

Grilled Shrimp, Charred Corn and Avocado Ceviche

½ pound grilled shrimp, diced
½ cup charred fresh corn
1 small sweet onion, diced
1 plum tomatoes, diced
¼ cup good quality green olives, chopped
¼ cup diced roasted pepper
1 jalapeno, stemmed, seeded and minced
2 tablespoons lime vinaigrette
1 ripe avocado, peeled, pitted and diced
2 tablespoons fresh cilantro, minced
Crispy taco shells
Sea salt and freshly ground black pepper

- Add the shrimp, corn, onion, tomatoes, olives, peppers and jalapenos to a mixing bowl.
- Toss with vinaigrette.
- Fold in avocado; season with cilantro, salt and pepper. Serve in taco shells.

Queso Fundido with Fresh Chips

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
2 cups grated cheese
½ cup Velveeta cheese, cubed
¼ bechamel, optional
Fresh corn 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.



Conquering Cuisine

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Southwestern Salad with Caesar Dressing

2 tablespoons cider vinegar	1 head romaine, chopped
Juice and zest of 1 lime	1 tomato, diced
1 egg yolk	1 small roasted pepper, diced
1 tablespoon honey	1 small piece cucumber, diced
2 teaspoons Worcestershire sauce	½ small red onion, thinly sliced
2 teaspoons Dijon mustard	2 tablespoons crumbled queso fresco
2 cloves garlic, chopped	Croutons
1 teaspoon each onion and garlic powder	
¾ cup blended oil	
¼ cup grated parmesan cheese	
Sea salt and freshly ground black pepper	

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

Tender Short Rib and Spicy Jack Cheese Enchiladas with Red Chile Sauce

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

- Preheat oven to 350 degrees.
- Spread ½ cup mole sauce in bottom of small rectangular baking dish.
- Stir together beef, 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 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