

A Mexican Meal

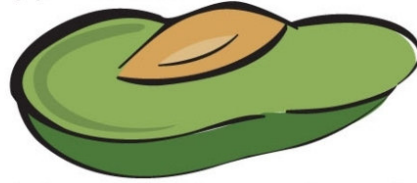
Guacamole

Ingredients:

2 ripe avocados	1 small tomato
1 small onion	1 1/2 Tbsp lime juice (juice of one lime)
1 clove garlic	salt and pepper to taste

Directions:

1. Remove avocado from peel
2. Mince the onion and the garlic
3. Chop the tomato into small pieces
4. Mash avocado in a bowl and stir in lime juice and onion, garlic, and tomato
5. Add salt and pepper to taste
6. Serve cold with tortilla chips



Enchiladas

Ingredients:

1/2 lbs. ground beef	1 1/2 tsp. vinegar
1/2 med. onion, chopped	2 tbsp. chili powder
1 clove garlic	2 cans tomato sauce
1/2 lb. cheddar cheese	salt & pepper
1 pkg. tortillas	1 1/2 c. water
	2 1/2 tbsp. flour, mixed with 1/2 c. cold water



Directions:

1. Brown meat in a skillet with onions and garlic.
2. Add sauce ingredients: tomato sauce through flour/water mixture.
3. Bring to a boil and simmer for 20 minutes.
4. Grease a 9x13 pan.
5. Place a layer of sauce in the pan, top with a layer of tortillas.
6. Repeat layers, ending with sauce on top.
7. Add cheese to the top.
8. Bake at 350 degrees for 20 to 30 minutes.