PREP TIME
10 MIN

COOK TIME
0 MIN

SERVINGS
10-15 CUPS

Sarita's Spiced Apple Punch

Ingredients

- 1 package Mulling spices, toasted
- 1 cup Tamarind
- 1 gallon Apple Cider
- 1 liter Manzanita Sol (Mexican apple soda)
- 2 cans Jumex Juice GUAVA

- Optional:
- 1 cup Tequila reposado
- 1 bottle sparkling white wine
- 5 Dashes orange bitters

- Garnish:
- Apples
- Pears
- Anise Stars
- Cinnamon Sticks
- Ice

- Rim:
- Caramel
- Cinnamon sugar

Instructions

- In a large pot, toast the mulling spices for a few minutes. Add the apple cider to the mulling spices and peeled tamarind.
- Bring the mixture to a gentle boil, then lower the heat to a simmer for about 15–20 minutes.
- Remove the cider from the heat and let it cool. Strain out the mulling spices and tamarind.
- Pour the spiced cider into a large punch bowl
- Stir in the two cans of Jumex Guava Nectar
- Right before serving, slowly pour in the cold Manzanita Sol.
- Toss the sliced apples and pears directly into the punch bowl so they float beautifully.
- Optional Adult Twist: add 1 cup tequila/proseco.
- Rim glasses and add ice into individual cups.



PREP TIME
20 MIN

COOK TIME
20 MIN

SERVINGS
8-12

Chicken Enchilada Soup

Ingredients

- 2.5 LBS BONELESS CHICKEN THIGHS
- 4 TBSP OLIVE OIL FOR SAUTÉEING +2
- 1 WHITE ONION DICED
- 2 CLOVES GARLIC MINCED
- 1 CAN ENCHILADA SAUCE 10OZ
- 1 CAN DICED, ROASTED TOMATOES 14OZ
- 1 CAN DICED, GREEN CHILES 4 OZ
- 1 CAN DICED, JALAPEÑO CHILES 4 OZ
- 1 CAN WHITE NORTHERN BEANS 15OZ
- 1 CAN CORN KERNELS 15 OZ
- 8 OZ CREAM CHEESE
- 16 OZ HEAVY WHIPPING CREAM
- 64 OZ CHICKEN BROTH
- 2 TBSP BETTER THAN BOUILLON
- 1 TSP GROUND CUMIN
- 1 TSP CHILI POWDER
- 1 TSP SMOKED PAPRIKA
- 1/2 TSP SALT
- 1/2 TSP PEPPER

Instructions

- Cook the chicken: Season chicken thighs, sauté until golden, cool, and shred. set aside.
- Sauté aromatics: Cook chopped onion and garlic in olive oil for 4–5 minutes until soft.
- Add base ingredients: Stir in enchilada sauce, tomatoes, chilies, beans, corn, bouillon, and broth, then bring to a simmer.
- Season the soup: Mix in cumin, chili powder, and smoked paprika, adjusting salt to taste.
- Simmer: Add heavy cream, simmer on low for 20–25 minutes, and stir the chicken back in for the last 5 minutes.
- Serve: Ladle into bowls and top with tortilla chips, cheese, sour cream, cilantro, and a lime wedge.

Soup Toppings

- 1 CUP CRISPY TORTILLA STRIPS
- 1 CUP CHIHUAHA CHEESE
- 1/2 CUP SOUR CREAM
- 1/2 CUP WHITE ONION DICED
- 1/2 CUP CILANTRO CHOPPED
- 2 LIMES QUARTERED
- 1 SPRINKLE HOT SALSA



PREP TIME
20 MIN

COOK TIME
20 MIN

Pumpkin Spice Tres Leches Cake

Ingredients

- 1 BETTY CROCKER SPICE CAKE MIX
- 1 CUP BREWED COFFEE
- ¼ CUP VEGETABLE OIL
- 3 EGGS
- 1 TBS. PUMPKIN SPICE

Tres Leches Mixture

- 12 oz Can of Evaporated Milk
- 14 oz Can Sweetened Condensed Milk
- 2 Cups Heavy Whip Cream
- 1 Cup Powder Sugar
- 1 Tbs Vanilla Extract
- 1 Tbs. Pumpkin Spice

Frosting

- 2 Cups Heavy Whipping Cream
- 1 Cup Powder Sugar
- 1 tsp. Pumpkin Spice
- 1 Tbs. Vanilla Extract

Instructions

Bake the Cake according to the cake mix box instructions.

- Grease a 13" x 9" nonstick baking pan.
- Pour into the prepared pan and bake until a knife inserted into the center comes out clean.

Mix the milks:

- While you prepare your tres leches topping, let your cake cool.
- In a small pitcher whisk together the evaporated milk, sweetened condensed milk, 14oz of heavy cream, and vanilla extract until smooth.

Poke and Soak

- Allow the baked cake to cool completely. Using a fork, poke holes in even rows all up and down the surface of the cake.
- Slowly pour the tres leches mixture all over the cake, working in rounds to give the cake a chance to absorb the liquid. Tilt the pan slightly in directions where the milk puddles to help it distribute evenly. Chill
- Place the soaked cake directly into the refrigerator so it can finish fully absorbing the milk mixture.

Whip the frosting

- In a chilled mixing bowl or stand mixer, combine the 2 cups of cold heavy whipping cream, powdered sugar, 1 tablespoon of vanilla, and 1 tablespoon of pumpkin spice. Beat on high speed until the whipped cream forms stiff peaks.

Assemble and Decorate

- Spread the pumpkin spice whipped topping evenly over the chilled cake. Return the cake to the fridge for a couple of hours to allow the frosting to stiffen.

