

Hot Idea: A Backyard Fiesta

OVER the past year, nearly 1,000 of you have donated recipes to America's Second Harvest. Try some of our favorites (recipes at rd.com) for a Mexican-themed bash. To start, set out chips and hot taco dip by **Nayda Schwartz**, from Farmington Hills, Michigan; Cincinnati reader **Kay Young's** zesty mango dip; and my roasted corn and mushroom salsa.

From Columbus, Indiana, **Carolyn Gillihan** sent an enchilada

casserole recipe. Another main-course

option: Marinate flank steak in salsa, grill, slice and serve with salsa, guacamole, cheese and lettuce in tortillas.

Or try tacos using **Susan Ray's Navajo Fry Bread**, at right. M.O.



Susan Ray

Susan Ray's Navajo Fry Bread



2 cups flour
2 tsp. baking powder
½ tsp. salt
½ tsp. powdered milk
½ cup shortening or butter
¾ cup warm water
Up to 2 cups oil for frying

1. Mix dry ingredients together; use a fork to add shortening. Add enough water to make dough. Knead until dough is soft, not sticky. Form into 2-inch balls. Flatten to make a circle 6 inches in diameter.
2. Heat 1 inch oil in heavy skillet and slide in dough. Fry on one side until golden brown, about two minutes, flip. Drain on paper towels. Serve. Makes six. Serve with toppings (sliced meat, grilled vegetables, sour cream, guacamole, cheese, salsa) or with Ray's Indian Chili recipe, at rd.com.

We Want Your Recipes!

WHAT'S THE SECRET INGREDIENT in your potato salad? Why do people keep coming back for more of your burgers? Share your recipes at rd.com/foodextrarecipes. If selected, they could be printed by a Reader's Digest or Molly O'Neill publication and be shared by millions of readers.*

*By submitting a recipe, you agree that it can be edited and published by Reader's Digest, Molly O'Neill and/or their licensees in all media without restriction. We accept submissions only via the Internet.

