

The DISH



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I know Cinco de Mayo is just around the corner so I thought I'd throw a couple recipes your way in case you'd like to plan a meal to celebrate this Mexican holiday. Food doesn't have to be complicated to taste delicious. So whether you're piling your plate full of nachos or tacos or mixing up a tasty drink, these recipes will surely add some spice to your dinner. And who doesn't love a reason to have some Mexican food!

Grilled Steak Elote Tacos

STEAK

1 lb. flank or skirt steak
2 Tbsp. olive oil
1 tsp. smoked paprika
1 tsp. garlic powder
1 tsp. chili powder
½ tsp. cumin
Salt and black pepper to taste

ELOTE STREET CORN

2 cups corn kernels, fresh or frozen
2 Tbsp. mayonnaise
2 Tbsp. sour cream
½ cup crumbled cotija cheese
1 tsp. chili powder
1 Tbsp. fresh lime juice
Salt to taste

TACOS

8 small corn or flour tortillas
Fresh cilantro, chopped (for garnish)
Lime wedges for serving

Pat your steak dry with paper towels—this helps it sear beautifully on the grill.

In a small bowl, mix together smoked paprika, garlic powder, chili powder, cumin, salt and pepper. Rub the olive oil over the steak, then coat it evenly with the spice mix.

Let the steak sit at room temperature for 15–20 minutes before grilling. It cooks more evenly and stays juicy. Preheat your grill or grill pan over medium-high heat. Place the steak on the hot surface and sear for about 4–5 minutes per side for medium-rare (adjust time based on thickness). Once done, remove the steak and let it rest for 5–10 minutes to lock in the juices.

In a mixing bowl, combine mayonnaise, sour cream, cotija cheese, chili powder, lime juice and a pinch of salt.

Heat the corn in a skillet or on the grill for 5–7 minutes until lightly charred. Toss the warm corn with the creamy mixture until everything is evenly coated. Char the corn just a little — it adds flavor without making it dry.

Heat your tortillas on a dry skillet or grill for 30–60 seconds per side until soft and pliable. Wrap them in a clean kitchen towel to keep warm while assembling the tacos.

Slice the rested steak thinly against the grain. Place a few slices of steak on each tortilla. Spoon the creamy corn mixture on top. Garnish with chopped cilantro and a squeeze of fresh lime juice.

Mexican Fruit Salad

2 cups honeydew melon, seeds and rinds removed
2 cups watermelon, rind removed
2 cups cantaloupe, rind removed
2 cups pineapple, about ½ of a pineapple
Mangoes, about 1½ mangoes
Papaya, about ½ of a papaya
3 Tbsp. lime juice, about 2 limes

2 Tbsp. honey
¼ to ½ tsp. ancho chili powder
Dash of salt
Chopped fresh cilantro, opt. for topping/serving

Add fruit to a large mixing bowl and mix well. Set aside.

In a small bowl, add lime juice, honey, chili powder and salt. Mix well. Pour over fruit and mix well to evenly coat. Refrigerate for 4 hours or overnight to let flavors mingle.

Piña Colada Sangria

1 bottle white wine (preferably a light and fruity one)
1 cup pineapple juice
1 cup coconut rum
1 fresh pineapple, cut into chunks
Ice cubes, for serving

In a large pitcher, combine the white wine, pineapple juice and coconut rum. Stir well.

Toss in the fresh pineapple chunks to infuse more tropical flavor.

Let the sangria sit in the refrigerator for at least 1-2 hours to chill and allow the flavors to meld.

When ready to serve, fill glasses with ice cubes and pour the sangria over. Garnish with a pineapple wedge if desired.

Margarita Bars

CRUST:

1½ cups graham crackers, about 12 crackers
6 Tbsp. unsalted butter, melted
¼ cup granulated sugar
Pinch salt

FILLING:

4 large egg yolks
14 oz. can sweetened condensed milk
½ cup lime juice, about 5 limes
1 Tbsp. tequila
1 Tbsp. orange juice
1 Tbsp. lime zest, optional

Preheat oven to 350 degrees F. Line a 8×8" baking pan with parchment paper. Or you can use a 9×9 baking pan, but the bars will be just a bit thinner.

In a food processor, place your graham cracker sheets and pulse until finely ground. Add in your melted butter, sugar and pinch salt. Pulse to combine. Press the graham cracker crumb mixture into the 8×8 pan and press down into an even layer. Bake in the preheated oven for 10 minutes.

In a mixing bowl, combine the filling ingredients. Whisk to combine. Pour over the graham cracker crust and bake for an additional 15 minutes until set. Bars can be refrigerated for up to a week, the crust may soften slightly however.

Notes: Make ahead/storage: Let the bars cool then cut into squares and refrigerate for about 1 week. Crust may soften slightly. Make gluten free: Use gluten-free graham cracker crumbs. Tequila: You can omit this and just replace with more lime juice.