My Recipes:

Texas Dry Rub for pork or chicken

1 cup light brown sugar

1 tsp salt

1 tsp ground black pepper

½ tsp garlic powder

½ tsp onion powder

½ tsp smoked paprika

½ tsp chili powder

½ tsp chipotle powder

Chicken breast seasoning

Coat chicken with evoo (your choice of oil)

½ tsp salt

1 tsp lemon pepper seasoning

½ tsp pepper

1 pack of sazon goya with cilantro and tomato

Turkey wing seasoning

EVOO (or your choice of oil)

1 tsp granulated salt

1 tsp ground black pepper

½ tsp onion powder

½ tsp garlic powder

1 pack sazon (with coriander & annatto) seasoning

½ tsp Lawry’s seasoned salt

Let marinade from 2-24 hrs.

My joy of cooking came from my childhood. I always liked being in the kitchen with my grandmother when she cooked. The aroma coming from there always smelled so good and made me want to know how to create them. There were so many different things that she cooked that I enjoyed. Mainly was her baked chicken, it was always so moist and flavorful. She seasoned them just right and the homemade fried corn bread just set it off. The other favorite of mine was her chicken pot pie. The chicken seemed to fall off the bone, the dumplings were so soft and chewy.

My father was the primary cook in my house. I’m guessing he learned from my grandma also. He used to make the best fried pork chops (side note: I used to make pork chop sandwiches with cheese) and the creamiest mashed potatoes. It was always the foundation of the love in our gatherings. The food brought us together for all types of occasions. Food and family are the basis of what have made me the woman I am today.