Sauces and Gravy

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| 02/23/2019 | Salsa – Using Rotel  <https://thepioneerwoman.com/cooking/restaurant-style-salsa/>  Ingredients   * 1 can (28 Ounce) Whole Tomatoes With Juice * 2 cans (10 Ounce) Rotel (diced Tomatoes And Green Chilies) * 1/4 cup Chopped Onion * 1 clove Garlic, Minced * 1 whole Jalapeno, Quartered And Sliced Thin * 1/4 teaspoon Sugar * 1/4 teaspoon Salt * 1/4 teaspoon Ground Cumin * 1/2 cup Cilantro (more To Taste!) * 1/2 whole Lime Juice  [INSTRUCTIONS](https://thepioneerwoman.com/cooking/restaurant-style-salsa/" \l "recipe-instructions-5c72d8b99bb4b) Note: this is a very large batch. Recommend using a 12-cup food processor, or you can process the ingredients in batches and then mix everything together in a large mixing bowl.  Combine whole tomatoes, Rotel, onion, jalapeno, garlic, sugar, salt, cumin, lime juice, and cilantro in a blender or food processor. Pulse until you get the salsa to the consistency you'd like---I do about 10 to 15 pulses. Test seasonings with a tortilla chip and adjust as needed. |
| 11/21/2018 | Turkey Gravy – Gordon Ramsey  <https://www.youtube.com/watch?v=e5PFXhdfVT8> |
| 11/10/2018 | Giblet Gravy  <https://www.youtube.com/watch?v=t_hhlPZPYYM>  Giblet Gravy made with Onions, Garlic  Optional – Boiled Egg  Optional – Carnation Milk  <https://www.youtube.com/watch?v=FIQDG-9D-a4>  Giblet Gravy  <https://www.youtube.com/watch?v=F8yBrdC2as8> |
|  | Beef Enchildas   * Onion * Garlic * Cumin * Ground Meat   Sauce   * ¼ cup Vegatable Oil * Flour (3 heaping spoons or ¼ cup) * ¼ cup Chili Powder (3 heapings spoons) * 8 oz can of tomato sauce * 1.5 – 2.5 cups of water * Granulated Garlic * Onion Powder * Cumin * Chicken Buillon cube   Corn Tortillas  Cheese  Cook 20 minutes covered with Foil and then 10 minutes uncovered  Gochujang Mama  <https://www.youtube.com/watch?v=wQKtLIxJdJs>  <https://www.allrecipes.com/video/1394/ten-minute-enchilada-sauce/?internalSource=picture_play&referringId=61727&referringContentType=Recipe>  Uses Beef Broth  <https://houseofyumm.com/best-ever-enchilada-sauce-recipe/> |
|  | Creamy Gravy on Iron Skillet  <https://www.youtube.com/watch?v=TGkt9HRSvm0> |
|  | White Cream Sauce Enchildas  <https://www.youtube.com/watch?v=UWyyp9L88Zc> |
|  | Cream Cheese Chicken Enchildas  https://www.youtube.com/watch?v=q8JfYjUv394 |
|  | Carne Guisada  <https://www.youtube.com/watch?v=3Ky7yALsLdw>  Carne Guisada  <https://www.youtube.com/watch?v=8bMLXV3iDhE>  Tacos – Carne Guisada  <https://www.youtube.com/watch?v=vJV0tmWYJGo> |
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