

# Tex-Mex Super Bowl Copycat Recipes!

## Abuelo's Jalapeño Cheese Fritters

Cheese lovers, look here! Here's a perfect copycat recipe for Abuelo's jalapeño cheese fritters. They're fun and festive appetizers for any party or holiday gathering. These are so addictive that you won't be able to stop eating them!

*Serves 8 | Prep. time 15 min. | Cooking time 20 min.*

### **Ingredients**

#### Fritters

- 1 (8-ounce) package cream cheese, softened
- ½ cup Monterrey cheese, shredded
- ½ cup cheddar cheese, shredded
- 3 jalapeños, deseeded and finely chopped
- 1 teaspoon Lawry's seasoning
- Oil for frying

#### Breading

- 3 cups breadcrumbs
- ¼ cup all-purpose flour

#### Egg Wash

- 2 eggs
- ¼ cup water

### **Directions**

1. Preheat the oven to 300°F and grease a baking sheet with some oil.
2. In a mixing bowl, mix all the ingredients until well combined.
3. Form the mixture into 1-inch balls (makes approximately 20 balls). Place onto the prepared sheet and set aside.
4. Beat the eggs and water together until slightly frothy; set aside.
5. To two separate bowls, add the flour and breadcrumbs; set aside.

#### Assembling

1. Roll the balls in the flour first.
2. Dunk each ball into the egg wash and then into the breadcrumbs. Toss until evenly coated.
3. Heat the oil to 350°F and fry the balls until evenly golden brown.
4. Drain the balls on a paper towel.
5. Serve with your favorite dip.

# Chipotle's Guacamole

Whether you're pairing this with a burrito or chips, this copycat Chipotle guacamole is sure to be everyone's next favorite dip.

*Makes about 4 cups | Prep. time 10 min.*

## **Ingredients**

- 1 medium jalapeño pepper, seeded and deveined, finely chopped
- 1 cup diced red onion
- 2 tablespoons fresh cilantro, chopped finely
- 8 ripe avocados
- 8 teaspoons freshly squeezed lime juice
- 1 teaspoon kosher salt

## **Directions**

1. Halve avocados using a knife and remove pits and spoon flesh into a large bowl. Add jalapeño pepper, onion, and cilantro. Pour in the lime juice. Sprinkle salt on top. Mash avocado with the rest of the ingredients until everything is well blended and desired consistency is obtained.
2. Cover guacamole with plastic wrap until just before serving.

# Chi Chi's Chili Con Queso

There is nothing like a bowl of chips and warm queso on family movie night, or game day, or at a family barbecue...the list goes on! The good news is that Chi Chi's recipe is easy and quick to make.

*Serves 8 | Prep. time 5 min. | Cooking time 5 min.*

## **Ingredients**

- 1 block Velveeta® cheese
- ½ teaspoon granulated garlic
- 1 (4 ½-ounce) canned diced green chilies, drained
- 1 (4 ½-ounce) can pimiento peppers, drained
- 1 jalapeño pepper, minced
- Nacho chips, for serving

## **Directions**

1. In a microwaveable bowl, melt the Velveeta, checking and stirring often.
2. Stir in the other ingredients.
3. Serve warm with nacho chips.

# Chili's Boneless Buffalo Wings

These boneless wings are perfect if you feel like having something spicy. Have this zesty dish ready in just 45 minutes or less.

*Serves 2 | Prep time 30 min. | Cooking time 15 min.*

## **Ingredients**

- 1 cup flour
- 2 teaspoons salt
- ½ teaspoon black pepper, ground
- ¼ teaspoon cayenne pepper, ground
- 1 egg
- 1 cup milk
- 5 cups vegetable oil
- 2 chicken breasts, boneless and skinless, cut into 6 pieces
- ¼ cup hot sauce
- 1 tablespoon margarine
- 1 blue cheese salad dressing
- 1 stalk celery, cut into sticks

## **Directions**

1. In a bowl, mix together flour, salt, peppers, and paprika.
2. Add egg and milk to a separate bowl and mix well.
3. Preheat 5 cups oil in a deep-fryer to 375 °F.
4. Coat chicken pieces into the egg mixture. Allow excess to drip off, then coat with flour mixture. Repeat twice for a double coat.
5. Transfer breaded chicken onto a plate and refrigerate for about 15 minutes.
6. Deep-fry each for about 5 minutes or until brown and transfer onto a paper towel-lined plate.
7. Meanwhile, mix hot sauce and margarine in a bowl. Then, heat in the microwave for about 20 seconds or until melted. Mix well until fully blended.
8. Place chicken pieces in a large Ziploc bag and add the sauce. Seal bag tightly. Using your hands, mix chicken and sauce together until well-coated.
9. Serve chicken pieces on a plate with blue cheese dressing and celery sticks on the side.

# Chevy's Chicken Flautas

These crispy appetizers are great for family game night! With roasted red pepper, corn, cheese, and chicken, they're colorful and crisp. Tip you need to make the jalapeño jelly ahead of time.

*Serves 6 | Prep. time 10 min. | Cooking time 25 min.*

## **Ingredients**

- 1 tablespoon vegetable oil
- 1 small onion, chopped
- 1 clove garlic, minced
- 2 cups shredded cooked chicken
- 1 cup corn kernels
- ½ cup prepared salsa
- ½ cup shredded cheese (cheddar or Mexican blend)
- Optional fresh cilantro, chopped
- 6 (10-inch) flour tortillas
- Cooking oil for frying

## **Jalapeño Jelly**

- ¾ cup chopped red bell peppers
- ¾ cup chopped green bell peppers
- ½ cup diced and seeded jalapeño peppers
- 2 ¾ cups white sugar
- ⅓ cup red wine vinegar
- 1 tablespoon freshly squeezed lime juice
- 6 tablespoons Certo® liquid pectin

## **For Serving**

- Salad greens
- Salsa
- Guacamole
- Chipotle aioli

## **Directions**

1. The day before (or the morning of) making the flautas, prepare the jelly.
2. In a medium saucepan, combine the peppers, sugar, vinegar, and lime juice. Cook until everything is warm and the sugar is dissolved.
3. Transfer the mixture to a blender and process for 6–7 seconds.
4. Pour the mixture back into the saucepan and bring it to a boil. Reduce the heat and simmer for 5 minutes, skimming off any foam.
5. Stir in the pectin and increase the heat. Bring the jelly to a boil once again, and then remove it from the heat.
6. Pour the jelly into a clean mason jar, cover, and chill. It will set as it cools.
7. Prepare the flauta filling. Heat the oil in a medium skillet over medium heat. Add the onion and cook until softened, 2–3 minutes. Add the garlic and cook another minute.
8. Stir in the chicken, corn, salsa, cheese, and cilantro (if using). Cook just to heat through.
9. Warm the tortillas in the microwave until they are soft.
10. In a heavy-bottomed pot or deep skillet, heat 2 inches of oil to 365°F.
11. Spoon about half a cup of filling into the center of each tortilla and roll them tightly.
12. Secure them with toothpicks and fry until golden.
13. Remove the toothpicks and slice the flautas in half, diagonally.
14. Serve with your choice of toppings and the jalapeño jelly.

# Los Cabos's Churros

The choux dough that churros are made from is much easier to make than many people realize. Once you get the hang of it, you get to enjoy warm, crisp churros at home, courtesy of this Los Cabos recipe.

*Serves 10 | Prep. time 40 min. | Cooking time 15 min.*

## **Ingredients**

- 6 tablespoons butter
- 2 ¼ cups water
- ½ teaspoon salt
- 1 stick of cinnamon
- 2 ¼ cups all-purpose flour
- 1 large egg
- 1 teaspoon vanilla extract
- 1 ½ cups sugar
- 1 tablespoon ground cinnamon
- Oil for frying

## **For the Chocolate Sauce**

- 4 ounces dark chocolate, chopped
- 2 cups milk
- 1 tablespoon cornstarch
- ¼ cup sugar
- Pinch cayenne pepper

## **Directions**

1. Prepare the sauce. In a double boiler, melt the chocolate.
2. Gradually incorporate the milk and whisk in the cornstarch, sugar, and cayenne. Cook until thickened, and then transfer it to a mason jar.
3. In a saucepan over medium heat, combine the butter, water, and cinnamon stick. Bring the mixture to a boil and remove it from the heat. Take out the cinnamon stick.
4. Add the flour and stir with a wooden spoon until it comes together in a ball. (This may take a few minutes.)
5. Add the egg and mix it in. Stir in the vanilla.
6. Let the dough cool for about 15 minutes and then transfer it to a piping bag.
7. Meanwhile, heat the oil to 400°F and set out a plate lined with a paper towel.
8. In a shallow bowl, mix the cinnamon and sugar.
9. Carefully pipe lengths of the churro dough into the hot oil. Do not crowd the pot, and remove them to the prepared plate when they are golden brown.
10. Toss them with cinnamon sugar while they're still warm.
11. Serve with warm chocolate sauce.

# Chevy's Blue Agave Margarita

By Mixing tequila and Curacao liqueur, you get blue margarita that is sweetened with agave syrup and by adding the traditional sweet and sour flavor we all look for in a Margarita. Just perfect. It's one of Chevy's most popular drink and now you can easily make it at home!.

*Serves 2 | Prep. time 10 min*

## **Ingredients**

- ½ cup Herradura silver tequila or other favorite tequila brands
- ¼ cup blue curacao liqueur
- ¼ cup triple sec liqueur
- 1 tablespoon agave syrup
- ½ cup sweet and sour mix\*
- 1 cup ice

## **Salt-Rimmed Glasses**

- ½ cup kosher salt
- Pinch of blue food coloring (optional)
- 2 lime wedges or zest strips

## **Directions**

1. Mix the salt and food coloring in a shallow bowl.
2. Rub the rim of each glass with a lime wedge until barely moist.
3. Dip the rims of the glasses into the salt.
4. Add the ice and all the ingredients to a cocktail shaker and shake well.
5. Strain the drink into the glasses and serve.

*\* You can make your own sweet and sour mix by adding to an airtight container like a Mason jar, equal parts of water, white sugar, fresh lemon juice, and fresh lime juice*

**\*\*\*These recipes and more are found in Lina Chang's *Copycat Recipes: Making Tex-Mex Restaurants' Most Popular Dishes at Home*. To get your copy, click on the cover below or click [here](#).**

