

Chorizo Queso Fundido with Roasted Salsa Verde

1 teaspoon olive oil
½ pound fresh chorizo
1 small onion, finely diced
½ jalapeno, finely diced
1 clove garlic, minced
1 tablespoon Mexican spice mix
1 cup diced canned tomatoes, with juice
½ cup diced green chiles
½ cup bechamel
2 cups grated cheese
½ cup Velveeta cheese, cubed
Roasted Salsa Verde
Tortilla Chips

- Bring a oven-proof skillet to medium heat and add the oil.
- Cook the chorizo, breaking up with spoon, until browned.
- Add the onions; cook until softened, about 5 to 7 minutes.
- Stir in the garlic and spices; cook 1 minute more.
- Stir in the tomatoes and chiles; simmer until flavors combine, about 2 minutes.
- Fold in cheese and bechamel; stir until smooth. Serve with chips; garnish with salsa.

Grilled Shrimp, Charred Corn and Avocado Tacos

1 tablespoon olive oil
½ pound grilled shrimp, diced
1 tablespoon Mexican spice mix
2 shallots, minced
2 small chiles, minced
1 plum tomatoes, diced
2 tablespoons tequila
½ cup charred fresh corn
¼ cup diced roasted pepper
2 tablespoons fresh cilantro, minced
6 flour tortillas, warmed
1 ripe avocado, peeled, pitted and diced
Chipotle Crema
Sea salt and freshly ground black pepper

- Bring a skillet to medium high heat and add the oil. Season shrimp with spice mix.
- Add shrimp, shallots and chiles to pan. Cook, tossing occasionally, until shrimp is partly cooked.
- Add tomatoes; continue cooking until tomatoes are softened and shrimp is almost cooked through.
- Add the tequila; cook until evaporated. Stir in the corn and roasted pepper.
- Serve in tortillas; garnish with avocado and crema.

Southwestern Salad with Creamy Ranch Dressing

½ cup sour cream
½ cup buttermilk
¼ cup mayonnaise
Juice and zest of 1 lime
2 cloves garlic, chopped
2 tablespoons minced fresh dill
1 tablespoon minced fresh chives
1 teaspoon each onion and garlic powder
2 tablespoons grated parmesan cheese
Sea salt and freshly ground black pepper

1 head romaine, chopped
½ cup julienned jicama
½ cup halved cherry tomatoes
1 small roasted pepper, diced
1 small piece cucumber, diced
½ small red onion, thinly sliced
Croutons

- Add buttermilk, mayonnaise, lime zest and juice, garlic, herbs and spices to a bowl.
- Stir together; season with salt and pepper. Stir in cheese.
- Add salad ingredients to bowl. Toss with dressing to taste (reserve remaining).

Beef, Potato and Jack Cheese Enchiladas with Red Chile Sauce

2 cups red chile sauce
2 cups shredded short ribs
1 cup diced cooked potatoes
1 cup black beans
1 cup shredded cheddar cheese
6 corn or flour tortillas
¼ cup crumbled queso fresco or feta
2 tablespoons minced red onion
2 tablespoons minced cilantro

- Preheat oven to 350 degrees.
- Spread ½ cup red sauce in bottom of small rectangular baking dish.
- Stir together beef, potatoes, beans, cheese and ¼ cup of red chile sauce.
- Divide among tortillas; roll up and arrange in baking dish. Spread remaining sauce over tortillas.
- Bake, covered with foil, until heated through and bubbling, about 20 minutes.
- Remove foil; top with queso fresco, red onion and cilantro. Serve.

Classic Margarita

Margarita Mix

- 1/2 cup water
- 1/2 cup sugar
- 1/2 cup lime juice

- 1 cup good quality reposado tequila
- 1/4 cup good quality orange liqueur
- Lime wedges

- Add water and sugar to a saucepan. Bring to a simmer; cook until sugar is dissolved. Let cool; add juice.
- Add tequila, orange liqueur and 1 cup of margarita mix (reserve remaining) to a cocktail shaker.
- Add ice; shake until chilled; pour in cocktail glasses; garnish with lime wedges

El Mayor Reposado Tequila

Pomegranate Paloma

- 1 cup silver tequila
- 1 cup grapefruit juice
- 1 cup pomegranate juice
- 1/2 cup margarita mix
- Fresh lime juice, to taste
- Agave, to taste
- Splash of seltzer, optional
- Lemon wedges

- In a pitcher, mix together the tequila, grapefruit, pomegranate, margarita mix and lime juice.
- Add agave, to taste.
- Serve in prepared glasses over ice. Garnish with lemon slices.

Espolon Blanco Tequila

Note: If you like a little spice in your drink, muddle a couple of slices of jalapeno in each glass before adding to glass.

Pineapple Orange Margaritas

- 1 cup silver tequila
- 1 cup fresh orange juice
- 1 cup pineapple juice
- 1/2 cup margarita mix
- Lime juice, to taste
- Agave, to taste
- Orange wedges

- In a pitcher, mix together the tequila, orange, pineapple and margarita mix.
- Add lime juice and agave to taste.
- Serve in prepared glasses over ice. Garnish with orange wedges.

Jose Cuervo Silver Tequila