

Chicken Soft Tacos

1/4 c. vegetable oil

Salt & pepper to taste

4 c. cooked chicken, shredded

1/2 tsp. each of thyme & cumin

3/4 c. chicken broth

1 pkg. 8-10 tortillas

2 tbsp. chopped fresh cilantro, if desired

2 c. tomato, chopped

1 c. onion, chopped

1 head of lettuce, chopped

2 fresh Jalapeno peppers, chopped

Heat oil in large skillet, stir in chicken, thyme, cumin, and broth. Add salt and pepper to taste; simmer 15 minutes. Before serving, stir in cilantro, if desired. Heat tortillas according to package directions and place in tortilla warmer. Serve with tomatoes, onion, Jalapeno peppers, and lettuce. Enjoy! Makes 8 to 10.



Terra Cotta Garlic Baker Tortilla Warmer



Baked Garlic

Conventional Oven

Soak domed lid and base of garlic baker in water for 10 minutes. Remove some of the papery outer skin of the garlic heads. Slice off the tops of the cloves so each clove is exposed. Trim base of garlic heads so each can sit flat in base of baker. Drizzle olive oil over bulbs, then top with pieces of butter. Sprinkle with salt, pepper, and oregano, then pour chicken stock into base of dish, about a 1/4"/5mm deep.

Cover with lid and place in cold oven. Set the temperature at 325°F/163°C, bake for 45 minutes, or until garlic is tender and husks are golden brown. Baste occasionally with olive oil if desired.

Press with a fork and spread on hot French bread. Add baked garlic to pasta sauces, salads, or pizza toppings!

Microwave Oven

Follow preparation instructions above, then place in microwave and cook on high 3 minutes. Allow to cool. For more tender consistency, cook another 30 seconds.

Warming Tortillas

Conventional Oven

Preheat the oven to 250°F/120°C. Wrap a stack of tortillas in a damp dishtowel and then wrap aluminum foil tightly around this. Place in oven for 20 minutes. Once the tortillas are heated, transfer them to the tortilla warmer to keep them nice and hot.

Microwave Oven

Put a tortilla on the base of tortilla warmer, covered with a damp paper towel. Alternate tortillas with damp paper towels. Microwave for 30 seconds to one minute, depending on how many tortillas. Cover with lid and transfer to table for serving.