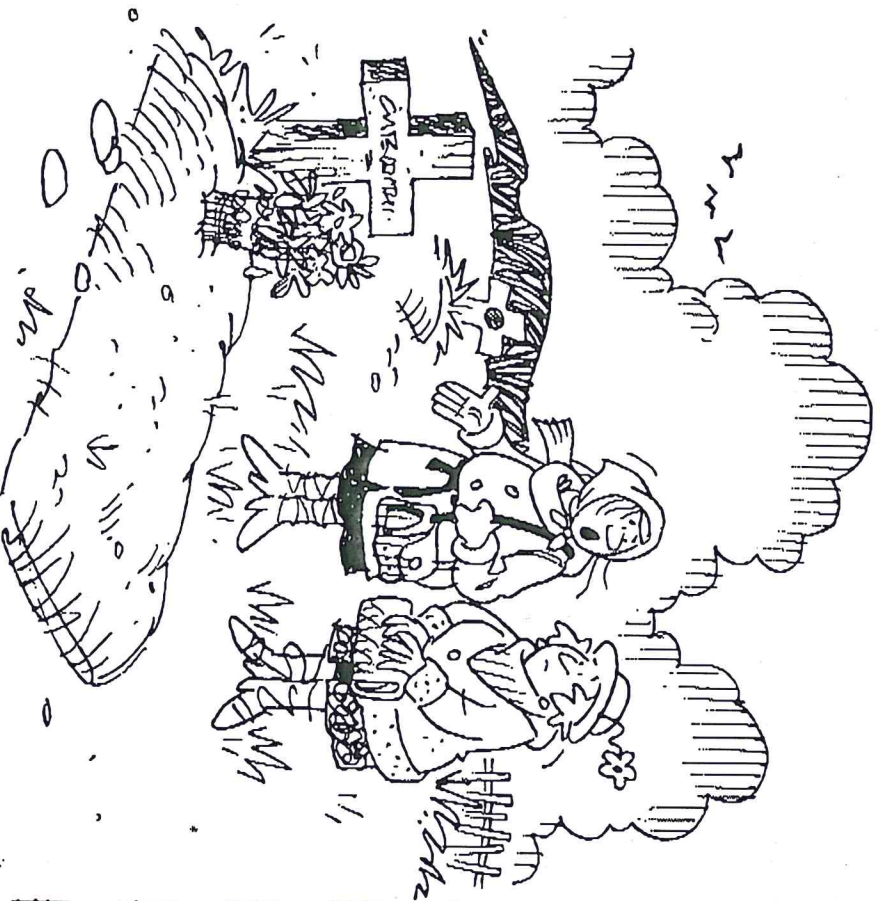


Gerhard Backfisting



"I think it was too much jalapeño in the posole."

Gerhard's Posole

Back... way back... before he settled down with wife, Pai, and went into the restaurant business, Gerhard Kroenauer lived a carefree, Bohemian existence along the backwaters of the Rio Grande. Often there wasn't an abundance of materials for the food pot and Gerhard got proficient at throwing in odds and ends to provide fare for himself and his furnished amigos. Below is a dish which resulted from an adaptation of a south-of-the-border heart warmer. You won't need a fire to keep you warm after partaking of this winter favorite.

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|--|---|
| 2 lbs. PORK SHOULDER*,
trimmed and cut in one-
inch squares | 1/4 to 1/3 tsp. ground CUMIN |
| 2 Tbsp. VEGETABLE OIL | 2 cans (16 oz. ea.) White or
Yellow HOMINY |
| 2 med. ONIONS, diced fine | SALT and PEPPER to taste |
| 3 cloves GARLIC, crushed | 1 tsp. crushed RED PEPPER
(optional) |
| CHILE PEPPERS: 2 Anaheim,
1 Serrano, 1 Yellow,
1 Jalapeño, all diced | |

In dutch oven or large kettle, saute onion in a little of the pork fat or oil until glassy. Add pork and saute until golden brown (approximately 15 minutes). Add garlic, chiles, cumin, salt and pepper. Saute for another five minutes over medium heat. Add hominy and the liquid from the cans. The starch from the hominy liquid will thicken the stew. Add enough water to cover meat and hominy. Cook until tender over slow heat. Check seasoning again and adjust. Serve in bowl with tortillas on the side. Serves four.

*Substitute PORK LOIN ROAST if desired.



Maura Kelly

Texas Veggie Omelette

- 1 tablespoon olive oil
- 1/4 cup finely chopped (minced) jalapeño
- 1/4 cup finely chopped red bell pepper
- 1/4 cup finely chopped onion
- add a small amount of spinach
- 2 tablespoons chopped black olives
- 1/2 cup grated Monterey Jack cheese
- 3 eggs
- 1 tablespoon milk
- 1/4 teaspoon ground cumin
- salt and black pepper, to taste
- 2 tablespoons butter

In a small non-stick skillet, sauté the bell pepper, onions and spinach in the olive oil just until softened. Remove from heat and stir in the minced jalapeño and olives. Set aside.

In a medium bowl, whisk together the eggs, milk, cumin, salt and black pepper until blended.

Melt the butter in a 10-inch skillet over medium heat. Swirl it around and up the sides of the skillet to coat. When the butter begins to foam, pour in the eggs. Let the eggs cook for about 30 seconds, then begin running the spatula around the sides of the pan, lifting the edges of the omelet. Uncooked egg from the top will flow underneath. You can tilt the pan a little to encourage the flow. Keep this up until the top surface is almost dry. It only takes 3 or 4 minutes.

Spoon the sautéed vegetables evenly over the omelet surface and follow with the grated cheese. Turn heat down low.

Take the spatula and run it about halfway under the omelet. Lift that side and fold the omelet in half. Slide the folded omelet back into the center of the pan, and let stand for a few seconds to allow cheese to melt.

Cut into portions and serve. Pass salsa, sour cream and cilantro for garnish.

Prep time: 15 minutes; Cooking time: 3 minutes; Total time: 18 minutes

Dr Pepper BBQ

3 to 4 lb. brisket (trimmed) or any cut beef roast cut

2 cups ketchup

1 pkg Lipton onion soup mix

1 can regular Dr Pepper

Place brisket or roast in Crock Pot. Combine ketchup, soup mix, and Dr. Pepper; stir to blend. Pour over beef in slow cooker. Cover and cook on low for 8 to 10 hours. Shred and serve on buns with BBQ sauce.