



LOVE  
LIFE

2026



# CHILI COLORADO

(Makes 8 Servings)

## Ingredients:

### For The Sauce:

6 ancho chili peppers stemmed and seeded  
6 guajillo peppers stemmed and seeded  
2 pasilla peppers stemmed and seeded  
3 chiles arbol stemmed and seeded  
1 tbsp. Mexican oregano  
1 tsp. cumin  
Salt and pepper to taste

### For The Chili:

2 tbsp. olive oil  
1 small onion chopped  
2 jalapeños chopped  
4-5 cloves garlic chopped  
2.5 lbs. beef chuck roast cut into bite-sized chunks  
1/4 c. flour  
Salt and pepper to taste  
2 c. beef or chicken stock



## Directions:

Make the sauce first by dry toasting the dried peppers in pan about 1 min. per side until skins blister a bit. Set them into a bowl and cover with hot water for 20 mins. until they are soft. Transfer the peppers to a blender with oregano, cumin, a bit of salt and pepper and 1 c. of the soaking water. Blend until smooth. Strain the sauce and set aside.

Heat olive oil in a large pot or Dutch oven to med.-high heat. Toss the cubed roast in the flour with a bit of salt and pepper to coat them. Brown the beef on all sides about 5 mins. Remove to plate and set aside.

Reduce heat to med. and add onion and peppers, cook until softened about 5 mins. Add the garlic and cook 1 min, stirring a bit. Add the red chili sauce and stock and bring to a boil add the browned meat. Reduce heat, cover and simmer for at least 30 mins. to let the flavors develop.





# January 2026

December 2025						
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28	29	30	31			

February 2026						
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Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1	2	3
4	5	6	7	8	9	10 Emma Carter
11	12	13 Sean Bagwell	14	15	16	17
18	19	20	21	22	23 Kaylani Diggins	24
25 Melinda Whitt	26	27 Roberta Bagwell	28	29	30	31

January 01 New Year's Day

January 19 Martin Luther King Day



# BLACK BEAN CHILI

((This recipe can be halved because it makes a lot))

## Ingredients:

2 cups of black beans, sorted and rinsed  
2 tbsp. cumin seed  
2 tbsp. dried oregano  
1/4 cup of olive oil  
1-1/2 large onion, finely chopped  
1 red bell pepper, finely chopped  
6 garlic cloves, finely chopped  
4-1/2 tsp. paprika  
1 teaspoon cayenne pepper  
1 teaspoon of salt  
1 large can (28 oz.) of crushed tomatoes (stewed tomatoes will do)  
4 to 6 jalapenos, seeded, deveined and finely chopped to two or three chipotle peppers in adobe sauce finely chopped  
6 to 8 oz. goat cheese crumbled or sour cream  
Fresh cilantro chopped



## Directions:

Place beans in a large pot with three bay leaves and covered with cold water. Bring to a boil and turn down heat. Cook until tender but not mushy. Add more water is necessary while cooking. Drain beans but reserve about a cup of water.

Meanwhile, preheat oven to 325°. Place cumin seeds and oregano on a baking sheet. Roast until fragrant, shaking occasionally, about 5 to 7 minutes.

Heat oil in a heavy, large skillet over medium heat. Add onions, bell pepper, and garlic. Stir 3 minutes. Add cumin and oregano mixture, paprika, cayenne, and salt. Cook until onions are soft stirring occasionally, about 10 minutes. Mix in tomatoes and jalapenos or chipotles. Bring to a boil. Pour into beans. At this point add chopped cilantro or you can serve the beans topped with fresh chopped cilantro instead.

For the red bell pepper: Char it over a gas flame or in broiler turning until blackened on all sides. Put in a paper bag and let stand 10 minutes to steam before peeling, seeding and deveining. Save as much juice as you can and put into bean mixture.

Top with sour cream or goat cheese and serve with warm tortillas.





# February 2026

January 2026						
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March 2026						
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29	30	31				

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2 David Gill	3	4	5	6	7 Varik Macaulay Jennifer Dean
8	9 Tay Friends	10	11 Josh Cannon	12	13	14
15	16	17	18	19 Margie Mortley	20	21
22 Margie Campbell	23	24	25	26	27	28





# ***CHICKEN IN ESCABECHE OF CARMALIZED ONIONS, CARROTS AND JALAPEÑOS***

(Makes 4 Servings)

## **Ingredients:**

- 1 tsp. ground black pepper
- 1/2 tsp. ground allspice
- 2 tsp. dried oregano, preferably Mexican
- 1 tsp. salt
- 4 (2 lbs. total) chicken breast halves, bone intact and skin
- 2 tbsp. vegetable oil or olive oil
- 1 large white onion cut into 1/4-in. slices
- 2 large carrots, peeled (optional) sliced into 1/4-in. thick on a diagonal
- 4 garlic cloves peel and halved
- 1/4 c. apple cider vinegar
- 2 to 4 canned picked jalapeños stemmed, seeded and thinly sliced
- 1 c. chicken broth

## **Directions:**

In a small bowl combine black pepper, allspice, oregano, and 1 tsp. salt. Sprinkle half of this mixture over the chicken breasts.

Heat oil in a very large (12-in.) skillet over med. heat. Lay in the chicken, skin side down and cook turning once until richly browned, 3 to 4 mins on each side. Remove chicken to a plate leaving behind as much oil as possible.

Add the sliced onions and carrots to the skillet and cook, stirring regularly, until the onion is browned, about 7 mins. Add the garlic and stir for about 1 min. then add the remaining seasoning mixture, the vinegar, jalapeños, and broth. Nestle the chicken pieces skin side up in the onion mixture cover the skillet (you can use a cookie sheet if you don't have a lid) and simmer gently over med.-low heat until the chicken is just cooked through, about 15 mins.

Taste the broth and season with additional salt if needed. Transfer a piece of chicken to each plate spooning a generous portion of the juicy vegetable mixture over the top.



# March 2026

February 2026						
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April 2026						
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26	27	28	29	30		

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2	3	4	5	6 Joey Macaulay	7
8	9 Sam Heeter	10	11	12	13 Nancy Gill	14 Michael Gill Kaydance Torres
15	16	17	18	19	20	21
22	23 Ezekiel Chew-Hodges	24	25	26 Vanessa Richardson	27 Natalie Frost	28
29 Amanda Bagwell	30 Pat Dean	31				





## ***PORTABELLA MUSHROOM FAJITAS***

(Makes 6 Servings)

### **Ingredients:**

Olive oil flavored cooking spray

3/4 lb. portabella mushrooms or 3/4 lb. cremini mushroom, thinly sliced

1 green bell pepper, cut into 1/2-in. strips

1 red pepper or 1 yellow bell pepper, cut into 1/2-in. strips

1 med. onion cut into 1/2-in. rings

1 tsp. minced garlic

1 tsp. ground cumin

1/2 tsp. chili powder

1/2 tsp. crushed red pepper flakes

1/2 tsp. salt

1/4 c. chopped fresh cilantro

2 tbsp. lime juice

6 tortillas

Salsa

Sour Cream

### **Directions:**

Spray a large skillet with olive oil cooking spray.

Over med.-high heat cook mushrooms, bell peppers, onion, garlic, cumin, chili powder, crushed red pepper and salt, 4 to 6 mins, stirring frequently.

Sprinkle with cilantro and lime juice and cook an additional 2-3 mins.

Spoon approximately 1/2 c. mushroom mixture onto each tortillas and roll up. Serve with sour cream and salsa.



# April 2026

March 2026						
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29	30	31				

May 2026						
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17	18	19	20	21	22	23
24	25	26	27	28	29	30
31						

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1 Steven Richardson	2	3	4
5 Ellie Grace Walenta	6 Tammy Wood	7 Deason Bagwell	8	9	10	11 Craighton Crider
12	13	14	15	16	17	18
19 Steve Clemenson	20	21	22	23	24	25
26 Blaine Bagwell	27	28 Cathie Cannon	29	30 Logan Macaulay		





# PORK AL PASTOR TACOS

(Makes 20 Tacos, Serving 5 to 6 people)

## Ingredients:

5 dried ancho chiles, stemmed and torn into flat pieces or 1/2 cup (2 oz.) powdered ancho  
 chiles garlic, cloves, unpeeled  
 1/2 tsp. ground cinnamon, preferably Mexican canella  
 1/4 tsp. fresh black pepper  
 1/4 tsp. cumin 1 tsp. dried oregano, preferably Mexican  
 1/4 c. apple cider vinegar  
 1/4 c. vegetable or olive oil, plus more for the pineapple and for the meat (if sautéing)  
 One-half of a 3 1/2 oz. package achiote paste (available to Mexican groceries; recommended  
 but not necessary)  
 2 tsp. salt  
 1/4 large pineapple, top cut off, core cut out, peeled (about 8-10 oz.)  
 1 tbsp. agave  
 1/2 lbs. thin-sliced pork shoulder (a little thicker than 1/4 -in. is ideal)  
 20 warm corn tortillas  
 about 3/4 c. chopped white onion, rinsed under cold water  
 1/2 c. chopped cilantro  
 about 1-1/2 cups chipotle salsa

## Directions:

If using chile pods, toast the flat pieces a few at a time in an ungreased skillet over medium heat, using a metal spatula to press them firmly against the hot surface until they release their aroma and change color slightly, then flip them over and press to toast the other side. Collect in a bowl, cover with hot tap water and rehydrate until pliable, 20 to 30 mins. Drain, reserving the soaking liquid. Place the chile in a blender jar. If using powdered chile, measure the powdered chile into a blender jar. Add 1-3/4 cups of boiling water, blend to mix and let stand for 20 mins.

Finish the marinade and marinate the meat. While the chile (whole or powdered) is rehydrating, in an ungreased skillet over medium heat, roast the garlic, turning regularly until blotchy black in places and soft. Cool slightly, peel and add to the blender with the chile. Add the cinnamon, black pepper, cumin, oregano, vinegar and 2 tsp. of salt. Blend until smooth, adding a little soaking liquid or water if necessary to keep everything moving through the blades. Remove 1/2 of the red adobo mixture from the blender jar and store for a later use (adobo can last for 6 mons. in a closed container in the refrigerator). Then add achiote (if using), agave and oil to the blender jar. Finally, add 1 piece of pineapple to the blender jar and blend until very smooth. The marinade should be about as thick as ketchup. Spread it on both sides of the meat. If possible, cover and refrigerate for several hrs. or overnight.

Grill or sauté the meat. For grilling: Heat a gas grill to quite hot or build or charcoal fire and let the coals burn until covered with white ash but still quite hot. Brush or spray the pineapple with oil and grill until nicely caramelized and warm. Chop into small pieces, scoop onto a rimmed baking sheet and keep warm in a very low oven. Grill the meat: Chop the meat into small pieces, scoop onto baking sheet with the pineapple and keep warm. For sautéing: Heat a very large 12-in. heavy skillet (preferably cast iron) over med.-high. Brush or spray the pineapple with oil and sear in the skillet until nicely caramelized and warm. Chop into small pieces, scoop onto a rimmed baking sheet and keep warm in a very low oven. Add a light coating of oil to the pan, then, in batches, sear the meat in a single layer. As the meat is cooked, chop it into small pieces and add to the baking sheet with the pineapple.



# May 2026

April 2026						
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June 2026						
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21	22	23	24	25	26	27
28	29	30				

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1	2 JJ Macaulay
3	4	5 Taylor Wood	6 Tristan Little	7	8	9
10	11	12	13 Levi Wood	14	15 Maria Macaulay	16
17	18	19	20	21	22 Steve Walenta	23
24	25	26	27	28	29 Kyle Wood	30
31 Caleb Bagwell						

May 25 Memorial Day

# BAJO FISH TACOS

(Makes 4 Servings)



## Ingredients:

- 1 tbsp. chili powder
- 1 tsp. ground cumin
- 1 tsp. garlic powder
- 1 tsp. onion powder
- 1 tsp. paprika
- 2 tsp. kosher salt
- 1-1/2 lbs. fresh flounder, cod or tilapia fillets
- 8 (6-in.) corn or flour tortillas
- 1 avocado, pitted, peeled, and sliced
- 1/4 c. minced cilantro, for garnish
- 1 c. shredded purple cabbage
- 1 lime, cut into wedges

## Directions:

Preheat the oven to 400°. Combine the chili powder, cumin, garlic powder, onion powder, paprika, and salt in a med. bowl.

Place the cod on a sheet pan and rub generously on both sides with the spice mixture. Bake for 12 to 15 mins., until the fish is flaky and cooked through. Remove from the oven.

In a large skillet or directly over a gas burner at med. heat, warm the tortillas briefly, flipping once with tongs. Place on plates.

Break the fish into large chunks and divide among the tortillas. Top with the avocado slices, cilantro, and cabbage and serve with lime wedges.





# June 2026

May 2026						
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31						

July 2026						
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Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	<b>1</b> Dakari Scott	<b>2</b>	<b>3</b> Dylan Macaulay	<b>4</b>	<b>5</b>	<b>6</b> Taylor and Riley Horan's Baby (ETA)
<b>7</b>	<b>8</b> Brian Campbell Meredith Desbiens	<b>9</b>	<b>10</b> Aiden Richardson	<b>11</b>	<b>12</b> David A. Gill	<b>13</b>
<b>14</b>	<b>15</b> Mitchell Desbiens	<b>16</b> Allen Whitt	<b>17</b> Broderick Macaulay	<b>18</b>	<b>19</b> Phineas Macaulay	<b>20</b>
<b>21</b>	<b>22</b>	<b>23</b>	<b>24</b> Charlie Richardson	<b>25</b>	<b>26</b>	<b>27</b>
<b>28</b> Erin Murphy	<b>29</b>	<b>30</b> Theo River Steadman Carter				



# ***TAMALE PIE WITH CHEESE AND CHICKEN***

(Makes 6 Servings)

## **Ingredients:**

- 4 green New Mexican chiles, roasted, peeled, stems and seeds removed, chopped
- 3 Jalapeño chiles, stems removed, chopped
- 1 tsp. New Mexican red chile powder
- 1 4-lb. chicken, cut in pieces
- 2 large onions, chopped
- 2 cloves garlic, minced
- 1 c. ripe olives, chopped
- 1 c. whole kernel corn
- 1 c. sour cream

## **Toppings:**

- 2 c. chicken broth (from above)
- 1 cup dried masa
- 2 eggs, separated
- 2 c. grated Monterey Jack Cheese

## **Directions:**

Simmer the chicken, one of the onions, and garlic in water until the chicken is done and starts to fall away from the bones. Remove the chicken. Strain the broth and reserve.

Remove the meat from the bone and chop the chicken along with the remaining onion. Combine with the remaining ingredients. Place in a casserole dish and cover with the toppings

Bring the broth to a boil and gradually add the masa while stirring constantly. Reduce the heat and cook until the mixture thickens, for about 10 mins. Remove from the heat and stir in the egg yolks. Whip the egg whites until stiff and fold them into the masa mixture. Spread this batter over the casserole and top with the grated cheese. Bake for 35 mins at 375°.



# July 2026

June 2026						
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28	29	30				

August 2026						
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23	24	25	26	27	28	29
30	31					

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1 Tyler Chew	2	3	4
5	6	7 Levi Torres Brooke Smith	8	9	10 Hyacinth Salas Bill Vuylsteke	11
12	13	14	15	16	17	18 Shannon Macaulay
19 Joe Campbell	20	21 Wyatt Martinez	22	23	24 Michelle Carter	25
26 Brett Macaulay	27	28 Michael Macaulay	29	30	31	





## ***GRILLED GOAT CHEESE TORTILLA SANDWICHES WITH PAPAYA-LIME SALSA***

(Makes 4 Servings)

### **Ingredients:**

1-1/2 c. crumbled goat cheese

1 tbsp. Minced garlic

1/4 c. roughly chopped fresh cilantro

2 tbsp. minced canned chipotles

1 tbsp. ground cumin

Salt and freshly cracked black pepper to taste

Papaya-Lime Salsa (recipes follows)

#### **PAPAYA-LIME SALSA**

2 c. papaya, peeled, seeded, small cut into bite-size pieces

1 red onion. Peeled and diced small

1/2 red bell pepper and diced small

1/3 c. fresh lime juice (about 2 large limes)

1 jalapeño or other fresh chili pepper of your choice, minced

1 tbsp. ground cumin

3 tbsp. roughly chopped fresh cilantro

Salt and freshly cracked black pepper to taste

### **Directions:**

In a small bowl, combine goat cheese, garlic, cilantro, chipotles, cumin, and salt and pepper to taste and mix well. Spread goat cheese mixture onto 4 of the tortillas and top them with the remaining tortillas.

Place the stuffed tortillas on the grill (or in a hot nonstick frying pan) over a med.-low fire and cook until the cheese is melted and the tortillas are golden brown, 3 to 5 mins. per side. Serve with a generous helping of fruit salsa.



# August 2026

July 2026						
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September 2026						
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20	21	22	23	24	25	26
27	28	29	30			

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						<b>1</b> Heather Macaulay
<b>2</b>	<b>3</b>	<b>4</b> Lucas Walenta	<b>5</b> Andrew Wood	<b>6</b>	<b>7</b>	<b>8</b>
<b>9</b>	<b>10</b>	<b>11</b>	<b>12</b>	<b>13</b>	<b>14</b>	<b>15</b>
<b>16</b>	<b>17</b> Sherry Kissée	<b>18</b>	<b>19</b>	<b>20</b> Christina Steadman	<b>21</b>	<b>22</b>
<b>23</b>	<b>24</b>	<b>25</b>	<b>26</b>	<b>27</b>	<b>28</b>	<b>29</b> Sara Crider
<b>30</b>	<b>31</b>					



# ***PESCADO A LA VERACRUZANA***

## ***(VERACRUZ STYLE FISH)***

(Makes 4 Servings)

### **Ingredients:**

- 1-1/2 tbsp. olive oil
- 4 cloves garlic, thinly sliced
- 2 tbsp. white wine
- 3 bay leaves
- 4 plum tomatoes, chopped
- 10 to 14 pitted Manzanilla or other green olives, roughly chopped
- 1/4 c. sliced pickled jalapeño peppers, chopped
- 2 tbsp. capers
- 1 tsp. fresh oregano leaves or 1/2 tsp. dried oregano
- 1 sprig fresh thyme or pinch dried thyme
- Kosher salt and freshly ground pepper
- 1 tbsp. chopped fresh parsley
- 1 (3 to 4) large red snapper or 1-1/2 lbs. boneless skin-on red snapper or other flaky white fish

### **Directions:**

Heat 1/2 tbsp. of olive oil in a large sauté pan over med.-low heat. Add onions and garlic and cook just until the onions are translucent, about 3 mins.

Next add the white wine and bay leaves and cook until the wine is almost completely evaporated. Add the tomatoes, olives, jalapeños, capers, oregano, and thyme and reduce the heat to low. Cook until the tomatoes are completely soft, stirring often, about 10 mins. Add salt and pepper to taste, and stir in parsley.

If using a whole fish, score each side with three or four deep slashes (this helps the sauce penetrate the fish and keeps it from curling up). If using fillets, remove the pin bones using fish tweezers or needle-nose pliers, and season the flesh-side with salt and pepper.

In a pan large enough to hold the whole fish or the fillets in a single layer, heat the remaining 1 tbsp. olive oil over med.-high heat.

For A Whole Fish: Add the snapper and cook for 2 to 3 mins. until golden brown. Carefully flip the fish and pour the tomato mixture on top. Reduce the heat to med.-low and cover. Cook for about 10 mins. until the fish is cooked through. The thickest part of the fish should flake easily when prodded with a fork.

For Fish Fillets: Cook skin side down first for 2 to 3 mins. until the edges start to brown, then flip and pour the tomato mixture on top. Reduce the heat to med.-low, cover, and cook for about 6 mins. or until the fish is cooked through. The exact cooking time will depend on the thickness of the fish fillets.





# September 2026

August 2026						
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October 2026						
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25	26	27	28	29	30	31

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1	2 Addison Frost	3	4	5
6	7 Mary Carter	8	9	10	11	12
13 Alistair Macaulay	14	15 Debbie Heeter	16 Steve Carter	17	18	19
20	21	22	23	24 Julian Little Ralph Wood	25	26 Dena Desbiens
27	28	29 Kai Wood Megan Martinez Lincoln Martinez	30			

September 07 Labor Day



# ***ALBONDIGAS***

(Makes 4-6 Servings)

## **Ingredients:**

1-1/2 Lbs. ground beef  
1/3 c. finely chopped onion  
2 large garlic cloves, finely minced  
1 to 2 chipotles en adobo, finely chopped  
1/2 tsp. coriander seed, toasted and ground  
1/2 tsp. whole black peppercorns, toasted and ground  
1/2 tsp. dried oregano, finely crumbled  
1 tbsp. ground mild red chile  
1/2 tsp. salt  
2 tbsp. Masa Harina  
1 extra large egg  
2 tbsp. olive or canola oil  
1-1/2 green sauce  
Cooked long-grain white or brown rice

## **Directions:**

Put ground beef in a large bowl and break it up. Mix in onion. Garlic, chipotles, coriander, pepper, oregano, ground chile, and salt.

Beat Masa Harina with the egg. Work this into the beef mixture.

Form the mixture into 2-in. balls and fry them in oil over med.-low heat for about 15 mins, turning them to brown all sides. Serve them hot with green or red sauce and rice.



# October 2026

September 2026						
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November 2026						
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Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1 Quentin Torres	2	3
4	5	6	7	8	9 Tom Chew	10
11	12	13	14	15	16	17
18	19 Adriana Macaulay Kade Walenta	20 Lisa Diaz Adam Frost	21	22	23	24
25	26	27	28	29	30	31

October 12 Columbus Day





## ***CAST IRON QUESO FUNDIDO***

(Makes 6 Servings)

### **Ingredients:**

- 6 oz. bulk Mexican-style chorizo sausage
- 1 small onion sliced thin
- 1 poblano chile stemmed, halved, seeded, and sliced thin crosswise
- 1/4 tsp. table salt
- 2 garlic cloves minced
- 2 tsp. dried Mexican oregano picked over for stems and divided
- 1 tomato cored and chopped 12 oz. shredded Chihuahua cheese (3 c.)
- 6-8 (6-in.) flour tortillas warmed

### **Directions:**

Adjust oven rack 6 in. from boiler element and heat broiler.

Cook chorizo in 10-in. cast-iron skillet over med. heat stirring and breaking up chorizo into small pieces until sizzling in its fat and lightly browned, 6 to 8 mins.

Off heat, use a slotted spoon to transfer chorizo to paper towel-lined plate leaving fat behind in skillet if chorizo is very greasy, blot with paper towels); set aside. Pour off all but 1 tbsp. fat from skillet. (If you don't have 1 tbsp., supplement with vegetable oil).

Add onion, poblano, and salt and cook over med. heat until vegetables are softened, 4 to 6 mins. Stir in garlic and 1 tsp. oregano and cook until fragrant, about 30 secs. Stir in tomato and reserved chorizo and cook until tomato is softened and beginning to break down, about 3 mins.

Off heat, smooth chorizo mixture into even layer in skillet. Sprinkle cheese evenly over chorizo to the edge of skillet.

Broil until cheese is well browned on top and crisp around edges, 2 to 3 mins. Transfer skillet to heatproof surface and sprinkle with remaining



# November 2026

October 2026						
S	M	T	W	T	F	S
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4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

December 2026						
S	M	T	W	T	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2 Carter Joshua Frost	3	4	5	6	7
8 Lee Martinez	9	10	11	12	13 Dave Heeter	14
15	16	17	18	19	20	21
22	23 Miranda Walenta	24 Chad Macaulay	25	26	27	28
29	30 Logan Smith					

November 11 Veteran's Day

November 26 Thanksgiving



# OAXACAN-STYLE PORK PICADILLO

(Makes 4-6 Servings)

## Ingredients:

- 2 lbs. ground pork or chopped pork loin
- 1 med. white onion chopped
- 5 garlic cloves minced or sliced
- 1-2 dried smoky chiles (like ancho, pasilla or chipotle)
- 3 fire-roasted tomatoes or a 15-oz. can of diced tomatoes
- 1/2 tsp. ground cinnamon
- 1/2 tsp. black pepper
- 1/2 tsp. ground cloves
- 2 tbsp. apple cider vinegar
- 1/2 c. raisins
- 1/4 c. slivered toasted almonds
- Salt and to taste
- Cooking oil

## Directions:

### Prepare the Chiles:

Toast dried chiles in a dry skillet over med. heat until fragrant. Place the toasted chiles in a bowl, cover with water, and let them rehydrate for about 20 mins. Drain the chiles and transfer them to a blender along with the tomatoes including juice if canned. Process until smooth puree forms.

### Brown the Pork:

Heat the oil in a large skillet or Dutch oven over med.-high heat. Add the pork to the oil, breaking up clumps until it changes color, about 5 mins. Add the chopped onion and continue cooking, stirring regularly until the onion is soft and the meat begins to brown, about 5 mins. Stir in minced/sliced garlic and cook for 2 mins. longer.

### Simmer and Finish:

Pour the chile and tomato puree into the skillet with the pork and vegetables. Add the cinnamon, black pepper, cloves, and apple cider vinegar. Stir in raisins. Bring to a simmer, then reduce heat to low and cook for 15-20 minutes, allowing the flavors to meld. Stir in the toasted slivered almonds and season with salt to taste.

Serve the pork picadillo warm with tortillas, rice, or as a filling for tacos.



# December 2026

November 2026						
S	M	T	W	T	F	S
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29	30					

January 2027						
S	M	T	W	T	F	S
						1 2
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17	18	19	20	21	22	23
24	25	26	27	28	29	30
31						

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1	2	3	4	5 BrynLee Mae Bagwell
6 Paul Little	7 Patrick Delbeq	8	9	10	11 Robert Carter	12
13	14	15	16	17	18	19 Marina Walenta Cassi Torres
20	21	22	23	24	25	26 Monique Chew
27	28	29	30 Levi Carter	31		



# LOVE LIFE

"Life is short...Live it like it's your last..."

Kiss it slowly, Hug it Lovingly.

Love Life

Like it's Your Last!