

# Delicious Restaurant-Style Tex-Mex Recipes for Father's Day

## Chili's Baby Back Ribs

If you get them just right, ribs are amazing. Make these ribs and serve them at your next house party for a room full of happy guests.

*Serves 4 | Prep time 15 min. | Cooking time 3 hours 30 min.*

### **Ingredients**

#### Pork

- 4 racks baby-back pork ribs

#### Sauce

- 1½ cups water
- 1 cup white vinegar
- ½ cup tomato paste
- 1 tablespoon yellow mustard
- ⅔ cup dark brown sugar packed
- 1 teaspoon hickory flavored liquid smoke
- 1½ teaspoons salt
- ½ teaspoon onion powder
- ¼ teaspoon garlic powder
- ¼ teaspoon paprika

### **Directions**

1. Mix together all of the sauce ingredients and then bring to a boil.
2. When the sauce starts to boil, reduce it to a simmer. Continue simmering the mixture for 45 to 60 minutes, mixing occasionally. When the sauce is almost done, preheat the oven to 300°F.
3. Choose a flat surface and lay some aluminum foil over it, enough to cover 1 rack of ribs. Place the ribs on top.
4. Remove the sauce from heat and start brushing it all over the ribs.
5. When the rack is completely covered, wrap it with the aluminum foil and place it on the baking pan with the opening of the foil facing upwards.
6. Repeat steps 3 to 5 for the remaining racks.
7. Bake the ribs for 2½ hours.
8. When they are almost done baking, preheat your grill to medium heat.
9. Grill both sides of each rack for 4 to 8 minutes. When you are almost done grilling, brush some more sauce over each side and grill for a few more minutes. Make sure that the sauce doesn't burn.
10. Transfer the racks to a large plate and serve with extra sauce.

# Abuelo's Chicken Fajitas

Since 1989, Abuelo's has been serving authentic Mexican meals made from their chef's family recipes. Here is our version of their chicken fajitas.

*Serves 4-6 | Prep. time 15 min. | Cooking time 30 min.*

## ***Ingredients***

### Fajita Seasoning (makes 4 tablespoons)

1 tablespoon cornstarch  
1 tablespoon chili powder  
2 teaspoons white sugar  
1 teaspoon salt  
1 teaspoon paprika  
1 teaspoon onion powder  
½ teaspoon garlic powder  
½ teaspoon ground cumin  
¼ teaspoon cayenne pepper

### For the Fajitas

1 ½ pounds boneless, skinless chicken breast, sliced into strips  
2 tablespoons fajita seasoning  
1 tablespoon vegetable oil  
2 large sweet onions, each cut into 8 wedges  
1 large green bell pepper, cut into ½-inch strips  
1 large red bell pepper, cut into ½-inch strips

### Other ingredients

10 (8-inch) flour tortillas  
1 cup salsa

## ***Directions***

1. Prepare the fajita seasoning by mixing all the ingredients together.
2. Sprinkle the chicken with 2 tablespoons of the seasoning and toss to coat. Set the chicken aside.
3. In a large skillet over medium-high heat, warm the oil and add the chicken. Cook until it is browned.
4. Add the onion and peppers. Cook, stirring occasionally, until the vegetables are tender and the chicken is cooked through. Add a little water to make a sauce, if you like.
5. Warm the tortillas and fill them with the chicken mixture. Serve with salsa.

# Chili's Crunchy Fried Shrimp

Chili's has perfected the art of marrying protein with a perfect blend of spices, and we are sharing their expertise with you. Make some at home, adjusting the recipe to your liking.

*Serves 8 | Prep. time 10 min. | Cooking time 1 hour*

## **Ingredients**

- 2 pounds large shrimp, peeled
- Crisco shortening, melted
- Cornflake crumbs

## **Batter**

- $\frac{2}{3}$  cup flour
- $1\frac{1}{3}$  cups cornstarch
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  teaspoon baking powder
- 6 egg whites
- $\frac{2}{3}$  cup water
- 4 tablespoons vegetable oil

## **Directions**

1. Mix the batter ingredients together and set aside.
2. In a separate container, pour out the cornflake crumbs.
3. Preheat the oil over medium heat.
4. Coat each shrimp with a generous amount of batter and then roll it in the crumbs.
5. Deep fry the shrimp until golden brown.
6. Place the shrimp on oil absorbent paper or paper towels.
7. Serve with cocktail or tartar sauce.

# Baja Fresh's Guacamole

We love Baja Fresh Mexican Grill for the generous servings of fresh food. Guacamole is always best right after it's made, so we're pleased to share this recipe inspired by Baja's. You can make it at home instead of buying it at the store.

*Makes about 2 cups | Prep. time 10 min.*

## **Ingredients**

- Flesh of 3 avocados, chopped
- 2 tablespoons lime juice
- $\frac{3}{4}$  teaspoon salt
- $\frac{1}{2}$  teaspoon ground cumin
- $\frac{1}{4}$  teaspoon cayenne powder
- 1 small onion, finely chopped
- 2 Roma tomatoes, seeded and diced
- 1 tablespoon chopped cilantro

## **Directions**

1. In a medium bowl, mash the avocados. Drizzle in the lime juice and mix well.
2. Stir in the salt, cumin, cayenne, onion, tomatoes, and cilantro.
3. Taste and adjust the seasonings to your liking.
4. Let the guacamole sit at room temperature for about 30 minutes for the flavors to blend.

# Acapulco's Mexican Rice

No collection of Tex Mex recipes would be complete without Mexican rice! We prefer this recipe, inspired by Acapulco's version of the classic.

*Serves 6 | Prep. time 10 min. | Cooking time 55 min.*

## **Ingredients**

- 3 tablespoons lard or chicken fat
- 1 large onion, diced
- 2 cups long-grain rice
- 2 cups chicken broth
- 1 cup tomato juice
- 1 cup diced tomatoes
- 1 tablespoon chopped parsley
- 2 cloves garlic, minced
- ½ teaspoon paprika
- ½ teaspoon ground cumin
- 1 teaspoon salt
- 1 dash white pepper

## **Directions**

1. Preheat the oven to 350°F and butter a casserole dish.
2. In a skillet, melt the lard or chicken fat. Cook the onion and rice until they are lightly browned, about 10 minutes, stirring constantly. Transfer them to the prepared dish.
3. In the skillet, combine the remaining ingredients and bring them to a boil. Pour them over the rice and mix.
4. Cover with foil and bake for 25–30 minutes. Fluff with a fork, and serve.

# Café Rio's Tres Leche Cake

This lovely cake is so moist it's almost a pudding. Serve it up as a special treat sometime soon!

Serves 8–10 | Prep. time 15 min. | Chilling time 4 hours | Cooking time 25 min.

## **Ingredients**

### For the Cake

- 6 large eggs, separated
- 2 cups granulated sugar
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- ½ cup whole milk
- 1 ½ teaspoons vanilla extract

### For the Cream

- 1 (14-ounce) can evaporated milk
- 1 (14-ounce) can sweetened condensed milk
- 1 cup heavy cream

### For Serving

- Whipped cream
- Strawberries for garnish

## **Directions**

1. Preheat the oven to 350°F and butter a 9x13 baking dish or 8–10 individual 8-ounce ramekins.
2. Beat the egg whites until fluffy. Incorporate the yolks one at a time.
3. Gradually beat in the sugar.
4. In a separate bowl, sift together the flour, baking powder, and salt.
5. Gently mix in half the flour mixture and then half the milk. Repeat.
6. Pour the batter into the prepared pan or dishes. Bake 25 minutes for the large pan, or 15–18 minutes for the ramekins.
7. Meanwhile, combine the cream ingredients in a blender.
8. While the cake is still warm, pour the cream over the cake(s).
9. Cover and refrigerate at least 4 hours.
10. Serve with whipped cream and strawberries.

# 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 own copy, click on the cover below or click [here](#).

