

*Salty Cocina*

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**Holiday  
Recipe  
Collection**

# Salty Cocina x Shamrock Farms

## HOLIDAY RECIPE COLLECTION



My name is Ana M Regalado. I am a proud mother of seven and Nana to five amazing grandkids. My passion for food led me to start blogging my recipes during the lockdown in 2020, not only to share with my family but also with all of you.

I am thrilled to share authentic Mexican recipes with future generations and partner with Shamrock Farms on this holiday recipe collection featuring some of my favorites. Every recipe is carefully selected to ensure that they are easy to follow yet finely crafted to deliver the authentic taste of Mexican cuisine. I aim to preserve Mexico's rich culinary heritage and inspire you to explore new flavors and cooking techniques.

Whether you are an experienced cook or just starting your culinary journey, I hope you will find these recipes valuable and enjoyable.



—Ana M Regalado



# Cottage Cheese Tamales

## INGREDIENTS

- 2 Poblano Peppers
- 1/2 White Onion
- 2 Garlic Cloves
- Salt & Pepper
- 3 cups **Shamrock Farms Cottage Cheese**
- Salt & Pepper to Taste
- 1 tsp Onion and Garlic Powder
- 15 oz Sweet Corn
- 1 cup of Corn Meal
- 8-10 Corn Husks

## DIRECTIONS

1. To make filling, sautee roasted poblano peppers, onion, garlic cloves and salt and pepper. Set aside to cool.
2. Mix Shamrock Farms Cottage Cheese with one can of sweet corn. Season with salt, black pepper, onion and garlic powder.
3. Add corn meal and mix to combine.
4. Smooth mixture across corn husk. Add some peppers and onions with slice of your favorite melting cheese.
5. Steam tamales over medium heat for 1 hour and 15 minutes.



# Sour Cream Chicken Enchiladas

## INGREDIENTS

Sour Cream Chicken Enchilada Sauce

- 16 oz. **Shamrock Farms Crema Mexicana Sour Cream**
- 5 Boiled Tomatillos
- 3-4 Garlic Cloves more if boiling the chicken
- Handful of Cilantro
- 2-3 Serrano Peppers
- 1/4 White Onion
- 1 tbsp Chicken Bouillon
- 1/4 tsp of Cumin
- 2 t-bsp All Purpose Flour (Optional to add thickness to the sauce)

Chicken Enchilada Filling

- 4 cups of Shredded Chicken
  - 1-2 tbsp of Cooking Oil
  - 1/4 of a White Onion Minced
  - 2 Garlic Cloves
  - 2-3 Roasted Jalapenos
  - 1/2 cup of the Enchilada Sauce
  - 1 cup Shredded Pepper Jack Cheese or your favorite melting cheese
- 
- 12-14 Corn Tortillas
  - Oil to fry the tortillas (I used Canola Oil)
  - **Shamrock Farms Sour Cream**

## DIRECTIONS

1. Boil chicken or use store bought rotisserie chicken.
2. Prepare the enchilada sauce by blending ingredients together until smooth and then heating in a saucepan, stirring frequently until slightly thickened.
3. Sauté the onion, garlic, and peppers in the oil until fragrant (1-2 minutes). Add the shredded chicken, 1/2 cup of the enchilada sauce, and mix to combine, then set aside.
4. Lightly fry each corn tortilla until pliable, then add the enchilada filling and roll, placing in baking dish.
5. Cover with enchilada sauce and cheese, baking until cheese has melted (approximately 20 min at 350).
6. Top enchiladas as desired: Green Onions, Cilantro, Radishes, Queso Cotija, Queso Fresco, Lettuce, Tomatoes, Avocado, Shamrock Farms Sour Cream





# Crema Mexicana Sour Cream Flautas



## INGREDIENTS

### Flauta Filling

- 2 Tbsp **Shamrock Farms Crema Mexicana Sour Cream**
- 2 cups shredded rotisserie chicken
- 1 boiled potato or 4 small potatoes
- 2 roasted Anaheim peppers
- 1 tsp garlic powder
- 1 tsp paprika
- Salt and pepper to your taste
- 1 tbsp of all-purpose flour (to prevent the filling from falling out when frying)
- 14-16 corn tortillas
- 2 cups of canola oil or your preferred oil

### Toppings

- Avocado salsa
- Finely chopped Lettuce
- Red onion
- Tomatoes
- Cilantro
- Queso cotija

## DIRECTIONS

1. Blend the filling ingredients.
2. Scoop filling into a corn tortilla and roll tightly before frying in canola oil
3. Serve with avocado salsa and Shamrock Farms Crema Mexicana Sour Cream.

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# Creamy Buffalo Mac & Cheese

## INGREDIENTS

- One LB box of Elbow Macaroni
- 1/4 Onion
- 1-2 Garlic Cloves
- 1/2 cup Butter (8 Tbsp)
- 1 tsp Olive Oil
- 2 tbsp All-Purpose Flour
- 1-1/2 cups of **Shamrock Farms Heavy Whipping Cream**
- 2 cups of **Shamrock Farms Whole Milk**
- 1 tbsp Dijon Mustard
- 1 cup of Buffalo Sauce
- 10 oz. of Monterey Jack Cheese (approximately three cups)
- 1/4 tsp Black Pepper
- 1/4 tsp Smoked Paprika
- 1 tbsp Chicken Bouillon or Salt to your Taste
- 1-1/2 cups of Panko Bread Crumbs
- 1/4 cup Chopped Green Onions for Garnish

## DIRECTIONS

1. To begin, set the oven temperature to 350 degrees.
2. Adding fresh onions and garlic can enhance the flavor of your dish, you can substitute with powdered onion and garlic. I also recommend using freshly shredded cheese when making mac and cheese for best results. Finely chop the onion and garlic and shred the cheese.
3. Boil a large pot of lightly salted water. Cook macaroni until al dente, approximately 8 minutes, stirring occasionally. Drain.
4. Melt butter and olive oil in a medium pan over medium heat. Sauté onion and garlic for 1 minute. Add pepper, smoked paprika, dijon mustard, chicken bouillon, and flour. Mix well.
5. Whisk in the buffalo sauce, Shamrock Farms Heavy Whipping Cream, and Shamrock Farms Whole Milk. Continue whisking until thick and bubbly, about 5 minutes. Stir in 3/4 of the cheese until melted and well combined with the sauce. Then, turn off the burner.
6. Pour a couple spoonfuls of the sauce into an 8x12 baking dish, completely covering the bottom.
7. Add half of the cooked macaroni and cover with some of the sauce and the remainder of the cheese. Add the rest of the pasta and coat with the rest of the sauce.
8. In a microwave-safe bowl, melt the remaining butter in the microwave for a few seconds. Cover the bowl with plastic wrap before placing it in the microwave. After melting the butter, mix it with the bread crumbs until well combined. Sprinkle panko crumbs over macaroni and bake until golden brown and bubbly, about 30 minutes.
9. Garnish with freshly chopped green onions or any other preferred garnish. Serve with desired protein and salad.





# Smashed Potatoes with a Latin Twist

## INGREDIENTS

- 3 lbs Yukon Gold potatoes (or any potato of your choice)
- 4 tbsp salted or unsalted butter
- 1/4 white onion, chopped
- 1 garlic clove, minced
- 1 jalapeño pepper (or roasted poblano pepper for a milder version)
- 1/2 red bell pepper (or sweet red pepper), chopped
- Salt and pepper to taste
- 1 tsp smoked paprika
- 1 1/2 cups **Shamrock Farms Heavy Whipping Cream**
- Chopped green onions for garnish (optional)

## DIRECTIONS

1. Boil the potatoes until soft (20-30 minutes) and set aside to cool.
2. Sauté butter, onion, garlic, jalapeño, bell pepper and spices in pot.
3. Peel the potatoes and roughly chop them before adding them to pot and smashing.
4. Add Shamrock Farms Heavy Whipping Cream and continue smashing until potatoes are rich and creamy.





# Cheesy Bacon Scalloped Potatoes

## INGREDIENTS

- 4 Yukon Gold or Russet Potatoes
- 2 tbsp of Butter
- 1 tbsp Olive Oil
- 1/2 White Onion
- 1-2 Garlic Cloves
- 1 Large Jalapeño
- 1 tbsp All-Purpose Flour
- 1 tbsp Chicken Bouillon
- 1/2 tsp Black Pepper
- 2 tsp Paprika (Optional)
- 2 cups of **Shamrock Farms Crema Mexicana Sour Cream** or **Shamrock Farms Heavy Whipping Cream**
- 1 cup of Chicken Broth or Milk
- 4 ounces of Cheddar Cheese
- Bacon Bits
- Cilantro or Parsley

## DIRECTIONS

1. Peel and slice the potatoes into equal-sized rounds. Leave them soaking in water to prevent browning while other ingredients are being prepared.
2. Melt 4 tbsp of butter with the olive oil in a cast-iron or oven-safe pan to saute the onion, garlic, and jalapeño for 1-2 minutes. Then whisk in the seasonings and flour, then add Shamrock Farms heavy whipping cream or Shamrock Farms Crema Mexicana, along with chicken broth. Add half of the cheese and mix until it's completely incorporated and melted.
3. Drain the potatoes, then mix them with the cheese mixture. Top it off with the remaining cheese and bake at 325 degrees for 45-60 minutes, or until the cheese is bubbly and crispy.
4. Garnish with bacon bits, parsley, or cilantro.



# Eggnog Flan

## INGREDIENTS

- 3 cups Shamrock Farms Eggnog
- 14 oz Can Sweetened Condensed Milk
- 1 tbsp Vanilla
- 4 Eggs
- Ground Cinnamon for Garnishing

### Ingredients for the Whipped Topping

- 1 cup Shamrock Farms Heavy Whipping Cream
- 1 tbsp Confectioner Sugar
- 1 tsp Vanilla

## DIRECTIONS

1. Granulize sugar with two tablespoons of water over medium heat until transformed into caramel. Pour into flan mold.
2. Blend Shamrock Farms Eggnog with sweetened condensed milk, vanilla and eggs.
3. Strain the mixture into the mold, cover and bake in a water bath for 80 minutes at 350 degrees.
4. Allow it to completely cool before removing it from the mold to ensure it's completely set.
5. Garnish with fresh whipped cream, made by whipping Shamrock Farms Heavy Whipping Cream with confectioner sugar and vanilla.





# Eggnog Gelatin Dessert

## INGREDIENTS

- 2 6-oz. packages of Jello in green and red for a festive look
- 1 cup of hot water
- Four 1/4-ounce packages of unflavored gelatin
- 32 oz. of **Shamrock Farms Eggnog**

## DIRECTIONS

1. Prepare the Jell-O according to the instructions for Jell-O Jigglers.
2. Cut the jello into small squares. Set aside for later.
3. Dissolve all four unflavored gelatin packets in 1 cup of hot water.
4. Mix the dissolved gelatin with Shamrock Farms Eggnog.
5. Arrange jello squares in mold.
6. Pour eggnog mixture over squares, cover and chill for a few hours or overnight.
7. Before removing mold, check that it is firm and separates easily at the edges.



# Strawberry Tres Leches Cake

## INGREDIENTS

- 1 box of favorite cake mix (and its required ingredients)

### Tres Leches Mixture

- 1 cup of **Shamrock Farms Strawberry Milk\***
- 1 cup of **Shamrock Farms Whole Milk**
- 1 cup of Sweetened Condensed Milk

### Whipped Topping

- 1 cup **Shamrock Farms Heavy Whipping Cream**
- 1 tsp Vanilla
- 1 tbsp Confectioners' Sugar

## DIRECTIONS

1. Prepare your favorite cake mix, following the instructions on the box, but instead of water, use Shamrock Farms Strawberry Milk.
2. Mix Tres Leches ingredients until smooth.
3. Poke holes in cake using fork, then slowly drizzle Tres Leches mixture over the entire cake.
4. Cover and refrigerate for 30min to ensure the Tres Leches is fully absorbed.
5. Garnish with fresh whipped cream frosting, made by whipping Shamrock Farms Heavy Whipping Cream with confectioner sugar and vanilla.

\*Note: You can also replace Shamrock Farms Strawberry Milk with Shamrock Farms Eggnog for more festive flavor.





# Café De Olla

## CAFÉ INGREDIENTS & INSTRUCTIONS

- 7 oz Cone of Piloncillo
  - 1-2 Cinnamon Sticks
  - 3-4 Whole Cloves
  - 3 Star Anis
  - Peel of an Orange
  - 6-8 tbsp of Ground Coffee
- 
- Boil all these ingredients in 10 cups of water for 30 minutes. Or, prepare ahead the night before.

## TRES LECHEs INGREDIENTS

- 1/2 cup **Shamrock Farms Half and Half**
- 1/2 cup **Shamrock Farms Whole Milk**
- 3 tbsp Sweetened Condensed Milk

## WHIPPED TOPPING

- 1 cup **Shamrock Farms Heavy Whipping Cream**
- 1 tsp Vanilla
- 1 tbsp Powdered Sugar
- Toppings: Cinnamon and Chocolate Shavings



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