

## **Mexican dishes by Chef Ana Garcia of Cuernavaca, Mexico**

### **Spicy Chicken**

1 chicken cooked and shredded  
13 ounces chorizo sausage (optional)  
8 chopped tomatoes  
1 chopped onion  
2 chopped garlic cloves  
½ cup chopped parsley  
2 tablespoons lard (or substitute vegetable oil)  
2 cups chicken broth  
6 chipotle chiles in vinegar  
1 cup tomato puree if needed or 3 tablespoons tomato paste (for color)  
salt to flavor

#### **Directions:**

If using the chorizo sausage, crumble it and cook over low heat until meat is brown. Then add the garlic, onion, tomato, parsley and salt. Let the mixture cook until the juices render. Finally add the chicken.

If you are not using chorizo, follow the same process in step 1, but add the lard (or vegetable oil).

Leave the mixture under low heat until the juices start to dry. Add 1 cup chicken broth, cover and leave on low heat for 10 minutes.

Before the mixture dries, add the chipotle chiles with the vinegar.

The sauce should be red so if needed add the tomato puree or paste. Let the sauce dry completely.

### **Karen's Zinfandel Sangria**

2/3 cup fresh lime juice  
1 lime cut into wheels  
2/3 cup sugar  
3 cups Zinfandel  
1 cup sparkling water  
1 tablespoon grenadine  
1 tablespoon orange-flavored liqueur such as Cointreau

#### **Directions:**

Chill the Zinfandel in the refrigerator.

Make sugar syrup by combining the lime juice and sugar then cooking them over medium heat until the sugar dissolves. Cool in the refrigerator.

In a large pitcher, combine the chilled Zinfandel, the sugar syrup, and all of the other ingredients. Add ice cubes and wheels of fresh lime and serve immediately.

