million pounds of avocados on Cinco De Mayo.

Forget the tacos: one of the most popular traditional dishes in Mexico for Cinco de Mayo is mole poblano, a rich sauce made from chocolate and chilis.



## CINCO DE MAYO HISTORY

Cinco de Mayo is *not* Mexican Independence Day, a popular misconception. Instead, it commemorates a single battle. In 1861, Benito Juárez—a lawyer & member of the Indigenous Zapotec tribe—was elected president of Mexico. At the time, the country was in financial ruin after years of internal strife, & the new president was forced to default on debt payments to European governments.

In response, France, Britain & Spain sent naval forces to Veracruz, Mexico, demanding repayment. Britain & Spain negotiated with Mexico & withdrew their forces.

France, however, ruled by Napoleon III, decided to use the opportunity to carve an empire out of Mexican territory. Late in 1861, a well-armed French fleet stormed Veracruz, landing a large force of troops & driving President Juárez & his government into retreat.

**THE BATTLE OF PUEBLA** - Certain that success would come swiftly, 6,000 French troops under General Charles Latrille de Lorencez set out to attack Puebla de Los Angeles, a small town in east-central Mexico. From his new headquarters in the north, Juárez rounded up a ragtag force of 2,000 loyal men—many of them either Indigenous Mexicans or of mixed ancestry—& sent them to Puebla.

The vastly outnumbered & poorly supplied Mexicans, led by Texas-born General Ignacio Zaragoza, fortified the town & prepared for the French assault. On May 5, 1862, Lorencez gathered his army—supported by heavy artillery—before the city of Puebla & led an assault.

**HOW LONG DID THE BATTLE OF PUEBLA LAST?** - The battle lasted from daybreak to early evening, & when the French finally retreated, they had lost nearly 500 soldiers. Fewer than 100 Mexicans had been killed in the clash.

Although not a major strategic win in the overall war against the French, Zaragoza's success at the Battle of Puebla on May 5 represented a great symbolic victory for the Mexican government & bolstered the resistance movement. In 1867—thanks in part to military support & political pressure from the United States, which was finally in a position to aid its besieged neighbor after the end of the Civil War—France finally withdrew.

The same year, Austrian Archduke Ferdinand Maximilian, who had been installed as emperor of Mexico in 1864 by Napoleon, was captured & executed by Juárez's forces. Puebla de Los Angeles was renamed for General Zaragoza, who died of typhoid fever months after his historic triumph there.

**CINCO DE MAYO IN MEXICO** - Within Mexico, Cinco de Mayo is primarily observed in the state of Puebla, where Zaragoza's unlikely victory occurred, although other parts of the country also take part in the celebration.

Traditions include military parades, recreations of the Battle of Puebla & other festive events. For many Mexicans, however, May 5 is a day like any other: It is not a federal holiday, so offices, banks & stores remain open.

**WHY DO WE CELEBRATE CINCO DE MAYO IN THE UNITED STATES?** - In the United States, Cinco de Mayo is widely interpreted as a celebration of Mexican culture & heritage, particularly in areas with substantial Mexican-American populations.

Chicano activists raised awareness of the holiday in the 1960s, in part because they identified with the victory of Indigenous Mexicans (such as Juárez) over European invaders during the Battle of Puebla.

Today, revelers mark the occasion with parades, parties, mariachi music, Mexican folk dancing & traditional foods such as tacos & mole poblano. Some of the largest festivals are held in Los Angeles, Chicago & Houston.

**CONFUSION WITH MEXICAN INDEPENDENCE DAY** - Many people outside Mexico mistakenly believe that Cinco de Mayo is a celebration of Mexican independence, which was declared more than 50 years before the Battle of Puebla.

Independence Day in Mexico (Día de la Independencia) is commemorated on September 16, the anniversary of the revolutionary priest Miguel Hidalgo y Costilla's famous "Grito de Dolores" ("Cry of Dolores," referring to the city of Dolores Hidalgo, Mexico), a call to arms that amounted to a declaration of war against the Spanish colonial government in 1810.

# WHO DOESN'T LOVE MEXICAN FOOD?!

## ◆ FRESH LIME MARGARITAS

**INGREDIENTS:** ½ C tequila; ¼ C Triple Sec; ¼ C lime juice; ¼ C lemon juice; 2 Tbsp superfine sugar; 4 lime wedges; 1 Tbsp kosher salt; & 1 1/3 C crushed ice.

**DIRECTIONS:** In a pitcher, combine the first 5 ingredients; stir until sugar is dissolved. Moisten rims of 4 margarita or cocktail glasses with lime wedges. Sprinkle salt on a plate; dip rims in salt. Serve over crushed ice in prepared glasses.

## ◆ QUICK WINE SANGRIA

**INGREDIENTS:** ¼ C sugar; ¼ C brandy; 1 C sliced peeled fresh or frozen peaches, thawed; 1 C sliced fresh or frozen sliced strawberries, thawed; 1 medium lemon, sliced; 1 medium lime, sliced; 1 bottle dry white wine, chilled; 1 can (12 oz) lemon-lime soda, chilled; & ice cubes.

**DIRECTIONS:** In a pitcher, mix sugar & brandy until sugar is dissolved. Add next 6 ingredients; stir gebtly to combine. Serve over ice.

## ◆ GUACAMOLE

**INGREDIENTS:** 1 medium ripe avocado, halved, seeded & peeled; 4 ½ tsp lemon juice; 1 small tomato, seeded & finely chopped; ¼ C finely chopped red onion; 1 Tbsp finely chopped green chiles; 1 garlic clove, minced; ¼ tsp salt, optional; & tortilla chips.

**DIRECTIONS:** In a large bowl, coarsely mash avocado with lemon juice. Stir in the tomato, onion, chiles, garlic &, if desired, salt. Cover & chill. Serve with tortilla chips.

## ◆ FRIED JALAPENOS

**INGREDIENTS:** 4 jars (12 oz each) whole jalapenos, drained; 10 oz pimiento cheese spread; ¾ C all-purpose flour, divided; 6 Tbsp cornmeal, divided; ¼ tsp salt; ¼ tsp pepper; 1 C buttermilk, oil for deep-fat frying; & ranch dressing.

**DIRECTIONS:** Cut off stems & remove seeds from peppers; pat dry with a paper towel. Stuff peppers with cheese spread. Refrigerate for at least 2 hours. In a shallow bowl, combine ¼ C flour, 2 Tbsp cornmeal, salt, pepper & buttermilk until smooth; set aside. In another shallow bowl, combine remaining ½ C flour & ¼ C cornmeal. Dip stuffed peppers into buttermilk batter, then dredge in flour mixture. In a deep cast-iron or electric skillet, heat oil to 375°. Fry peppers, a few at a time, until golden brown, 1-2 minutes on each side. Drain on paper towels. If desired, serve with ranch dressing.

## ◆ SALSA RICE

**INGREDIENTS:** 1 ½ C water; 1 ½ C chunky salsa; 2 C uncooked instant rice; & 1 to 1 ½ C shredded Colby-Monterey Jack cheese.

**DIRECTIONS:** In a saucepan, bring water & salsa to a boil. Stir in rice. Remove from the heat; cover & let stand for 5 minutes. Stir in cheese; cover & let stand for 30 seconds or until cheese is melted.

## ◆ CHIPOTLE LIME CORN COBS

**INGREDIENTS:** 6 large ears sweet corn in husks; ½ C mayo; 1 chipotle peppers in adobo sauce, finely chopped; 2 Tbsp minced fresh cilantro; 2 Tbsp lime juice; 1 ½ tsp grated lime zest; 1 garlic clove, minced; & ½ C grated Asiago cheese.

**DIRECTIONS:** Carefully peel back corn husks to within 1 in. of bottoms; remove silk. Rewrap corn in husks & secure with kitchen string. Place in a stockpot; cover with cold water. Soak for 20 minutes; drain. Grill corn, covered, over medium heat for 25-30 minutes or until tender, turning often. In a small bowl, combine the mayo, chipotle, cilantro, lime juice, lime zest & garlic; spread 1 heaping Tbsp over each ear of corn. Sprinkle with Asiago cheese.

## ◆ CHEESY BEEF TACO DIP

**INGREDIENTS:** 2 lb ground beef; 1 large onion, finely chopped; 1 medium green pepper, finely chopped; 1 lb Velveeta, cubed; 1 lb pepper jack cheese, cubed; 1 jar (16 oz) taco sauce; 1 can diced tomatoes & green chiles, drained; 1 can mushroom stems & pieces, drained & chopped; 1 can sliced olives, drained; & tortilla chips.

**DIRECTIONS:** In a large skillet, cook the beef, onion & green pepper over medium heat until meat is no longer pink; drain. Stir in the cheeses, taco sauce, tomatoes, mushrooms & olives. Cook & stir over low heat until cheese is melted. Serve warm with tortilla chips.

## ◆ TACO PINWHEELS

**INGREDIENTS:** 4 oz cream cheese, softened; ¾ C seasoned taco meat; ¼ C finely shredded cheddar cheese; ¼ C salsa; 2 Tbsp mayo; 2 Tbsp chopped olives; 2 Tbsp finely chopped onion; 5 flour tortillas (8 in), room temp; ½ C shredded lettuce; & additional salsa.

**DIRECTIONS:** In a small bowl, beat the cream cheese until smooth. Stir in the taco meat, cheese, salsa, mayonnaise, olives & onion. Spread over tortillas. Sprinkle with lettuce; roll up tightly. Wrap securely & refrigerate for at least 1 hour. Unwrap & cut into 1-in. pieces. Serve with additional salsa.

## ◆ SLOW-COOKED CARNITAS

**INGREDIENTS:** 1 boneless pork shoulder butt roast (3-4 lbs); 3 garlic cloves, thinly sliced; 2 tsp olive oil; ½ tsp salt; ½ tsp pepper; 1 bunch green onions, chopped; 1 ½ C minced fresh cilantro; 1 C salsa; ½ C chicken broth; ½ C tequila or additional chicken broth; 2 cans (4 oz each) chopped green chiles; 12 flour tortilla (8 in) or corn tortillas (6 in), warmed; sliced red onion & chopped tomatoes.

**DIRECTIONS:** Cut roast in half; place in a 5-qt. slow cooker. Sprinkle with the garlic, oil, salt & pepper. Add onions, cilantro, salsa, broth, tequila & chiles. Cover; cook on low until meat is tender, 6-8 hours. Remove meat; cool slightly. Shred with 2 forks & return to the slow cooker; heat through. Spoon about 2/3 C meat mixture onto each tortilla; serve with toppings of your choice.

## ◆ PORK CHILE VERDE

**INGREDIENTS:** 1 boneless pork sirloin roast (3 lbs), cut into 1-in cubes; 4 medium carrots, sliced; 1 medium onion, thinly sliced; 4 garlic cloves; minced; 3 Tbsp canola oil; 1 can (28 oz) green enchilada sauce; ¼ C cold water; 2 jalapeno peppers, seeded & chopped; 1 C minced fresh cilantro; hot cooked rice; & flour tortillas, wamed.

**DIRECTIONS:** In a large skillet, sauté the pork, carrots, onion & garlic in oil in batches until pork is browned. Transfer to a 5-qt. slow cooker. Add the enchilada sauce, water, jalapenos & cilantro. Cover & cook on low for 6 hours or until meat is tender. Serve with rice & tortillas.

## ◆ MEXICAN FIESTA PLATTER

**INGREDIENTS:** 2 ½ lbs ground beef; 2 cans (16 oz each) kidney beans, rinsed & drained; 2 cans (15 oz each) tomato sauce; 1 envelope chili seasoning; 1 pkg corn chips; 3 C hot cooked rice; 2 large onions, chopped; 2 C shredded Monterey Jack cheese; 1 medium head iceberg lettuce, shredded; 4 medium tomatoes, chopped; 1 ½ C chopped olives; & hot pepper sauce.

**DIRECTIONS:** In a Dutch oven, cook beef over medium heat until it is no longer pink, 5 to 7 minutes; crumbling beef; drain. Add the beans, tomato sauce & chili seasoning; simmer for 30 minutes, stirring occasionally. On 2 serving platters with sides, layer the corn chips, rice, onions, meat mixture, cheese, lettuce, tomato & olives. Sprinkle with hot sauce if desired.

## ◆ FLAVORFUL CHICKEN FAJITAS

**INGREDIENTS:** 4 Tbsp canola oil, divided; 2 Tbsp lemon juice; 1 ½ tsp seasoned salt; 1 ½ tsp dried oregano; 1 ½ tsp ground cumin; 1 tsp garlic powder; ½ tsp chili powder; ½ tsp paprika; ½ tsp crushed red pepper flakes, optional; 1 ½ lb boneless skinless chicken breasts, cut into thin strips; ½ medium sweet red pepper, julienned; ½ medium green pepper, julienned; 4 green onions, thinly sliced; 6 flour tortillas (8 in), warmed; & optional: shredded cheddar cheese, taco sauce, salsa, guacamole, sliced red onions, & sour cream.

**DIRECTIONS:** In a large bowl, combine 2 Tbsp oil, lemon juice & seasonings; add the chicken. Turn to coat; cover. Refrigerate for 1-4 hours. In a large cast-iron or other heavy skillet, sauté peppers & onions in remaining oil until crisp-tender. Remove & keep warm. Drain chicken, discarding marinade. In the same skillet, cook chicken over medium-high heat until no longer pink, 5-6 minutes. Return pepper mixture to pan; heat through. Spoon filling down the center of tortillas; fold in half. Add toppings as desired, fold in half, & enjoy!

## ◆ MEXICAN CHICKEN WINGS

**INGREDIENTS:** 12 whole chicken wings (about 2 ½ lb); 1/3 C all-purpose flour; 1/3 cornmeal; 1 Tbsp ground cumin; 1 ½ tsp salt; 1 ½ tsp pepper; & ¾ tsp cayenne pepper. Jalapeno-Cilantro Dip: 2 ½ C sour cream; 3 C fresh cilantro leaves; 6 green onions, cut into 3-in pieces; 4 jalapeno peppers, seeded; & 3 tsp salt.

**DIRECTIONS:** Cut chicken wings into 3 sections; discard wing tip section. In a large bowl or shallow dish, combine the flour, cornmeal, cumin, salt, pepper & cayenne. Add the chicken wings, a few at a time. Turn to coat. Transfer to a greased 13x9-in. baking pan. Bake, uncovered, at 375° for 25-27 minutes on each side or until juices run clear & coating is set. Meanwhile, in a blender, combine the dip ingredients; cover & process until blended. Refrigerate until serving. Serve with wings.