

BRUNCHING

***or how
ou found
happiness
in texas***

Members of the Dallas Alumni Club get pretty excited over Texas weekend any year. This year there was added spice in the form of alumni competition for scholarship awards in the Smirnoff Alumni Football Brunchfest.

John Haddock and the rest of the Dallas club members devised a brunch menu and a vodka drink in competition with the University of Texas alumni association. Prizes in the competition were scholarship fund awards totaling \$3,000.

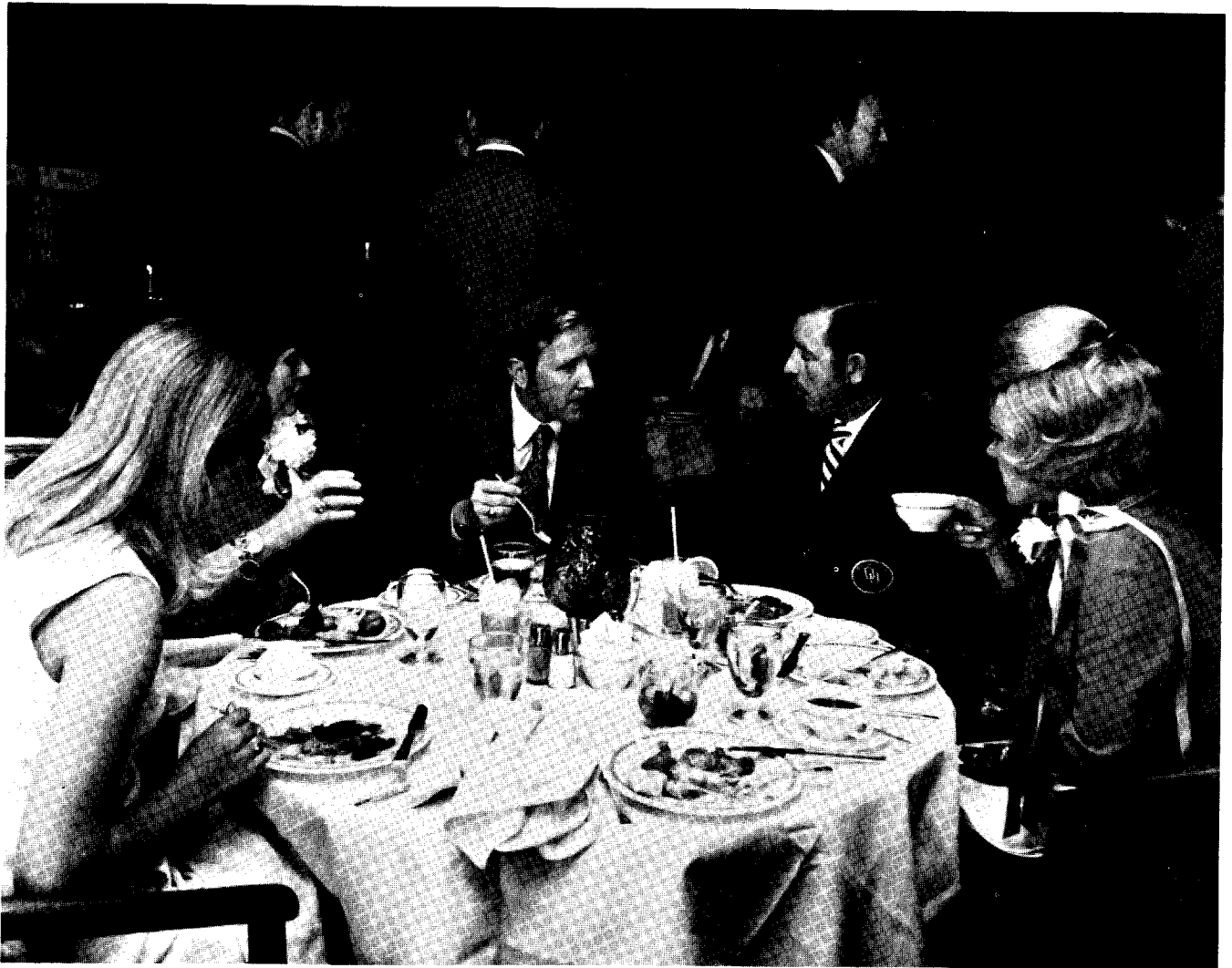
Held at the Hilton Inn, the brunch featured the menus of both alumni groups, their drink entries, official judging and a lot of the usual carrying on.

In the end the OU club won \$1,500 in the food competition, and Texas won \$1,500 for the drink award. OU might have won the drink award as well except for the fact that their entry called for equal parts of cranberry juice and vodka, and even the Smirnoff people, who love vodka, thought that was a bit stiff.

Anyway, the food looked so good, and the party was such a success, Sooner magazine is passing along the winning OU recipes.

John Haddock, right, toasts the sponsor-host as the two partake of the OU and Texas drink entries





Enjoying the food at the brunch are, from left, Betsy Brown (Guy's daughter), the Ron McDaniels and the Roy Cartwrights

ROJO GRANDE (Big Red)

2 jiggers vodka 2 jiggers cranberry juice
Dash vermouth 1/2 jigger Grenadine
2 limes

Mix. Serve on rocks in 15-ounce English old fashion glass.

GUACAMOLE DIP

4 ripe avocados 1 jalapeno pepper
2 medium tomatoes, (minced)
peeled and finely 1/2 teaspoon jalapeno
minced liquid
1/2 teaspoon salt (or 1 tablespoon lemon
to your taste) juice
3/4 teaspoon garlic 1/4 cup minced onion
powder (optional)
1 tablespoon olive oil

Peel and blend the avocados in an electric mixer or blender with other ingredients. Add avocado seed to dish to preserve color. Serve with tostados.

NACHOS

Cheddar cheese
Tostado chips

Jalapenos
Refried beans

Place refried beans on tostado chip and top with 1" square 1/4" thick of cheddar cheese. Make several and place in 450 degree oven until cheese melts. Remove, garnish with a slice of jalapeno.

SOPAPILLAS

1 pound flour 2 ounces yeast
2 tablespoons sugar 1/2 cup cooking oil
3/4 cup milk (lukewarm) 2 cups sugar
1 egg 2 tablespoons cinnamon

Sift flour with 2 tablespoons sugar, add 1/2 cup oil, dissolve 2 ounces yeast in warm milk, add beaten egg and knead well. Set aside in warm place for a few minutes. Separate in two balls and roll out to 1/4" thickness. Cut in strips and fry in deep oil (450 degrees) until golden brown. Remove from oil and bask in 2 cups of mixed sugar and 2 tablespoons cinnamon. Can be served with honey or your favorite jelly. Makes about 3 dozen.



Before the serious eating began this is how the OU-Texas spread looked

NEW MEXICO ENCHILADAS

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|---------------------------------------|-----------------------------|
| Corn tortillas | Mild enchilada sauce |
| Finely chopped onions | One fried egg |
| Grated longhorn cheddar cheese | |

Heat sauce in pan; fry tortillas in oil lightly—not crisp but soft; quickly drain on paper towel, dip into sauce—both sides—and lay flat on simple plate for individual servings, or in large rectangular dish for buffet. Sprinkle chopped onion over tortillas and grated cheese. Repeat as above to make layers reaching to top of dish. Continue to make stacks. When dish is full, pop into oven for 15 minutes at 300 to 325°. Put fried egg on top of each stack.

HUEVOS REVUELTOS

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|----------------------------------|--|
| 6 eggs | 1 large tomato |
| 3 tablespoons fat | 1 teaspoon chili sauce |
| 1. teaspoon minced onion | or powder |
| | Salt to taste |
| 1 teaspoon minced parsley | 1 small jalapeno pepper, finely chopped |

Beat eggs as for omelet. Melt fat and add onion. When transparent, add parsley, chopped tomato, jalapeno, and chili sauce or powder. Cook two or three minutes and add eggs, stirring constantly until cooked but tender. These eggs may be served on toast or in the center of a crown of rice. Serves six.