



FUN IN THE SUN ACTIVITIES!



O S T A R F I S H T T U B
C H U A C L O W N F I S H
T A R E L O B S T E R H J
O R T R I S H I E L A H W
P K L I C D O L P H I N C
U Y E B V L H F H I R K K
S W N M A N G E L F I S H
J E L L Y F I S H A J O R

starfish whale
 turtle dolphin
shark octopus
 jellyfish clownfish
angelfish lobster

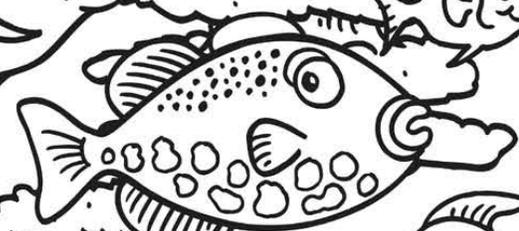
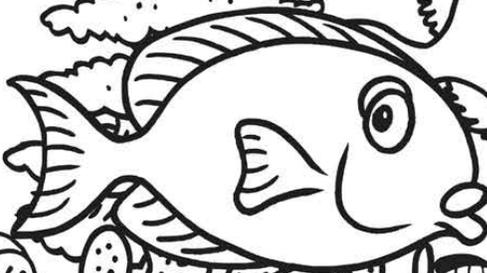
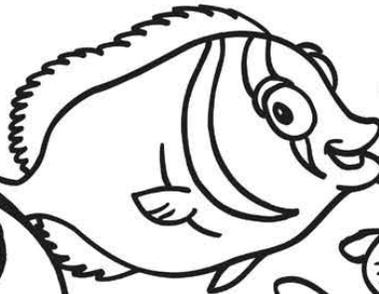




FUN IN THE SUN COLORING!



See how many colorful fish can you count? _____





SLOW COOKER CHILE VERDE

INGREDIENTS

- 5lbs Boneless Pork Shoulder
- 1lb of Tomatillos
- 1 Cilantro Bunch
- 1 Jalapeño
- 1oz Fresh Garlic
- 1oz Salt
- 1oz Pepper
- 1 tbsp Chicken Base
- 1 Yellow Onion
- 1 quart Water

DIRECTIONS

1. In a large sauté pan roast tomatillo until soft. Add jalapeño and garlic. Continue to roast until soft.
2. Add salt, pepper, and water. Bring to a simmer.
3. Blend and add cilantro.
4. Dice pork shoulder into 1/2 inch cubes and place in slow cooker.
5. Pour tomatillo sauce over pork.
6. Cook for 8 to 9 hours on low or until pork is tender.
7. Serve with rice, warm tortillas or Oaxaca cheese quesadillas.





BARBECUE BACON-WRAPPED TATER TOTS

INGREDIENTS

- 2 cups Frozen Tater Tots - at room temperature
- 1 ounce Sharp Cheddar Cheese - cut into 1/4 inch squares
- 4 slices of Bacon, quartered
- 1/4 cup Brown Sugar - packed
- 1 tablespoon chopped Fresh Parsley Leaves

DIRECTIONS

1. Preheat oven to 400 F and line a baking sheet with parchment paper
2. Wrap each tater tot and cheese square in a piece of bacon. Repeat with all tater tots.
3. Dredge each wrapped tater tot in brown sugar and press to coat.
4. Place tater tots with the bacon seam down on the lined baking sheet.
5. Place into pre-heated oven and bake for 20-25 minutes. Turn them half way through the baking process.
6. Garnish with chopped parsley and serve.



Photo Credit - momspark



SHRIMP AGUACHILE

INGREDIENTS

- 1 ½ pounds Large Shrimp
- 1 cup Fresh Lime Juice
- 1 small Red Onion
- 1 Serrano Chile
- 2 Tomatillos
- 1 small Cucumber
- 1 Avocado
- Fresh Orange Juice (from 1 small orange)
- 1/2 cup of chopped Cilantro
- Salt to taste

DIRECTIONS

1. Peel and devein the shrimp. Split the shrimp in half (butterfly) and place in a large bowl.
2. In a blender, add the serrano chiles, lime juice, orange juice, cilantro, and salt. Blend until the chilies and tomatillos are broken up.
3. Slice the red onion, cucumber, and avocado then add red onion and cucumber to the bowl of shrimp.
4. Pour the blended mixture on top of the shrimp, onion, and cucumber.
5. Mix until shrimp are covered.
6. Add avocado and enjoy with tortilla chips!

