Crock Pot Recipes

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| 2019/12/04 | Menudo  <https://www.youtube.com/watch?v=m5k8b2q1fxc>  **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. Pour in Sauce 6. Cook until trip is tender (could be 3 more hours or 8 more hours depending on heat). 7. Add Hominy 8. Cook another 45 minutes.   Sauce 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.   Put Menudo in a Pot for 1 hour, clean it and then transfer to a Crock Pot to cook overnight. |

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| 01/17/2018 | Rotel Dip   * Sausage, Sour Cream, Cream Cheese, Garlic Powder, Pickled Jalepeno Slices   <https://www.youtube.com/watch?v=aR9xELaq9UE>   * Taco Seasoning, Hamburger Meat   <https://www.youtube.com/watch?v=fG0QQBJH7Bw>  <https://www.youtube.com/watch?v=4-brj4LxOoQ> |