Salsa - Sauces and Gravy

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| Egg Noodles and Sauce  <https://www.youtube.com/watch?v=yqTfNZ18npY>  INGREDIENTS:  Meatballs: 1 pound ground beef 1/2 cup plain Panko bread crumbs 1/3 cup finely chopped onion 1 egg 1 teaspoon salt 1/4 teaspoon black pepper 2 teaspoons fresh parsley 1 teaspoon garlic powder 1 tablespoon Worcestershire sauce 1 tablespoon olive oil  Sauce:  3 tablespoons flour 3 tablespoons butter 3 cups beef broth 1 tablespoon Worcestershire sauce 1/2 cup heavy cream 1 teaspoon paprika 1 teaspoon salt 1/2 teaspoon black pepper 1 teaspoon soy sauce 1-2 tablespoons fresh parsley, finely chopped 12 ounces egg noodles, cooked and strained  DIRECTIONS: Meatballs Combine all ingredients ingredients in a large mixing bowl, and mix very well, using your hands in necessary. Roll meat mixture into mini meatballs, and place in a deep skillet with 1 tbsp of olive oil. Cook the meatballs stirring often for about 6-7 minutes until browned on all sides. Transfer to a dish. Sauce Wipe out the pan used for the meatballs with paper towels, and melt the butter, then add the flour stirring until it forms a paste. Add the broth and bring to a boil as it thickens. Add remaining ingredients and keep a light boil going for 2-3 minutes. Add the meatballs back in, and cook an additional 2 minutes coating them with sauce. Add the fresh parsley and mix well. Serve meatballs and sauce over egg noodles.  Made:  2020/03/05 – Made Sauce only, Used Meatballs from Sams heated in oven. Didn’t have butter so I used Olive Oil. Didn’t have cream so I used milk. Didn’t have beeth broth so I used chicken bouillon cubes. Used Soy Sauce didn’t have Worcestershire sauce. Came out Good! |

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| Guacamole  <https://www.youtube.com/watch?v=vt41Okmwl2w>  Ingredients  Avacodo  Cilantro  Onions  Lime  Tomatoes  Black Pepper  Salt |

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| 07/13/2019 | Salsa Cruda  <https://www.youtube.com/watch?v=LGCCt7kOI0g> |

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| 04/09/2019 | Red Salsa Roja de Chie Arbol  <https://www.youtube.com/watch?v=TfOQHUWM-_M>  Ingredients.   * Guadillo chiles. * Arbor Chiles. * Garlic * Cilantro * Onion   Boil Water.  Get Cast Iron Skillet and Cook chiles.  Once Chiles are cooked throw in Water. Allow to cook 15 to 20 minutes until they are soft.  Add Chiles to Blender.  Mix in a little Water.  Blend chiles first.  Add rest of ingredients Garlic, Cilantro, Onions and Blend Again. |

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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. |

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| 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 – Ken Rollins – Good for Chicken Fried Steak  <https://www.youtube.com/watch?v=TGkt9HRSvm0>  ½ cup Oil or Bacon Grease  6 Table Spoons Flour  Black Pepper  Salt  Cup of Milk |
|  | 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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Guajillo Sauce

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| 12/26/2017 | <https://www.youtube.com/watch?v=1oymEfuWKVY> |  |
| 12/26/2017 | Best Homemade Mexican Enchilada Sauce  <https://www.youtube.com/watch?v=ZkcJnzzQgrc> | Toasting is to release oils and gives it a lot of flavor. Recipes states to add chicken broth. |
|  | How to make Red Pozolo  <https://www.youtube.com/watch?v=FGwCQh2h-O8> | They add chicken broth and oregano when they blend Guajillo.  Sides are Cabbage, Lime, Onion, and Oregeno |
|  | Chili Guajillo Sauce  <https://www.youtube.com/watch?v=2IoJgJSAaF0> |  |
|  | Enchiladas  <https://www.youtube.com/watch?v=-vI3hIfOPOg> |  |
|  | Enchilada red sauce  <https://www.youtube.com/watch?v=R5JQVILomaA> | Alternative to using Guajillo Peppers |
|  | Chicken Enchiladas with Guajillo Sauce  <https://www.youtube.com/watch?v=-P5pdc9DBLg> |  |
|  | <https://www.youtube.com/watch?v=kXmGIzbudzY> |  |
|  | Enchilada Casserole  <https://www.youtube.com/watch?v=uqp1JFdRzLk> |  |