

Virtual Cooking Class

With Chef Jyll Everman



BEST Freezer Burritos (Serves 8)

- 1 lb ground beef or turkey
- 1 small onion, diced
- 2 cloves garlic, minced
- 1/2 tsp salt
- 1/2 tsp pepper
- 1 can refried beans
- 1 can green chilis (4 oz)
- 1 cup green enchilada sauce
- 1 cup red enchilada sauce
- 1/2 tsp ground cumin
- 1/2 tsp chili powder
- 1/2 tsp garlic powder
- 3 cups shredded cheese
- 10 ten inch flour tortillas

In a large saucepan, heat the ground beef and onion with the salt and pepper until cooked through and well combined. Add garlic and cook 1 additional minute. Drain excess grease.

Add beans, chilis, enchilada sauces, cumin, chili powder and garlic powder and mix well. Heat through, stirring constantly to keep from sticking. Add additional salt and pepper to taste.

Let cool slightly, then place about 1/3 cup of the filling into each tortilla. Sprinkle with 1/4 cup cheese over the filling, then gently roll the burrito, tucking in the sides and rolling tightly. Wrap individually in plastic wrap and freeze. To re-heat: unwrap burrito from plastic wrap and microwave for 1 minute. Cut in half and cook in 1 minute intervals until heated through.

Virtual Cooking Class

With Chef Jyll Everman



Mango Guacamole

2 medium ripe avocados
1 medium mango
1 Roma tomato, diced
1/4 cup red onion, diced
1 clove garlic, minced
1 jalapeño, ribs and seeds removed (if desired), minced
1 medium lime
1/4 tsp cumin
Salt and pepper
Tortilla chips

Carefully cut each avocado in half, lengthwise. Carefully remove the pit of the avocado with the heel of your knife. Scoop the avocado out of the peel into a medium bowl. Smash with a fork.

Slice the mango into 4 sections, working around the pit. Gently cut the flesh away from the peel and cut into small dice. Add to the avocados. Add the red onion, garlic and jalapeño.

Cut the lime in half and squeeze the juice from each half into the avocado bowl. Add the cumin and a little salt and pepper and gently stir until well combined. Season with salt and pepper to taste. Serve with tortilla chips.

Virtual Cooking Class

With Chef Jyll Everman



Mexican Chocolate Sauce

1 cup dark chocolate chips
1/2 cup heavy cream
1/2 cup water
1 tsp cinnamon
Pinch cayenne
Pinch salt

Heat 2 inches of water to a simmer in a small pot. Using an oven safe bowl that fits over the saucepan (but doesn't touch the water!) add your chocolate chips and stir constantly, until melted and smooth. Remove from heat and set aside.

Pour out the simmering water and add the heavy cream and water into the pot. Bring back to the stove and heat until JUST simmering. Once heated through, add to the chocolate chips and whisk until completely smooth. Stir in the cinnamon, cayenne and salt. Serve over pound cake, ice cream or stir into coffee.