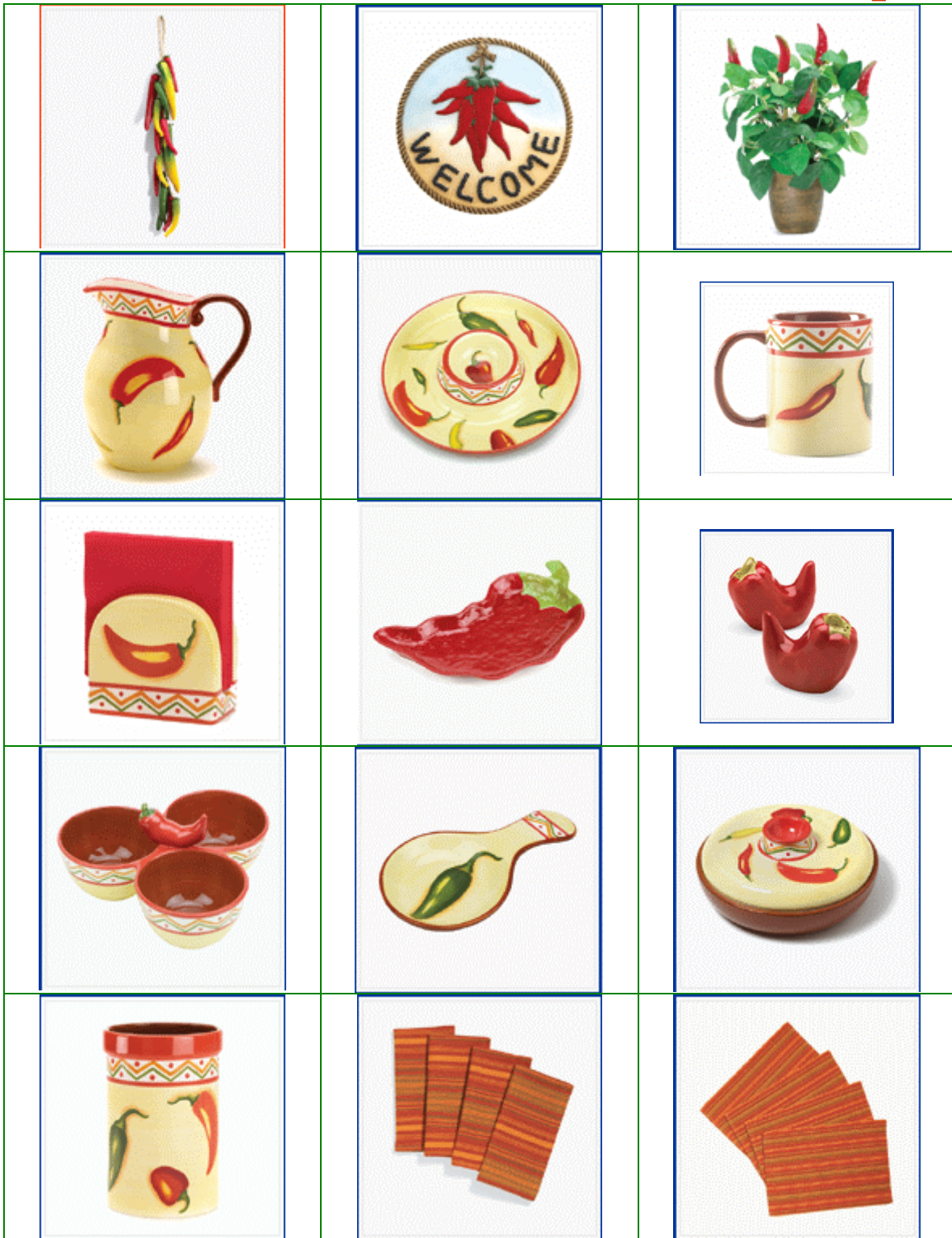


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Southwestern Home Décor Ideas & Recipes



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Southwestern Home Décor Ideas & Recipes ebook.

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	<p style="text-align: center;">Chili Strand Wall Décor</p> <p>#36675 Make a spicy statement with this bright, colorful decorative bouquet of hot chilis. Plastic. 3 1/4" x 3 1/4" x 23" high.</p> <p style="text-align: center;">Price: \$15.95</p> <p style="text-align: right;">Buy Online</p>
	<p style="text-align: center;">Chili Pepper Pitcher</p> <p>#36688 Pour a cool glass of lemonade from this stylish and peppy pitcher. Dishwasher safe. Earthenware. 8 1/2" x 6 1/2" x 9 1/8" high.</p> <p style="text-align: center;">Price: \$29.95</p> <p style="text-align: right;">Buy Online</p>
	<p style="text-align: center;">Chili Pepper Napkin Holder</p> <p>#36672 Festive napkin holder brings south-of-the-border fun to your kitchen table. Earthenware. 5 1/4" x 2 1/2" x 3 1/4" high.</p> <p style="text-align: center;">Price: \$6.95</p> <p style="text-align: right;">Buy Online</p>
	<p style="text-align: center;">Chili Pepper Condiment Server</p> <p>#36691 A hot chili is the handle for these three bowls designed for your most tongue-tingling dipping sauces. Microwave and dishwasher safe. Earthenware. 9 1/4" diameter x 4 3/4" high.</p> <p style="text-align: center;">Price: \$19.95</p> <p style="text-align: right;">Buy Online</p>
	<p style="text-align: center;">Chili Pepper Utensil Holder</p> <p>#36671 A bevy of spicy peppers dance on side of this exciting utensil holder! Dishwasher safe. Earthenware. 4" x 4" x 6 1/4" high.</p> <p style="text-align: center;">Price: \$14.95</p> <p style="text-align: right;">Buy Online</p>

	<p style="text-align: center;">Chili Welcome Plaque</p> <p>#36519 A lasso surrounds a brace of hot red chiles—a "warm" welcome indeed! Crafted in polystone, with over 50% natural stone. 11" diameter; 3/4" thick.</p> <p style="text-align: center;">Price: \$14.95</p> <p style="text-align: right;">Buy Online</p>
	<p style="text-align: center;">Chili Pepper Chip Dip Platter</p> <p>#36690 A platter that's as spicy and hot as the salsa it serves! Microwave and dishwasher safe. Earthenware. 14" diameter x 2 3/4" high.</p> <p style="text-align: center;">Price: \$29.95</p> <p style="text-align: right;">Buy Online</p>
	<p style="text-align: center;">Chili Pepper Platter</p> <p>#36660 Add some spice to your dish with this vivid red pepper platter. Hand wash only. Stoneware. 15 1/4" x 8 3/4" wide.</p> <p style="text-align: center;">Price: \$24.95</p> <p style="text-align: right;">Buy Online</p>
	<p style="text-align: center;">Chili Pepper Spoon Rest</p> <p>#36670 A red hot decoration for your stovetop that also saves it from messy spoon splatters. Dishwasher safe. Earthenware. 9 1/4" x 5 1/4" x 1 1/2" high.</p> <p style="text-align: center;">Price: \$9.95</p> <p style="text-align: right;">Buy Online</p>
	<p style="text-align: center;">4 Pc. Southwest Table Napkins</p> <p>#36499 These fiery southwestern stripes add colorful fun to your dinner table. 100% cotton. 17" x 16" wide. Set of 4</p> <p style="text-align: center;">Price: \$12.95</p> <p style="text-align: right;">Buy Online</p>

	<p style="text-align: center;">Chili Pepper Plant In Pot</p> <p>#36719 Add a colorful accent to your table— without adding water! Artificial chili plant with bright red chiles in a terra cotta pot. The pot is 4 1/2" in diameter.</p> <p style="text-align: center;">Price: \$9.95</p> <p style="text-align: right;">Buy Online</p>
	<p style="text-align: center;">Chili Pepper 12 Oz. Mug</p> <p>#36693 Make your morning coffee a fiesta with this spicy hot 12 oz mug! Earthenware. 3 1/8" diameter x 3 7/8" high.</p> <p style="text-align: center;">Price: \$7.95</p> <p style="text-align: right;">Buy Online</p>
	<p style="text-align: center;">Chili Pepper Salt & Pepper Set</p> <p>#36658 These bright red chili salt 'n pepper shakers are so spicy they practically burn a hole through your table! Hand wash only. Stoneware. 3 5/8" x 2" x 2 1/4" high.</p> <p style="text-align: center;">Price: \$12.95</p> <p style="text-align: right;">Buy Online</p>
	<p style="text-align: center;">Chili Pepper Tortilla Warmer</p> <p>#36689 Your tortillas stay extra toasty in this south-of-the-border style warmer. Microwave and dishwasher safe. Earthenware. 9" x 9" x 3 5/8" high.</p> <p style="text-align: center;">Price: \$24.95</p> <p style="text-align: right;">Buy Online</p>
	<p style="text-align: center;">4 Pc. Southwest Placemats</p> <p>#36497 These finely woven placemats in hot striped colors give an extra zesty kick to your meals. 100% cotton. 19 1/2" x 13" wide. Set of 4</p> <p style="text-align: center;">Price \$16.95</p> <p style="text-align: right;">Buy Online</p>

Imagine a selection of the above items in one of these baskets, just include some tortilla chips, your favorite salsa or dip, and give it as a gift for your host at a house-warming or dinner party!



Corn Husk Nesting Baskets

#34622 Tightly woven cornhusk baskets with lightweight bamboo handles are perfect for a variety of goods. Set of 3. Largest: 21" x 14 1/2" x 6 1/2" high.

Price \$39.95

[Buy Online](#)

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Southwestern Recipes



Breakfast Enchiladas

- 2 cups turkey ham, finely diced
- ½ cup chopped green onions
- 10 (8-inch) flour tortillas
- 2 cups (8 ounces) shredded cheddar cheese
- 1 tablespoon all-purpose flour
- 2 cups half-and-half
- 6 eggs, beaten
- ¼ teaspoon salt

Combine ham and onions. Place about 1/3 cup of the mixture down the center of each tortilla. Top with 2 tablespoons of cheese. Roll up and place seam side down in a greased 9- by 13-inch glass baking dish. In a medium-size mixing bowl, combine flour, half-and-half, eggs and salt, mixing until smooth. Pour mixture over filled tortillas. Cover with plastic wrap and refrigerate overnight.

To prepare: Remove pan from fridge and let stand for 30 minutes. Heat oven to 350 degrees. Cover pan with foil. Bake at 350 degrees for 25 minutes. Uncover and bake an additional 10 minutes. Sprinkle with remaining cheese and bake 3 minutes longer or until cheese is melted. Let stand 10 minutes



Fajitas-on-a-Stick

- 1 1/4 lb. boneless beef top sirloin steak, cut 1 inch thick
- 1/3 C. prepared Italian dressing
- 3 T. fresh lime juice
- 2 medium green or red bell peppers, each cut lengthwise into quarters
- 2 medium onions, each cut crosswise into 1/2 -inch slices
- Salt
- 8 medium flour tortillas, warmed

Prepared salsa
8 9-inch bamboo skewers

Soak eight 9-inch bamboo skewers in enough water to cover for 10 minutes; drain. Trim the fat from beef steak. Cut steak crosswise into 1/2-inch-thick strips. Thread an equal amount of beef, weaving back and forth, onto each skewer. In small bowl, combine dressing and lime juice, mixing well; brush onto beef, peppers, and onions.

Place vegetables on grid over medium, ash-covered coals; grill peppers, uncovered, 12 to 15 minutes and onions 15 to 20 minutes or until tender, turning both once. Approximately 10 minutes before vegetables are done, move vegetables to outer edge of grid. Place beef in center of grid; grill 8 to 10 minutes for medium-rare to medium doneness, turning once. Season beef with salt, as desired; remove beef from skewers. Serve beef and vegetables in tortillas with salsa.



County Fair Soft Tacos

1 lb. ground beef
1-3 cloves garlic, minced
Salt
Pepper
3 or 4 green onion, minced
3/4 c. chopped lettuce
12 corn tortillas
Oil
Taco sauce
1/2 c. coarsely mashed potatoes (with milk and butter)

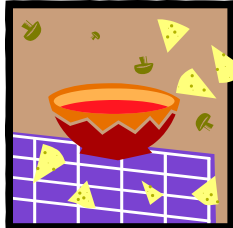
In skillet, slowly cook beef until browned. Add garlic, salt and pepper to taste. Drain fat. Add green onions, lettuce, mashed potatoes, and taco sauce to taste. Simmer slowly, about 7 minutes. In hot oil, heat tortillas, one at a time, just until softened. Blot dry with paper towels. Put spoonful of meat mixture on tortilla and roll up.



Fajita Kebabs

1/2 pound beef stir-fry strips
1/2 pound chicken stir-fry strips
1 small onion, cut into 8 wedges
1 large green, red and/or yellow bell pepper, cut into 1-inch pieces
1/2 cup mesquite or fajita sauce
8 (10-inch) flour tortillas, warmed
Toppings Ingredients:
Shredded lettuce
Salsa
Cheddar Cheese, shredded
Sour Cream

Heat gas grill on medium or charcoal grill until coals are ash white. Meanwhile, alternately thread beef strips, chicken strips, onions and peppers on 8 metal skewers, leaving at least 1/2-inch space between items. Place kabobs on grill. Brush kebabs generously with mesquite sauce. Grill, turning once and brushing with mesquite sauce, until beef reaches desired doneness and chicken is no longer pink (10 to 12 minutes). Place 1 kebab in each tortilla. Serve with toppings as desired. Makes 4 servings.



Grilled Southwest Steak

1 pound beef round steak, cut 1-inch thick
1/3 cup vegetable oil
1/3 cup fresh lime juice
3 jalapeno peppers, seeded and chopped
3 shallots, chopped
2 tablespoons snipped cilantro
2 cloves garlic, finely minced
1/2 teaspoon salt
Freshly ground pepper to taste

Trim fat from steak. Place steak in a plastic bag and set the bag into a shallow dish. For marinade, in a small bowl stir together oil, lime juice, jalapeno peppers, shallots, cilantro, garlic, salt and pepper. Pour over steak; seal bag. Marinate in the refrigerator for 6 hours or overnight, turning bag occasionally. Drain steak,

reserving marinade. Grill steak on an uncovered grill directly over medium coals to desired doneness, turning once. Allow 14 to 16 minutes for medium rare or 18 to 20 minutes for medium. Brush occasionally with marinade up to the last 5 minutes of grilling. Makes 4 servings.



Mayan BBQ Kebabs

- 1 pound round steak, cubed
 - 1 green bell pepper, seeded and cut into chunks
 - 1 onion, cut into chunks
 - 8 ounces cherry tomatoes
 - 1 (4-ounce) jar marinated artichoke hearts
 - 1 carrot, sliced
 - 1 (4 -ounce) can pineapple chunks
 - 1 green onion, sliced
 - 1/4 cup chicken broth
 - 3/4 cup prepared barbecue sauce
 - 2 tablespoons coffee liqueur
 - 1 green chili pepper, seeded and chopped
 - 1 garlic clove, crushed
 - 1/4 teaspoon prepared horseradish
 - 1/4 teaspoon salt
 - 1/8 teaspoon pepper
- Hot cooked rice for accompaniment*

Skewer cubed round steak, green bell pepper, onion, cherry tomatoes, artichoke hearts (drained, reserving the marinade), sliced carrot, pineapple chunks, and sliced green onion onto short bamboo skewers. In a bowl, combine the reserved artichoke hearts marinade, chicken broth, prepared barbecue sauce, coffee liqueur, chopped green chili pepper, crushed garlic clove, horseradish, salt, and pepper. Pour the sauce over the skewered mixture and marinate for 1 hour. Grill the marinated skewered mixture, basting and turning until done. Serve with the cooked rice. Makes 6 servings.



Santa Fe Grilled Beef Steaks & Corn

4 beef T-bone or Porterhouse steaks, cut 1-inch thick
(about 4 pounds) or boneless beef top loin steaks, cut 1-
inch thick (about 2 1/2 pounds)
4 ears sweet corn, in husks
3 tablespoons butter
Chili Glaze:
1/2 cup Heinz 57 sauce
2 cloves garlic, minced
1 1/2 teaspoons chili powder
1/2 teaspoon ground cumin

Peel corn, leaving husks attached at base; remove silk. Rewrap corn in husks; tie closed. Soak in cold water 30 minutes. Combine glaze ingredients; remove and reserve 1/4 cup. Drain corn. Place on grid over medium, ash-covered coals. Grill, uncovered, 20 to 30 minutes, turning frequently. After 5 or 10 minutes, place beefsteaks on grid with corn. Grill T-bone or Porterhouse steaks, uncovered, 14 to 16 minutes (top loin steaks 15 to 18 minutes) for medium rare to medium doneness, turning occasionally and brushing with glaze during last 5 minutes. Combine reserved 1/4 cup glaze and butter in 1-cup glass measure. Microwave on HIGH 1-1/2 to 2 minutes, stirring once. Carefully peel corn; brush with chili butter. Serve with steaks and remaining chili butter. Makes 4 servings.



Chicken Santa Fe

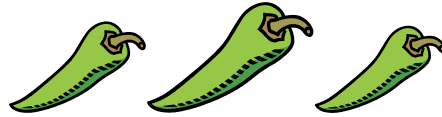
2 whole chicken breasts, halved, boned and skinned
4 tablespoons jalapeno jelly, melted
2 sweet red peppers, roasted, skinned*

Place chicken between 2 pieces wax paper and gently pound to 1/4-inch thickness. In large plastic zip-lock bag, place chicken in single layer. Add marinade, close bag, refrigerate and marinate, turning once, for 1 hour. Remove chicken from marinade and place on broiler pan; brush liberally with marinade. Arrange rack so chicken is 6 inches from heat and broil about 8 minutes. Turn and broil 8 minutes more or until chicken is brown and fork can be inserted with ease. Brush chicken with melted jelly. Place 2 roasted pepper strips to form an X on each breast half; spoon on remaining jelly. Return chicken to oven until brown and slightly glazed. Makes 4 servings.

Marinade:

In medium bowl, mix together 1/4 cup olive oil, juice and zest of 1 small lime, 1 clove garlic (crushed), 1 ounce tequila, 1/4 teaspoon bottled hot pepper sauce, 1/8 teaspoon liquid smoke and 1/4 teaspoon salt.

*To roast peppers, place under broiler, turning often until charred. Cool. With point of sharp knife, remove stem, seeds and skin. Cut in 8 strips.



Jerked Chicken and Plantain Kebabs with Papaya-Avocado Salsa

- 8 boneless chicken thighs, cut into 2-inch chunks
- 2 ripe plantains, sliced into 1-inch pieces
- 1 red onion, cut into 2-inch chunks; 1 chunk minced
- 2 tablespoons jerk seasoning
- 1 teaspoon cumin
- Hot cooked rice for accompaniment
- Papaya-Avocado Salsa:
 - 2 ripe avocados, diced
 - 1 cup diced papaya
 - 2 tablespoons lime juice
 - 1 teaspoon orange zest
 - 2 tablespoon orange juice
 - 1 teaspoon jerk seasoning*
 - 1/4 teaspoon salt

Prepare charcoal or gas grill, or preheat broiler. To make salsa, stir together all salsa ingredients, plus minced red onion. Set aside. On 8 long skewers, thread chicken, plantains and chunks of red onion. Rub with jerk seasoning and cumin. Place on grill or under broiler and cook, turning once, about 6 minutes per side or until chicken is firm and cooked throughout and plantains and onions are tender. Serve skewers with salsa and rice. Makes 4 servings.

*(To mix your own jerk seasoning, mix together 2 tablespoons dried minced onion, 2 1/2 teaspoons dried thyme, 2 teaspoons ground allspice, 2 teaspoons ground black pepper, 1/2 teaspoon ground cinnamon, 1/2 teaspoon cayenne pepper, 1/2 teaspoon salt, 2 tablespoons vegetable oil)



Southwest Chicken Barbecue

- 1 cup ketchup
- 5 tablespoons unsalted butter, if available
- 1/4 cup strong black coffee
- 3 tablespoons Worcestershire sauce
- 1 to 2 tablespoons pure ground hot chilies
- 1 tablespoon dark brown sugar, packed
- 1/4 teaspoon salt, or to taste
- 3 to 4 pounds chicken, cut into serving pieces

To prepare the sauce: in a 2-quart saucepan combine all the ingredients and all the sauce to simmer, uncovered over medium heat for 10 to 15 minutes. Set aside until you are ready to barbecue. To barbecue the chicken: when the fire is ready, position the rack 5 inches above the heat source. Place the chicken pieces on the hot rack, skin side down. When seared, turn and grill the pieces bone side down, until light golden. Remove the chicken from the grill and cover the grill with a layer of heavy-duty aluminum foil. Puncture the foil to make plenty of ventilation holes. Place the chicken on the foil, skin side down, and generously spoon on the barbecue sauce. Grill until the sauce is set. Then turn the pieces over, sauce the skin side and grill bone side down. Continue saucing and turning until all the pieces are done, about 50 to 60 minutes. To test to doneness, insert the tip of a sharp knife into the largest piece of chicken breast. If the juices run clear, it's done. Makes 1 1/2 cups sauce, serving 3 to 4 people.



Fresh Fiesta Salsa - (Mild Version)

- 6 Ripe Tomatoes (medium size)
- 1 Yellow Onion (medium size)
- 1 Green Pepper
- 1 Red Pepper
- 1 Yellow Pepper
- 3 Stalks Celery
- 1/8 cup Cilantro
- 1 clove Garlic crushed
- Garlic Salt or Salt to taste

Seed and dice tomatoes. Seed and dice green, red, and yellow Peppers. Dice onion. Chop celery and cilantro into small pieces. Crush garlic clove. Mix tomatoes, peppers, onion and celery in a bowl. Add garlic, cilantro and salt to taste. Serve as a dip with Tortilla Chips or Pour over a 9 oz. Package of Cream Cheese and serve with Tortilla Chips Enjoy!

