

A Legacy Local Monthly Publication

November 2024

The Historic

Mesilla Valley

Holiday **RECIPE GUIDE**

Holiday Hosting: Tips
from a Socialite

Cooking
Tips

The Fiery Passion of
CaJohn and Sue Hard

Holiday Wine
Pairing



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FROM THE publisher's desk



Welcome to our special edition Holiday Cookbook! We are so excited to help you bring something new to your family gatherings throughout this upcoming season or provide inspiration that can be used year over year. As you turn the pages you will find we focused on the art of side dishes. As a cook and entertainer, I find the creation of something that's refreshed and different to pass around at a gathering is

difficult, especially when we return for staples such as turkey, prime rib, ham, and lamb. It's with great pleasure we share our favorite dishes from the vault, some from community partners, and a wine pairing list.

We have republished a few of our select recipes and tips from our last Holiday Cookbook and collected a few of our most recent recipes so you can keep this issue in the cabinet and not worry about searching for that recipe you may

have wanted to remember and try from past issues. Grab the holiday china, find the silver polish, dig through the linen cabinet, and hold the crystal stemware in the light of morning sun while beginning to plan that beautiful tablescape. Bring your newfound delicacy you're going to cook and throw it in a treasured heirloom for your next get together. We wish you a Happy Thanksgiving from the team at The Historic.



Free Flight

with a purchase of an Entree or Nosh Platter





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Calendar of events

Every Friday

– Amador Standards Friday Night Jazz. Hosted by Robert Ojinaga. No cover; 7 p.m., Amador Patio Bar Grill, 302 S. Main St., Suite B, Las Cruces.



Nov. 14

– Class: Noisy Water Winery Tasting Room in Midtown Ruidoso will host a Charcuterie Building Class. Participants will learn how to create an elegant and stunning charcuterie board with hands-on instruction. Guests will receive one glass of wine. \$50 per person; 6-8 p.m. 2332 Sudderth Dr., Ruidoso, N.M.

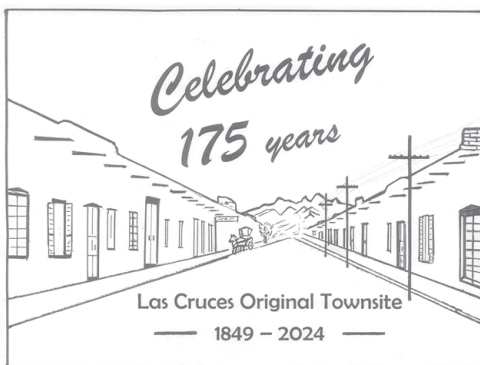
Nov. 15-16

– Art Show: Presented by Artists of Picacho Hills, the annual Holly Day House Art Show will be held at St. Paul's United Methodist Church, 225 W. Griggs Ave., Las Cruces. Fifteen members of AOPH will have their work on display that ranges from ceramics, folk art, decorative gourds, jewelry, paintings, glass works and weaving. Free. Friday's show will be from 11 a.m.-7 p.m.; Saturday's show will be from 10 a.m.-4 p.m.

Nov. 16

– Bake Sale: The third annual bake sale fundraiser will have cakes, cookies,

pies, candy, breads and gluten free items. Proceeds from the event go to St. Andrew's Hospitality House and St. Andrew's Food Pantry. Included is a silent action with items such as restaurant gift cards. Free; 9 a.m.-2 p.m., St. Andrew's Episcopal Church, Alameda Blvd., Las Cruces. – Art Show and Market: Whether you are a wizard or a muggle, head down to Craft Rhythm & Brews for the Platform 9 ¾ Art Show and Market. The event will have all things Harry Potter with an indoor market of local vendors. Enjoy craft beer, a cosplay contest, Harry Potter movies and more; all ages. Free; 5-10 p.m. Craft Rhythm & Brews, 1301 Texas Ave., El Paso, Texas.



Mesquite Street Historic District and Original Townsite are Celebrating 175 Years!



UPCOMING EVENTS!

December 13th • 6:30 pm

Christmas on El Camino Real

Come view Luminarias at Klein Park head south along S. San Pedro and S. Mesquite and enjoy the Mesquite Historic District in candlelight

January 4th

Nacimientos (Nativities) - \$5 Donation
Display of 200 Nativities from private collection
12-4pm • 706B South Mesquite St.

February 14th & 15th • TBD

Xocolatl on el Camino Real
1st Annual Chocolatiers Festival 2025

Nov. 17

– Farm La-La: The third annual Farm La-La features thousands of lights around the New Mexico Farm and Ranch Heritage Museum, and features trolley rides, crafts, hot chocolate, s'mores and more. Free; 4-8 p.m.; 4100 Dripping Springs Rd., Las Cruces.

Nov. 20

– Bourbon & Beasts: This second annual event is a bourbon and meat pairing. Cocktail hour starts at 5:30 p.m., dinner starts at 6:30 p.m. Select bourbon picks by Amador. Call for dinner reservations at 575-541-7417, at the Amador, 302 S. Main St., Las Cruces.

Nov. 21

– International Dinner: The New Mexico State University School of Hotel, Restaurant and Tourism Management, 940 E. College Dr., Las Cruces, will conclude its International Dinner Series with a French theme. The evening begins at the Bobby Lee Lawrence Academy of Wine at 6 p.m. for wine and appetizers. At 6:30 p.m., guests will move into 100 West Cafe for a five-course meal with specialty paired wines. Cost is \$80 per person.

Dec. 1

– Booze Yoga: Beginner-friendly yoga class held on the first Sunday of each month, hosts the one-hour class with two beers or mimosas included. Cost is \$20 person, and is held from 9:45-11 a.m. at the Las Cruces Little Toad Creek Brewery & Distillery, 119 N. Main St., Las Cruces. – Car Show: The Majesty CC Annual Christmas Car Show features low-lows and custom vehicles while supporting a good cause. The event is held in partnership with the "Santa with a Badge" Toy Drive to bring a little Christmas joy to children in need this year. Toy donations are welcomed. Judging begins at noon and trophies will be awarded. The free event is held from

12-6 p.m., at Twin Peaks, 8889 Gateway Blvd., W. El Paso, Texas.

Dec. 6

– First Friday at Trails End Gallery; 4-8 p.m. at Trails End Gallery, 1732 N. Mesquite St., Las Cruces.



Dec. 8

– Artisan Marketplace: A one-day event to shop for unique items including paintings, ceramics, jewelry, art, glass, fiber arts, photography and more. A \$5 donation is suggested. The event is from 10 a.m.-4 p.m. at Temple Beth El, 3980 Sonoma Springs Ave., Las Cruces.

Dec. 20-22

– Ballet: The 41st annual production of the Las Cruces Chamber Ballet's production of "The Nutcracker" will feature the Chamber Ballet Orchestra under the direction of Maestro Francisco Javier Renteria. Show times are Friday, Dec. 20 at 7 p.m. Saturday, Dec. 21 at 2 p.m. and 7 p.m., and Sunday, Dec. 21 at 2 p.m. Tickets range from \$25-30 and are available at lascruceschamberballet.org. NMSU Atkinson Recital Hall, 1075 N. Horseshoe St., Las Cruces.

Dec. 24

– Christmas Carols and Luminarias: The annual Christmas Eve on the Plaza will have thousands of luminarias glowing in the Town of Mesilla. Local choir groups from Mesilla Elementary, Action Academy, Zia Middle School and Mayfield High School will be singing carols. Hot chocolate and cookies will be available for guests. The Mesilla Fire Department also will hold its annual candlelight vigil to honor fallen service members. The event is free, and will be held from 5-7 p.m. at the Mesilla Plaza, Mesilla, N.M.

November Events

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appetizers



The Historic

Holiday

RECIPE GUIDE

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BAKED BRIE

Ingredients

1 wheel of Brie cheese
1 C blackberries or blueberries
1 C walnut or pecan halves/pieces
½ C honey
Sprig of fresh rosemary
Olive oil

Directions

Preheat oven to 350 degrees

Score the Brie with an X, and place in a cast iron skillet or oven-safe dish. Brush the top with olive oil and cover lightly. Bake for 15 minutes until soft and gooey. Remove from the oven sprinkle the fruit and nuts over the top and bake for another five minutes. Serve from the skillet or place on a platter and run the honey back forth over the wheel and dish place rosemary over the top. Crusty bread and crudité act as great vessels for enjoying.



STUFFED FIGS

Ingredients

1 dozen fresh figs
16 oz. room temperature goat cheese
1½ tsp. fresh cracked pepper
1 tsp. salt
2 tbsp. parsley
Honey
Olive oil

Directions

Preheat oven to 350 degrees
Halve the figs and lay out on baking sheet. Drizzle with olive oil. Whip the goat cheese with a light dusting of pepper and salt, then add the parsley. Mound the figs with the filling and place in the oven for 15 minutes then turn off the oven and lightly brown on broil, watching carefully not to burn. Remove and place on a serving dish drizzling honey over the figs



side dishes

CRANBERRY SAUCE

Ingredients

¾ C brown sugar
½ C orange juice
12 oz. fresh cranberries rinsed and picked through
Pinch of salt
1 cinnamon stick
Zest of orange just use a potato peel or paring knife

Instructions

Combine brown sugar and orange juice in a large saucepan over medium heat. Stir to combine. Add cranberries, salt, cinnamon stick and orange zest. Bring to a simmer over medium heat, stirring frequently. Continue cooking, for about 10 minutes, or until all or most of the cranberries have popped. I like to leave a handful of berries whole. Let cool for at least 30 minutes. Cover and refrigerate until ready to use. Can be made up to three days in advance. Options: Spice up with cinnamon and cloves.

MANCHEGO VEGETABLE BAKE

Yield: 4 servings

Ingredients

1 bunch broccolini, ends trimmed
1 pint grape tomatoes (about 2 cups)
1 small red onion, peeled, quartered and cut into 2-inch wedges
2 green bell peppers, cut Julienne
1 lemon, ½ cut into thin rounds and the remaining ½ left intact, for serving
3 tbsp. olive oil, plus more for serving
Kosher salt and black pepper
2 C Manchego Cheese, shaved or (6- to 8-oz.) blocks feta, cut into 1-inch slices
½ C fresh basil and parsley

Directions

Heat the oven to 400 degrees with a rack set in the lower third. On a sheet pan, combine the broccolini, tomatoes, bell pepper, onion and lemon slices with the olive oil and toss. Season with salt and pepper and toss again until evenly coated. If using sliced feta, nestle the slices into the vegetables. (It's ok if they break apart a little.)

Roast 15 to 20 minutes, stirring halfway

through if using leave the feta in place, until the broccolini is charred at the tips, the stems are easily pierced with a fork and the tomato skin starts to blister and break down add Manchego and return to oven until lightly melted, stir. Drizzle with olive oil and serve with the remaining lemon half for squeezing. Top with fresh herbs

MOMMA'S: SLAPPIN' STUFFIN'

Ingredients

1 loaf staled sourdough bread
1 loaf staled pumpnickel bread
1 lbs. pork or turkey sausage
1 yellow sweet onion, diced
1 stalk celery, sliced
1 16 oz. container baby bella mushrooms
1 C dried figs
1 C walnuts
1 green apple
2½ C broth of choice
1 tbsp. thyme
1 tbsp. parsley
1 tbsp. sage
½ tbsp. rosemary
Salt and pepper

Directions

Stale the bread on the counter over night after cutting into good size chunks ½ inch or so, and for good measure stale further in an oven on 350 degrees for 15 minutes or until almost brown. Cook the sausage, drain the fat, then set aside. In the same pan, sweat the celery until tender but not soft, add the onion then the mushrooms and allow the onion to become translucent. In a large mixing bowl combine the vegetables, bread, and sausage, and begin slowly adding the broth. Toss in the seasonings. As you work the filling, be sure the bread remains firm on the inside but begins softening on the crusty exterior. Stuff the turkey and enjoy. You will have excess, so butter a baking dish and add more broth or the remainder until a slightly less firm center exists. Be sure to taste or feel as you go along to test firmness. Place in the dish and bake on 350 degrees for 30 minutes. Options: Roasted chestnuts work well in lieu of walnuts.

PUTTIN' ON THE RITZ MASHED POTATO BAR

Ingredients

Traditional Mashed Potatoes (your recipe!)
1 C green onions
4 C sour cream
Some small-curd cottage cheese infused with herbs of choice
4 C of cheese multi-varieties
2 lbs. thick cut bacon any cure
2 lbs. shrimp peeled deveined and cooked
2 lbs. lobster, shelled and cooked
Prepared aioli
1 stick butter
Champagne coupes enough for guests
Cocktail forks and spoons
Linen napkins

Directions

Serve the mashed potatoes in a warmer or a well-insulated pot and place the toppings in a fabulous set of serving bowls and compotes. Place the coupes at the beginning of the bar service next to the potato pot then layout the toppings in a random combination order ending the buffet with the silver and napkins. Feel free to get creative with the toppings. For a fun twist, substitute russets with mashed sweet potatoes and do a sweet and savory service.

STUFFED BELOW THE SEA RUSSETS

Ingredients

1 tsp. dried parsley
2 C sour cream
8 oz. cheddar cheese
8 oz. Parmesan cheese
1 lb. sauteed peeled shrimp
1 lb. lump crab meat
8 tbsp. butter
6 large russet potatoes
Vegetable oil for coating
Paprika
Salt and pepper

Directions

Preheat oven to 350 degrees. Begin by washing potatoes, drying them, and gently pricking them with a fork on the sides. Coat each potato with vegetable oil, place on foil-covered pan, and bake for

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Entrees

◀ Continued from Page 9

approximately 1 hour.

Place the butter in a large bowl. Remove the potatoes from the oven and slice the top third off of each potato. Gently scoop out the potato and place in the bowl. Using a mixer on high, mix the potato scoopings, butter, sour cream, salt and pepper. Fold in the shrimp and crab then the cheese into the mixture. Gently stuff the mixture back into the potato shells, making sure not to break them. Pile the mixture as high as you can on top of the potato shells. Sprinkle each potato with cheese and paprika for color. Bake in the oven for approximately 20 to 30 minutes until browned on top.

ZIA CHILE TRADERS GREEN CHILE HOMEMADE EGG NOODLES

2 C of flour
2 tsp. salt
3 large egg yolks
1 large egg (complete)
¼ C green chile

Mix together the flour and salt on a clean work surface. Create a well (indentation) in the middle of the mixture and add the yolks and the egg. With your fingers, work the egg into the flour/salt mixture to form the dough. Add green chile, one teaspoon at a time and work into dough until it holds together. Roll the dough to a consistent thickness, (I prefer a thicker noodle), and cut to an equal width with a pizza roller or suitable knife. Collect the scraps and re-roll and cut until all the dough is used. Cook the noodle in rapidly boiling water/stock until fully cooked, maybe 2 to 4 minutes depending on how thick you make the noodles. Use however you want! Enjoy

I like to cut into dumpling size noodles 1 ½" x 3" and cook with deboned chicken pieces using a ½ cup of green chile and FCC Posole Spice in the stock. It's JUST THAT GOOD!

ZIA CHILE TRADERS GREEN CHILE ROUX

Mix equal parts of flour and melted butter/olive oil. Put the butter/oil mixture into a pan and slowly add the flour until it is fully combined. Continuous stirring is necessary as to not burn the roux. When the roux is to your desired color, add green chile slowly until your gravy is the consistency you want. Use as desired. Just a couple of notes: The oil keeps the butter from over browning, if you want a dark roux, just use butter. You can use rice flower if you are avoiding gluten.



CAJOHNS CHICKEN AND SAUSAGE JAMBALAYA

Here is my No. 1 go-to recipe from my time in Louisiana. It is a brown jambalaya (no tomatoes) so it tends to be a bit more savory. It also gives you a chance to use that hot sauce you made earlier.

3 lbs. boneless chicken breast and thighs
2 lbs. smoked sausage or andouille, sliced
½ C olive oil
2 C finely chopped onion
1 C chopped mixed red and yellow bell pepper
½ C chopped fresh parsley
1 C finely chopped green onions
3 C uncooked rice
8 C chicken broth
1 tbsp. chopped garlic
2 tbsp. cayenne-garlic hot sauce (more if you like it hot)
Salt to taste

In a large stock-pot or high-walled chicken fryer, brown the chicken in the olive oil – stir frequently so the chicken doesn't stick to the pot. After the chicken has browned, remove it from the pot, but leave the oil. Add the onions, bell pepper, green onions and parsley. Sauté until the onions are transparent. Add sausage, broth, garlic, chicken, rice, salt and cayenne garlic hot sauce. Cook until broth level falls just beneath the level of the rice. Reduce the heat and cover with a tight-fitting lid.

Simmer for one hour until rice is fully cooked. DON'T PEEK FOR 1 HOUR! Serve with a bottle of cayenne-garlic hot sauce to turn up the heat!
Yield: Serves 10 Zest Factor: Mild-Medium
Prep Time: 20 minutes Cook Time: 1 ½ hours

CHICKEN ETOUFFEE

from John and Sue Hard

Ingredients

4 lb. (total) boneless chicken breasts and thighs
½ tsp. salt, plus more
½ tsp. garlic powder, plus more
½ tsp. cayenne pepper, plus more
1 ¼ C flour
Vegetable oil for frying
½ C finely chopped onions
½ C finely chopped celery
½ C finely chopped bell pepper
4 C chicken broth
3 tsp. CaJohns Cajun Seasoning
½ lb. butter
¾ C very finely chopped green onion

Directions

Rub all sides of chicken pieces with a generous amount of salt, garlic powder and cayenne making sure it is evenly covered. Let stand in refrigerator for 30 minutes. In a plastic bag, combine the flour, ½ teaspoon of salt, ½ teaspoon garlic powder and ½ teaspoon cayenne pepper. Add the chicken pieces and shake until the pieces are coated. Reserve any excess flour.

Heat 1½ inches of oil in a heavy, high-walled skillet to 375 degrees. Fry the chicken pieces until both sides are browned and the meat is fully cooked, about 5-7 minutes per side. Drain on paper towels and set aside. Carefully pour the cooled oil into a large glass measuring cup, leaving as much of the browned pieces in the skillet as possible. Scrape the skillet bottom with a spoon to dislodge any stuck particles, then return ½ cup of oil to the skillet.

Heat the oil in the skillet over high heat until it starts to smoke. Meanwhile, measure out ¾ cup of flour from the chicken coating (add as much more flour as you need to get to ¾ cup). In a small bowl combine ¼ cup each of the “trinity,” onions, celery and bell peppers. When the oil is hot, remove the skillet from the heat and add the flour. Use a long-handled metal whisk to stir until all the flour is blended into the oil. Return the skillet to a medium-high heat and whisk constantly until the roux is a dark brown, but be careful not to burn the roux or you. Immediately remove the roux from heat and whisk in the trinity. Continue whisking until the roux stops turning darker, about 2-3 minutes.

Bring 3 ½ cups of the chicken broth to a rolling boil in a saucepan. Add the roux by spoonful, stirring until each spoonful is dissolved. Bring the finished mixture to a rolling boil, then reduce the heat and simmer for 15 minutes, stirring almost constantly. When it gets to the consistency of a thick gravy, set it aside.

Melt half of the butter in a large skillet. Add the remaining trinity and sauté over very low heat until the veggies are completely wilted (about 10-12 minutes). Add the roux and the seasoning and simmer for 15 minutes, stirring frequently.

Melt the remaining butter in a sauce pan over medium heat, add the green onion and sauté for 2-3 minutes. Add the chicken and the roux mixture and bring to a boil over medium heat. Remove from heat and let sit for 15 minutes. Skim off the surface oil. Place back on a medium burner and bring back to a well heated state. Serve immediately. Place chicken on a bed of rice and cover with sauce.

GABRIELS GREEN ENCHILADAS

Prepare chicken broth with a cut-up whole chicken and appropriate veggies –

reference broth recipe in cookbook. Once chicken and broth are done, strain broth and strip chicken, shredding it for filling. (You want at least 4 quarts of broth for enchilada sauce.)

Sauce

Sauté 1 ½ lbs. of mushrooms, button mushrooms are fine. Sliced and set aside. Peel 1 ½ lbs. green chiles and rough chop. Use several ladles of chicken broth and blend green chile with broth.

Mince 5 garlic cloves and set aside.

Add garlic, mushrooms, green chile and two to three quarts of broth along with one to two cans of Campbell's Cream of Mushroom Soup. Blend well and to very low boil for 5 minutes. Allow to thicken.

Stuffing for Enchiladas

Use 1-2 packages of Philadelphia Cream Cheese at room temp.

1 lb. (approximately) each of medium cheddar cheese and Colby Jack cheese.

Grate and blend these cheeses.

Blend well the grated cheeses with the cream cheese. Set mixture aside.

Tortillas

Use blue and regular corn tortillas and flash-cook in skillet with vegetable oil – cooking them for one to two minutes and drain on paper towels. Use 24 to 36 tortillas. Once drained, hand-stuff cheese mixture and fold in half. Use a large glass or ceramic rectangular pan and place the stuffed enchiladas one blue, one yellow corn – alternating until pan is full of three rows.

Heat oven to 350 degrees; pour sauce over enchiladas covering them; cover pan with foil and bake 20-25 minutes; uncover and sprinkle any remaining cheese mixture over the top and melt.

SERVE. Either a light side salad and good Sauvignon Wine! ENJOY!

Patrice Gabriel is a dear friend of mine and is an avid cook, chef, and entertainer she fosters a true sense of love in every dish enjoyed with her and at her home. Tisa lived many years on Canyon Road and much like we are vying for in the Mesquite Historic District spent her time engaged with fellow neighbors opening her home at the holidays for community events. Her abode was rich with history and the small, beautiful home had a kitchen which was most of the square footage. Throughout the years she cooked with Julia Child's cousin, and this was one of many recipes they created together.

Continued on Page 12 ►

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desserts



◀ Continued from Page 11

BOURBON CARAMEL PECAN CHEESECAKE

Ingredients

2 C chocolate wafer crumbs
3 tbsp. butter, melted
¾ C caramel sauce reference the recipe adjacent
¾ C chopped pecans, toasted
5 packages (8 ounces each) cream cheese, softened
1¾ C sugar
1½ tsp. vanilla extract
2 tbsp. all-purpose flour
4 large eggs, room temperature, lightly beaten
2 large egg yolks, room temperature, lightly beaten
½ C heavy whipping cream
¼ C bourbon
Optional: Soak the pecans overnight in bourbon. Toppings can be whipped cream, pecans and extra caramel sauce.

Directions

Preheat oven to 350 degrees. Place a greased 10-inch springform pan on a double thickness of heavy-duty foil. Securely wrap foil around pan. Combine cookie crumbs and butter; press onto the bottom and one inch up the side of the springform pan. Place on a baking sheet. Bake until set, 8-10 minutes. Cool on a wire rack. Reduce oven setting to 325 degrees.

Meanwhile, drizzle caramel topping over crust; sprinkle with pecans.

In another bowl, beat cream cheese, sugar, vanilla and flour until smooth. Beat in eggs and yolks just until combined. Stir in cream and bourbon. Pour into crust. Place springform pan in larger baking pan. Add one inch of hot water to larger pan. Bake until center is almost set, 65-70 minutes. Crack the oven door and turn off the oven to cool for another 60 minutes. Remove springform pan from water bath; remove foil. Cool on a wire rack for 10 minutes. Loosen side from pan with a knife, remove remaining foil.

Chill for 8 hours or overnight, covering when completely cooled. Remove rim of pan. If desired, just before serving, top with whipped cream, pecans and caramel sauce. Refrigerate leftovers.

BREAD PUDDING

from John and Sue Hard

1 C golden raisins
¼ C bourbon
16 C of cubed day-old bread
4 oz. melted butter
1 ½ C sugar
2 tsp. ground cinnamon
4 ½ C heavy cream
1 tbsp. pure vanilla extract
½ tsp. ground nutmeg
8 large eggs

In a small bowl, soak the raisins in the bourbon. Place the bread crumbs in a large bowl and drizzle the melted butter on them. Mix the ½ cup sugar and 1 teaspoon of the cinnamon together and sprinkle over the bread, tossing to distribute evenly. Heat the heavy cream, 1 cup sugar and the remaining cinnamon over low heat, stirring until the sugar is dissolved. Do not let this mixture boil! Place the eggs in a bowl and slowly whisk in the warm cream. Pour the cream over the bread, mix in the raisins, and allow to stand for 45 minutes to an hour. You will know it is ready when the bread cubes are no longer dry in the center. Mix a couple of times during the stand time.

Preheat the oven to 350 degrees. Butter a 9x13 glass baking dish and pour in the bread mixture. Place the dish in a larger baking pan and place in oven. Carefully pour hot water into the larger pan until

it comes halfway up the sides of the dish. Bake for one hour or until the center is set and a knife tip comes out clean. Remove from oven and let stand until the inner pan can be safely removed from the outer pan. Serve with caramel sauce. (below)

SIMPLE HOMEMADE CARAMEL SAUCE

Ingredients

½ C butter (one stick)
1 C light brown sugar
¾ C heavy whipping cream
1 tsp. vanilla extract
Pinch of salt (Less than ⅛ tsp.)

Instructions

In a medium saucepan, melt the butter over medium heat. Add brown sugar and whisk until well incorporated. Add heavy cream and bring to a gentle boil. Once boiling, stir and allow to boil two full minutes. Turn off heat and add vanilla and pinch of salt. Cool in a jar in the fridge and use for up to three weeks. It will thicken as it fully cools. This is a great dipping caramel or sauce for desserts like brownies, cheesecake and ice cream, or to sweeten drinks.

PUMPKIN CHEESECAKE

Ingredients

For the Crust
10 graham crackers
4 tbsp. unsalted butter melted
¼ C granulated sugar
½ tsp. cinnamon
For the Filling
3 8-oz. blocks cream cheese, room temperature
¾ C granulated sugar
½ C packed light brown sugar
½ tsp. salt
4 large eggs room temperature
1 C pumpkin purée (refer to fresh puree in the cookbook for a richer profile)
½ C sour cream
2 tsp. vanilla extract
1½ tsp. pumpkin pie spice
2 tbsp. all-purpose flour

Instructions

For the Crust

Preheat the oven to 350 degrees. Wrap the bottom of the a 9-inch springform pan in

Continued on Page 14 ▶

Holiday Hosting

TIPS FROM A SOCIALITE

by Gordon Buck

It's the holidays and that means it's time to regale in giving thanks, endless soirees, wonderfully decorated parties, and countless guests passing in and out of the home. You know how I feel about that heirloom silver and great China you rarely use. Now it's time to

blow off the dust and make your ancestors proud. It can be difficult to keep up this time of year – you're just taking down Halloween to put up Fall, and packing that away and tossing up tinsel and maybe more than two trees. Then there's the shopping. You need not worry, but you

keep pushing on and it puts you on the map as a great entertainer and memories with those you hold nearest.

As you enjoy our cookbook, you'll find a basic tip or maybe a recipe about a Mashed Potato Bar. It's a great way to liven up an Open House you may be

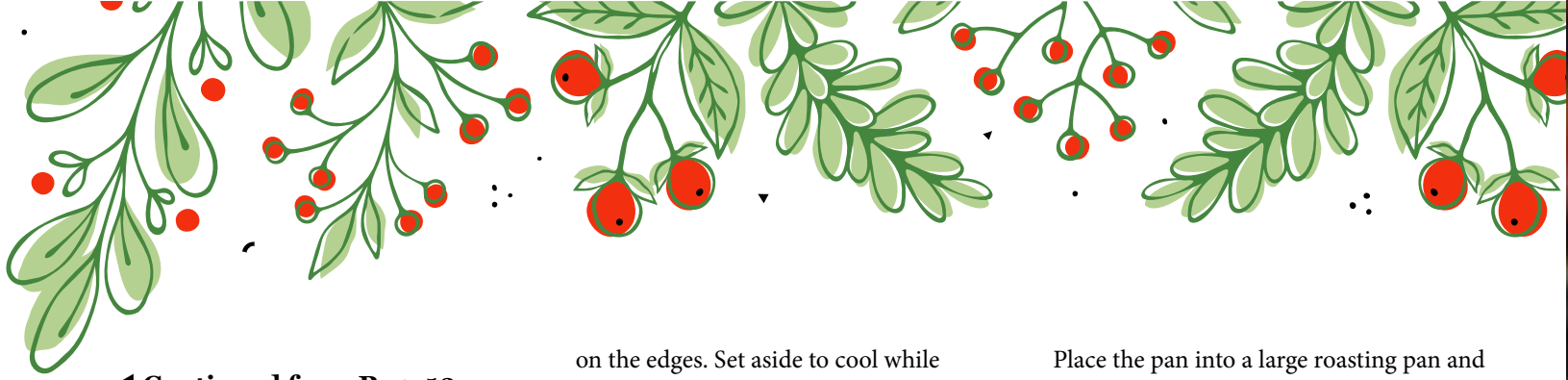


hosting. Don't be afraid to set a rigid assignments list if you're doing a dish-to-pass style of entertainment. I firmly believe in supplying the basics as a host that include a main course, toppings or sides to accompany, a collection of simple cocktails such as champagne or a mulled

wine, and some sparkling water. However, plan the menu as you would if you made all of the side dishes and desserts and make sure that what you assign pairs well with the main course as it'll make for less chaos when it comes to the flavor pallet and a better flow as guests meander along

the buffet. Plan your calendar in advance. If you're opening the home, be sure to send preliminary confirmations 40 days prior and another two rounds of texts is fine, and then twice more approaching the day of your event.





◀ Continued from Page 12

two layers of foil, and bring the foil up the sides of the pan to just under the top edge. Press firmly to create a tight fit.

Add the graham crackers to a food processor and pulse until broken down into fine crumbs. Add the sugar and cinnamon and pulse until combined. While pulsing, pour in the melted butter, and mix until well combined and the mixture feels like wet sand.

Transfer the mixture to your springform pan and press the crumbs into a flat layer on the bottom and about two inches up the sides of the pan using the bottom of a measuring cup or glass.

Bake for 10 to 15 minutes, or until fragrant and turning a dark golden color

on the edges. Set aside to cool while making the filling.

For the Filling

Reduce oven temperature to 300 degrees.

In a large mixing bowl or the bowl of a stand mixer fitted with a whisk attachment, beat the cream cheese at medium speed until smooth, about one minute. Add the sugars and salt and mix on medium until creamy, about one minute. Scrape down the bowl.

Add the eggs, one at a time, allowing each to incorporate before adding the next. Stop and scrape the bowl down as needed.

Once your eggs are incorporated, add the pumpkin puree, sour cream, spices, and vanilla. Sprinkle the flour on top. Mix on low speed just until incorporated. Scrape down the bowl and mix one last time. Pour the batter into the baked crust.

Place the pan into a large roasting pan and place it in the oven. Carefully fill the pan with enough boiling water to come about one inch up the side of the springform pan.

Bake for about one hour or until edges are set but the center wobbles slightly with gently shaken. Turn the oven off and leave door closed. Allow the cake to cool for one hour in the oven without opening the door. Remove the roasting pan from the oven. Remove the cheesecake from the water bath and cool to room temperature on a wire rack. Cover with a towel or paper towel and chill overnight or for at least six hours.

Run a knife around edge of the chilled cake before releasing the spring and removing the sides of the pan. You can garnish the cake with dollops of whipped cream or enjoy plain.



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CALABACITAS

Mexican Style Squash (Serves 4-6)

Calabacitas means "little squash/zucchini" in Spanish.

Our Hatch chopped green chile brings an added layer of flavor to this vegetable medley of corn, squash, tomatoes, chile, and onion. It is the perfect side dish for any meal and makes a great vegetarian filling for tacos, enchiladas, or burritos.

Ingredients

2 tbsp olive oil
1/2 cup chopped onion, white or yellow
2 cloves garlic, minced
1 cup summer squash sliced into half moons
2 cups zucchini sliced into half moons
1/2 cup La Posta Hatch Hot or Medium Diced Green Chile
1 1/2 cups cooked corn kernels
10 oz cherry tomatoes, cut halves
2 tbsp chicken broth or vegetable broth
1 tsp La Posta Hatch Green Chile Seasoning
Freshly ground black pepper to taste
1 cup shredded Asadero or Monterey Jack cheese

Note: For a "creamier" version, substitute the Hatch Green Chile with 1 cup La Posta Green Chile Sauce & 6 oz cream cheese in Step 2. You can use any variety of summer squash you like, combine several types together, or just use your favorite! Crumbled cotija cheese for additional garnish is delicious!

Directions

(1) In a large skillet, heat oil over medium-high heat. Add onion and garlic and sauté for about 2-3 minutes. Add summer squash, zucchini, and tomato, mixing ingredients well. Cook until vegetables are tender, about 8-10 minutes. (2) Reduce heat to low and stir in La Posta Hatch Hot Green Chile, corn, broth, Hatch Green Chile seasoning, and pepper. Simmer for about 6-8 minutes, until mixture is heated through. (3) Remove from heat and sprinkle the shredded cheese. Cover skillet and allow to sit until cheese melts, 2-3 minutes. (3) Pour into a serving dish and serve while warm.

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Cooking tips

by Gordon Buck

Making Your Own Tasty Stock

Save your chicken, beef, lamb, turkey, or seafood shells and bones and vegetable ends, and freeze them until you have about 4-6 cups. Fill a 4-8-quart crockpot or enamel cast iron pot with water after adding vegetables and chicken. Add herbs as desired such as rosemary, parsley, basil, salt, and pepper – all of which are great additions. Bring the pot to a boil then turn to low and cover for 6-8 hours. You will see some reduction in the liquid, so keep an eye out and add more water



as needed to prevent burning. In a crockpot let the ingredients set on low over night or 10 hours. Run the broth through a fine mesh strainer, preferably a cheese cloth and collect the liquid in bowl. Separate into containers and freeze for up to six months. Utilize throughout the year and works great for some added flavor and cost savings at the holidays.



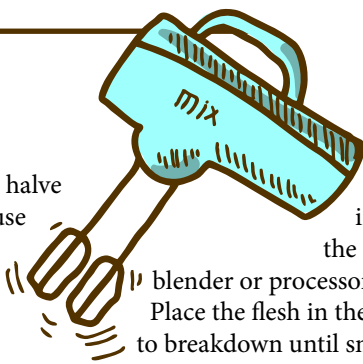
Mise en Place

“Mise en Place” is a phrase that is French in derivation and used in the culinary industry meaning “putting in place” or “gather.” Remember

this as you get to cooking a good set of graduated bowls really helps set items up and maintain an organized counter.

Pure Pumpkin

Pure Pumpkin: Cut the head off and halve a “Sugar Pie” pumpkin, which is for use in culinary creations. Don’t worry about removing the seeds until after the pumpkin has finished cooking. Coat the pumpkins with cooking oil, heat the oven to 400 degrees and cook flesh side down on a cookie sheet for 45-60 minutes. Let cool. Then remove seeds and



discard, then move into separating the flesh and skin. A blender or processor works best here. Place the flesh in the vessel and begin to breakdown until smooth, adding water, if needed. Separate the puree into containers and freeze for up to six months and use for soups, pies, and souffles.

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The Fiery Passion of CaJohn and Sue Hard

By Sylvia Quintanilla

Chile is truly sacred in New Mexico. It evokes memories of family gatherings and delectable dishes.

In New Mexico, bold and spicy flavors matter. Though John and Sue Hard are transplants to the Land of Enchantment, their passion and dedication to the chile industry has them feeling right at home.

John and Sue Hard are known as the Godfather and Godmother of Hot Sauce. John is a seven-time World Hot Sauce Champion and is the most awarded fiery foods personality in the world with more than 500 awards. The Hards have built a chile empire through determination and thinking beyond the norms of what chile can bring to a hot sauce, salsa or seasonings.

"I'm a crazy Irishman from Ohio who has been in the chile business since 1997; it started out as a hobby," John said.

In his early 20s, John went to do some work in Louisiana with the oil companies. This trip opened his world to a new style of food.

"Being from the meat and potatoes Midwest, I had not had much spicy, let's put it this way, black pepper was the hottest thing in my house growing up," he recalled. "And so I go down there and got turned on to the Cajun Creole style of cooking, which I just went nuts over."

While in Louisiana, John got a nickname that has stuck with him since. The Cajun people there began to call him Cajun John.

"It wasn't an endearment, it was kind of 'this guy's crazy' sort of thing. The way they talk down there with their accent, it is more like Cajon. So they stopped calling me Cajun John and just started calling me CaJohn," he explained.

Sue is originally from the Gulf Coast of Mississippi. John joked that being a Yankee, he would get a lot of looks at competitions, but being that his wife is from the South made it better.

"I never liked hot sauce at all. I never had any or never ate any, but I'm pretty good at tasting them now and trying them. I don't eat as hot as John. I like the medium recipes, but he has me trying to see if

they're hot for the public," Sue explained.

When the Hards decided to start a business with their two children in Columbus, Ohio, they naturally named it CaJohn's.

As John's career in the chile industry progressed, he had the opportunity to write for Chile Pepper Magazine. In 2008, they needed someone to go to Hatch, N.M. The Hards then traveled down to the New Mexico State University Chile Pepper Institute.

"We visited the institute and ended up creating a sauce for them, their Holy Jolokia Hot Sauce and all of their line of Holy Jolokia products. Then we got involved in fundraising, the advisory committee, and we helped to fund the Dr. Paul W. Bosland Chile Pepper Breeding and Genetics Endowed Chair," John said.

After retirement, the Hards decided to go all in and moved to New Mexico. Part of their success comes from taking chances and letting creativity take the lead.

"This is something I've done my whole career with my other company and it was to be kind of the first one out the gate, I should say. We have way more ideas. Sue's creative, too. She's the one who comes up with a lot of the ideas and then I'm the one who has to put them in and put the recipe together," John said.

Zia Chile Traders is co-owned by the Hards and their products range from seasonings to barbecue sauces. Few items that stand out are their Hatch Chile Christmas Salsa that has no tomatoes, but has both green and red chile and their Pineapple Mango Salsa Verde.

Sue commented that they recently found out that Reba McEntire's favorite salsa is their Green Chile Raspberry Chipotle Salsa. McEntire has ordered from them and discovered their salsa because of her friendship with a producer from "Breaking Bad." He is a regular in a store in Old Town



Albuquerque and thought McEntire might like the salsa.

Giving back has always been a part of the business for the Hards. Back in Columbus, a portion of their proceeds would go to the Children's Burn Unit at the Columbus Children's Hospital. In 2021, they established the Sue and John Hard Chiles Por Vida Endowed Scholarship for NMSU students who are under supported and studying agriculture.

John is a member of the 2015 Hot Sauce Hall of Fame class. He was inducted with Edmund McIlhenny, who founded the McIlhenny Company who produced Tabasco sauce. This honor is very meaningful to John and he noted that there are only 19 members.

There are several New Mexicans in the Hot Sauce Hall of Fame including Davd DeWitt, founder of the Fiery Food Show in Albuquerque, N.M., Dr. Paul Bosland from the NMSU Chile Pepper Institute and Dr. Fabian Garcia from NMSU, who had a series of groundbreaking experiments around chile pepper heat levels and varieties.

"The main thing is to be in that hall of fame and I certainly couldn't have done it without my wife," John said.

To learn more about Zia Chile Traders and view their products, visit ziachile.com or visit the Farmers & Crafts Market of Las Cruces in Downtown Las Cruces.



Holiday Wine Pairing

Provided by Mesa Vista Winery



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Rich Meats



Sweets



Entrées

Prime Rib

Prime rib pairs perfectly with acidic, tannic red wines. Recommended wines include Cabernet Sauvignon*, Merlot, and Syrah. Choose a full-bodied white wine—such as a buttery Chardonnay or a Viognier*—when serving the meat with a rich sauce. People who prefer lighter wines will enjoy a dry rosé* made from Syrah or Sangiovese and having been aged two to three years. A dry rosparkling wine will also pair well and will appeal to a variety of palates.

White Fish

White fish dishes are best paired with a dry to off-dry Pinot Grigio* or Chenin Blanc. Although a bit sweet, white Zinfandel can also be a great match. When pairing wine to fish dishes, consider pairing to the sauce or side dishes. Be sure the wine is light-bodied and won't overpower the delicacy of the fish.

Ham

Ham needs a high-acid wine to cut the saltiness. In return, the ham will draw out the beautiful fruit flavors in the wine. Perfect wine partners are Pinot Noir and Zinfandel (Primitivo). For something different, try a Refosco from Mesa Vista or several other wineries in the Mesilla Valley that are successfully producing a lovely Refosco. White wine drinkers will enjoy an off-dry Riesling* or Gewürztraminer. As with many foods, a nice dry rosé will complement the ham and please a variety of palates. If your ham is honey-glazed or is accompanied by a sweet side such as a pineapple casserole, look for an off-dry white wine or an off-dry red blend.

Salmon

Salmon is best highlighted by a full-bodied, dry white wine such as Sauvignon blanc, Chardonnay, or Viognier.* A light-bodied, red Beaujolais (Gamay) or a fruity Refosco* will also be successful pairings.

Turkey

Turkey pairing can be a little finicky. First, consider the fat content of the turkey, itself, then consider the method of preparation. As a general rule, you can't go wrong with a light, fruity red wine such as a Zinfandel or Gamay (Beaujolais). White pairings include Sauvignon Blanc, Chardonnay and dry Pinot Grigio.* One of the best options for Turkey is a light, juicy rosé. Deep fried turkey can benefit from a bit more acid such as Pinot Noir and Riesling.

Enchiladas

Spicy foods pair best with a low alcohol wine with an alcohol by volume (ABV) of 8%-11%. Anything higher will increase the burning sensation and dull the flavorful spices. An off-dry or semi-sweet wine will also help cut the heat and any saltiness from the cheeses. Most medium-bodied white wines with a hint of sweetness will pair well. Recommended wines include off-dry Viognier,* off-dry Riesling,* off-dry Gewürztraminer and Chenin Blanc.

Lamb

Lamb is such a versatile protein and can be paired with a variety of great wines. Recommended wines will work for most cuts and preparation methods. Great reds include Malbec,* Tempranillo*, and Grenache. A crisp white Chardonnay* also makes a great pairing. Honestly, most dry wines will successfully pair with Lamb.

Desserts

Pumpkin Pie

Pumpkin pie is delicious with a Moscato, a sweet Gewürztraminer, or an Oloroso Sherry.

Pecan Pie

Tawny Port is the way to go with a pecan pie. Other great options are Madeira and late-harvest Zinfandel.

Apple Pie

Apple pie is delicious with Marsala, late-harvest Riesling, or a sweet Gewürztraminer.

* Indicates wines available at Mesa Vista

Sample wine progression

When pairing wines for a holiday dinner, there should be a natural progression of the wine through the meal.

Apéritif: A sparkling wine of any sweetness level is perfect for a "Welcome Wine" to serve with appetizers.

Salad Course: Pair wine with the dressing. For creamy dressings, select a

Chardonnay* or a Viognier.* Vinegar-Citrus based dressings hold up to high-acid wines such as a dry Sauvignon Blanc or Riesling. Stay away from sweet wines as they can take on very sour notes.

Palate Cleanser: Choose a dry sparkling wine to cleanse the palate and ready it for the main course.

Entrée: Use recommended pairings. Note that one bottle of wine will serve approximately five guests a standard 5-ounce pour. For large gatherings, consider offering both red and white wine at dinner.

Dessert: Choose a wine that is as sweet or sweeter than the dessert.

10 HINTS

for Pairing Wine

Pairing wines is a highly subjective activity. We like to drink the wine we like, and we like to eat the food we like, but the two don't always go well

together. So, while there are no hard and fast rules about wine-pairing, there are a handful of simple guidelines to help the process along.

- 1—• When possible, pair your wine to the main dish or protein and refine your choice based on sauces.
- 2—• Acidic foods pair well with low-acid wines. For example, grilled chicken with salsa can be paired with a Chardonnay or Viognier. The medium-bodied white wine pairs well with chicken, while the low acidity of the wine will help balance the acids. Similarly, a Merlot or Granache will go well with a classic Italian bolognese meal.
- 3—• Highly salty foods can benefit from a high-acid wine. Think of pairing your ham with a Sauvignon Blanc or Riesling. Enjoy your pizza with a Sangiovese.
- 4—• Fatty foods love a high-acid red wine. Pair your lamb with a Pinot Noir or Gamay. High-acid red wines offer the highest pleasure point for most people and they tend to be the most harmonious with a variety of foods.
- 5—• Save your tannic (astringent) red wines—Cabernet Sauvignon and Syrah—for high-protein foods. Tannins bind to the protein in meat and become smooth and delicious.
- 6—• Drink low-alcohol (8%-11%) wine with a hint of residual sugar when eating spicy Mexican, Thai, or Indian foods. High-alcohol wines increase the burn from the spicy peppers.
- 7—• Sparkling wines almost always work as an apertif with most appetizers
- 8—• For dessert, your wine should be as sweet as, or sweeter than, the dessert being served. Sugar is not a friend of wine, so sweet desserts call for sweet wine.
- 9—• When it all seems to be just too much to figure out, you can almost always count on a big, buttery California Chardonnay or a lovely Pinot Noir from Burgundy.
- 10—• It never hurts to keep a sweet Moscato, Fino Sherry, or Tawny Port on hand—just in case.

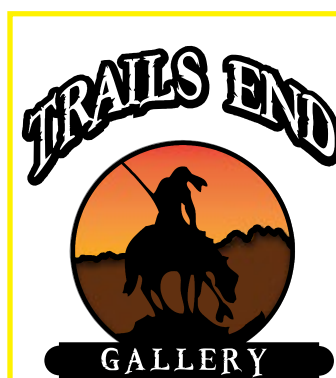


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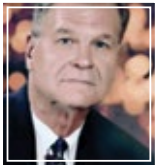


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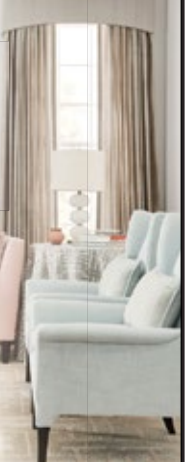
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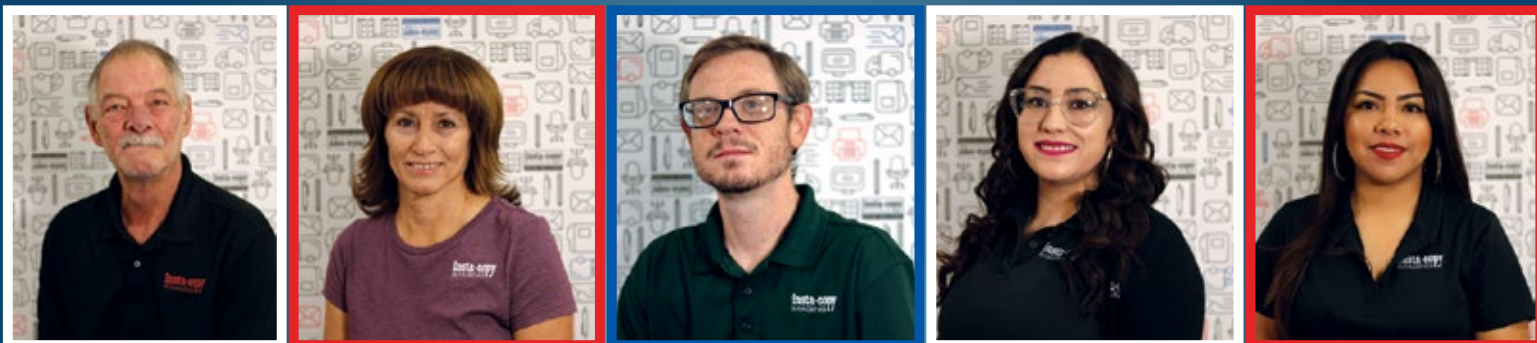
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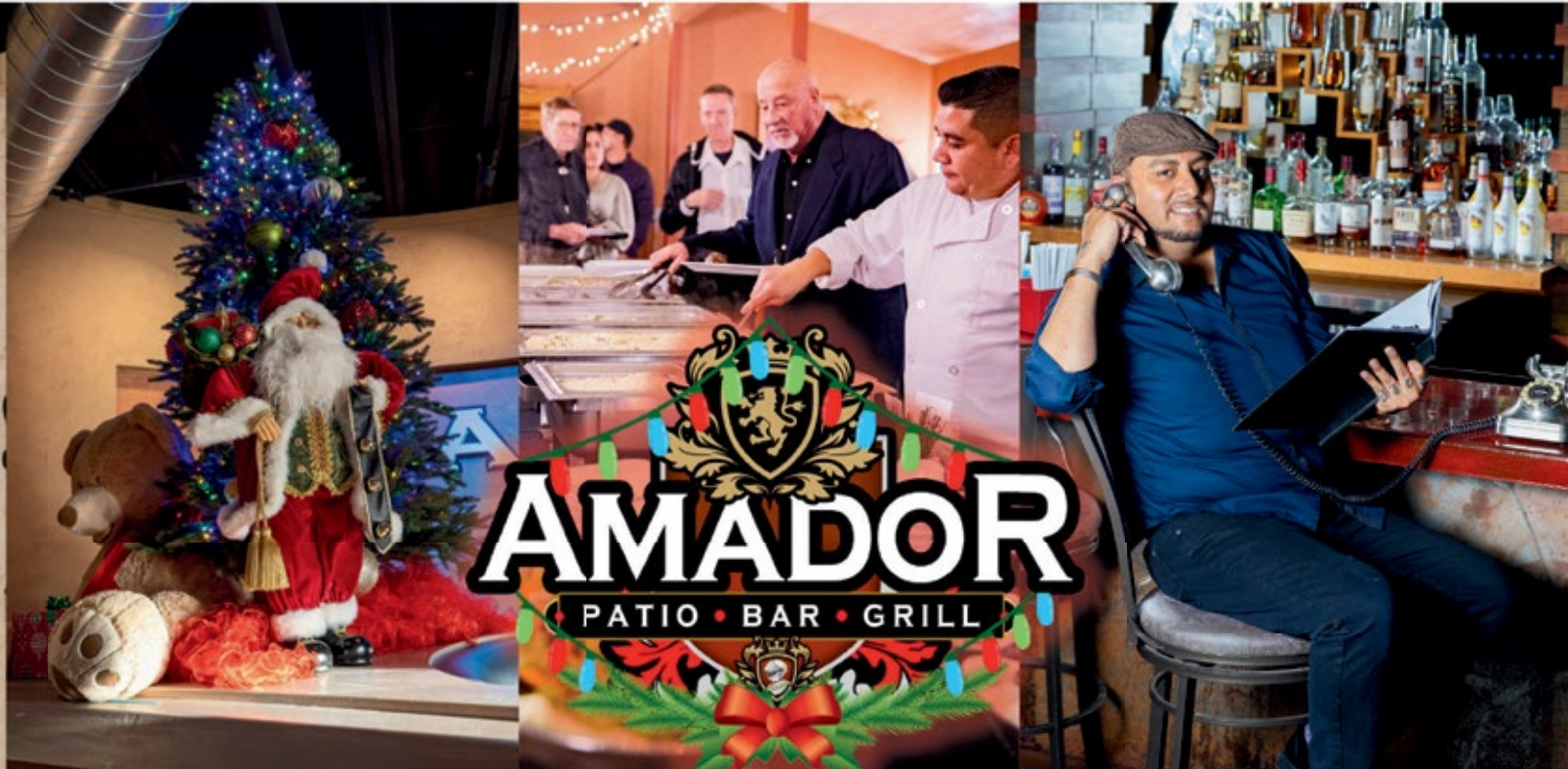
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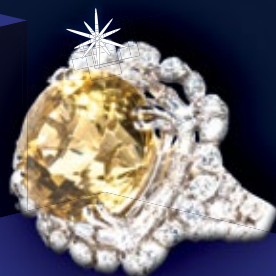
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