



### Chile Rubbed Shrimp Tostados with Pineapple Mango Salsa

1/2 pineapple, diced	1 pound 16/20 shrimp peeled, deveined, tail off
1 ripe mango diced	1 tablespoon canola oil
1/2 red pepper, finely diced	2 tablespoons Mexican spice mix
1 diced jalapeno pepper	Queso Cotijo
1 chipotle pepper in adobo, minced	
1/2 teaspoon onion powder	4 corn tostadas
1/2 teaspoon garlic powder	Chipotle Crema
Juice of 1 lime	
Chopped cilantro	
Sea salt and fresh ground pepper	

- Mix together the pineapple, mango and spices. Stir in the lime; season with cilantro, salt and pepper.
- Toss shrimp with oil; season with spice mix, salt and pepper.
- Sear on hot grill or griddle 1 minute on each side; remove and chop.
- Serve tostada topped with shrimp and salsa; garnish with crema.

### Chicken, Poblano and Caramelized Onions Quesadillas with Red Chile Sauce

2 plum tomatoes, chopped  
1 small onion, peeled and quartered  
2 tomatillos, halved  
1 jalapeno pepper, cored and halved  
2 garlic cloves, peeled  
1/4 cup olive oil  
2 tablespoon Mexican spice mix, divided  
Juice of 1 lime  
Fresh cilantro  
Sea salt and freshly ground black pepper

2 tablespoons olive oil, divided  
1 large onion, thinly sliced  
2 poblano peppers, cored, seeded and thinly sliced  
2 skinless boneless chicken thighs

8 flour tortillas  
2 cups jack cheese

- Preheat oven to 375 degrees. Toss tomatoes, onion, tomatillos, jalapeno and garlic with 2 tablespoons olive; season with 1 tablespoon spice mix.
- Roast vegetables until completely tender and lightly charred; let cool. Transfer to a blender; add lime juice. Puree to desired consistency; season with cilantro, salt and pepper.
- Add 1 tablespoon oil, onions and peppers to a saute pan; cook over low heat until onions are nicely caramelized and peppers are tender. Season with salt and pepper; transfer to a bowl.
- Add remaining oil to pan and bring to medium-high heat. Season chicken with remaining spice mix. Cook, turning once, until internal temperature reaches 165 degrees. Remove from pan; let rest. Slice.
- Place tortillas on a work surface. Top one half of each with chicken, vegetables and cheese. Fold other half over. Cook over medium heat until golden brown and cheese is melted. Serve with sauce.



## Grilled Vegetable and Smoky Pork Taco with Pico De Gallo

2 large ripe tomatoes, diced  
½ red onion, finely diced  
1 jalapeno, finely diced  
½ teaspoon onion powder  
½ teaspoon garlic powder  
Juice of 1 lime  
Tabasco to taste  
Fresh cilantro  
Sea salt and freshly ground black pepper

1 zucchini, sliced  
1 yellow squash, sliced  
1 red pepper, cored, seeded and quartered  
2 tablespoons olive oil  
2 tablespoons Mexican spice mix

1 pound cooked pork  
8 warm flour or corn tortillas  
Queso fresco

- Add tomatoes, onions, jalapeno, spices and lime juice to bowl.
- Add tabasco to taste. Season with cilantro, salt and pepper.
- Preheat grill to medium-high heat. Toss vegetables with oil; season with spice rub.
- Grill until charred but still crisp-tender. Remove from grill; coarsely chop.
- Divide pork and vegetables among tortillas; top with cheese and pico de gallo.



### **Classic Margarita**

1/2 cup sugar  
1/2 cup water  
1/4 cup lime juice  
3 strips orange zest

3/4 cup good quality blanco tequila  
1/4 cup orange liquor  
Lime wedges for garnish

- Add sugar and water to a saucepan. Bring to a simmer; cook until sugar is dissolved.
- Stir in juice and orange zest; let cool.
- Add tequila, orange liquor and sour mix (to taste) to a cocktail shaker.
- Add ice; shake until chilled; pour in martini glasses; garnish with lime wedges.

### **Blended Peach and Mango Margaritas**

1 cup good quality reposado tequila  
2 canned peaches, frozen  
1/2 cup diced frozen mango  
3 tablespoon lime juice  
2 tablespoons agave or honey  
Fresh mint, optional  
3 cups ice  
Lime wedges for garnish

- Add tequila, peaches, mango, lime juice, honey and ice to jar of a blender; blend until smooth.
- Garnish with lime wedges.

### **Golden Tequila and Cherry Margaritas**

3/4 cup golden tequila  
1/4 cup Cointreau  
1 cup cherry juice  
1/2 cup fresh orange juice  
3 tablespoon fresh lime juice  
Agave, to taste  
Ice cubes  
Orange wedges, for garnish

- Stir together the tequila, Cointreau, cherry juice, lime juice and agave.
- Pour tequila over ice. Serve garnished with orange slice.