



# MUCHO GUSTO

## TEX-MEX SUPER SPICE

THE OFFICIAL COOKBOOK ROUND 1



# 50 RECIPES



CHEF  
LUPE  
BOUDREAUX

[TEXASLEGIT.COM](http://TEXASLEGIT.COM)

### About MUCHO GUSTO

Mucho Gusto Tex-Mex Super Spice was Chef Boudreaux's first attempt at creating a spice and it took over 100 versions for him to finally know that he had truly created a "Super Spice". As a catering Chef, he knew that in order to control the end result of his Tex-Mex dishes he needed to create a product that would not be a typical Salt Blend like most store-bought seasonings. At only 15% Salt by volume and NO MSG, Mucho Gusto provides the perfect balance and flavor to any item that it is required to complement and enhance. It truly is a Tex-Mex Super Spice when compared to any other product on the market.

### ABOUT CHEF LUPE

Chef Lupe Boudreaux is a full-time catering chef in San Angelo, Texas and he specializes in: Tex-Mex, Traditional Southern, Chuck-wagon Ranch, Thai/Asian, Mediterranean and Cajun dishes. His Tex-Mex Zydeco Stomp Gumbo recipe online has been featured on the [allrecipes.com website](http://allrecipes.com) and also in the Allrecipes Magazine and is one of the most popular Gumbo Recipes on the Internet. A trip to a Bangkok Thailand cooking school fast-tracked and influenced Boudreaux's fusion-style cooking. <https://www.texicajun.com/>



Chef Lupe & Chef Jay - Bangkok 2014



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## Appetizers, Dips, Snacks

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## BOUDREAUX'S ZYDECO STOMP GUACAMOLE

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6	Ripe Avocados		Salt And Pepper To Taste
3	Small Tomato, Chopped Fine	1	Lime Juice, (Fresh)
1	Red Onion Coarsely Chopped	1 bunch	Cilantro - Sprigs - Fresh,
1	Fresh Jalapeno		Chopped (Or Parsley)
1	Poblano Pepper, Finely Diced		
2	tsp Mucho Gusto Tex-mex Super Spice		



### Procedure

---

- 1 blend all ingredients with a fork till good and mushy!

### Source

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Author: CHEF LUPE BOUDREAUX

<https://www.texicajun.com/>



## LUPE GOES NUTS !!!

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- |                   |                                 |
|-------------------|---------------------------------|
| 1 cup Raw Pecans  | Pam Cooking Spray               |
| 1 cup Raw Walnuts | Salt To Taste                   |
| 1 cup Raw Cashews | 3 Tbs Mucho Gusto Tex-Mex Super |
| 1 cup Raw Almonds | Spice                           |



### Procedure

---

- 1 Put 1 cup each raw pecans, walnuts, cashews, and almonds on a cookie sheet and spray them with Pam. Then sprinkle your mixed seasonings on them and put them in an oven at a low temp of 225F for 1 1/2 hours. Let them cool so they are crunchy.

### Source

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Author: CHEF LUPE BOUDREAUX  
<https://www.texicajun.com/>



## LUPE'S CAJUN SAUSAGE BALLS

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- |        |                     |       |                                    |
|--------|---------------------|-------|------------------------------------|
| 1 lb   | Ground Pork Sausage | 1 lb  | Sharp Cheddar Cheese,<br>Shredded  |
| 2 cups | Biscuit Baking Mix  | 1 tbs | Mucho Gusto Tex-mex Super<br>Spice |



### Procedure

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- 1 Preheat oven to 350 degrees F (175 degrees C).
- 2 In a large bowl, combine sausage, biscuit baking mix until incorporates
- 3 Mix in Your cheese and mucho gusto and mix thoroughly
- 4 Form into walnut size balls and place on parchment on baking sheets.
- 5 Bake in preheated oven for 20 to 25 minutes, until golden brown and sausage is cooked through.

### Source

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Author: CHEF LUPE BOUDREAUX

<https://www.texicajun.com/>



## LUPE'S KICKIN OYSTER CRACKERS

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*You will not be able to keep your guests out of these!!! These are the PERFECT starter snacks to have out when your guests arrive!!*

1 1/2	cup	Olive Oil	4	Tbs	Red Pepper Flakes
1		(1 Ounce) Package Dry	1/4	tsp	Paprika
		Ranch With Dill Dressing	2		(12 Ounce) Package Oyster
		Mix			Crackers
1/4	tsp	Garlic Powder	1	tbs	Mucho Gusto Tex-Mex
					Super Spice



### Procedure

---

- 1 Preheat oven to 275 degrees F (135 degrees C).
- 2 In a mixing bowl, whisk together olive oil, dry dressing mixes, pepper flakes, paprika and mucho gusto. Pour this spice mixture over the crackers in a LARGE bowl, and stir until the crackers are coated. Arrange the crackers on 2 large baking sheets.
- 3 Bake in the preheated 275 degrees F (135 degrees C) oven for 15 to 20 minutes.

### Source

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Author: CHEF LUPE BOUDREAUX  
<https://www.texicajun.com/>





## MUCHO GUSTO CHEESY BEAN DIP

---

- |   |  |     |   |
|---|--|-----|---|
| 1 | (8 Ounce) Package Cream Cheese, Softened | 1   | Tbs Mucho Gusto Tex-mex Super Spice     |
| 1 | cup Sour Cream                           | 1/4 | cup Chopped Green Onions                |
| 2 | (16 Ounce) Cans Refried Beans            | 1   | (16 Ounce) Package Mexican Blend Cheese |



### Procedure

---

- 1 Mix all ingredients in a large bowl adding small amounts of water until consistency preferred is reach. Serve Heated or Cold

### Source

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Author: CHEF LUPE BOUDREAUX  
<https://www.texicajun.com/>



## MUCHO GUSTO CHICKEN PINWHEELS

2		(8-oz) Packages Cream Cheese, Softened	1	tsp	Minced Garlic
			4		Green Onions Sliced
1 1/2	cups	Shredded Mexican Cheese	1/2	cup	Chopped Cilantro
2	Tbs	Mucho Gusto Tex-Mex Super Spice	8		Burrito Sized Tortillas
2	cups	Shredded Cooked Chicken			
1		(10-oz) Can Diced Tomatoes With Green Chilies, Well Drained			



### Procedure

- 1 Mix cream cheese, canned tomatoes and chiles, and Mucho Gusto in a bowl; spread onto each flour tortilla. Sprinkle Mexican cheese blend over sour cream mixture layer. Top each with chicken. Roll each tortilla around the filling. Tightly Wrap each with Plastic wrap, wax paper or aluminum foil and refrigerate overnight.
- 2 Remove aluminum foil and slice each wrap cross-wise into 3/8-inch slices. Arrange slices on a plate.
- 3 In a large bowl, combine all of the ingredients (except tortillas) until well blended.
- 4 Spread about 1/2 cup of the mixture over the entire surface of a tortilla. Roll up tightly. Repeat with remaining tortillas.
- 5 Refrigerate until firm, about 30 minutes.
- 6 Slice into 1/2 inch slices and serve.

### Source

Author: CHEF LUPE BOUDREAUX

<https://www.texicajun.com/>



## MUCHO GUSTO CHUNKY PICO DE GALLO SALSA

---

4	Tomatoes, Chopped	1/2 cup	Thawed Frozen Corn (Optional)
1/2 cup	Finely Diced Red Onion	1	Tbs Mucho Gusto Tex-Mex Super Spice
3	Poblano Chiles, Finely Chopped	1	tsp Salt
1/2 cup	Chopped Fresh Cilantro	2	tsp Lime Juice



### Procedure

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- 1 In a medium bowl, stir together tomatoes, onion, chili peppers, cilantro, salt, mucho gusto and lime juice. Chill for one hour in the refrigerator before serving.

### Source

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Author: CHEF LUPE BOUDREAUX  
<https://www.texicajun.com/>



## MUCHO GUSTO EASY PEASY SALSA

---

- |            |                       |       |                           |
|------------|-----------------------|-------|---------------------------|
| 1 can 14oz | Petite Diced Tomatoes | 2 TBS | Mucho Gusto Tex-Mex Super |
| 1 can 14oz | Tomato Sauce          |       | Spice                     |



### Procedure

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- 1 mix in non-reactive bowl and cover and let marinate in fridge for at least an hour
- 2 remove from fridge, stir in lime juice and serve with corn chips

### Source

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Author: CHEF LUPE BOUDREAUX  
<https://www.texicajun.com/>



## MUCHO GUSTO HUMMUS DIP

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1	(16 Ounce) Can Garbanzo Beans, Drained And Rinsed	1	Tbs	Mucho Gusto Tex-mex Super Spice
1	Tbs Olive Oil	1 1/2	Tbs	Water
1	Fresh Lime, Juiced	1/2	tsp	Salt



### Procedure

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- 1 Add all ingredients into a blender and process until smooth and creamy. Add water or oil until desired consistency. Adjust with Mucho Gusto until desired heat level is achieved.

### Source

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Author: CHEF LUPE BOUDREAUX

<https://www.texicajun.com/>





## MUCHO GUSTO PIMENTO DIP

---

2	cups	Shredded Extra-sharp Cheddar Cheese	1/4	tsp	Garlic Powder
			1	Tbs	Mucho Gusto Tex-Mex Super Spice
8	oz	Cream Cheese, Softened			
1/2	cup	Mayonnaise	1		(4 Ounce) Jar Diced Pimento, Drained



### Procedure

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- 1 Place the Cheddar cheese, cream cheese, mayonnaise, garlic powder, Mucho Gusto and pimento into the large bowl of a mixer. Beat at medium speed, with paddle if possible, until thoroughly combined. Season to taste with salt and black pepper.

### Source

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Author: CHEF LUPE BOUDREAUX

<https://www.texicajun.com/>



## MUCHO GUSTO SEAFOOD COCKTAIL SAUCE

---

1 CUP Ketchup

1 TBS Mucho Gusto Tex-mex Super  
Spice



### Procedure

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1 Mix, chill and serve!

### Source

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Author: CHEF LUPE BOUDREAUX  
<https://www.texicajun.com/>



## MUCHO GUSTO SEVEN LAYER DIP

---

1	Can Refried Beans	1/3 cup	Black Olives; Sliced
1/3 cup	Salsa	8 oz	Cheddar Cheese; Shredded
1/2 cup	Tomato; Chopped	10 oz	Sour Cream
1/2 cup	Onion; Chopped	1/2 Tbs	Mucho Gusto Tex-Mex
1/3 cup	Jalapeno; Sliced		Super Spice



### Procedure

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- 1 Put refried beans and salsa in a non-stick frying pan and heat and stir until creamy. Spread bean mixture evenly in the bottom of a non-aluminum serving dish. Top with tomatoes, onions, black olives and Jalapeno peppers in layers. Spread sour cream evenly on top, being careful not to disturb bottom ingredients ( it helps to let sour cream warm to room temperature before using). Top entire dish with cheese and sprinkle with mucho gusto. Serve with corn chips.

### Source

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Author: CHEF LUPE BOUDREAUX

<https://www.texicajun.com/>



## MUCHO GUSTO SOUR CREAM DIP

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1	(8 Ounce) Package Cream Cheese, Softened	1/2 cup	Salsa
1	(8 Ounce) Sour Cream	1	(4 Ounce) Can Chopped Green Chilies
1 Tbs	Mucho Gusto Tex-Mex Super Spice	1	(8 Ounce) Package Shredded Pepper Jack Cheese



### Procedure

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- 1 In a medium bowl, mix the cream cheese, sour cream, Mucho Gusto and salsa. Spread the mixture into a shallow serving dish or an 8 inch baking pan. Top with Cheddar cheese. Chill in the refrigerator approximately 1 hour before serving.

### Source

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Author: CHEF LUPE BOUDREAUX

<https://www.texicajun.com/>



## MUCHO GUSTO TEXAS CAVIAR

2	(15 Ounce) Cans Black Beans, Rinsed And Drained	1	Green Bell Pepper - Cored, Seeded And Finely Chopped
2	(15 Ounce) Cans Pinto Beans, Rinsed And Drained	1	Small Red Onion, Finely Chopped
2	(15 Ounce) Cans White Corn, Rinsed And Drained	1	Bunch Cilantro Leaves, Finely Chopped
1	(4 Ounce) Can Chopped Green Chiles, Undrained	1/2 cup	Rice Vinegar
1	Red Bell Pepper - Cored, Seeded And Finely Chopped	1/2 cup	Olive Oil
		1/3 cup	White Sugar
		1 Tbs	Mucho Gusto Tex-Mex Super Spice



### Procedure

- 1 Mix the black beans, pinto beans, white corn, green chiles, red and green bell peppers, red onion, and cilantro together in a large bowl.
- 2 To make the dressing, stir the rice vinegar, olive oil, sugar, and Mucho Gusto together in a pan. Bring to a boil, then remove from heat, and cool. Pour dressing over bean mixture, and toss to mix evenly.

### Source

Author: CHEF LUPE BOUDREAUX  
<https://www.texicajun.com/>





## MUCHO GUSTO TEX-MEX MEATBALLS

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- |        |                      |         |                                 |
|--------|----------------------|---------|---------------------------------|
| 1 lb   | Lean 90 Ground Beef  | 2 Tbs   | Mucho Gusto Tex-Mex Super Spice |
| 1 lb   | Regular Pork Sausage |         |                                 |
| 2 cups | Italian Bread Crumbs | 1/4 cup | Parmesan Cheese                 |
| 2 Tbs  | Olive Oil            | 1       | Beaten Egg                      |



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### Procedure

- 1 mix all of the ingredients well and form 1 tbs circumference balls and Bake @350 for 30 minutes

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### Source

Author: CHEF LUPE BOUDREAUX

<https://www.texicajun.com/>



## TEX-MEX CHICKEN SALAD DIP

---

3	cups	Chicken Shredded Or Canned And Drained	1	small	Diced Apple (Optional)
3/4	cup	Celery , Diced	1		Hard Boiled Egg, Peeled And Diced
1/2	cup	Green Onion, Diced	1/2	cup	Miracle Whip
			1	tbs	Mucho Gusto Tex-mex Super Spice



### Procedure

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- 1 Put all of the ingredients in a mixing bowl and mix thoroughly. Adjust moisture content by adding small amounts of water.
- 2 Chill for at least 1 hour and serve with Bagel Chips, Triscuits and Sliced Cheese

### Source

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Author: CHEF LUPE BOUDREAUX

<https://www.texicajun.com/>



## TEX-MEX DEVILED EGGS

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6	Hardboiled Eggs Peeled	1	tsp	Yellow Mustard	
1	tbs	Diced Green Onions	1/2	tsp	Sea Salt
1	tbs	Chopped Cilantro	1/4	cup	Shredded Mexican
1		Jalapeno Finely Diced			Cheese
1/4	cup	Mayonnaise			Mucho Gusto Tex-mex Super Spice



### Procedure

---

- 1 Cut peeled eggs in half lengthwise and carefully remove yolks into a mixing bowl. Mash the yolks and mix all of the ingredients except the cheese and mucho gusto. Fill mixture carefully into the egg halves and then top with cheese and sprinkle with mucho gusto . Cover and Chill for 1 hour then serve

### Source

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Author: CHEF LUPE BOUDREAUX

<https://www.texicajun.com/>



## Main Dishes

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## CROCKPOT TEX-MEX CHICKEN CHILI

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- |   |       |                     |   |      |                                 |
|---|-------|---------------------|---|------|---------------------------------|
| 1 | 13 oz | Canned Chicken Meat | 2 | cans | Chopped Green Chiles            |
| 3 | 14 oz | Chicken Broth Cans  | 1 | can  | Sliced Black Olives, Drained    |
| 1 | large | Onion, chopped      | 3 | cans | Pinto Beans, Drained And Rinsed |
| 1 | can   | White Hominy        | 3 | tbs  | Mucho Gusto Tex-mex Super Spice |
| 1 | can   | White Corn, Drained | 1 |      | Lemon, Juice Only               |
| 1 | can   | Rotel               |   |      |                                 |



### Procedure

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- 1 Saute the onions until translucent then add all of the ingredients in a crockpot and heat thoroughly until the beans match your preference of consistency. Serve in a bowl with cheese, crushed tortilla chips, onions, sour cream

### Source

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Author: CHEF LUPE BOUDREAUX  
<https://www.texicajun.com/>





## KING RANCH CASSEROLE

---

1 lb	Ground Beef	2 cups	Grated Cheddar Cheese
1	Medium Onion, Chopped	1	Can Ro-tel Tomatoes With Chilies
1	Can Green Chilies		
2	Cans Chicken Broth	1 clove	Garlic
1	Can Cream Of Chicken Soup	1	Can Cream Of Mushroom Soup
1	Dozen Corn Tortillas	1 tbs	Mucho Gusto Tex-Mex Super Spice



### Procedure

---

- 1 Sauce: Combine in blender: the cream of chicken soup, the cream of mushroom soup , 1 clove garlic, and 1 can Ro-Tel tomatoes. Blend until mixture is smooth.
- 2 Into a 2 1/2 quart casserole build a layer of the following: Layer of beef, 6 tortillas torn in quarters, half of onion, half of cheese, half of sauce, half of chopped green chilies. Sprinkle layer with mucho gusto, and pour 1 can of chicken broth over layer. Repeat above for the second layer (cheese should be put on top).
- 3 Bake uncovered at 350F for 30 minutes. Cover and bake for additional 30 minutes.

Servings: 6

### Source

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Author: CHEF LUPE BOUDREAUX

<https://www.texicajun.com/>



## LUPE'S CHICKEN PICO DE GALLO CASEROLE

1 1/2	cup	Cooked Diced Chicken	3	Cans Rotel
1		Red Onion Diced	2	Cans Cream of Chicken
5		Ears Fresh Corn Cut From Cob	1	Can Cream of Mushroom
1	cup	Fresh Mushrooms Chopped	1	Can Cream of Celery
1/2	cup	Carrot Match Sticks	1	Dozen White Corn Tortillas
1/2	cup	Fresh Cilantro	2	Packages of Shredded Mexican Mix Cheese
1/2	cup	Peppers (Jalapeno for Spicy or Bell for Mild)	2 Tbs	Mucho Gusto Tex-Mex Super Spice
2		bunches Green Onions		



### Procedure

- 1 Pre-Heat oven to 325
- 2 Mix the cut up vegetables with a small amount of margarine and sweat on stove until onions are almost translucent.
- 3 Add the soups and rotel and toss with seasoning until mixed well.
- 4 Quarter the tortillas and cover the bottom of a sprayed dish.
- 5 Cover tortillas with mixture and repeat another tortilla layer.
- 6 On top of second layer, spread completely with cheese
- 7 Bake uncovered @ 325 for around 40 Minutes

Servings: 6

### Source

Author: CHEF LUPE BOUDREAUX

<https://www.texicajun.com/>



## LUPE'S MUCHO GUSTO SKILLET FAJITAS

- |      |   |       |                                    |
|------|---|-------|------------------------------------|
| 1 lb | Beef Round Steak, Pounded<br>Cut Into Thin Strips | 2     | Poblano Peppers, Thinly<br>Sliced  |
| 1    | Red Bell Pepper, Cut Into Thin<br>Strips          | 1 tbs | Mucho Gusto Tex-mex Super<br>Spice |
| 1    | Yellow Bell Pepper, Cut Into<br>Thin Strips       | 6 Tbs | Olive Oil                          |
| 1    | Red Onion, Thinly Sliced                          | 4     | Large Cloves Garlic, Crushed       |



### Procedure

- 1 Combine beef strips, red bell pepper, yellow bell pepper, onion, anaheim chile peppers, mucho gusto seasoning, olive oil, and garlic in a large bowl. Cover and refrigerate for at least 2 hours.
- 2 Heat a large skillet over medium heat; cook and stir the beef and vegetable mixture in hot skillet until beef is no longer pink in the center and vegetables are tender, about 10 minutes.

Servings: 4

### Source

Author: CHEF LUPE BOUDREAUX  
<https://www.texicajun.com/>



## LUPE'S SHINER BOCK STEW

1/4 cup	Butter	3	Red Potatoes Cubed
2 lbs	Cubed Beef Stew Meat	3	Carrots Sliced
1/4 cup	All-purpose Flour	2 cloves	Garlic, Minced
1	(14 Ounce) Can Beef Broth	1 Tbs	Packed Brown Sugar
2 Tbs	Mucho Gusto Tex-mex Super Spice	1	Frozen Package Mixed Vegetables, Drained
1	Bottle Shiner Bock Beer		
1	Onion, Sliced Into Thin Rings		



### Procedure

- 1 Preheat oven to 350 degrees (175 C).
- 2 In Dutch oven over medium-high heat, melt butter or margarine. Cook beef in two batches until browned, stirring often. Remove beef from Dutch oven and set aside. Stir in flour.
- 3 Add broth, beer, onion, garlic, brown sugar, thyme and bay leaf. Heat to boil. Return beef to dish. Cover and simmer at 350 degree F(175 C) for 1 1/2 hours adding water as needed.
- 4 Add all vegetables. Cover and simmer for 1 hour, or until beef is nice and tender.
- 5 Salt & Pepper to taste.
- 6 Serve with Cornbread

### Source

Author: LUPE BOUDREAUX

<https://www.texicajun.com/>



## MUCHO GUSTO BEEF CHILI WITH BEANS

---

2 lbs	Ground Beef	1	12 oz	Beer
1	Large Onion, Chopped	4	cups	Water
1	28 oz Can Diced Tomatoes	1/2	cup	Mucho Gusto Tex-mex Super Spice
1	28 oz Can Pinto Beans..Drained			



### Procedure

---

- 1 Brown Ground Beef and Onions together in pot until meat is cooked and onions are translucent
- 2 Add Mucho Gusto and continue cooking and stirring until the spice is totally incorporated into meat
- 3 Add Beans, Tomatoes and Beer and stir until all starts to percolate
- 4 Add the water and reduce to simmer.
- 5 continue to stir every 10 to 15 mins
- 6 cook until the beans begin to break up and thicken the chili and the tomatoes sink to the bottom and aren't floating
- 7 Serve with Cheese, Fresh Red Onions and Corn Chips
- 8 This MUCH better the Second Day after the Chili gets to get familiar

Servings: 1

Yield: GALLON

### Source

---

Author: CHEF LUPE BOUDREAUX

<https://www.texicajun.com/>





## MUCHO GUSTO BISCUIT CASSEROLE

---

1 1/2 lb	Ground Beef	2	Cans (15-16 Ounces)
1	Can (10 Ounces) Diced Tomatoes With Green Chilies	1 1/2 cups	Ranch Style Beans
1	Tbs Mucho Gusto Tex-mex Super Spice	2 cups	Shredded Cheddar
2	cups Whole Corn	1/2 cup	Biscuit Baking Mix
			Water



### Procedure

---

- 1 Preheat oven to 375 degrees F.
- 2 Cook ground beef and tomatoes in large skillet until beef is browned.
- 3 Mix in corn, beans, and 1/2 cup of the cheese.
- 4 Pour mixture into casserole dish.
- 5 Combine baking mix, mucho gusto and water in a medium bowl, and pour over the meat/bean mixture.
- 6 Top with remaining cheese and bake for 25 minutes.

### Source

---

Author: CHEF LUPE BOUDREAUX

<https://www.texicajun.com/>



## MUCHO GUSTO BLACKENED SHRIMP

---

- |       |                               |       |                                 |
|-------|-------------------------------|-------|---------------------------------|
| 1 Tbs | Sea Salt                      | 1 tbs | Mucho Gusto Tex-mex Super Spice |
| 2 tsp | Olive Oil                     |       |                                 |
| 1 lb  | Large Shrimp, Peeled Deveined | 1     | Lime Wedges                     |



### Procedure

---

- 1 mix the spices in a bowl and heat a large skillet on high heat until smoking hot. heavily season shrimp with mixture in a bowl with olive oil.
- 2 Put shrimp in the skillet with oil on high/med heat for 45 seconds on each side until cooked thoroughly.
- 3 Plate on a bed of Seasoned rice and squirt with Lime Juices and Garnish with Parsley or Green Onions

Servings: 4

### Source

---

Author: CHEF LUPE BOUDREAUX

<https://www.texicajun.com/>



## MUCHO GUSTO BURRITO PIE

2 lb	Ground Beef Or Turkey	1	Can (10 Oz) Diced Tomatoes
1	Onion, Diced	12 oz	Taco Sauce
4 tsp	Minced Garlic	2	Cans (16 Oz Each) Refried Beans
2 Tbs	Mucho Gusto Tex-mex Super Spice	12	8-inch Flour Or Corn Tortillas
1 can	Sliced Black Olives, Drained	16 oz	Shredded Cheese
1	Can (4 Oz) Diced Green Chilies		Optional: Enchilada Sauce



### Procedure

- 1 Preheat oven to 350° F. Meanwhile, saute meat in a large skillet for 3-5 minutes. Add onion, garlic, mucho gusto and water. Saute an additional 3-5 minutes. Drain any excess fat.
- 2 Mix in olives, chilies, tomatoes, taco sauce and refried beans. Stir mixture thoroughly, reduce heat to low, and let simmer 15-20 minutes.
- 3 Spread thin layer of meat mixture in 4-quart casserole dish (or deep 9X13 pan). Cover with layer of tortillas, then more meat, then cheese. Repeat layers until all tortillas are used, topping off with a layer of meat, enchilada sauce (if using), and then cheese.
- 4 Bake 20-30 minutes, or until cheese is slightly brown and bubbly.

### Source

Author: CHEF LUPE BOUDREAUX  
<https://www.texicajun.com/>



## MUCHO GUSTO CHILI MAC

---

1 lb	Elbow Macaroni	3	Cloves Garlic
1 lb	Lean Ground Beef	1 tsp	Salt
3 Tbs	Olive Or Vegetable Oil	1	20-oz. Can Red Kidney Beans, Drained
1	28-oz. Can Tomatoes With Juice	2 tbs	Mucho Gusto Tex-Mex Super Spice
1 quart	Tomato Juice	1/2 cup	Cheddar Cheese Grated
2 cups	Chopped Onions		



### Procedure

---

- 1 Cook pasta according to package directions; drain.
- 2 In a large pan, brown beef in oil, stirring frequently. Add undrained tomatoes, tomato juice, onions, garlic, salt and remaining seasonings. Cover and simmer for 45 minutes.
- 3 Stir in kidney beans. Cook for an additional 30 minutes.
- 4 Meanwhile, gradually add cooked pasta and cheese to the chili. Serve

Servings: 8

### Source

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Author: CHEF LUPE BOUDREAUX

<https://www.texicajun.com/>



## MUCHO GUSTO CROCKPOT SHREDDED BEEF

---

- |       |      |                                 |   |                            |
|-------|------|---------------------------------|---|----------------------------|
| 1     |      | 3-4 Lb Roast                    | 2 | Cans Rotel Drained         |
| 3     | Tbs  | Mucho Gusto Tex-mex Super Spice | 1 | Can Cream Of Mushroom Soup |
| 1     | cup  | Chopped Onion                   | 1 | Small Can Green Chile's    |
| 1 1/2 | cups | Cooked Pinto Beans              |   |                            |



### Procedure

---

- 1 Place the roast in the crockpot. Sprinkle the mucho gusto to cover roast. Mix remaining ingredients and pour over roast. Cook on high for 8-12 hours. Do not stir until ready to serve. Serve with Tortillas, Cheese, Salsa, Sour Cream.

### Source

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Author: CHEF LUPE BOUDREAUX

<https://www.texicajun.com/>



## MUCHO GUSTO CROCKPOT TEX-MEX SOUP

---

2 lbs	Ground Beef	4 cups	Chicken Broth
2 Tbs	Mucho Gusto Tex-mex Super Spice		1-2 Tablespoons Of Cilantro - Fresh Or Dried (Optional)
2,	8- Ounce Packages Of Cream Cheese	1/2 cup	Shredded Cheese For Garnish (Optional)
2,	10- Ounce Cans Of Rotel		
1 sm can	Pinto Beans		
1 sm can	Whole Corn With Juice		



### Procedure

---

- 1 In a skillet, Brown ground meat until it is fully cooked.
- 2 While meat is browning, place cream cheese, Rotel, beans, corn and mucho gusto into crock pot.
- 3 Drain any grease off of meat and put meat in the crock pot. Stir to combine with cheese and Rotel.
- 4 Pour chicken broth over meat and cheese.
- 5 Cook on low for 4 hours or high for 2 hours.
- 6 salt for taste
- 7 Before serving stir in cilantro.
- 8 Garnish with shredded cheese and corn chips or corn chip strips and avocado

### Source

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Author: CHEF LUPE BOUDREAUX

<https://www.texicajun.com/>



## MUCHO GUSTO GLAZED QUAIL/CHICKEN WINGS

*"Awww Yeah..This bird will rock your guests! The key is finding good Quail and make sure that you use Dr. Pepper! God Bless and Carpe Diem!"*

Marinade:		Marjoram	
1 liter	Dr. Pepper		Rosemary
1 cup	Pomegranite Juice		Savory
1 cup	Cranberry Juice		Sage
1	Shiner Bock Beer		**
3 Tbs	Minced Garlic		Glaze:
3 Tbs	Dried Minced Onion	1 cup	Dr.Pepper
6 Tbs	No Salt Italian Seasoning	1/2 cup	Honey
	Blend Which is:	1/2 cup	Cranberry Juice
	Basil	1/2 cup	Pom Juice
	Thyme	1/2 cup	Honey Mustard
	Oregano	2 tbs	Mucho Gusto Tex-Mex Super Spice



### Procedure

- 1 Mix the Marinade up real good and then place the birds into a Very Large Zip Lock Bag and Marinate for at least 8 Hours turning it every two hours.
- 2 Once you are ready..Get the grill hot and Grill the Quail Thoroughly like Chicken with seasoning of choice until done and reduce heat.
- 3 Begin to grill again at a reduced temp and patiently apply about 6 coats of this Glaze on the bird.
- 4 Make sure the bird is at a warm temp to serve and then mow it down!

### Source

Author: CHEF LUPE BOUDREAUX

<https://www.texicajun.com/>





## MUCHO GUSTO GRILLED LOBSTER TAILS

---

4	WHOLE	Lobster Tails	2	TBS	Mucho Gusto
1	TBS	Olive Oil	1		Lemon Wedges



### Procedure

---

- 1 Cut Underbelly of Lobsters to remove tail meat from cavity and KEEP the backbone portion of shell
- 2 Rinse and Pat dry the tail meat until sticky
- 3 lightly coat the tails with olive oil and
- 4 On the Inside parts of the tails, Cut 2 slits each one third of the body to prevent tails from curling during cooking process
- 5 lightly coat tails with olive oil and mucho gusto and place back in Shell Cavity
- 6 Place Shell cavities on heated grill and cook until the tail meat is totally white and liquids are bubbling in shells
- 7 remove from the grill and squirt lemon juice on tails while still shell
- 8 Serve with Butter Dipping sauce

Servings: 4

### Source

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Author: CHEF LUPE BOUDREAUX

<https://www.texicajun.com/>



## MUCHO GUSTO LIME GRILLED CHICKEN

4	Large Chicken Breasts; Skinless, Boneless **Marinade***	1	Tbs Mucho Gusto Tex-Mex Super Spice
		1	Jalapeno Chile
3	Tbs Lime Juice, Fresh Squeezed Is Best	1	Bay Leaf; Fresh Is Best
		1/4	tsp Salt
1/2	cup Canola Oil	1/8	tsp Black Pepper; Freshly Ground



### Procedure

- 1 Place all marinade ingredients in blender jar and blend to uniform mixture. Make diagonal slits with sharp knife about 1/8" deep and 1/2" apart on both sides of each breast. Place chicken breasts in non-metallic dish and cover with marinade. Cover dish with plastic wrap and place in refrigerator. Let breasts marinate for 2 hours, turning every 1/2 hour. Prepare grill and let coals get covered with light gray ash. Just before putting chicken breasts on grill, add some dry hickory chips to the coals. Grill until inside of breasts are just done, check with fork or remove when internal temperature is 160F. Do not overcook. Remove breasts from grill and let stand for 5 minutes before serving.

Servings: 4

### Source

Author: CHEF LUPE BOUDREAUX

<https://www.texicajun.com/>



## MUCHO GUSTO MARGARITA SHRIMP

<b>**MARINADE**</b>			3	Fresh Jalapenos; Cut As Directed
1/2	cup	Tequila	1	Large Red Bell Pepper; Cut into 1/2-inch squares
1/4	cup	Fresh Lime Juice		Coarse Salt
1 1/2	oz	Orange Juice Concentrate; Thawed		Minced Fresh Cilantro
2	tsp	Vegetable Oil		Lime Wedges
1	Tbs	Mucho Gusto Tex-Mex Super Spice		
1 1/2	lbs	Medium Shrimp; Peeled And Deveined		
		Soaked Bamboo Skewers		



### Procedure

- 1 CUT each jalapeno into 8 small pieces Prepare marinade, combining ingredients in a small bowl. Place shrimp in a plastic bag or shallow dish, pour marinade over them and refrigerate for 30 minutes. Fire up grill, bringing temperature to high (1 to 2 seconds with the hand test). While grill heats, drain shrimp, discarding marinade. Skewer shrimp with jalapenos and bell pepper pieces, avoiding crowding. Slide one end of the first shrimp on a skewer, add a piece of jalapeno and bell pepper to rest in the curve of the shrimp, and then slide the other end of the shrimp over the skewer. Repeat on the same skewer with a second shrimp and the jalapeno and bell pepper pieces. Assemble remaining kebabs and sprinkle them lightly with salt. Grill kebabs uncovered over high heat for 1-1/2 to 2 minutes per side, until shrimp are just opaque with lightly browned edges. The jalapeno and bell pepper should remain a bit crisp. If grilling covered, cook kebabs the same amount of time, turning once midway. When done, sprinkle kebabs lightly with cilantro and serve them hot, with lime wedges for squeezing.

Servings: 4

### Source

Author: CHEF LUPE BOUDREAUX

<https://www.texicajun.com/>



## MUCHO GUSTO NOODLE CASSEROLE

- |     |                                     |      |  |
|-----|-------------------------------------|------|--|
| 1   | Small Package Fresh Mushrooms       | 2 lb | Ground Meat  |
| 2   | Green Bell Peppers- Finely Chopped  | 1    | Can Cream Of Mushroom Soup                             |
| 4   | Tbs Dried Granulated Garlic         | 1    | Can Tomato Soup  |
| 4   | Tbs Dried Onions                    | 1    | Can Tomato Sauce                                       |
| 1   | Large Yellow Onion                  | 1    | Small Jar Green Olives Chopped                         |
| 2   | Tbs Mucho Gusto Tex-mex Super Spice | 8 oz | Package Wide Noodles                                   |
| 1   | cup Finely Chopped Celery Stalks    |      | Add 1 Small Can Of Chiles Or Rotel For A Spicy Version |
| 1/4 | cup Olive Oil                       |      |  |
| 1   | 1b. Package Grated Cheddar Cheese   |      |  |



### Procedure

- 1 Add olive oil to the pan and brown the meat with the mucho gusto seasoning. Add & Saute all of the vegetables in with the meat until they are clear. Cook noodles separately and drain. After meat and Veggies are ready, combine Meat & Veggies with Soups, Noodles and Green Olives in a large bowl. Mix Well and pour into casserole dish. Top with Cheese and cook at 350 until it is bubbling and hot in the middle of the pan.

Servings: 6

### Recipe Tips

Try Pepper Jack or Smoked Gouda Cheeses for a very cool twist on the flavor. This can also be cooked with Chicken or Puerco.

### Source

Author: CHEF LUPE BOUDREAUX

<https://www.texicajun.com/>



## MUCHO GUSTO PAN SEARED SCALLOPS

---

- |     |     |                    |   |                                     |
|-----|-----|--------------------|---|-------------------------------------|
| 1   | LB  | Sea Scallops Whole | 1 | Whole Lemon Wedged                  |
| 1/2 | cup | Butter             | 1 | tbs Mucho Gusto Tex-mex Super Spice |



### Procedure

---

- 1 Rinse the Sea Scallops and Pat Dry repeatedly until sticky to the touch...this is important for the sear
- 2 In a 12 inch frying pan, heat butter until hot but not smoking or burned
- 3 place scallops in one at a time carefully away from your body so not to splash
- 4 let scallops sit until they easily release from the pan with a golden brown crust then carefully turn to other side
- 5 using a spatula, carefully put the scallops onto a paper towel.
- 6 immediately squeeze lemon juice onto scallops and dust with mucho gusto
- 7 served ASAP on a bed of seasoned rice for best results

Servings: 4

### Recipe Tips

---

Have everything ready to plate and serve because cold scallops are not near as good.

### Source

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Author: CHEF LUPE BOUDREAUX  
<https://www.texicajun.com/>



## MUCHO GUSTO SALMON CAKES

1	(14.75 Ounce) Can Salmon, Drained And Flaked	2	Tbs	Chopped Fresh Parsley
1	Small Onion, Minced	2	Tbs	All-purpose Flour For Coating
1	Egg	1/4	cup	Butter
1/2	cup Fresh Bread Crumbs	3	Tbs	Olive Oil
1	Tbs Worcestershire Sauce	1.5	Tbs	Mucho Gusto Tex-Mex Super Spice
1/4	cup Shredded Cheddar Cheese	1	sliced	Lemons



### Procedure

- 1 Combine salmon, onion, egg, bread crumbs, Worcestershire sauce, mucho gusto, cheese and parsley; mix well. Shape into four patties. Dust lightly with flour. Chill for 20 minutes.
- 2 In a large skillet heat butter and olive oil over medium high heat. Cook the patties until browned on both sides, about 10 minutes. Drain briefly on paper towels before serving.
- 3 Serve Garnished with Chopped Green Onions and Lime Wedges and Tartar Sauce

Servings: 2

### Source

Author: CHEF LUPE BOUDREAUX  
<https://www.texicajun.com/>



## MUCHO GUSTO SLOPPY JOSE MIX

---

- |       |                                 |       |                                   |
|-------|---------------------------------|-------|-----------------------------------|
| 1 Tbs | Extra-virgin Olive Oil          | 3 Tbs | Ketchup                           |
| 1 lb  | 90%-lean Ground Beef            | 1 Tbs | Worcestershire Sauce              |
| 1 cup | Black Beans, Rinsed             | 2 tsp | Spicy Brown Mustard               |
| 1 cup | Chopped Onion                   | 1 tsp | Light Brown Sugar                 |
| 2 Tbs | Mucho Gusto Tex-mex Super Spice | 4     | Hamburger Buns, Split And Toasted |
| 1 cup | Tomato Sauce                    |       |                                   |



### Procedure

---

- 1 Heat oil in a large nonstick skillet over medium-high heat. Add beef and cook, breaking it up with a wooden spoon, until lightly browned but not completely cooked through, 3 to 4 minutes. Using a slotted spoon, transfer the beef to a medium bowl, reserving drippings in the pan.
- 2 Add beans and onion to the pan; cook, stirring often, until the onion is softened, about 5 minutes. Add the mucho gusto; cook, stirring constantly, until fragrant, about 30 seconds. Stir in tomato sauce, ketchup, Worcestershire, mustard and brown sugar. Return the beef to the pan. Bring to a simmer and cook, stirring often, until the beef is just cooked through and the sauce has thickened slightly, about 5 minutes. Serve on buns.

### Source

---

Author: CHEF LUPE BOUDREAUX  
<https://www.texicajun.com>





## MUCHO GUSTO SPICY CARNE GUISADA

---

2 lbs	Cubed Beef		Flour Tortillas
1	Medium Onion, Diced	1	Can Tomatoes With Green Chilies, Diced
3	Fresh Jalapenos, Chopped		
2 Tbs	Mucho Gusto Tex-Mex Super Spice	1 Tbs	Cornstarch
1 cup	Beef Stock		



### Procedure

---

- 1 Brown beef, onion, jalapenos in 2 tablespoons vegetable oil. add mucho gusto and beef stock. Then add water to just cover. Simmer covered for about 2 hours.
- 2 Uncover and mix 1 tablespoon cornstarch with 1 tablespoon cold water and stir in. Cook until thickened.
- 3 Serve in flour tortillas with fresh hot sauce.

Servings: 6

### Source

---

Author: CHEF LUPE BOUDREAUX  
<https://www.texicajun.com/>



## MUCHO GUSTO TACO SALAD WITH PASTA

---

2 cups	Spiral Pasta	1 cup	Shredded Mexican Blend Cheese
1 lb	Ground Beef		
1 Tbs	Mucho Gusto Tex-Mex Super Spice	1/2 cup	Chopped Onion
		1/2 cup	French Salad Dressing
3 cups	Shredded Lettuce	1	(7 Ounce) Bag Corn Chips
2 cups	Halved Cherry Tomatoes	2 Tbs	Sour Cream



### Procedure

---

- 1 Bring a large pot of lightly salted water to a boil. Cook spiral pasta at a boil, stirring occasionally, until cooked through yet firm to the bite, about 12 minutes; drain.
- 2 Heat a large skillet over medium-high heat and stir in ground beef. Cook and stir until beef is crumbly, evenly browned, and no longer pink, about 10 minutes. Drain and discard any excess grease. Stir Mucho Gusto into beef mixture; cool.
- 3 Stir beef mixture into pasta; toss lettuce, tomatoes, Cheddar cheese, onion, French dressing, and corn chips into pasta mixture. Top with sour cream.

### Source

---

Author: CHEF LUPE BOUDREAUX

<https://www.texicajun.com/>



## MUCHO GUSTO TEX-MEX SPAGHETTI BAKE

1	(8 Ounce) Package	1	(8 Ounce) Container Sour
	Spaghetti		Cream
1 1/2 lbs	Ground Beef	2 cups	Shredded Mexican Blend
1 Tbs	Mucho Gusto Tex-Mex		Cheese, Divided
	Super Spice	1 cup	Tortilla Chips, Crushed
3/4 cup	Water		
1	(15 Ounce) Can Corn,		
	Drained		
1	(4 Ounce) Can Green		
	Chiles		
1	(10.75 Ounce) Can		
	Condensed Cream Of		
	Chicken Soup		



### Procedure

- 1 Preheat oven to 350 degrees F (175 degrees C). Lightly grease a large baking dish.
- 2 Bring a large pot of lightly salted water to a boil. Cook spaghetti in the boiling water, stirring occasionally, until cooked through but firm to the bite, about 12 minutes. Drain and transfer pasta to prepared baking dish.
- 3 Heat a large skillet over medium-high heat. Cook and stir beef in the hot skillet until browned and crumbly, 5 to 7 minutes; drain and discard grease. Stir in mucho gusto and water; simmer until thickened, about 5 minutes. Add corn and green chiles; cook and stir until heated through, about 5 minutes more.
- 4 Combine cream of chicken soup, sour cream, and 1 cup Cheddar cheese in a bowl until evenly mixed. Spread mixture over spaghetti. Spread beef mixture over sour cream mixture and top with remaining 1 cup Cheddar cheese and tortilla chips.
- 5 Bake in preheated oven until cheese is melted and bubbly, about 30 minutes. Allow to cool for 5 to 10 minutes before serving.

### Source

Author: CHEF LUPE BOUDREAUX  
<https://www.texicajun.com/>



## Side Dishes

---

## GRANNY BOUDREAUX'S CHEESY TATER CASSEROLE

---

- |   |   |                                      |     |                                 |                     |
|---|---|--------------------------------------|-----|---------------------------------|---------------------|
| 1 | (30 Ounce) Package Frozen Hash Brown Potatoes | 1                                    | TBS | Mucho Gusto Tex-Mex Super Spice |                     |
| 2 | cups  | Shredded Cheddar Cheese              | 1   | Onion, Chopped                  |                     |
| 1 | 16 oz   | Container Sour Cream                 | 1   | cup                             | Butter              |
| 1 | 10 oz   | Can Condensed Cream Of Mushroom Soup | 3   | cups                            | Crushed Corn Flakes |



### Procedure

---

- 1 Preheat oven to 425 degrees F (220 degrees C).
- 2 Pour the hash browns into a lightly greased 9x13 inch baking dish. In a large bowl, combine the cheese, sour cream and soup and mucho gusto.
- 3 In a large skillet over medium heat, combine the onion with 1 stick butter and saute for 5 minutes. Add this to the soup mixture and spread this over the potatoes in the dish.
- 4 Next, arrange the crushed corn flakes over all in the dish. Melt the remaining stick of butter and pour this evenly over the corn flakes.
- 5 Bake at 425 degrees F (220 degrees C) for 1 hour.

### Source

---

Author: LUPE BOUDREAUX  
<https://www.texicajun.com/>



## MUCHO GUSTO BORRACHO BEANS

2	cups	Pinto Beans	2	Fresh Jalapenos Or Serranos; Chopped
6	cups	Water; Or More As Needed	2	Pickled Jalapenos; Chopped
12	oz	Bock Beer	1	tsp Mucho Gusto Tex-Mex Super Spice
2	tsp	Bacon Drippings; Or Peanut Oil	1	tsp Salt
1		Large Onion; Chopped		
2		Garlic Cloves; Minced		



### Procedure

- 1 Pick through the beans and rinse them, watching for any gravel or grit. Soak the beans in water, enough to cover them by several inches overnight. Drain the beans, and add them to a stockpot. Cover with the water and beer. Simmer the beans, uncovered, over low heat. After 1 hour, stir the beans up from the bottom and check the liquid level. If there is not at least an inch more water than beans, add enough hot water to bring it to that level. Simmer another 30 minutes adding water as needed. When the beans are well softened, add the remaining ingredients, and continue simmering. Cook at least 15 more minutes, keeping the level of the water just above the beans. The beans are done when they are soft and creamy but not mushy, with each bean retaining its shape. Serve the beans immediately.

### Source

Author: LUPE BOUDREAUX

<https://www.texicajun.com/>



## MUCHO GUSTO CHEESY BEANS

---

2	28 OZ	Can Pinto Bean Drained	1	tbs	Mucho Gusto Tex-mex Super Spice
1	tbs	Olive Oil			
2	tbs	Minced Onions	1	cup	Shredded Mexican-style Cheese Blend



### Procedure

---

- 1 drain beans and put in a large skillet with the olive oil.
- 2 stir & cook the beans until they begin to breakup and mash
- 3 add mucho gusto and minced onions and slight amount of water until consistency you like is reached
- 4 once beans are cooking, fold in the cheese and serve.

### Source

---

Author: CHEF LUPE BOUDREAUX  
<https://www.texicajun.com/>





## MUCHO GUSTO FRIED OKRA

---

1	lb	Okra	1	TBS	Mucho Gusto Tex-Mex Super Spice
		Buttermilk			Oil For Frying
1/2	cup	Flour			Salt And Pepper
1/2	cup	Cornmeal			



### Procedure

---

1 With a sharp knife, slice the okra into 1-inch slices. Season the okra with salt and pepper. Marinate the okra in buttermilk. Marinate for 30 minutes and drain. Place 1 quart of oil in a saucepan. Heat the oil. In a shallow dish, mix the flour and cornmeal together. Season the flour with mucho gusto tex-mex super spice. Dredge the okra in the seasoned flour/cornmeal mixture, coating the okra completely. Fry the okra in the hot oil until golden brown, about 2 to 3 minutes. Fry the okra in batches. Remove the okra from the oil and drain on a paper-lined plate. Season with salt and pepper.

Servings: 4

### Source

---

Author: CHEF LUPE BOUDREAUX  
<https://www.texicajun.com/>



## Mucho Gusto GRILLED Sweet Potatoes

---

4	Sweet Potatoes	2	Tbs	Apple Cider Vinegar
2	Tbs Mucho Gusto Tex-Mex Super Spice	1/4	cup	Olive Oil



### Procedure

---

- 1 Preheat an outdoor grill for medium heat, and lightly oil the grate.
- 2 Cook potatoes on High heat in a microwave oven until softened slightly, about 10 minutes. Cut potatoes lengthwise into 1/2-inch thick sticks.
- 3 Combine Mucho Gusto, vinegar, and olive oil in a large container with a tight-fitting lid. Place sweet potatoes in spice mixture; cover and shake gently until well coated.
- 4 Grill over low to medium heat, turning often and basting with any leftover sauce. Cook until sweet potatoes are fork-tender, 10 to 15 minutes.

### Source

---

Author: CHEF LUPE BOUDREAUX  
<https://www.texicajun.com/>



## MUCHO GUSTO SPEEDY SPANISH RICE

---

1/4	cup	Chopped Onion	2	tsp	Mucho Gusto Tex-mex Super Spice
2	cloves	Garlic, Minced			
2	Tbs	Vegetable Oil	2 1/4	cups	Chicken Broth
3	cups	Dry Instant Minute Rice	1 14	oz	Can Rotel
			1/2	cup	Frozen Corn Thawed



---

### Procedure

- 1 Cook and stir onion, garlic, and vegetable oil in a skillet over medium heat until onions are softened, about 5 minutes.
- 2 Stir rice into onion mixture and cook, stirring often, until rice becomes slightly opaque, 1 to 2 minutes.
- 3 Stir chicken broth, rotel, corn and mucho gusto into rice mixture and bring to a boil. Cover and simmer over low heat until rice has absorbed most of the liquid, about 5 minutes.

---

### Source

Author: CHEF LUPE BOUDREAUX

<https://www.texicajun.com/>



## MUCHO GUSTO STUFFED ONIONS

---

4	Large 1015 Onions	1/4 cup	Butter, Melted
3/4 cup	Dry Bread Crumbs	2 tsp	Mucho Gusto Tex-Mex Super Spice
1/2 cup	Celery, Chopped	2 tsp	Ground Oregano
1/4 cup	Yellow Cornmeal	1/2 cup	Water



### Procedure

---

- 1 Core the onion. Mix the chopped onion cores with bread crumbs, celery, cornmeal, butter, Mucho Gusto and oregano. Fill each onion with filling and place in baking dish. Add water to dish and cover. Bake at 400F until onions are tender--about 35-40 minutes.

Servings: 1

### Source

---

Author: CHEF LUPE BOUDREAUX

<https://www.texicajun.com/>



## SAN ANTONIO STREET CORN

---

2	cups	Heated Sweet Corn	1/4	cup	Grated Cotija Cheese (Sub Feta)
1	cup	Heated White Sweet Corn			
1/2	cup	Green Onions Chopped	1	Tbs	Mucho Gusto Tex-mex Super Spice
2	Tbs	Butter	2	Tbs	Lime Juice, Or To Taste
2	Tbs	Mayonnaise	1		Cilantro For Garnish



### Procedure

---

- 1 Pour the heated corns into a saucepan, and stir in the butter, mayonnaise, mucho gusto and cotija cheese. Season to taste with salt and lime juice. Spoon into a serving dish, and garnish with cilantro to serve.

### Source

---

Author: CHEF LUPE BOUDREAUX

<https://www.texicajun.com/>



## TEX-MEX CHEESY QUICK GRITS

---

1 cup	Instant Grits	1 tsp	Mucho Gusto Tex-mex Super Spice
2 cups	Velveeta Cheese Cut Into 1/2 Inch Cubes	1 4oz can	Diced Green Chiles, Drained
1 stick	Unsalted Butter	2	Eggs, Beaten



### Procedure

---

- 1 Cook the instant grits according to directions on the package.
- 2 Put the hot cooked grits in a container with a lid and fold in the cheese, butter, mucho gusto and green chiles.
- 3 Cover with lid and allow cheese to melt into the hot grits.
- 4 Once melted, stir all ingredients together to incorporate and then fold in eggs and continue to mix for 1 minute.
- 5 Pour mixture into a greased 9x13 casserole dish and bake for 45 minutes at 300 F
- 6 Immediately serve

### Source

---

Author: CHEF LUPE BOUDREAUX

<https://www.texicajun.com/>



## TEX-MEX OVEN BAKED POTATOES

---

- |          |              |   |                     |
|----------|--------------|---|---------------------|
| 1 sm bag | Red Potatoes | 1 | Olive Oil To Coat   |
| 1 large  | Red Onion    | 1 | Mucho Gusto To Coat |



### Procedure

---

- 1 wash and chop up potatoes into cubes with skins on
- 2 chop up purple onion into strips
- 3 toss onions and potatoes in a mixing bowl with olive oil to coat and mucho gusto to season
- 4 pour mixture on a foil lined baking sheet and bake in oven at 375 to 20 minute OR until browned and done

### Source

---

Author: CHEF LUPE BOUDREAUX  
<https://www.texicajun.com/>





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