CINCO DE MAYO - FAVORITE RECIPES!

INGREDIENT LIST

PRODUCE

- Roma Tomatoes - 3
- Sweet Yellow Onion - 1 ea
- Garlic - 6 Cloves
- Lime - 2
- Jalapeno Pepper - 1 ea
- Cilantro - 1 Bunch
- Ripe Avocado - 2 ea
- Corn on the - 1 per person

DAIRY

- Oaxaca Cheese or Cotija Cheese
- Butter - 1 Tbsp

PROTEIN

- Shrimp, Uncooked - Size 16/20 - 8 -10 each

SPICES

- Cumin, Ground

DRY GOODS

- Preferred Brand Flour Tortillas
- Tequila - 2 oz
- Olive Oil
- Tortilla Chips, if Desired
- Guajillo Chile Powder or Favorite Chile Butter
- Honey

TEQUILA & LIME GLAZED SHRIMP

YIELD: 2 SERVINGS

INGREDIENTS

16/20 Shrimp, Cleaned & Deveined - 8 ea
Olive Oil - 2 Tbsp
Tequila - 2 oz
Lime, Juiced - 1/2 ea
Butter - 1 Tbsp
Cilantro, Chopped - 1 tsp

EQUIPMENT: SAUTE PAN, WOODEN SPOON, SERVING BOWL

METHOD OF PREP

- Heat a Large Sauté pan over High Heat.
- Once hot, drizzle with Olive Oil to coat the pan.
- Place Shrimp Down one by one and cook for 2-3 Minutes on one side.
- Turn and cook for 1 minute.
- Deglaze Pan with Mezcal; Turn your Stove OFF and add Mezcal. Gently swirl pan to coat Shrimp with the Mezcal. Wait one minute until turning the stove back on.
- Add Lime Juice and continue to cook until Shrimp is Opaque.
- Finish with 1 Tbsp of Butter and Fresh Cilantro
- Adjust seasoning with Salt and Pepper
- Serve Immediately & Enjoy!

PICO DE GALLO & GUACAMOLE

YIELD: 2-4 SERVINGS

INGREDIENTS

Ripe Tomatoes; Rinsed & Quartered - 2 medium
Yellow Onion; Small Dice - 1/2 ea
Garlic Clove, Rough Chopped - 2 ea
Jalapeno Peppers, deseeded-1 ea
Cilantro, Chopped - 2/3 Cup
Cumin - 1 Tbsp
Lime Zest & Juice - 1 Lime
Salt - to taste

Avocado, Ripe - 2 Each

EQUIPMENT: CUTTING BOARD, KNIFE, BOWL, MICROPLANE & WOODEN SPOON

METHOD OF PREP

- Prepare Vegetables by:
  - Dicing Roma Tomatoes and Onion to a small dice
  - Finely Dice de seeded Jalapeno
  - Finely Mince Garlic using a Microplane or chopping with Chefs Knife
  - Chop Cilantro until very fine
- To Prepare Pico de Gallo:
  - In a Large Bowl, Mix Tomatoes, Onion, and fresh Cilantro.
  - Add Ground Cumin, Fresh Lime Zest and Juice. (Zest Lime directly into bowl for maximum flavor)
  - Mix well, adjust seasoning to taste & enjoy!

Use Pico de Gallo as a base to make Guacamole!

- Simply add 1-2 Fresh Avocados, Smashed to your preferred texture.
- Add a Fresh Squeeze of Lime Juice & pinch of Salt and combine together

ROASTED CORN WITH GUAJILLO HONEY BUTTER

YIELDS: 2 SERVINGS

INGREDIENTS

Corn - 3-4 ea
Guajillo Chile Powder - 1 1/2 Tbs
Honey - 2 Tbsp
Unsalted Butter, softened - 1/2 Pound
Lime Zest - 2 tsp
Sea Salt - 2 tsp

EQUIPMENT: BOWL, SPATULA, MICROPLANE, STORAGE VESSEL, ALUMINUM FOIL

METHOD OF PREP

- To Make Guajillo Butter;
  - Mix all of the ingredients for the butter until thoroughly combined
    - Butter, Chile Powder, Honey, Lime Zest & Sea Salt
  - Taste and adjust seasoning as necessary
  - Reserve for Roasted Corn, also goes great with Tortillas, Chicken & Fish
- Roast corn in the Oven;
  - Using a large piece of Aluminum Foil, place Corn in the center
  - Cover with Guajillo Butter
  - Close Aluminum Foil and Roast at 400°F for 20-30 minutes
  - Remove from oven and allow to cool slightly
  - Serve with Fresh Lime Wedges & any leftover Guajillo Butter