



Picador

2 jiggers tequila
½ jigger Kahlúa

Stir well with ice; strain into chilled cocktail glass; garnish with lemon twist.

La Tuna

1 jigger tequila
2 teaspoons lemon juice
2 dashes Angostura bitters
Club soda

Shake tequila, lemon juice, and Angostura bitters well with ice and pour over ice cubes into double Old Fashioned glass. Fill with club soda and garnish with lime slice. Sprinkle salt on tops of ice cubes.

Spinach Enchiladas

12 large tortillas

Oil for frying

Preheat oven to 350 F. Fry tortillas in oil until soft and pliable, not crisp; drain and dip into Spinach Sauce to coat; spoon 2-3 tablespoons Cheese Stuffing into tortillas and roll; arrange rolled tortillas on lightly greased baking pan, seam-side down. Pour remaining sauce over rolls and bake 20 minutes. Serve with cocktail plates and forks.

1 recipe Spinach Sauce (below)

Cheese Stuffing (below)

Spinach Sauce

1 pound fresh spinach, washed and drained

3 tablespoons butter

3 tablespoons flour

$\frac{3}{4}$ cup boiling milk

2 cups chicken broth

1 can ($3\frac{1}{2}$ -oz size) Ortega chilies, chopped

1 medium onion, finely chopped

1 clove garlic, minced

1 teaspoon cumin

1 cup dairy sour cream

Cut spinach into thin strips and place in saucepan; cook over medium heat until wilted, about 3 minutes. Remove and set aside. Heat butter in heavy-bottomed saucepan until foaming; add flour and stir over medium heat 1 minute; add milk all at once and stir to form thick paste; pour in chicken broth in thin stream, stirring constantly; cook until sauce is thick and smooth; add remaining ingredients plus cooked spinach.

Cheese Stuffing

2 cups ricotta cheese

1 pound sharp Cheddar, grated

$\frac{1}{4}$ cup finely chopped onion

2 tacos, crumbled

3 tablespoons finely chopped, ripe, pitted olives

3 tablespoons chopped Jalapeño chilies

1 teaspoon cumin

Combine ingredients in mixing bowl; chill until needed.