



Conquering Cuisine

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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
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. Stir in the garlic and spices; cook 1 minute more.
- Stir in the tomatoes and chiles; simmer until flavors combine, about 2 minutes.
- Add the bechamel; stir until combined and warm. Fold in cheese; stirring until melted.
- Serve with chips; garnish with salsa.

Southwestern Salad with Creamy Ranch Dressing

¼ cup white balsamic vinegar	1 head romaine, chopped
¼ cup mayonnaise	½ cup julienned jicama
Juice and zest of 1 blood orange	½ cup halved cherry tomatoes
1 tablespoon Worcestershire sauce	1 small roasted pepper, diced
1 shallot, chopped	1 small piece cucumber, diced
2 cloves garlic, chopped	½ small red onion, thinly sliced
1 teaspoon each onion and garlic powder	Croutons
½ teaspoon anchovy paste	
½ cup olive oil	
2 tablespoons grated cotijo cheese	
Sea salt and freshly ground black pepper	

- Add first eight ingredients to jar of a blender; puree until smooth. Season with salt and pepper.
- With machine running, slowly add olive oil. Stir in cheese; adjust seasoning.
- Add salad ingredients to bowl. Toss with dressing to taste (reserve remaining).

Gratuity is not included but is appreciated.

Interactive 10 - Tacos and Margaritas v2.docx



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Tender Short Rib, Charred Corn and Spicy Jack Cheese Tacos with Red Chile Sauce

2 dried Pasilla chilies, stemmed and seeded
2 tablespoons olive oil, divided
2 pounds boneless short ribs
2 tablespoons Mexican spice mix
1 large onion, diced
1 large poblano pepper, diced
4 whole cloves garlic
1 cup lager beer
1 cup rich beef stock
1 cup plum tomatoes
Sea salt and freshly ground pepper

12 corn or flour tortillas
¼ cup crumbled queso fresco
2 tablespoons minced red onion
2 tablespoons minced cilantro

- Preheat oven to 325 degrees. Bring a heavy Dutch oven to medium heat. Toast chilies in dry pan until fragrant; remove and set aside.
- Add 1 tablespoon olive oil. Season beef with half of spice mix. Cook, turning occasionally, until nicely browned. Remove from pan.
- Add remaining oil; cook onions and peppers, stirring occasionally, until nicely browned. Add garlic; cook 1 minute more.
- Add beer; cook until reduced by half. Add stock, tomatoes and reserved chilies and beef; bring to a simmer. Transfer to oven. Cook, covered, until beef is tender, about 2½ hours.
- Remove from oven. Transfer meat to cutting board; let rest. Stain fat from surface of sauce; discard. Puree sauce; season with salt and pepper.
- Fill tortillas with beef; top with cheese, cilantro, onions and sauce.

Mexican Spice Mix

3 tablespoons sea salt
2 tablespoons onion powder
2 tablespoons garlic powder
2 tablespoons smoked paprika
2 tablespoons chili powder
1 tablespoon dried oregano
1 tablespoon ground coriander
½ tablespoon dried thyme
1 teaspoon freshly cracked black pepper
1 teaspoon ground cumin
½ teaspoon ground cinnamon

- Stir together; transfer to an airtight container.

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Classic Margarita

Margarita Mix

- ½ cup water
- ½ cup sugar
- ½ cup lime juice

- 1 cup good quality reposado tequila
- ¼ 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
- ½ 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.

Hornitos 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
- ½ 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 1800 Tequila

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