



Earlier this month, a group of our friends came over to help Vince and me test some new recipes. Local photographer, **John Wollwerth**, joined us and took these great photos! Thank you to our models Mark and Audra Alexander, Mike and Kim Clark, Steve Danko and Vince Covington. And, a special thank you to **Sue**

Merrill

for the beautiful flowers! I had so many recipes and photographs that I've had to share them in two parts. If you missed the last edition of Lowcountry Weekly you can read 'Mexican Fiesta – Part I'

[right here.](#)

Cream of Cilantro Soup

Cilantro is a fresh herb with a lively, pungent flavor. It can be found year-round in most supermarkets and is generally sold in bunches. Cilantro may be stored for up to a week in a plastic bag in the refrigerator. Both the leaves and tender stems can be used in fresh or cooked dishes.



Atole is a thick drink made from cornmeal and fruit. It is often served with a dollop of cream and a green garnish.



Enchiladas are a popular Mexican dish made with corn tortillas, sauce, and various fillings. This one is topped with a red sauce, olives, and green onions.



2. In a large bowl, combine the corn chips, guacamole, pico de gallo, and cream. Cover and chill. Serves 6.

