

Q. What made a pressman like Gypsy Rose Lee?

A. Because they both did stripping.

*"All my friends know that I love to cook;
I hope you enjoy my family's favorites."*

Enchiladas Verdes

1 lb tomatillos
2 garlic cloves
2 TBL oil
½ C chopped onion
Vegetable oil for frying
12 corn tortillas
2 C Monterrey Jack Cheese
Sour cream

Soak tomatillos in a bowl of cold water to loosen husks
Drain and peel off husks

Place the tomatillos and garlic in saucepan with water to
cover the tomatillos halfway and bring to boil
Boil until soft, approx 10 minutes, drain

Transfer to blender and puree

Heat 2 TBL oil in saucepan, add the tomatillos and season
with salt and pepper

Simmer for approx 5 minutes

Pour vegetable oil in skillet until hot

One at a time dip the tortillas into the hot oil to soften them –
just a few seconds

Transfer to paper towels to drain

Fill the center of the tortillas with the cheese and fold over


Place seam side down in dish and top with sauce

Heat in oven for approx 15 minutes

Top with sour cream



Not all printers are created equal: Different printers offer different specialties. Online printing solutions, for instance, offer good quality service on relatively simple projects. If you need a business card — and you already have the design — you can get them printed up with high quality and low expense by going online. But those same printers just can't offer as good a solution on anything even a little out of the ordinary. In those circumstances, you'll be better off with a printer you can describe your needs to in person.



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Recipes originate in different publications but brought to you with the added farino flavor. Ciao bellas!

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