



Mahi Tacos with Pico de Gallo

1 tablespoon olive oil
1 mahi fillet
½ tablespoon Mexican spice mix
4 corn or flour tortillas
Sea salt and freshly ground pepper

- Preheat a grill pan to medium heat and add half the oil.
- Season mahi with spice mix. Grill mahi, turning once, until center is cooked through. Remove from pan.
- Warm tortillas in pan. Slice fish; serve in tortillas topped with salsa.

Pico de Gallo

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

- Add shallot, jalapeno, spices and lime juice to a mixing bowl.
- Season with salt and pepper; let stand 10 minutes. Stir in tomato and cilantro.

Chicken, Chorizo and Hominy Stew with Tomatoes and Cilantro

1 tablespoons olive oil
4 ounces smoked chorizo diced
1 small onion, diced
½ green pepper, seeded and diced
2 cloves garlic, crushed
1 tablespoon dried Mexican oregano
2 teaspoons ground cumin
2 to 3 cups chicken stock
½ cup diced tomatoes, with juice
½ cup hominy
Sea salt and freshly ground pepper

- Add oil to a heavy Dutch oven and bring to medium heat. Cook the chorizo and chicken until light golden brown.
- Add the onions and peppers and cook, stirring occasionally, until golden brown. Add the garlic, oregano and cumin; cook 1 minute more.
- Add the chicken stock and tomatoes, stirring to incorporate; bring to a simmer and cook until flavors combine, about 10 to 15 minutes.
- Add the hominy; bring back to a simmer and cook until softened. Season with salt and pepper.



Pound Cake with Grilled Pineapple

4 tablespoons butter, divided
2 thick slices pound cake
4 thick slices pineapple
3 tablespoons brown sugar
¼ teaspoon cinnamon
Juice of ½ lemon

Whip cream optional

- Preheat grill pan to medium-high heat.
- Add two tablespoons butter. Grill pound cake, turning once, until golden on both sides.
- Mix together brown sugar and cinnamon.
- Squeeze lemon over pineapple; sprinkle with sugar mixture.
- Add butter to pan. Grill pineapple, turning once, until brown and marked by grill.
- Remove from pan and low heat.
- Serve pineapple on pound cake. Top with whipped cream.