

Mr. Gatti's to open in Victoria

by Peter Moralez

Lupe and Veronica Zapata plan to open a Mr. Gatti's franchise in Victoria will come to fruition in January of 2023. The location is the former Dunlap's store at 2804 North Laurent. The restaurant will be both a dine-in and take-out location. In addition, the 14,000 square foot store will be complete with a large game room filled with games for children and adults.

The Zapata's were born and raised in Victoria and are graduates of Stroman High School. He in 1983 and her in 1984. They have three children, who will help at the restaurant. Lupe is the owner of Zapata Security.

"At Zapata Security we offer both armed and unarmed protection, provide security for special events, as well as personal security services for individuals and businesses," he said. With respect to Mr. Gatti's, my family have been life-long customers. In fact, Veronica and I had our first date at

Mr. Gatti's back in high school."

For the Zapata family this will be their first restaurant to own and operate. That being said, "We are coming into this business with our eyes fully open for the challenge," he said. "We know there will be an adjustment period while we build up to speed, and we know that it is going to be hard work."

The inspirational component is what has Zapata excited. "Listen in my line of work sometimes you see the worst in people while protecting and watching over our customer's property and lives. It can be stressful. With respect to Mr. Gatti's, what my family has enjoyed is a lifetime of good times," he said. "We have celebrated birthdays, family get togethers, as well as other memorable events."

Zapata wants to provide a comfortable outlet for their customers to experience that same kind of joy and happiness, while at the same time offering, according to him, "The very best pizza in town."

See GATTI'S, pg. 3



The restaurant will be located at: 2801 N Laurent, which was previously the Dunlaps department store at the Town & Country Shopping Center. Pictured: Lupe Zapata Jr., Veronica Zapata, Lupe Zapata III, Christopher Zapata, Jodie Zapata, Christopher Zapata Jr., Letti Falley, Justin Falley, Izabella Falley, Olivia Falley, Helena Falley. *Contributed photo.*



Victoria Police Department Deputy Chief Mark Jameson. *Contributed photo.*

Victoria Police Department Deputy Chief Mark Jameson named interim chief

by City of Victoria Communications Office

Deputy Chief Mark Jameson will serve as the interim police chief for the Victoria Police Department while the city seeks a permanent replacement for Chief Roberto Arredondo.

The city announced in November that Arredondo was leaving the

city to begin a new job as police chief for the City of Carrollton. Arredondo's last day with the city will be Dec. 30.

"Deputy Chief Jameson's experience and leadership will allow us to continue providing excellent public safety services during this transition period," City Manager Jesús A. Garza said.

Jameson first joined the Victoria Police Department in 1997 as a patrol officer and was promoted to the role of deputy chief in 2019. He previously served as interim police chief in 2020 following the departure of former Chief J.J. Craig.

Jameson has held roles with the See CHIEF, pg. 3

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Creation of the Smithsonian Latino Museum underway

by Peter Morales

On December 27, 2020, legislation was passed for the Smithsonian to establish the National Museum of the American Latino. According to a press release, “The new American Latino Museum will be the cornerstone for visitors to learn how Latinos have contrib-

uted and continue to contribute to United States art, history, culture, and science. In addition, it will serve as a gateway to exhibitions, collections, and programming at other Smithsonian museums, research centers, and traveling exhibition services.”

Currently, the Smithsonian Museums have nineteen museums,

which serve to tell the story of America. The Latino Museum will be the twentieth museum. At the same time, legislation approved the creation of the Smithsonian Women’s Museum as the twenty-first museum. The Smithsonian Museums are in Washington, D.C.

The process of building the Smithsonian Latino Museum

(SLM) is a lengthy process that will take approximately ten years to complete from passing legislation, acquiring funding, selecting a location site, building the actual museum, acquiring a wide range of artifacts reported to include more than 250,000 pieces, and opening the front door.

A combination of governmental funding, along with corporate and individual benefactors, as well as tapping into private and national collections of Latino art and artifacts, will serve to make all this possible.

In 1826, British scientist James Smithsonian drew up his last will and testament, and provided for his estate to, “Establish the Smithsonian Institute which he directed as an establishment for the increase and diffusion of knowledge among men.”

Smithsonian died in 1829 while living in Genoa, Italy. The United States was notified of his bequest and President Andrew Jackson announced the bequest to congress. Congress went on to establish a trust fund on July 1, 1836. His estate was awarded to the United States on May 9, 1838, and so began the Smithsonian Institute.

Jorge Zamanillo has been named as the founding director of the SLM. According to the Smithsonian, “Zamanillo is providing leadership and strategic direction for the museum. In addition, he is guiding the museum’s comprehensive plan to preserve, document, display, interpret, and promote knowledge of U.S. Latino history, art, and culture.”

His staff is currently integrating



The next Smithsonian Museum on the National Mall could honor the American Latinx community. Contributed photo by Mike Procarrio/Flickr.

and building programs previously managed by the Smithsonian Latino Center and working on new museum collaborations, digital resources, exhibitions, and fund raising.

Part of their exciting plan to ensure that the SLM is both open for attending in Washington, D.C., as well as the opportunity to tour the museum digitally online, making it accessible to anyone.

Even though the selection site for the museum is underway, on June 9, 2022, the museum opened the Molina Family Latino Gallery, its first gallery dedicated to Latino history and culture at the National Museum of American History complete with approximately 45,000 artifacts.

According to a spokesperson for the Smithsonian, while this primary gallery is available for online viewing, there will be a traveling version of the SLM, and plans are underway for a stop in Corpus Christi, Texas. The exact dates it will be available for viewing in Corpus have yet to be named, but as information becomes available Revista de Victoria will provide information to its readers.

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GATTI'S, from pg. 1

While customers will be able to order pizzas over the phone and online, the calling card at Mr. Gatti's is their dine in pizza buffet and salad bar. "What we will provide to our customers will be a fully stocked and freshly made pizza bar, complete with whatever kind of pizza they want to eat, and enjoy until they are content, and all of this at fair and competitive price," Zapata said. "We will also serve a wide selection of hot wings and pasta dishes."

In addition, he said they will provide a family atmosphere where families can relax and feel at ease. "While customers will be treated to an excellent dining experience, they can feel free to let their children enjoy the vast game room, watch sporting events on our multitude of large screen televisions, or even play a wide range of video games directed at adults," Zapata said.

According to Zapata, opening a Mr. Gatti's location has been a lifelong dream. "This has been something that I've wanted to do, and now we are literally days away from having the opportunity to have his dream become a reality," he said. "We are very excited."

CHIEF, from pg. 1

department's SWAT team, honor guard, hostage negotiation team, school resource officer program, VPD Bike Patrol, Special Crimes Unit and Support Services Division.


Some of his notable achievements include developing the Investigations Division's Cellphone Forensics Unit (later called the Cyber Crimes Unit) and Crime Reduction Unit, spearheading technological advances such as body cameras and electronic ticket writers and working extensively on the department's 2018 needs assessment study.

"I am honored to have the opportunity to once again serve as the interim police chief, and I am committed to continuing the good work Chief Arredondo started," Jameson said.

A permanent police chief is expected to be announced in the spring.

For more information about the Victoria Police Department, visit www.victoriatx.gov/police.

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Texas Country Hall of Fame artist to kick off charity concert series on January 19, 2023

The 2023 Charity Concert Series at Victoria College's Leo J. Welder Center for the Performing

Arts will kick off on Thursday, Jan. 19 with Gene Watson. The concert will begin at 7:30 p.m.

Watson's career in the music industry spans over 50 years. His career began with performances in

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The 2023 Charity Concert Series at Victoria College's Leo J. Welder Center for the Performing Arts will kick off on Thursday, Jan. 19. *Contributed photo.*

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nightclubs until Capitol Records picked up his album, *Love in the Hot Afternoon*. The title track quickly reached No. 3 on the *Billboard Magazine Hot Country Singles* chart. His success continued with *Billboard* Top 40 hits including "Where Love Begins," "Paper Rosie," "Should I Go Home (or Should I Go Crazy)," "Nothing Sure Looked Good on You," and "Farewell Party," which became Watson's signature song and namesake of his Farewell Party Band.

Watson was inducted into the Texas Country Music Hall of Fame in 2002 and the inaugural class of the Houston Music Hall of

Fame in 2013.

The Charity Concert Series will continue March 10 with Gary Morris' Farewell Tour, and the John Conlee Show will perform on April 28. Two bonus concerts, featuring T. Graham Brown on May 11 and Jimmy Fortune on Aug. 19, will conclude the series.

Tickets are \$50 for regular series concerts or \$120 for a season package that saves concertgoers \$10 per concert. Bonus concert tickets are \$60 each or \$45 each for season package subscribers.

Tickets are available by calling the Welder Center Box Office at (361) 570-8587.

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Holiday health



Dr. Quintin Shepherd, VISD Superintendent. Contributed photo.

by Quintin Shepherd

According to the American Psychological Association, 38% of people surveyed said their stress increased during the holiday season, which can lead to depression, anxiety, substance misuse, and even physical illness. The reasons are numerous and many of those reasons are ones we are all familiar with, including lack of time, financial pressure, gift-giving, loneliness, and family gatherings(!). I have absolutely no business offering advice about stress, so I turned to Google whilst writing this piece and scoured through several sites, landing on a few that had very practical and reasonable advice. Reading this advice, my brain started connecting with examples from holiday films (I'm a huge fan), so here's a mashup of the content, and movie montage to help you remember how to de-stress this Holiday Season.

Acknowledge your feelings.

It's ok to feel sad, or lonely. It is ok to feel grief or loss. If you feel like crying, that's ok. Expressing your feelings is important and you really can't force yourself to be happy just because it is the Holiday Season. In "Spirited," each of the characters must embrace their feelings first, before becoming better versions of themselves... "Good Afternoon!"

Reach out. If you feel lonely or isolated, seek out a community where you will feel comfortable (community, religious, or other social community). Many of these have websites, support groups, or events. Kevin tried to do this at church when he found himself "Home Alone" and hilarity ensued.

Be realistic. Reality checks your expectations. Nothing will ever turn out the way we plan it, and things are never perfect. As families grow and change, so do the celebrations and expectations. Kids tend to get bored. We all spend more time with loved ones than we're typically used to. Be realistic with what can and cannot happen. Clark Griswold is a good reminder of how this can go horribly wrong if you're a fan of "Christmas Vacation."

Set aside differences. Do your best to accept family and friends as they are, even if they don't live up to your expectations of them. Set aside grievances, or as my brother once said to me, "it's probably

easier to bury the hatchet than to bury a body." Speaking of brothers, perhaps you'll find yourself in a situation like Brad in "Four Christmases" and desperately trying to set aside differences with family... "Mistletoe! Mistletoe!"

Stick to a budget. Expenses can spiral quickly out of control during the holidays and setting (and keeping) a budget can alleviate some of that stress. Don't feel like you must take it to the extreme like Luther did in "Christmas with the Kranks" (or "Skipping Christmas," if you are a fan of the book). Be willing to splurge for Hickory Honey Ham.

Plan ahead. Set aside days for

shopping, cooking, baking, connecting, exercising, or relaxing. Remember all the work Jack put forward in preparation for "The Nightmare Before Christmas." His planning was stellar, although his execution left something to be desired.

Learn to say no. Say yes when you should and say no when it's right. It is ok to feel overwhelmed and find that you need to say no. Remember when Ralphie's pal gets triple-dog-dared into touching his tongue to a frozen metal flagpole during "A Christmas Story?" Let this be your guide to just say no.

Don't abandon healthy habits.

Try to eat reasonably well, get your exercise, get sleep, stay hydrated, and take a rest when you need it. I wouldn't be a true Christmas movie fan unless I mentioned "Die Hard," so just picture yourself as John McClane getting that "Yippee-Kai-Yay" moment during your workouts.

Finally, and on a very serious note, please seek out professional help if your stress becomes serious and unmanageable. Many resources exist in our community. A quick search of, "mental health resources near me" brings up a lengthy list to choose from. Have fun, be safe, be well, and be healthy

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Award winners announced for Christmas Parade of Lights



First Baptist Church won the award for Most Creative during the Christmas Parade of Lights on Dec. 3 in downtown Victoria. *Contributed photo.*

by City of Victoria Communications Office

above and beyond to bring Christmas cheer to downtown Victoria during the Christmas Parade of Lights.

The City of Victoria is recognizing local organizations that went

About 100 organizations participated in the parade Dec. 3. Awards were given to the following entries:

- Most Creative: First Baptist Church
- Best Use of Lights: Floresville Peanut Festival
- Spirit of Christmas: Con-Metal Contractors
- Most Use of Lights: Holt Cat
- Best Sounding Middle School Marching Band: Patti Welder Middle School
- Best Sounding High School Marching Band: Victoria West High School
- Best Car Club: Model A Car Club

Winners were chosen by a panel of community members.

The live broadcast of the parade is available on Facebook at City of Victoria, Texas – Government.



Floresville Peanut Festival won the award for Best Use of Lights during the Christmas Parade of Lights on Dec. 3 in downtown Victoria. *Contributed photo.*

The parade was broadcast on line at www.victoriatx.gov/tv15 TV15 (channels 15 and 115 or on-

See PARADE, pg. 7



Con-Metal Contractors won the award for Spirit of Christmas during the Christmas Parade of Lights on Dec. 3 in downtown Victoria. *Contributed photo.*



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Holt Cat won the award for Most Use of Lights during the Christmas Parade of Lights on Dec. 3 in downtown Victoria. *Contributed photo.*

PARADE, from pg. 6
leading up to Christmas.

The purpose of the City of Victoria Communications & Public Affairs is to provide Victoria resi-

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Robotics surgery has arrived at Cuero Regional Hospital and welcomes new surgeon

Cuero Regional Hospital (CRH) has expanded its realm of health-care-related services by adding robotic surgery, led by Dr. Stephen

Lester, to its already extensive state-of-the-art services.

“I know I speak for the whole team at Cuero Regional Hospital

when I say I am thrilled to have such an experienced surgeon like Dr. Lester come on board,” expressed Lynn Falcone, CEO of

Cuero Regional Hospital. “The addition of Dr. Lester and the da Vinci system changes the game for the hospital. Our goal since inception has been the same: treat patients to the best of our ability, all while delivering compassionate care. With this new state-of-the-art robotic surgical system, Cuero Regional Hospital is doing just that.”

“I am ecstatic to be part of this amazing team of healthcare professionals,” said Dr. Lester. “With the addition of Intuitive’s da Vinci Robotic Surgical System, our patients will be able to get the ‘big city care’ they need with the same small town compassionate care they are used to and deserve.”

Dr. Lester is board certified by the American Board of Surgery to practice general surgery. He brings 19 years of experience in both general and robotic-based surgery to CHR. Furthermore, he is known to be a strong champion of minimally invasive surgical practices; especially those including the da Vinci Robotic System. Outside of the operating room, Dr. Lester enjoys spending time with his wife of 18 years, Pam, and their three children, exploring the great South Texas outdoors and cheering for his alma mater, the University of Texas.

The robotic surgical system now utilized at Cuero Regional Hospital removes the need for surgeons to use methods that include the necessity of large incisions. With this modern technology, Dr. Lester and the surgical team can provide the



Dr. Stephen Lester. *Contributed photo.*

same results as traditional surgery, leaving patients with only a few small incisions in their skin. Intuitive’s da Vinci Robotic System is known to be one of the industry’s trailblazers in robotic surgery. Over the past 27 years, the company has been working to create innovative surgical technology and equipment.

For more information about Cuero Regional Hospital, visit <https://www.cueroregionalhospital.org>.

About Cuero Regional Hospital Cuero Regional Hospital is committed to providing compassionate care to those they serve with a commitment to excellence in all they do. The team at CRH places quality and commitment at the forefront of every interaction between staff and patients. Visit us online at <https://www.cueroregionalhospital.org> for more information on our services and procedures.

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TxDOT urges Texans to find a sober ride this holiday season

23 percent of holiday traffic deaths caused by drunk drivers



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Drink. Drive. Jail.. Contributed photo.

Six years have passed since a drunk driver killed Azeza Salama's fiancé and sent her and her two children to the hospital, but her memories of the crash remain as vivid as the day it happened.

As people celebrate the holidays with friends and family, TxDOT wants stories such as Azeza's to remind everyone to always find a sober ride.

Last year, Texas saw 48,641 traffic crashes during the holiday season—Dec. 1, 2021, through Jan. 1, 2022—which resulted in 433 fatalities and 1,695 serious injuries. Almost a quarter of those

deaths—23%— were DUI-alcohol related with 98 people killed and 236 seriously injured in drunk driving crashes.

“With everything going on in the world these past few years, we want everyone to be able to celebrate this joyous time of year without the tragic consequences of drinking and driving,” said TxDOT Executive Director Marc Williams. “Get together with family and friends and have a great time, but please find an alternative way home if you choose to drink. You have many options available.”

Drunk driving crashes can be

easily prevented, yet they can have serious physical, emotional and financial consequences that can last

for years. Designate a sober driver, call a taxi, use a rideshare service, stay put, call a friend or family member, or use public transportation to ensure you get home safely if you decide to drink.

To encourage everyone to enjoy the holidays without drinking and driving, TxDOT's Drive Sober. No Regrets. campaign will launch new PSAs on TV, radio, billboards, social media and at establishments such as bars, restaurants and convenience stores statewide.

A series of events will also take place across the state with video testimonials from Texans like Azeza Salama. These stories feature people sharing in their own words how they deal with the consequences of drunk driving—

either as an offender or survivor. The videos plus tips on finding a sober ride can be found at Sober-Rides.org.

The Drive Sober. No Regrets. campaign is a key component of #EndTheStreakTX, a broader social media and word-of-mouth effort that encourages drivers to make safer choices while behind the wheel such as wearing a seat belt, driving the speed limit, never texting and driving, and never driving under the influence of alcohol or other drugs. Nov. 7, 2000, was the last deathless day on Texas roadways. #EndTheStreakTX asks all Texans to commit to driving safely to help end the streak of daily deaths on Texas roadways.

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Mexico is where corn is king

by Peter Morales

Approximately 10,000 years ago, the plant known as corn was domesticated in Southern Mexico by native peoples. According to the Encyclopedia Britannica (EB), "Corn was cultivated by the Indigenous people of Mexico. It took countless generations of selective breeding to transform a wild teosinte grass with small grains which is the rich source of food that is known today."

Corn, also referred to as Indian corn or maize, is a plant of the grass family and is an edible grain. It is one of the most widely distributed of the world's food crops. It has a multitude of uses. While providing an incredible food source for human beings, it is also used to feed livestock, much more recently as a biofuel, and as a raw material in industry.

The production of corn expanded from the hot and dry environment of Southern Mexico

as far north as southern Maine by the time Europeans arrived in the "New World."

As with the expansion of worldwide production of the tomato, Christopher Columbus is credited with bring corn to the "Old World."

The expansion of corn growth as of today has expanded throughout the world to a multitude of

climates including as far north as Canada and Russia, and as far south as South America. It is reported that in each month there is a corn crop maturing somewhere, and once again, according to EB, "Is the most important crop in the United States, as well as a food staple throughout the world."

What corn provided originally for the Indigenous people of southern Mexico, was not only an edible food source to be eaten immediately, but it was discovered that it could be stored and eaten at a later date, and even more importantly, corn could be ground in an early milling process, mixed with water and lime and converted into masa. Masa is utilized in the making of the corn tortilla, which provided an expanding shelf life, as well as a reliable source of food.

The corn plant is a tall annual grass with a stout and erect solid stem. The large narrow leaves have wavy margins and are spaced alternately on opposite sides of the stem serving to maximize intake of the powerful rays of the sun.

The staminate of the plant, or the male flowers, are borne on the tassels located on the long silky hairs at the top of the plant serve to fertilize the pistillate, or the female part of the plant. Once fertilized



Seasoned Mexican corn. *Contributed photo.*

the flower matures to become the edible ears that we know and love.

There are two main varieties of corn, yellow and white, though there are additional varieties, such as red, blue, pink, and black. The black variety is normally banded, striped, or spotted. Once mature the modified leaves of the plant that serve to encase and protect the edible kernels are called shucks or husks. Anyone ever eating a tamale knows at least one of multiple uses of those husks.

Some of the distinctions of the commercial classifications of the kernel texture include dent corn, which is primarily used as feed corn for livestock, flint corn, normally used for decoration as well as what is utilized as hominy, flour corn, sweet corn, and popcorn.

The same corn developed at least 10,000 years ago, statistically has become the third largest plant-based food source in the world. Corn is inferior to other grains and cereals in providing nutritional value, offers low amounts of protein, and it is deficient in niacin. On the other end of the scale, corn is high in dietary fiber, and antioxidants. It is also gluten-free.

Yet another derivative of the corn plant is corn oil. Corn oil, valued for its bland flavor and light color is used as both a cooking oil and salad oil. Corn is used in the creation of alcohol through a fermentation process, most normally used in the distilling of whiskey and bourbon. In addition, corn oil is used in the making of soaps, paints, and inks, as well as in the manufacture of certain insecticides, and of course, biofuel.

This food source that was cultivated by the peoples of southern Mexico, who would later be called the Mayans, has provided the entire world with a multipurpose edible plant that has served to not only feed the world, but has developed into a wide range of uses that continue to evolve. Enjoy!

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La Cocina de Tia Yole



Christmas rib roast. *Contributed photo.*

CHRISTMAS RIB ROAST

1 (6-lb. beef rib roast)
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 3 tablespoons olive oil
 3 tablespoons Dijon-style mustard
 3 cloves garlic, minced
 3 cups dried figs, apricots, and/or pears
 ¼ teaspoon ground black pepper
 12 red boiling onions, peeled and halved
 2-1/3 cups orange juice
 3 fresh pears, cut into wedges
 1-tablespoon all-purpose flour

1. Preheat oven to 325°F. Trim fat from beef. In bowl, combine anise, oil, 2 tablespoons mustard, garlic, ¾ teaspoon salt, and ¼ teaspoon ground black pepper; set aside 3 tablespoons oil mixture. Place beef on rack in a shallow

roasting pan. Spread remaining oil mixture on top and sides. Roast 1-1/3 to 2¼ hours for medium-rare (135°F internal) or 2¼ to 2¾ hours for medium (150°F).

2. Meanwhile, combine dried fruit, onions, 1/3-cup juice, and reserved oil mixture. Fold 18x36-inch heavy foil in half to 18-inch square; place fruit mixture in center. Double fold opposite foil edges, leaving room for steam. The last 1-hour of roasting time place packet beside roast. The last 30 minutes place pears in pan beside roast; stir once.

3. Transfer roast and pears to platter; cover, let stand 15 minutes. Remove foil packet from oven; set aside. Reserve 1 tablespoon fat in roasting pan; whisk flour into fat. Whisk 2 cups juice with 1-tablespoon mustard; add to pan. Place pan over two burners on medium-

high heat. Whisk until thickened and bubbly, scraping up browned bits; whisk 1 to 2 minutes more. Strain; serve with beef, fruits, and onion. Garnish with rosemary. Serves 12.

TWICE-BAKED POTATOES

2 large Yukon Gold potatoes (about 1 pound)
 2 teaspoons olive oil
 ½ teaspoon salt
 3 tablespoons milk
 2 tablespoons butter or margarine
 2 tablespoons dairy sour cream
 1 tablespoon snipped fresh chives
 ¼ cup finely shredded Gruyere or Swiss cheese (1 ounce)
 Salt
 Ground black pepper
 Snipped fresh chives (optional)

1. Preheat oven to 400°F. Scrub potatoes thoroughly with a brush;

pat dry. Prick potatoes with a fork. Drizzle olive oil over each potato and sprinkle with salt. Wrap each potato in foil. Bake potatoes in the preheated oven about 1 hour or until tender. Remove and discard foil. Let potatoes stand about 15 minutes to cool slightly. Cut the potatoes in half lengthwise. Carefully scoop pulp out of each potato, leaving a ¼ -to ½ -inch shell; set potato shells aside. Place potato pulp in a large bowl. Mash potato pulp with a potato masher or an electric mixer on low speed until nearly smooth.

2. In a 1-to1½ -quart saucepan heat milk and butter over medium heat until butter is melted. Pour milk mixture over mashed potatoes; beat until smooth. Stir in sour cream, the 1 tablespoon snipped chives, and 2 tablespoons of the cheese. Season to taste with salt

and pepper. Mound mixture into reserved potato shells. Sprinkle with remaining cheese. Place potatoes in a single layer in a 2-quart square baking dish.

3. Bake, uncovered, in a 400°F oven about 20 minutes or until golden brown and heated through. If desired, garnish with snipped chives. Makes 4 servings.

4. *Bacon-Cheddar Twice-Bake Potatoes:* Prepare as above, except in Step 2 stir in 1/3 cup cooked, crumbled bacon along with the sour cream; substitute cheddar cheese for the Gruyere cheese. 5. *Southwestern Twice-Baked Potatoes:* Prepare as above, except in Step 2 substitute snipped fresh cilantro for the chives; substitute Monterey Jack Cheese with jalapenos for the Gruyere. Serve with purchased salsa. Omit optional chive garnish.



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