

### **Traditional Guacamole with Goat Cheese and Roasted Peppers**

1 plum tomato, finely diced  
¼ small red onion, minced  
1 small clove garlic, minced  
½ jalapeño, seeded and minced  
1 tablespoon finely chopped cilantro  
Juice of ½ a lime  
½ teaspoon onion powder  
½ teaspoon garlic powder  
Dash of hot sauce, optional  
2 ripe avocados  
1 tablespoon finely minced roasted pepper  
¼ cup goat or feta cheese, crumbled  
Sea salt and freshly ground pepper

- Mixed together tomatoes, onions, garlic, jalapeño, cilantro and lime juice to a mixing bowl.
- Stir in onion, garlic and hot sauce; season with salt and pepper.
- Slice avocado in half and remove the pit. Scoop out flesh; transfer to bowl.
- Gently smash avocado until desired consistency has been attained (avocados can be completely smooth or slightly chunky).
- Fold in roasted peppers and feta; adjust seasoning.

### **Mexican Chorizo Sausage with Eggs**

½ tablespoon olive oil  
2 green onions, thinly sliced (green/white portions separated)  
¼ pound fresh chorizo  
2 large eggs, lightly beaten  
¼ red pepper, finely diced  
½ medium jalapeño, seeded & diced  
½ cup diced cooked potatoes  
½ cup grated Mexican cheese  
¼ cup guacamole, reserved from previous recipe  
Sea salt and freshly ground pepper

- Add oil to a sauté pan; place over medium heat until oil is warm, about 1 minute.
- Add white portion of green onion, red pepper and jalapeño; sauté until translucent.
- Add chorizo (crumbled or by the spoonful) and cook, stirring, until fully cooked and lightly browned.
- Add eggs to pan; cook, undisturbed, for about 30 seconds.
- Stir eggs; once they begin to set stir in the potatoes and half of the cheese.
- Remove eggs from heat when still slightly underdone and place directly on tostada.
- Top with remaining cheese, cheddar, guacamole and additional hot sauce to taste.

### Homemade Chorizo

1 teaspoon Mexican spice blend  
 ¼ teaspoon salt  
 ½ teaspoon dried oregano  
 1 tablespoon red wine vinegar  
 1 clove garlic, finely mixed  
 1/8 teaspoon cinnamon  
 1/8 teaspoon allspice  
 1 tablespoon ice water  
 ¼ pound ground pork

- Mix first eight ingredients until they form a paste.
- Add ground pork; using a rubber spatula mix and fold until thoroughly combined.

### Shrimp Tacos with Red Cabbage Slaw and Chipotle-Lime Cream

#### *Spicy Slaw*

Zest and juice of ½ a lime  
 1 tablespoon honey  
 2 tablespoons rice wine vinegar  
 1 teaspoon sambal chili paste  
 3 tablespoons olive oil  
 1 cup shredded cabbage (red, green or both)  
 2 to 3 scallions, sliced thin  
 2 tablespoons chopped cilantro  
 Sea salt and freshly ground pepper

#### *Shrimp Tacos*

4 to 6 ounces shrimp, peeled and deveined  
 1 teaspoon olive oil  
 ½ teaspoon cumin  
 ½ teaspoon chili powder  
 Pinch salt  
 2 tortillas

Cilantro Lime Crema, recipe follows

- In a large mixing bowl, whisk together lime juice, zest, honey, vinegar and sambal paste.
- Whisk in olive oil; toss in remaining ingredients; season with salt and pepper.
- Let marinate ten to fifteen minutes.
- Preheat a sauté pan over medium heat, 2 to 3 minutes.
- Drizzle fish with oil; season with salt and spices.
- Add shrimp and cook (do not turn) until lightly charred on first side, about 2 to 3 minutes.
- Turn shrimp and cook until done, about 1-2 minutes. Remove from pan; allow fish to rest 2 to 3 minutes.
- Quickly heat tortillas just to warm, about 15 seconds per side.
- Serve shrimp on warm tortillas; top with slaw and crema.

### Cilantro Lime Crema

¼ cup sour cream  
 1 teaspoon finely chopped cilantro  
 Zest and juice of ½ a lime  
 Sea salt and freshly ground pepper

- Whisk all ingredients in a bowl until smooth, taste and adjust seasoning.