

Season's Greetings from the kitchen of Sen. George Muñoz

Written by By Sen. George Muñoz For the Sun
Thursday, 30 December 2021 09:05



On behalf of my family, we wish you and yours a merry holiday season and New Year. We know that the hardships of 2020 have continued for many throughout 2021. In this season, we hope you find peace for 2022 and comfort from those that bring joy to you and yours.

As we move forward into the new year, New Mexico and our communities have the opportunity to harness the possibilities of potential and create an even more vibrant and thriving state while maintaining our deep, rich cultures. We will find time to discuss how we continue to combat the continued effects of the pandemic, diversifying our economy, retaining industries that drive our state, and capitalizing on investments that will improve all New Mexicans' quality of life.

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But, for now, let this season warm our hearts and our bellies as we share in our successes and believe in the continued potential of our state. From our family to yours, may this biscochito recipe quickly find a place onto your favorites list. Thank you to my mom, Margaret Muñoz, for sharing our family recipe!

Biscochitos Recipe

6 cups flour

- 3 teaspoons baking powder – make sure it's fresh
- 1 teaspoon salt
- 1 pound lard – a must, no substitute
- 1 ½ cups sugar
- 2 teaspoons anise seed
- 2 eggs
- ½ cup sweet table wine (plus more if needed)
- ¼ cup sugar – for rolling out the dough
- 1 tablespoon cinnamon

Sift together flour, baking powder, and salt in a medium bowl. In another large bowl, cream the lard with the sugar and anise seed on medium speed. In a separate bowl, beat eggs until light and fluffy. Add beaten eggs to creamed mixture. Mix together well, adding wine to form a stiff dough. Add more wine if necessary. Refrigerate dough overnight.

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Preheat oven to 350 degrees. Remove dough from refrigerator and let stand until dough is soft enough to roll. Divide dough into quarters and roll to about 1/16 to 1/8 inch thickness. Cut with cookie cutter and place on cookie sheet. Bake for 12 to 15 minutes or until bottom of cookie is golden brown. In a bowl, mix together sugar and cinnamon. Remove cookies from oven, drop baked cookies into sugar-and-cinnamon mixture and set aside to cool.

Enjoy! Thank you for all you bring to our community throughout this time of year and always.

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