

Home on the Range

So Many Ways To Fold In The Flavor!

Tired of ordinary sandwiches made with plain bread?

Let your imagination roll.

Shake up your morning routine by wrapping your favorite omelet in a tortilla. Keep the party going with Easy Mexican Calzones wrapped in pie crust. Stuff bagels, pitas, and muffins with your favorite sandwich fixings.

In recent years, sandwiches have come a long way from those typically served with ordinary plain bread and hamburger buns. Much of this evolved from ethnic influences of Italian and Mexican restaurants. Taste a calzone, a veggie wrap, or an enchilada, and you want to duplicate it at home.

Speaking of tortillas, did you know that they are more popular in the U.S. than any other ethnic bread — including bagels, pitas, and English muffins?

Tortillas are no longer used only as a Mexican bread. Tortillas are found in a wide range of American fare, from sandwiches and casseroles to desserts and snacks. In fact, as its popularity has grown, the tortilla has found its way into mainstream America, often substituted for bread in peanut butter and jelly sandwiches and for thin, crispy pizzas.

Tortillas come in a variety of sizes to accommodate a wide range of tastes, including fajita size, perfect for kids and Mexican meals; burrito size, perfect for making wraps; and many more.

Try wraps, bagels, muffins, and ethnic breads to accommodate any taste from mild to wild.

At right, Easy Mexican Calzones made with pie crust assuages those looking for something a bit different yet every bit as satisfying as the traditional burger sandwich.

STROMBOLI

1 loaf frozen bread dough, thawed

Flour

6 slices turkey ham

6 slices provolone cheese

6 slices American cheese

6 slices cooked salami

¼ green pepper, diced

2 tablespoons onion, minced

½ cup sliced mushrooms

Pizza or spaghetti sauce

Preheat oven to 400 degrees.

On a floured work surface, roll bread dough to 18x6-inch rectangle.

Fill stromboli by laying the turkey ham down the center of dough, overlapping pieces. Next layer the American and provolone cheese, chopped vegetables, and end with cooked salami. Fold meat layers over for easier wrapping.

Carefully stretch dough and fold over meat. Pinch the edges together. Moisten ends, fold over and seal. Placed seal side down on greased baking sheet. Bake 12-15 minutes or until golden brown. Serve with heated sauce.

Variation: Try making a steak and cheese stromboli by using fried minute steaks and onions with mozzarella cheese. Serve with sauce.

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EASY MEXICAN CALZONES

15-ounce package refrigerated pie crusts, room temperature

1 pound ground beef

4-ounce can diced green chilies

¼ cup water

1.25-ounce taco seasoning mix

1 cup shredded cheddar or Monterey Jack cheese, divided

Garnish suggestions: salsa, shredded lettuce, sour cream, diced tomatoes, sliced green onions

Preheat oven to 425 degrees.

Brown beef in large skillet; drain. Add chilies, water, and seasoning mix; mix well.

Place unwrapped pie crusts on cutting board; unfold. Cut each crust in half, making four half circles. Place ½ cup beef filling on half of each circle. Place ¼ cup cheese on top. Dampen edge of crust with water. Fold sides over filling; crimp edges with tines of fork. Place on ungreased baking sheet. Bake 10-15 minutes or until golden brown. Cool on baking sheet 5 minutes. Garnish as desired.

CHICKEN ENCHILADAS

1 onion, chopped

2 cloves garlic, minced

4-ounces green chilies, chopped

1 pound cooked chicken, shredded

10-ounces enchilada sauce

½ cup jalapeno Jack cheese, shredded

10 corn tortillas, warmed

Saute onion and garlic in a large oiled skillet over medium heat, about 5 minutes. Add chilies, chicken, and enchilada sauce, and cook 2 minutes. Fold in cheese. Remove from heat. Dip each warmed tortilla in water; shake off excess. Fill each tortilla with ½ cup chicken mixture and roll up. Place seam-side down in an oiled baking pan. Sprinkle with cheese. Bake at 375 degrees for 10 minutes. Broil 5 minutes and serve hot.

At right, Chicken Enchiladas.

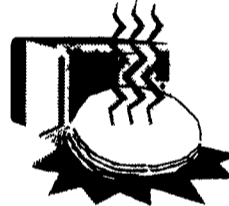
WRAP & ROLL

From breakfast to lunch and snacks to dinner, tortillas are for every meal and cuisine. Here are some quick-fix meal solutions that take less than 10 minutes to prepare.



WRAP IT!

Use your favorite sandwich fillings and make your own wrap or burrito!



HEAT IT!

Heating Instructions:

Tortillas may be heated on a skillet or electric griddle, on the grill or in the microwave. For best results, heat tortillas on an ungreased skillet over medium-high heat for 10 to 15 seconds. Flip and heat for another 5 to 10 seconds.

Microwave: Place 4 to 6 tortillas between two damp paper towels. Microwave 30 to 45 seconds or until heated through. Wrap in a cloth or place in a tortilla keeper until ready to serve.



ROLL IT!

Spread a tasty filling across tortilla and roll for an enchilada or a pinwheel.



FOLD IT!

Fold in the flavor of your favorite soft taco.



BLT WRAP WITH AVOCADO SPREAD

1 ripe avocado, peeled, pitted

¼ cup sour cream

1 tablespoon lime juice

½ teaspoon hot red pepper sauce, to desired taste

½ teaspoon Worcestershire sauce

Dash salt

4 burrito-size flour tortillas

4 large leaves red leaf lettuce

2 large tomatoes, sliced

8 slices bacon, browned

Combine avocado, sour cream, lime juice, hot pepper sauce, Worcestershire sauce, and dash of salt. Blend with a fork until smooth. Spread each warmed tortilla with 3 tablespoons avocado spread. Layer with lettuce, tomatoes, and bacon. Fold in sides and roll up. Serves 4.

