

Mexican Egg Rolls with Salsa Roja

Salsa

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

Egg Rolls

1 pound Mexican chorizo
1 small onion, minced
1 small red pepper, minced
1 jalapeno, minced
2 garlic cloves, minced
1 cup grated cheddar cheese
Fresh breadcrumbs, as needed
10 egg roll wrappers
Vegetable oil, for frying

- **To make the salsa:** 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.
- **To make the filling:** Bring a skillet to medium heat and add the olive oil. Cook the chorizo, breaking up with a spoon, until browned.
- Add the onion, peppers and garlic; continue cooking until vegetables are nicely softened. S in cheese and enough breadcrumbs to bind. Let cool completely.
- **To assemble and cook:** Lay wrappers on clean work surface. Divide filling amongst them. Brush top corner with water; roll up and press to seal. Transfer to a cookie sheet, seam side down, and let rest, refrigerated for 20 minutes.
- Heat oil to 350 degrees; fry egg rolls until golden. Remove; drain on paper towels. Serve egg rolls with salsa.

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
¾ 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
½ small red onion, thinly sliced
2 tablespoons crumbled queso fresca
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).



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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).

Grilled Chicken Tacos with Pico de Gallo and Chipotle Crema

Pico de Gallo

1 large ripe tomato, diced
½ small onion, diced
1 jalapeno, cored, seeded and minced
½ teaspoon onion powder and garlic powder
½ teaspoon minced chipotle chiles
Juice of ½ lime
2 tablespoons minced fresh cilantro
Sea salt and freshly ground black pepper

Chicken

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

Chipotle Crema

¼ cup sour cream
1 tablespoon minced chipotles in adobo
1 teaspoon finely chopped cilantro
1 teaspoon Mexican spice mix
Zest and juice of ½ a lime
Sea salt and freshly ground pepper

Corn tortillas

- 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 required but is appreciated.

Glazed Apple Cake with Fresh Whipped Cream

1 cup granulated sugar
1 cup brown sugar
3 eggs, beaten
1 cup oil
2 teaspoons vanilla
3 cups flour
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
2 teaspoons cinnamon
4 cups diced apples

½ cup powdered sugar
3 tablespoons milk, or as needed

Fresh whipped cream

- Preheat oven to 350 degrees. Add sugar and eggs to the bowl of a stand mixer. Mix on medium speed until light and sugar is dissolved. Add in the oil and vanilla.
- Sift together the flour, salt, baking powder, baking soda and cinnamon. Reduce speed to low and add dry ingredients; stir until just combined. Mix in the apples. Transfer batter to a greased bundt pan.
- Bake for 45 minutes or until a tester comes out clean. Remove cake from oven; let cool ten minutes. Invert pan on to a wire rack; remove. Let cool completely.
- Stir together the powdered sugar and milk. Pour over cake. Serve with whipped cream.

Classic Margarita

El Mayor Blanco Tequila

Margarita Mix

½ cup water
½ cup sugar
½ cup lime juice
1 cup Triple Sec
1 ½ cup good quality reposado tequila
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 to a cocktail shaker.
- Add ice; shake until chilled; pour in cocktail glasses; garnish with lime wedges

Blood Orange Paloma (serves 4)

2 cups grapefruit juice
1 cup blood orange juice
1 cup silver tequila
Fresh lime juice, to taste
Simple syrup, to taste
Splash of seltzer
Blood orange slices

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

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 (serves 4)

2 cup fresh orange juice
1 cup pineapple juice
1 cup silver tequila
Splash of agave
Lime juice, to taste
Lime slices

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