



## Taco Party Ideas

### Taco Bar

- It's always more fun when everyone has hands on when creating a delicious spread to eat. So instead of serving already assembled tacos set up a "taco bar" with all the fixings needed for your guests to make their own designer taco.

### Taco Roll ups

- Simple and easy. All you need is a package of flour tortillas, 1 8oz brick of cream cheese, a package of taco seasoning and a jar of salsa. Soften the cream cheese and mix in taco powder until completely blended. Spread evenly on the tortillas; make sure to cover right to the edge. Roll up tightly, slice on the bias and serve with salsa.

### Fresh Guacamole

- Most people think it is difficult to make your own but it's not. The recipe below is quick, easy and inexpensive. Add this to your taco bar or just serve with chips. It also goes great on toast and even a burger!

### Veggie Tacos

- For friends that are not carnivores, they can enjoy the party with some simple additions to your taco bar. Grill Red and Green peppers then cut into strips, along with some onions, even some zucchini and squash for a delicious meat free version of a taco. Black beans and corn mixed with cilantro and some lime makes a great "salsa" for the top of everybody's taco.

## Guacamole

### Ingredients

3 avocados - peeled, pitted, mashed  
1 lime, juiced  
1 teaspoon salt  
1/2 cup diced onion  
3 tablespoons chopped fresh cilantro  
2 plum tomatoes, diced  
1 teaspoon minced garlic  
1 pinch cayenne pepper (optional)

### Directions

In a medium bowl, mash together the avocados, lime juice, and salt. Mix in onion, cilantro, tomatoes, and garlic. Stir in cayenne pepper. Refrigerate 1 hour for best flavor, or serve immediately.

Phone: 201-661-3835  
fax: 845-533-4669

theresa@ACookInMyKitchen.com  
www.ACookInMyKitchen.com