# Big Pot Recipes

## Charro Beans

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| Charro Beans <https://www.youtube.com/watch?v=gudTE1rj2d8&list=WL&index=18&t=0s>  Ingredients:  Garlic  Onion  Rotel  Bacon  Beans  Water  Chicken Flavored Bullion Cube  Boil Beans for 1 hour. Create Mixture - Cut Bacon into Pieces. Put Bacon into the pan and cook until you see Bacon Grease. Add Garlic, Onion, and Chicken Bullion Cube and keep cooking. Add Rotel last.  Pour Mixture into Beans after 1 Hour. Boil Beans for an additional 1.5 to 2 hours. |

## Menudo

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| Menudo <https://www.youtube.com/watch?v=m5k8b2q1fxc>  <https://www.fiestaspices.com/recipes/authentic-menudo/>  **INGREDIENTS**  2 1/2 to 3 lbs Honey Comb Beef Tripe  30 oz can white hominy (rinsed and drained)  6 guajillo chiles  2 Chile Arbol  7 cloves garlic  1 medium onion salt to taste (I used 1 1/2 to 2 tbsp Kosher salt)  1 tbsp dried Mexican oregano  2 tsp ground cumin  5 quarts water  Directions   1. Cut up Menudo into small pieces 2. Clean it good, cutting off fat. 3. Put Tripe into pot, add garlic, salt, bay leaf, onion 4. Boil 1 hour. Don’t start timer until water starts to boil. 5. Spoon off any fat or floating items 6. Pour in Puree 7. Add 2 teaspoons of cumin 8. Cook until trip is tender (could be 3 more hours or 8 more hours depending on heat). 9. Add Hominy 10. Cook another 45 minutes.   Puree Directions.   1. Cut chiles in half cleaning seeds 2. Put chiles into pot, add garlic, onion. 3. Bring pot to boil then turn off and let steam for 30 minutes. 4. Pour into mixer. Add oregano to mixture and mix. 5. Add cup of menudo water and mix well. 6. You can sift or pour straight into menudo.   2019/12/2019- Made the Sauce the night before, this worked out much nicer. Filled the enough water to cover the menudo it was about the half way mark.  Made it on 03/09/2019 – Put too much water. |

## Red Skinned Potato Salad

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| **2019/12/18** | Red Skinned Potato Salad [**https://www.allrecipes.com/recipe/25155/red-skinned-potato-salad/print/?recipeType=Recipe&servings=12&isMetric=false**](https://www.allrecipes.com/recipe/25155/red-skinned-potato-salad/print/?recipeType=Recipe&servings=12&isMetric=false)  Ingredients2 pounds clean, scrubbed new red potatoes,6 eggs1 pound bacon1 onion, finely chopped1 stalk celery, finely chopped, 2 cups mayonnaise,salt and pepper to taste. Pickles (Optional).  2020/01/05 – Made 5lbs potatoes, used 8 eggs, used both Mayonnaise and Mustard. Wish I would have cut potatoes in half to shorten cooking time. Diced potatoes after they cooked. Only use a ¼ of an onion (1/2 onion would be too much). Needed more celery, try chopping 6 stalks of celery next time. Try adding Pickles next time. |

## Refried Beans

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| 11/27/2019 | Refried Beans <https://www.youtube.com/watch?v=MD_Xg4i1-SQ>  Ingredients:  Pinto Beans  Diced Onions  Chicken Bullion cubes (Knorr)  Garlic  Cumin  Salt  Pepper  Oil or Bacon  Cheese  Directions: Clean Beans, Add Water, Diced Onions, Chicken Buillon, Garlic, Cumin, Salt, and Pepper. Cook for 3 hours. Make Bacon, use oil from Bacon and pour into small pot with beans and then mash the beans. Once mashed add shredded cheese.  2020/04/05 – Used one pot, poured bacon grease into pot and smashed. I did not mix cheese into pot. I served with tortilla, adding beans, cheese, and bacon, put in microwave to melt cheese. |

## Chicken Noodle Soup w/Bone

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| 10/22/2019 | Bone in Chicken Noodle Soup <https://www.bhg.com/recipe/bone-in-chicken-noodle-soup/>  Olive Oil  Chicken with bone  Salt  Onion  Carrots  Celery Sticks  Bay Leaves  Egg Noodles  Thyme  Chicken buillon cube  In pot, add oil and Chicken, add salt, onion, garlc cook for 5 to 6 minutes. Add Carrots, Celery , chicken bullion cube. Add water, add bay leaves. Cook until meat is tender 30 minutes. Bring broth to a roiling boil and add egg noodles and Thyme. Start tasting after 5 minutes. Fish out bay leaves. Noodles only take 5 to 7 minutes to cook.  10/28/2019 – Tricia wouldn’t eat, it was too greasy. Try peeling skin off chicken next time. |

## Chicken Noodle Soup

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| 04/21/2019 | Chicken Noodle Soup <https://www.allrecipes.com/video/793/quick-and-easy-chicken-noodle-soup/?internalSource=picture_play&referringId=26460&referringContentType=Recipe>  Ingredients:  Egg Noodles  Basil  Oregano  Chicken Broth  Tomato Sauce (substituted for Vegatable broth)  Celery  Onions  Salt  Pepper  Chicken  Carrots  In a large pot over medium heat, melt butter. Cook onion and celery in butter until just tender, 5 minutes. Pour in chicken and vegetable broths and stir in chicken, noodles, carrots, basil, oregano, salt and pepper. Bring to a boil, then reduce heat and simmer 20 minutes before serving.  2019/12/03 - Instead of Noodles, I used rice. I also put in a half can of Tomato Sauce and ½ Rotel. Came out good.  06/11/2019 – Boil Carrots and Celery for 10 minutes before putting in Noodles. Boil with Noodles for 30 minutes.  05/27/2019 – Put Carrots in sooner were needing to be cooked more. When cutting Celery don’t put leaves in soup. |

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| 03/02/2019 | Chicken and Dumplings  <https://www.spendwithpennies.com/old-fashioned-chicken-and-dumplings/> |
| 01/21/2019 | Lentil Soup  <https://www.allrecipes.com/video/2701/maries-lentil-soup/?internalSource=picture_play&referringId=13978&referringContentType=Recipe> |
| 01/15/2019 | Mushroom Soup  <https://www.youtube.com/watch?v=g-PT9hK8wPM> |

## Mexican Beef Stew

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| 12/26/2018 | Mexican Beef Stew <https://www.lanascooking.com/mexican-beef-stew/>  Ingredients   * 2 tblsp. olive oil * 2 1/2 pounds beef stew meat * 2 medium onions, roughly diced * 2 cloves garlic, minced * 1 * 10 oz. cans chunky diced tomatoes with green chilies (recommend: RoTel) * 1 cup tomato salsa * 1 1/2 cups salsa verde * 1 cup chicken broth * 1 tsp. salt * 1/2 tsp. pepper * 1 tsp. cumin * 1 1/2 lbs. peeled and diced potatoes * Tortillas and lime wedges for serving * **Add Corn (Optional) – 2 Cans** * **Add Green Beans (Optional) – 2 Cans**   Instructions   1. In a large saucepan or Dutch oven, heat the oil over medium-high heat. Add the beef stew meat, onions, and garlic. Saute, stirring frequently, until the stew meat has browned and the onions are transparent. 2. Add the remaining ingredients (Rotel, chicken broth, salt, pepper, cumin, 1 cup of Water ) except potatoes, corn and green beans and stir well. Bring to a boil, then reduce the heat to a simmer. Cover tightly and cook over low heat for 1 1/2 hours or until the meat is very tender. 3. Stir in the potatoes, corn, green beans and continue cooking for an additional 30 minutes or until potatoes are cooked through. 4. Serve with warm tortillas and lime wedges on the side.   09/19/2019 – Cooked with T-Bone Steaks. Put enough water to cover meat. Boil water in teapot while cooking in case I need hot water when I add potatoes.  06/16/2018 – Cooked in Orange Pot. Tricia enjoyed addition of Corn, wanted to add Green Beans next time. |

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| 10/28/2018 | Red Beans and Rice  <https://www.seriouseats.com/recipes/2017/05/new-orleans-style-red-beans-rice-recipe.html> |
| 09/29/2018 | Chicken Soup with Rice  <https://www.foodnetwork.com/recipes/food-network-kitchen/simple-chicken-soup-3363153> |
|  | Pablano Corn Chowder   * Optional .. Add potatoes   <https://www.simplyrecipes.com/recipes/roasted_poblano_corn_chowder/>  <https://www.youtube.com/watch?v=zkz8c-ncGEE>  Recipe: 2 large poblano peppers: roasted, seeded, and diced 3 TBS dairy-free butter 1 large onion diced 3 garlic cloves, minced 2 celery stalks, chopped 2 small Yukon Gold potatoes 4 Cups of fresh corn (4 ears of corn) 1 TSP cumin 1 TSP oregano Smoked paprika, cilantro, and lime for serving. Chicken Broth, Flour, Half and Half.  Start by roasting the poblanos over a flame, I used my gas stove! Once roasted, place on a plate and wrap with plastic wrap, let them sit for 10 min. Cut off stems, remove seeds, and chop. Prepare all of your produce and begin the soup. Melt butter, cook onions for 2-3 minutes. Stir in garlic, celery, potatoes, and seasoning. Cook for 5 more minutes. Add corn and vegetable broth and bring to a boil. Cook for 25-35 minutes, until potatoes are soft. Mix Flour and Half and Half add to mixture once potatoes are soft. |

## Caldo de Pollo

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| 09/22/2018 | Caldo de Pollo  **INGREDIENTSNutrition**   * **1large**[**onion**](https://www.geniuskitchen.com/about/onion-148)**, chopped** * **2**[**carrots**](https://www.geniuskitchen.com/about/carrot-213)**, chopped 1/2-inch thick** * **3medium**[**potatoes**](https://www.geniuskitchen.com/about/potato-106)**, chopped bite size** * **1 1⁄2cups chopped**[**celery**](https://www.geniuskitchen.com/about/celery-216)**, chopped 1/4 inch thick** * **1(7 3/4 ounce) canof el pato brand salsa fresco**[**salsa**](https://www.geniuskitchen.com/about/salsa-835)**(or "hot tomato sauce", the yellow can not the green!)** * **6 -8pieces**[**chicken thighs**](https://www.geniuskitchen.com/about/chicken-221)**or 6 -8 pieces**[**chicken legs**](https://www.geniuskitchen.com/about/chicken-221)**, skinless, bone-in** * **2tablespoons**[**olive oil**](https://www.geniuskitchen.com/about/olive-oil-495) * **6cups**[**water**](https://www.geniuskitchen.com/about/water-459) * **1teaspoon**[**salt**](https://www.geniuskitchen.com/about/salt-359) * **salt and pepper** * **1 -1 1⁄2bunch**[**cilantro**](https://www.geniuskitchen.com/about/cilantro-16)**, chopped** * [**lemon wedges**](https://www.geniuskitchen.com/about/lemon-125)**or**[**lime wedge**](https://www.geniuskitchen.com/about/lime-260)**(to garnish)**   **DIRECTIONS**   1. in one tablespoon olive oil, heat pot on high heat and sear the chicken pieces till brown on all sides. 2. remove and transfer to a plate/bowl (you will add it back). 3. sautee onions with the rest of the olive oil in that same pot till translucent. 4. add all the veggies. 5. add chicken, water, El Pato sauce, and 1 tsp salt. 6. Bring to boil, cover, lower heat to medium and cover and let cook for 25 minutes. 7. lower heat to medium-low and let cook for 35 more minutes--the chicken will be falling off the bone. :D yumm! 8. taste and add more salt and then pepper as needed. 9. then throw in the cilantro, give it a good stir, then cover again and let it simmer for about 2 minutes. 10. ladle in a bowl just like that or over Mexican rice and garnish with lemon or lime wedges so your guests can squeeze it inches.   <https://www.geniuskitchen.com/recipe/caldo-de-pollo-mexican-chicken-stew-soup-115511> |

## Mash Potatoes

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| 08/11/2018 | Mash Potatoes   * Put chicken bullion cubes in water * Peel and dice potatoes * Boil until soft * Add left over chicken broth, milk, and butter, sour cream and bacon bits. (optional cheddar cheese, ranch).   <https://www.campbells.com/kitchen/guide/how-to-cook/make-mashed-potatoes-4-simple-steps/>  2020/02/23 – I followed instructions except I didn’t put left over chicken brother, only added milk, butter, and sour cream. I served with carne guisada. |
|  | Broccoli and Cheese Soup  <https://www.spendwithpennies.com/20-minute-broccoli-cheese-soup/>  <http://www.geniuskitchen.com/recipe/broccoli-cheese-and-potato-soup-139511> |

## Sausage and Potato Soup

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|  | Sausage and Potato Soup  <http://www.myrecipes.com/recipe/zuppa-toscana>   * Onions * Sausage * Chicken bouillon cube * Cream * Flower * Potatoes * Garlic Minced * Salt and Pepper * Paprika or (Cayenne for Spicy) * Celery Optional. * Sage   1st Step Boil Water – So that it’s hot  Cut up potatoes, Celery and Carrots and put to side. Saute Onions and Sausage, Mix in Garlic, Add Abora chile, Add chicken Bulion cube, Paprika, Cayenne. (Celery, Carrots- Optional) Wait until Sausage has browned before adding celery and carrots. Add Potatoes before Adding Water. Add Water covering potatoes. Simmer for 30 minutes or until potatoes are soft. Mix Cream and Flower together add at end.  2020/02/10 - Used Saged Saugage and Heavy Wipping Cream and it was the best ever!  Gave it a full body taste.  07/29/2019 – Peel black spot on potatoes  07/02/2019 – Tossed in Carrots, and Red Chiles (aboroa)  07/29/2019 - Sauted Abora Red Chiles with Garlic and Onions |