



Conquering Cuisine

www.conqueringcuisine.com

Salsa Roja

2 plum tomatoes, chopped	¼ cup olive oil
1 small onion, peeled and quartered	2 tablespoon Mexican spice mix, divided
2 tomatillos, halved	Juice of 1 lime
1 jalapeno pepper, cored and halved	Fresh cilantro
2 garlic cloves, peeled	Sea salt and freshly ground black pepper

- Preheat oven to 375 degrees. Toss tomatoes, onion, tomatillos, jalapeno and garlic with 2 tablespoons of oil; 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.

Guacamole

½ plum tomato, finely diced	½ teaspoon onion powder
¼ small red onion, minced	½ teaspoon garlic powder
1 small clove garlic, minced	Dash of hot sauce, optional
½ jalapeño, seeded and minced	1 ripe avocado
1 tablespoon finely chopped cilantro	Sea salt and freshly ground pepper
Juice of ½ a lime	

- Mix together the 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.

Chile Rubbed Sautéed Shrimp with Pineapple Salsa

Pineapple Salsa

¼ cup finely diced red pepper
1 shallot, minced
1 jalapeno, minced
1 jalapeno in adobo, minced
1 teaspoon each onion and garlic powder
½ teaspoon cumin powder
Juice of 1 lime
1 cup finely diced ripe pineapple
Fresh cilantro
Sea salt and freshly ground pepper

Shrimp

2 teaspoons olive oil
6 large shrimp, peeled and deveined
1 tablespoon Mexican spice mix
1 small shallot, minced
Splash of tequila
Fresh cilantro

- Add peppers, shallot, jalapeno, chipotle, spices and lime juice to a mixing bowl. Season with salt and pepper; let stand 10 minutes. Stir in pineapple and cilantro.
- Preheat a saute pan to medium heat and add the oil. Season shrimp with spice mix. Shrimp and shallot until almost cooked through. Add tequila; cook until shrimp completely cooked through and alcohol is burned off.
- Serve shrimp on pineapple salsa. Garnish with tortilla chips (optional).

Gratuity is not included but is appreciated.



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Southwestern Salad with Citrus Dressing

Citrus Dressing

2 tablespoons cider vinegar
Juice and zest of 1 lime
1 egg yolk
1 tablespoon honey
2 teaspoons Worcestershire sauce
2 teaspoons Dijon mustard
2 cloves garlic, chopped
1 teaspoon each onion and garlic powder
 $\frac{3}{4}$ cup blended oil
Sea salt and freshly ground black pepper

Salad

1 head romaine, chopped
1 tomato, diced
1 small roasted pepper, diced
1 small piece cucumber, diced
 $\frac{1}{2}$ small red onion, thinly sliced
2 tablespoons crumbled queso fresco
Croutons

- Add vinegar, juice and zest of lime, egg, honey, Worcestershire, Dijon, garlic and spices to jar of a blender. Season with salt and pepper. With machine running, slowly add oil. Adjust seasoning.
- Add salad ingredients to bowl. Toss with dressing to taste (reserve remaining).

Grilled Chicken Tacos with Pico de Gallo and Chipotle Crema

Pico de Gallo

1 large ripe tomato, diced
 $\frac{1}{2}$ small onion, diced
1 jalapeno, cored, seeded and minced
 $\frac{1}{2}$ teaspoon onion powder and garlic powder
 $\frac{1}{2}$ teaspoon minced chipotle chiles
Juice of $\frac{1}{2}$ lime
2 tablespoons minced fresh cilantro
Salt and pepper

Chipotle Crema

$\frac{1}{4}$ cup sour cream
1 tablespoon minced chipotles in adobo
1 teaspoon finely chopped cilantro
1 teaspoon Mexican spice mix
Zest and juice of $\frac{1}{2}$ a lime
Sea salt and freshly ground pepper

Flour tortillas

Chicken

1 tablespoon olive oil
2 chicken breasts, split
Mexican spice rub

- Add tomato, onions and jalapenos to a mixing bowl. Stir in spices and lime juice. Season with cilantro, salt and pepper.
- Stir together the sour cream, chipotles, spice mix, cilantro, lime juice and zest. Season with salt and pepper.
- Preheat grill to medium-high heat. Drizzle chicken with oil; season with spices. Grill, turning once, until cooked through to the center. Remove from heat; let rest. Thinly slice and set aside.
- Serve chicken in warm tortillas; top with salsa and crema.

Gratuity is not included but is appreciated.

Polenta

2 tablespoons butter
1 tablespoon olive oil
1 medium onion, finely diced
1 cup fresh corn kernels
1 tablespoon minced garlic
4 cups chicken stock
2 cups polenta
½ cup ricotta cheese
¼ cup grated parmesan
Sea salt and freshly ground black pepper

- Bring a heavy stockpot to medium heat; add the butter and oil. Cook the onions until translucent.
- Add the corn; cook until tender; add garlic and cook 1 minute more.
- Add chicken stock; bring to a simmer.
- Stir together cream and polenta; whisk into hot liquid. Let cook until cornmeal is tender.
- Stir in cheese; season with salt and pepper.
- Pour into a casserole dish; let stand, refrigerated, until set.

Mexican Spice Mix

¼ cup sea salt
3 tablespoons granulated onion
3 tablespoons granulated garlic
3 tablespoons chili powder
3 tablespoons smoked paprika
1 tablespoon oregano
1 tablespoon ground cumin
½ tablespoon ground black pepper
2 teaspoons ground coriander
1 teaspoon cinnamon

- Stir together; store in an airtight container.

Classic Margarita

Margarita Mix

½ cup water
½ cup sugar
½ cup lime juice
1 ½ cup good quality reposado tequila
Agave or Simple Syrup, to taste
Lime juice, to taste
Lime wedges for garnish

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

Pantalones Anejo Tequila

Pomagranate Paloma (serves 4)

2 cups grapefruit juice
1 cup pomegranate juice
1 cup tequila
¼ cup pomegranate liqueur
Agave or Simple Syrup, to taste
Lime juice, to taste

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

Jose Cuervo Traditional

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

Mango Orange Margaritas (serves 4)

2 cups fresh orange juice
1 cup tequila
½ cup mango nectar
½ cup margarita mix
Agave or Simple Syrup, to taste
Lime juice, to taste
Lime slices

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

Lunadul Silver