



Hormel Team Building Exercise

Continuing Education Department, Hyde Park, New York

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GROUP ONE - MEDITERRANEAN CUISINE TEAM

TEAM ONE

Baked Salmon in Salt Crust with Rosemary

Roasted New Potatoes with Dill

Medley of Vegetables

TEAM TWO

Fried Fish in a Saffron and Beer Batter

Ratatouille

TEAM THREE

Turkish Grilled Lamb Köfte Kebabs

Spicy Couscous

Spiced Carrot Salad

TEAM FOUR

Chicken with Samfaina in a Modern Way

Tunisian Briks

TEAM FIVE

Chorizo in Red Wine

Orange Basil Gnocchi

Grilled Eggplant Rolls

BAKED SALMON IN SALT CRUST WITH ROSEMARY

Yield: 6 Portions

Ingredients	Amounts
Salmon, whole (4-5 lb.)	1 ea.
Rock salt	5 lb.
Kosher salt	1 lb.
Egg whites	4-5 ea.
Rosemary	1 bu.
Lemon, sliced	1 ea.
Lime, sliced	1 ea.
Orange, sliced	1 ea.

Method

1. Preheat oven to 425°F.
2. Remove all fins from the salmon.
3. Spread the rock salt in an even layer on a sheet pan
4. Combine the egg whites and kosher salt to make a thick slurry. Place rosemary, lemon, lime and orange slices inside belly of salmon. Coat one side of the salmon with the egg white/salt slurry. Then lay salmon, egg-white side down, on top of the bed of rock salt, brush other side with remaining egg white slurry.
5. Immediately place in oven. Bake for one hour until firm and a light brown crust forms.
6. Crack open and serve hot with lemon juice and vegetables.

ROASTED NEW POTATOES WITH DILL

Yield: 6 Portions

Ingredients	Amounts
Fingerling potatoes	3 lb.
Butter, melted, hot	2 oz.
Dill, chopped	1 bunch
Salt	as needed
Ground black pepper	as needed

Method

1. Cut potatoes on a bias in ½" thick slices
2. Toss potatoes with butter, dill, salt, and pepper.
3. Spread potatoes in a single layer on a sheet pan.
4. Roast potatoes in a 400°F oven until potatoes are golden-brown and tender, about 30 minutes.

Note: If fingerling potatoes are not available red or yellow creamers can be substituted.

MEDLEY OF VEGETABLES

Yield: 6 Portions

Ingredients	Amounts
Shallots, minced	1 ea.
Butter	2 oz.
Carrots, oblique cut	4 oz.
Celery sliced on a bias	4 oz.
Turnips, battonet	4 oz.
Rutabaga, battonet	4 oz.
Water	as needed
Red bell pepper, medium dice	4 oz.
Mushrooms, quartered	2 oz.
Zucchini, seeds removed cut on bias	4 oz.
Yellow squash, seeds removed cut on bias	4 oz.
Chives, cut finely	½ tsp.
Tarragon, cut finely	½ tsp.
Basil, chiffonade	½ tsp.
Salt	to taste
Ground black pepper	to taste

Method

1. Sweat shallots in butter in a skillet until translucent.
2. Add carrots, celery, turnips, and rutabaga and continue to sweat.
3. Add enough water to just barely cover vegetables and continue to cook over high heat until the water is evaporated. If the vegetables are still hard at this time, add additional water and continue to cook.
4. Once the vegetables are partially cooked, add peppers and mushrooms and cook for one minute.
5. Add zucchini and yellow squash and continue cooking until tender.
6. Add herbs and toss well to mix. Season with salt and pepper to taste.

FRIED FISH IN A SAFFRON AND BEER BATTER

Yield: 8 Portions

Ingredients	Amounts
Fish, lean, deboned	1 ½ lb.
Lemon juice	2 Tbsp.
Lemon zest	2 tsp.
Spanish extra-virgin olive oil	2 Tbsp.
Spanish paprika	1 tsp.
Salt	1 ½ tsp.
Ground black pepper	½ tsp.
All-purpose flour	1 cup
Vegetable oil, for frying	as needed
Beer batter (recipe follows)	as needed

Method

1. Cut fish into 3-inch-long strips.
2. In a mixing bowl, whisk together the lemon juice, zest, oil, paprika, salt, and black pepper to form a marinade.
3. Place the pieces of fish in a deep dish and cover with the marinade. Marinate up to 4 hours, then drain.
4. Blot the fish dry with paper towels and dust lightly with flour.
5. Preheat the oil to 350°F.
6. Dip fish into the batter to evenly coat.
7. Fry the battered fish until crisp and light golden brown in color. Remove from oil and allow to drain. Serve immediately.

Source: Adapted from Maria Jose Sevilla[©]

SAFFRON AND BEER BATTER

SAFFRON Y CERVEZA MASA

Yield: 2 cups

Ingredients	Amounts
All-purpose flour	2 cups
Baking powder	2 tsp.
Salt	2 tsp.
Saffron	½ tsp.
Spanish extra-virgin olive oil	4 Tbsp.
Beer	1 pt.

Method

1. Sift together the flour, baking powder, and salt.
2. Stir in the saffron, oil, and beer and mix until the batter is smooth and has the consistency of a light cream sauce.

Source: Adapted from Maria Jose Sevilla®

RATATOUILLE

Yield: 6 Portions

Ingredients	Amounts
Olive oil	3 Tbsp.
Onion, diced	1 cup
Garlic, chopped	1 Tbsp.
Eggplant, medium dice	1 ½ cup
Zucchini, medium dice	1/3 cup
Red bell peppers, diced	1/3 cup
Green bell peppers, medium dice	1/3 cup
Tomatoes, medium dice	1/3 cup
Oregano, chopped	1 ½ tsp.
Thyme, chopped	1 ½ tsp.
Basil, chiffonade	1 ½ tsp.
Salt	1 tsp.
Ground black pepper	½ tsp.

Method

1. Heat oil in sauté pan over medium heat. Add onion and cook, stirring frequently, until tender, 3 to 5 minutes.
2. Add garlic and eggplant. Cook until eggplant is tender, 8 to 10 minutes.
3. Add zucchini, peppers, and tomatoes. Cook for 5 minutes, until vegetables are tender.
4. Add herbs, salt, and pepper.

TURKISH GRILLED LAMB KÖFTE KEBABS

Yield: 6 Portions

Ingredients	Amounts
Wooden skewers, 8"	as needed
Bulgur, finest grind	½ cup
Lean lamb, ground	1 lb.
Onion, minced	1 cup
Jalapeño chilies, minced	1 ea.
Yogurt	1 Tbsp.
Olive oil	2 Tbsp.
Parsley, chopped	2 Tbsp.
Cilantro	2 Tbsp.
Mint, chopped	1 Tbsp.
Ground cumin	2 tsp.
Ground allspice	1 tsp.
Ground cinnamon	¼ tsp.
Ground black pepper	½ tsp.
Cayenne pepper	¼ tsp.
Glaze	
Pomegranate molasses	1 Tbsp.
Light soy sauce	1 Tbsp.
Olive oil	1 Tbsp.
Garnish	
Red onion, sliced thin	as needed
Cilantro	as needed
Lemon, wedges	as needed

Method

1. Soak wooden skewers for 1 hour. Thoroughly rinse bulgur wheat. Soak for 10 minutes, then drain in strainer. Allow to sit for 20 minutes in the strainer while you prepare the rest of the recipe. If it still seems wet, squeeze the moisture out.
2. In work bowl pulse all ingredients together. Mold onto 8" skewers.
3. Grill over medium fire until juices run clear. During the last minute of grilling brush the glaze on the kebabs. Do not overcook or kebabs will be dry.
4. Garnish with paper thin slices of red onion, sprigs of cilantro, and lemon wedges.

Note: The kebabs are equally good with savory rice or nestled in a warm pita bread.

SPICY COUSCOUS

Yield: 6 Portions

Ingredients	Amounts
Water	3 ½ cup
Extra virgin olive oil	4 oz.
Harissa (recipe follows)	1 oz.
Kosher salt	to taste
Ground black pepper	to taste
Couscous	3 ½ cup
Parsley, washed and chopped	1 bu.

Method

1. Combine water, oil, harissa, salt, and pepper. Bring to a boil. Remove from heat and adjust seasoning, if necessary.
2. Pour liquid over couscous and cover. Let stand five minutes. Taste and adjust seasoning. Fluff with fork and stir in chopped parsley. Serve.

HARISSA

TUNISIAN HOT CHILI PASTE

Yield: ½ cup

Ingredients	Amounts
Dried hot chiles, stemmed, seeded	3 oz.
Garlic, form paste with salt	2 tsp.
Caraway seed, ground	¾ tsp.
Coriander seed, ground	¼ tsp.
Olive oil*	as needed
Salt	as needed

Method

1. Soak chiles in cold water for 15 minutes. Drain well.
2. Grind in a food processor with garlic, caraway, and coriander. Place in a bowl and add enough olive oil to thinly cover paste.

Note: The thin layer of olive oil helps prevent the harissa from drying out.

SPICED CARROT SALAD

Yield: 6 Portions

Ingredients	Amounts
Carrots, grated	18 oz.
Garlic cloves, minced	4 ea.
Extra virgin olive oil	1 ½ oz.
Harissa (previous recipe)	1 Tbsp.
Red wine vinegar	2 tsp.
Caraway seeds	1 tsp.
Salt	to taste

Method

1. Sweat carrots in olive oil until semi tender.
2. Add remaining ingredients. Toss well to combine.
3. Adjust seasoning to taste.
4. Serve at room temperature.

CHICKEN WITH SAMFAINA IN A MODERN WAY

Yield: 8 Portions

Ingredients	Amounts
Spanish extra-virgin olive oil	7 Tbsp.
Boneless chicken thighs, cut into 1/2-inch cubes	4 ea.
Salt	to taste
Onion, peeled, cut into 1/2-inch pieces	1/2 ea. (about 1 cup)
Garlic cloves, peeled, finely chopped	2 ea.
Green bell pepper, seeded, cut into 1/2-inch pieces	1 ea. (about 1 cup)
Red bell pepper, seeded, cut into 1/2-inch pieces	1 ea. (about 1 cup)
Zucchini, cut into 1/2-inch cubes	1 ea. (about 2/3 cup)
Eggplant, peeled, cut into 1/2-inch cubes	1 ea. (about 2/3 cup)
Plum tomatoes, cut into 1/2-inch cubes	2 ea. (about 1/2 cup)
Ground black pepper	to taste
Flat-leaf parsley, chopped	2 Tbsp.

Method

1. Heat 2 tablespoons of the olive oil in a large sauté pan over medium heat. Add the chicken cubes and sear them quickly on all sides, about 1 minute. Be careful not to overcrowd the pan or the chicken will steam rather than sear. If necessary, cook the chicken in batches. Season with salt and set the seared cubes aside.
2. In the same pan, heat 1 tablespoon of the oil over medium heat. Add the onions and garlic and sauté for 2 minutes, stirring occasionally to make sure they brown evenly.
3. Raise the heat to high and add another tablespoon of oil to the pan, then add the peppers and sauté for 2 minutes.
4. Add 2 tablespoons of oil to the pan; add the zucchini and eggplant and sauté until the vegetables are soft, about 6 to 8 minutes.
5. Transfer the vegetables to a bowl, season with salt to taste, and set aside.
6. Add the remaining oil and the tomatoes to the pan. Cook for 2 to 3 minutes. Return all of the vegetables to the pan and sauté for 1 minute to reheat them.
7. Return the chicken to the pan and warm it for 20 seconds.
8. Season with salt and pepper to taste, sprinkle with parsley, and serve immediately.

Note: It is important to make sure that all your vegetables are cut as specified in the ingredient list to ensure even cooking.

Source: Adapted from *Tapas: A Taste of Spain in America* by José Andrés

TUNISIAN BRIKS

Yield: 8 Portions

Ingredients	Amounts
Butter	2 Tbsp.
Onion, finely chopped	2 ea.
Capers, drained, rinsed, mashed	10 ea.
Tuna, canned, drained, mashed	8 oz.
Parmesan cheese	3 Tbsp.
Flat-leaf parsley, chopped	3 Tbsp.
Salt	2 tsp.
Ground black pepper	½ tsp.
Chinese spring roll skins	8 ea.
Eggs	8 ea.
Egg whites, lightly beaten	2 ea.
Olive oil	1 pt.
Lemon wedges	8 ea.

Method

1. Melt butter in a small skillet and sweat the onions.
2. Add the capers, tuna, cheese, parsley, salt and pepper to taste.
3. Spread out spring roll skins. Place 1 tablespoon filling on one half of each leaf. Break an egg over each portion of filling.
4. Fold each spring roll over to form a half circle or triangle. Glue the edges with beaten egg white or flour and water paste. Fold each rim over ½ inch for a firmer rim, being careful not to break the egg yolk.
5. Pour oil to a depth of 1 inch in a large skillet and heat until hot (but not smoking).
6. Slide the briks, one at a time, into the skillet.
7. Spoon hot oil over top while frying.
8. When the underside is browned, turn and continue frying. Remove and drain. Serve immediately with lemon wedges.

CHORIZO IN RED WINE

CHORIZO AL VINO

Yield: 10 Portions

Ingredients	Amounts
Chorizo sausages, lightly cured*	10 ea.
Robust red wine	1 ¾ cups

Method

1. Preheat the oven to 400°F.
2. Place the chorizo sausages into a roasting pan and pour the wine over top.
3. Roast in the hot oven until the sausages are browned and slightly crisp, and the wine is nearly evaporated, about 40 minutes.

Note: Chorizo can be eaten at various stages of maturity. For the purposes of roasting it in red wine, the chorizo should be quite fresh, only slightly cured. This type of chorizo is available in supermarkets and is usually 4 to 5 inches long.

Source: *Tapas Made Easy* by Tomas Garcia

ORANGE AND BASIL GNOCCHI

Yield: 10 portions

Ingredient	amount
Idaho potatoes, peeled	3 lb.
Eggs, beaten	3 each
All-purpose flour	12 - 16 oz.
Butter	1 oz.
Basil chiffonade	½ bu.
Orange zest	2 ea.
Orange juice	1 ea.
Chicken stock	2 oz
Parmesan cheese, finely grated	¼ cup
Salt	to taste
Ground pepper	to taste
Nutmeg, freshly grated	to taste

Method

1. Cut potatoes in half or quarter. Simmer in salted water until tender.
2. Once they are done, drain the water, return potatoes to the pot, and place back onto the heat source; stir to prevent browning. This is done to release any excess moisture.
3. Mash the potatoes with a ricer or food mill and set aside to cool completely.
4. Add the beaten eggs and gently fold in 12 oz. of the flour. Do not overwork the dough as it will result in a chewy product. If the dough is still very sticky, gently add additional flour.
5. Roll the dough into tubes approximately ½ inch in diameter. Cut the tube into pieces of ¾ to 1 inch in length.
6. Gently roll the dough pieces over a gnocchi board in order to get the typical gnocchi shape
7. The gnocchi should be oblong in shape and have grooves on the one side and an indentation on the other resulting from the way they were rolled over the gnocchi board.
8. Simmer the gnocchi in a generous amount of salted water until they float on the surface, then remove from the boiling water and shock in ice water for later use.
9. To serve, heat the butter in a skillet until it turns brown.
10. Add the cooked gnocchi and toss to coat with the butter. Add the orange juice and zest, chicken stock, and Parmesan cheese.
11. Just before service, add the basil and adjust seasoning with salt, pepper and nutmeg to taste.

GRILLED EGGPLANT ROLLS

Yield: 6 Portions

Ingredients	Amounts
Wooden skewers, soaked in water	as needed
Asian eggplants	5 ea.
Olive oil	as needed
Garlic cloves, finely minced	5 ea.
Bread crumbs, oven dry or roasted	1 cup
Pecorino cheese, grated	1 cup
Parsley, chopped	½ cup
Ground black pepper	¼ tsp.

Method

1. Soak skewers in water for 1 hour.
2. Slice eggplant lengthwise about 1/3" thick. Sprinkle with salt and let drain in a colander for an hour. Rinse and pat dry.
3. Fry eggplant slices in olive oil to soften and cook through, but don't brown. Place on a wire rack for excess fat to drain
4. Warm a few tablespoons of oil in a sauté pan and cook garlic for about 2 minutes. Combine it with bread crumbs, cheese, and parsley. Season with pepper.
5. Spread mixture on eggplant slices. Roll them up and then thread the eggplant rolls on wooden skewers.
6. Grill until golden. You may serve these with tomato sauce.

Note: Another option is to sauté the eggplant, stuff, roll and arrange in a gratin dish. Spoon tomato sauce over the top and bake at 350°F until heated through and bubbly. Sprinkle with additional chopped parsley.

GROUP TWO - ASIAN

TEAM ONE: JAPAN

Vegetable Tempura

Beef Teriyaki

Daikon Rice

TEAM TWO: THAILAND

Thai Fish Cakes with Cucumber Salad

Crispy Rice Noodles with Pork and Shrimp

Tofu with Red Curry Sauce

TEAM THREE: VIETNAM

Crispy Saigon Crepes with Cilantro-Lime Soy Sauce

Beef Cured with Lime and Onions

Coconut Rice

TEAM FOUR: KOREA

Korean Mung Bean Pancakes

Braised Beef Short Ribs

Instant Cucumber Kim Chi

TEAM FIVE: CHINA

Spring Rolls

Spicy Grandmother's Tofu

Spicy Napa Cabbage Salad

VEGETABLE TEMPURA

Yield: 6 Portions

Ingredients	Amounts
<i>Dipping Sauce</i>	
Dashi (recipe follows)	1 cup
Mirin wine	1/3 cup
Light soy sauce	1/3 cup
Daikon, grated	1 cup
Ginger, grated	2 tsp.
Eggplant, small	1 ea.
Snow peas	20 ea.
Button mushrooms, cut in half	6 ea.
Sweet potato, medium, peeled, sliced into 1/4" thick rounds	1 ea.
<i>Batter</i>	
Egg yolk	1 ea.
Water, ice cold	1 1/2 - 2 cups
Baking soda	1/8 tsp.
All-purpose flour	1/2 cup
Rice flour	2/3 cup
All-purpose flour	1/2 cup
Vegetable oil, for frying	as needed

Method

1. To prepare the dipping sauce, combine the dashi, mirin, and soy sauce in a saucepan and bring to a simmer. Remove from heat and stir in the grated daikon and ginger. Set aside.
2. If very large, cut the eggplant in half lengthwise and then cut into 1/4-inch thick slices. Prepare the remaining vegetables as directed in the ingredient list and set aside.
3. To prepare the batter, combine the egg yolk with the ice cold water and baking soda in a large mixing bowl. Sift in the flour and mix well with a wooden spoon. The batter should be somewhat thin and watery and run easily off the spoon. Add additional water, if necessary.
4. Dip the vegetables in the flour and vigorously shake off the excess.
5. Dip the vegetables in the batter and deep-fry in 375°F oil until crispy and lightly browned.
6. Drain on a wire rack and serve immediately with the dipping sauce.

PRIMARY DASHI

Yield: 1 Quart (6 servings as a base for clear soup)

Ingredients	Amounts
Water, cold	1 qt.
Giant kelp (<i>konbu</i>)	1 wt. oz.
Bonito flakes, dried (<i>hana-katsuo</i>)	1 wt. oz.

Method

1. Fill a medium-sized soup pot with 1-quart cold water and add kelp. Heat uncovered until it just reaches a boil. **Important:** Kelp emits a strong odor if it is boiled, so remove the pot from the heat just before the water boils.
2. Allow the kelp to steep in the hot water off the heat for 10 minutes.
3. After 10 minutes add the bonito flakes, bring to a near simmer and allow to steep for another 10 minutes off the heat.
4. Filter through a cheesecloth-lined sieve.

BEEF TERIYAKI

Yield: 6 Portions

Ingredients	Amounts
<i>Marinade</i>	
Light soy sauce	1 cup
Sake	1 cup
Mirin wine	$\frac{3}{4}$ cup
Sugar	$\frac{1}{2}$ cup
Apple, grated	$\frac{1}{2}$ cup
Beef skirt steak	2 lb.
Carrot, julienne	3 ea.
Broccoli, small florets	1 bu.
Vegetable oil	$\frac{1}{4}$ cup
Shitake mushrooms, sliced	12 ea.
Bean sprouts	1 lb.
Sea salt or kosher salt	$\frac{1}{2}$ Tbsp.
Ground black pepper	to taste
Sugar	to taste

Method

1. To prepare the marinade, combine the soy sauce, sake, mirin, and sugar and in a saucepan and bring to a boil. Add the grated apple and cook to reduce the liquid slightly - the flavor should be sweet and salty. Set aside and let cool.
2. Cut the skirt steak into 2-3 oz. portions and place into a mixing bowl. Add a portion of the marinade and toss to coat. Reserve the remaining marinade for use as a sauce.
3. Bring a large pot of salted water to a boil. Add the carrots and blanch (par-cook). Remove the carrots from the pot and place into a large bowl of ice water to "shock" the carrots and stop the cooking process. Set aside. Repeat process with the broccoli, blanching the florets until they are vibrant green in color, then shocking in ice water. Combine with the carrots and set aside.
4. At service, cook the marinated steaks on the grill over medium-high heat until browned and caramelized, making sure not to burn the marinade. Place the seared steaks on a baking sheet with a wire rack and finish cooking in the oven until cooked to medium.
5. Heat the oil in a wok or skillet over medium-high heat. Add the mushrooms and stir-fry until tender. Add the blanched carrots and broccoli and continue to stir-fry until heat through. Add the bean sprouts and toss to lightly cook, then season with salt, pepper and sugar to taste.
6. Cut the steaks and serve over the vegetables surrounded by some of the reserved teriyaki sauce.

DAIKON RICE

Yield: 6 Portions

Ingredients	Amounts
Daikon radish, medium dice	2 cups
Salt	1 tsp.
Japanese short-grain rice	3 cups
Water	3 cups
Mirin wine	2 Tbsp.
Bonito flakes	¼ cup

Method

1. Combine the daikon with the salt and let sit in a colander for 30 minutes.
2. Gently squeeze out any excess moisture.
3. Combine the daikon with the rice, water, and mirin in a saucepot; bring to a boil, stirring once or twice.
4. Reduce heat to very low, cover with a tight-fitting lid, and steam for 16 minutes.
5. Once the rice is done, remove from the heat, and let rest for another 20 minutes
6. Open the lid and carefully stir the rice.
7. Serve in a bowl garnished with bonito flakes.

THAI FISH CAKES WITH CUCUMBER SALAD

Yield: 10 Cakes

Ingredients	Amounts
<i>Spice Paste</i>	
Thai bird chilies, fresh	6 ea.
Shallot, peeled	1 ea.
Garlic cloves, peeled	2 ea.
Cilantro, coarsely chopped	2 Tbsp.
Galangal, peeled and minced	1 Tbsp.
Kaffir lime leaves	3 ea.
Salt	1 Tbsp.
White-fleshed fish fillet, bones removed	1 lb.
Fish sauce	2 Tbsp.
Long beans, sliced into paper-thin rounds	1 cup
Peanut oil, for frying	as needed
Spicy Thai Cucumber Salad (recipe follows)	1x recipe

Method

1. Combine the chilies, shallots, garlic, cilantro, galangal, lime leaves, and salt. Grind to a paste using a mortar and pestle.
2. Chop the fish in a food processor to form a coarse paste.
3. Combine the spice paste, fish paste, fish sauce, and sliced beans in a bowl and stir until well combined and slightly sticky in consistency.
4. Shape the mixture into round, flat cakes. Refrigerate and hold for service.
5. Preheat the peanut oil in a deep fryer to 350°F.
6. Fry the fish cakes in a basket until they are golden on the outside and they float to the top of the oil.
7. Remove from the oil and drain on a wire rack. Serve hot with the cucumber salad.

CRISPY RICE NOODLES WITH PORK AND SHRIMP

Yield: 6 Portions

Ingredients	Amounts
Rice noodles	½ lb.
Dried shrimp	3 Tbsp.
Fish sauce	6 Tbsp.
Palm sugar	1 ¼ cups
Rice vinegar	1 ¼ cups
Orange, zested	1 ea.
Vegetable oil	2 Tbsp.
Garlic cloves, minced	5 ea.
Thai roasted chili paste	1 ½ Tbsp.
Thai bird's eye chilies, minced	2 ea. (or to taste)
Pork loin, thinly sliced 2-inch strips	½ lb.
Shrimp, large, peeled and de-veined and halved lengthwise	½ lb.
Bean sprouts	1 lb.
Green onions, sliced in 1-inch lengths	2 ea.
Red jalapeño, slivered	3 ea.
Cilantro, coarsely cut	½ cup

Method

1. Deep-fry the dry rice sticks in 375°F oil just until they puff, but have not browned. Remove from the oil, drain, and set aside.
2. Deep-fry the dried shrimp until crispy, about 7 to 10 seconds. Remove from the oil, drain, and set aside.
3. In a skillet, combine the fish sauce, palm sugar, vinegar, and orange zest. Cook over medium-low heat, swirling the mixture until the sugar dissolves - *do not stir as this will cause the sugar to crystallize*. Reduce sauce to the consistency of maple syrup. Transfer to a bowl and let cool.
4. Heat the oil in a wok over medium-high heat. Add the garlic and sauté until aromatic, then add the roasted chili paste and Thai bird's eye chilies; cook until fragrant.
5. Add the pork and stir-fry until cooked through, 1 to 2 minutes.
6. Add the peeled shrimp and stir-fry until pink, about 1 minute.
7. Add half of the reduced fish sauce and toss to coat the meat and shrimp.
8. Break the fried rice sticks into bite-sized pieces and place in a large bowl. Carefully drizzle the remaining caramelized fish sauce over the noodles, mixing lightly until the noodles are well coated.
9. Add the bean sprouts, green onions, red jalapeños, and the meat and shrimp mixture and toss carefully. Garnish with the fried dried shrimp.

TOFU WITH RED CURRY SAUCE

Yield: 10 Portions

Ingredients	Amounts
Vegetable oil, for frying	as needed
Firm tofu	1 ½ lb.
Vegetable oil	¼ cup
Onion, small dice	1 cup
Garlic, minced	2 Tbsp.
Vegetarian Red Curry Paste (recipe follows)	1 ½ wt. oz.
Coconut milk	2 ½ cups
Grape tomatoes, halved	15 ea.
English peas, fresh or frozen	1 cup
Light soy sauce	1 Tbsp.
Lime juice	2 Tbsp.
Thai basil leaves	15 ea.
Green onions, thinly sliced	2 ea.
Kaffir lime leaves, fine chiffonade	2 ea.
Salt	as needed
Ground black pepper	as needed
Black sesame seeds	1 Tbsp.
Cilantro leaves	60 ea.

Method

1. Cut the tofu into ¾-inch dice and deep-fry in 350°F oil until lightly browned. Drain on a wire rack.
2. Heat ¼ cup oil in a wok over medium heat. Add the onions and cook until translucent but with no color. Stir in the garlic and curry paste and cook until aromatic.
3. Add the coconut milk. Reduce heat and simmer until the sauce is thick enough to lightly coat the back of a spoon (nappé).
4. Add the tomatoes, fried tofu, and peas; simmer for 1 minute.
5. Add the soy sauce, lime juice, Thai basil, green onions, and lime leaves. Toss ingredients and stir to combine.
6. Taste and adjust seasonings with salt and pepper, add peas.
7. Serve immediately garnished with the black sesame seeds and cilantro leaves.

VEGETARIAN RED CURRY PASTE

Yield: 1 Cup

Ingredients	Amounts
Dried red chiles, small	½ cup
Dried New Mexico chiles, cut into several pieces	8 ea.
Coriander seeds	1 Tbsp.
Cumin seeds	1 tsp.
White peppercorns	½ tsp.
Garlic cloves	6 ea.
Shallots, thinly sliced	3 ea.
Lemongrass, thinly sliced	2 Tbsp.
Galangal, ¼-inch slices	1 Tbsp.
Lime zest	1 tsp.
Lime leaves, chopped	3 ea.
Cilantro root, finely chopped	1 Tbsp.
Kosher salt	1 tsp.

Method

1. Soak the dried chili peppers in hot water for 15 minutes. Remove from water and set aside.
2. Combine the coriander, cumin, and peppercorns in a small skillet. Cook over medium heat until fragrant, about 5 minutes, tossing frequently. Cool. Process to a fine powder using a spice grinder.
3. Place the remaining ingredients into a blender. Add the spice mixture and purée to form a smooth paste, about 3 to 5 minutes. Add some water to facilitate blending, if necessary.

CRISPY SAIGON CREPES

Yield: 10 Portions

Ingredients	Amounts
<i>Crepe Batter</i>	
Yellow split mung beans	¼ cup
Coconut milk	1 ½ cups
Water	½ cup
Rice flour	1 cup
Sugar	½ tsp.
Sea salt or kosher salt	½ tsp.
Turmeric powder	¼ tsp.
<i>Filling</i>	
Bean sprouts	3 cups
Cilantro leaves	1 cup
Green onions, minced	5 ea.
Cilantro-Lime Soy Sauce (recipe follows - optional)	1x recipe

Method

1. Toast mung beans lightly in a pan over medium heat until they develop a nutty aroma. Place the toasted beans into a bowl and cover with water; allow beans to soak until softened.
2. Drain the beans and place into a blender. Add the coconut milk, water, rice flour, sugar, salt, and turmeric. Puree until smooth, then strain.
3. Heat a pan with a small amount of oil. Pour a thin layer of batter into the hot pan, cook until crepe is cooked through and bottom is crisp.
4. Add the filling and fold the crepe into a crescent. Serve on a plate accompanied with a vegetarian dipping sauce such as Cilantro-Lime Soy Sauce, Garlic-Chili Sauce, etc.

Note: Sauces containing fish sauce or shrimp paste are not vegetarian.

CILANTRO-LIME SOY SAUCE

Yield: 10 Portions

Ingredients	Amounts
Garlic cloves	4 ea.
Ginger, peeled and thinly sliced	3 wt. oz.
Vietnamese chili paste	3 Tbsp.
Cilantro, leaves and stems, chopped	½ cup
Light soy sauce (not low sodium)	1 cup
Lime juice with pulp	½ cup
Water	½ cup
Sugar	½ cup

Method

1. Place the garlic and ginger in a mortar and grind into a paste.
2. Transfer mixture a bowl and add the remaining ingredients. Whisk until the sugar has dissolved. (As an alternative, all ingredients can be placed into a blender and puréed until smooth.)
3. Allow the sauce to set for 10 minutes before tasting and adjusting the seasoning.

BEEF CURED WITH LIME AND ONIONS

Yield: 6 Portions

Ingredients	Amounts
Vegetable oil	2 Tbsp.
Beef sirloin tip or similar cut	1 ½ lb.
 <i>Marinade</i>	
Red onion, sliced paper-thin	1 ea.
Lime juice	¾ cup
Vietnamese chili paste	1 ½ tsp.
Fish sauce	3 Tbsp.
Garlic cloves, minced	5 ea.
Sugar	1 Tbsp.
Bean sprouts	1 cup
Peanuts, roasted and crushed	½ cup
Green onion, sliced	2 ea.
Cilantro, coarsely cut	½ cup

Method

1. Heat the oil in a sauté pan over medium-high heat. Add the beef and sear on all sides until dark brown in color. Remove from the pan and set aside.
2. Combine all of the marinade ingredients in a mixing bowl.
3. Slice the beef paper-thin (ask the Chef for help if needed), and combine with the marinade, tossing well to coat. Marinate for at least 15 minutes.
4. At service, add the bean sprouts, peanuts, green onions, and cilantro. Adjust seasoning if necessary.

COCONUT RICE

Yields: 10 Portions

Ingredients	Amounts
Vegetable oil	2 Tbsp.
Ginger, minced	1 Tbsp.
Jasmine rice	5 cups
Water	5 cups
Coconut milk	4 cups
Sugar	3 Tbsp.
Salt	as needed

Method

1. Heat the oil in a saucepan over medium heat. Add the ginger and cook over medium-low heat until fragrant.
2. Add the remaining ingredients and bring to a boil, stirring occasionally.
3. Reduce heat to very low, adjust seasonings, and cover with a tight-fitting lid.
4. Cook over low heat for 18 minutes.
5. Once the rice is done, remove it from the heat and let rest for at least 15 minutes before serving.

KOREAN MUNG BEAN PANCAKES

Yield: 6 Portions

Ingredients	Amounts
Mung beans, skinless	¾ lb.
Yellow onion, thinly sliced	½ ea.
Napa cabbage, thinly sliced	1 wt. oz.
Rice flour	2 wt. oz.
Water	as needed
Green onions, thinly sliced	5 ea.
Garlic cloves, minced	1 ea.
Salt	to taste
Vegetable oil, for frying	as needed
Korean hot pepper paste	as needed
<i>Dipping Sauce</i>	
Light soy sauce	½ cup
Rice vinegar	¼ cup

Method

1. Soak the mung beans for 3 hours in cold water.
2. Mix the onion slices and Napa cabbage with salt, let sit for 30 minutes, then squeeze out the excess moisture.
3. Drain and coarsely purée the beans in a food processor. Add the rice flour and water as needed to form a coarse pancake batter.
4. Mix the batter with the onions, Napa cabbage, green onions, and garlic. Season with salt to taste.
5. Heat a small amount of oil in a skillet. Ladle a small amount of batter into the skillet; pan-fry until golden brown on each side. Remove and drain on a wire rack.
6. Serve with Korean hot pepper paste and dipping sauce on the side.

GRILLED MARINATED BEEF SHORT RIBS

GALBIGUI

Yield: 8 Portions

Ingredients	Amounts
Beef ribs (prepared ¼" thick)	2 lb.
<i>Marinade</i>	
Soy sauce	4 Tbsp.
Pear, peeled and cut	½ ea.
Garlic, peeled	6 ea.
Sugar	2 Tbsp.
Green onions, cut	3 ea.
Sesame oil	2 Tbsp.
Black pepper	¼ tsp.

Method

1. *For the marinade:* Combine the pears, green onions, garlic, soy sauce, sesame oil, black pepper, and sugar in a food processor. Mix all together.
2. Add the seasoning sauce to the beef ribs and mix well.
3. Cook the ribs on a hot grill.

Recipe credit: Myung Sook Lee, as presented at the Worlds of Flavor International Conference & Festival. Published with permission of the author. All rights reserved.
Presented at Kitchen Workshop 5B on Saturday, Nov. 3, 2007.

INSTANT CUCUMBER KIM CHI

Yield: 6 Portions

Ingredients	Amounts
European cucumbers	2 ea.
Kosher salt	2 ½ tsp.
Daikon radish, julienne	1 cup
Garlic cloves, mashed	1 ea.
Green onions, finely sliced	2 ea.
Ginger, grated	½ Tbsp.
Korean chili powder	1 ½ tsp.
Sesame seeds, toasted	1 Tbsp.

Method

1. Cut the cucumbers in half lengthwise. Scoop out the seeds and discard.
2. Cut the cucumbers into thin slices and place into a colander. Mix with 1 ½ tsp. salt and set aside for 2 hours to drain.
3. Mix the julienned daikon with 1 tsp. of salt and let sit for 30 minutes.
4. Gently squeeze out the excess moisture from the cucumbers and daikon.
5. Transfer the cucumber and daikon to a mixing bowl and combine with the remaining ingredients; toss well to blend.
6. Refrigerate until ready for service.

SPRING ROLLS

Yield: 20 Pieces

Ingredients	Amounts
Spring roll sheets	as needed
Flour paste, flour mixed with water	½ cup
Vegetable oil, for frying	as needed
 <i> Filling</i>	
Vegetable oil	2 Tbsp.
Ginger, minced	½ Tbsp.
Green onions, chopped	¼ cup
Pork butt, shredded finely	½ lb.
Black fungus, soaked julienne	½ wt. oz
Chinese cabbage, shredded	1 lb.
Shitake mushrooms, thinly sliced	¼ lb.
Light soy sauce	2 Tbsp
Sesame oil	1 Tbsp.
Salt	to taste
Ground white pepper	to taste
Cornstarch slurry (cornstarch mixed with water)	as needed
Bean sprouts	½ lb.
Green onions, minced	2 ea.

Method

1. To prepare the filling, heat the oil in a skillet or wok over medium-high heat. Add the ginger, green onions, and pork and stir-fry until pork is opaque.
2. Add the black fungus, cabbage, and mushrooms and stir-fry until all vegetables are cooked.
3. Combine the soy sauce, sesame oil, and seasonings and mix well to blend. Pour mixture into the pan with the vegetables and toss to combine.
4. Stir in the cornstarch slurry and cook until the liquid has thickened.
5. Add the bean sprouts and toss to combine. Remove from the heat and allow mixture to cool.
6. Fill the spring rolls as directed (the chef will demonstrate this technique).
7. Deep-fry the spring rolls in 350°F oil until golden brown; remove from the oil and place on a wire rack to drain.
8. Serve garnished with green onions.

SPICY GRANDMOTHER'S TOFU

Yield: 6 Portions

Ingredients	Amounts
Vegetable oil	2 Tbsp.
Sichuan pepper	1 ½ tsp.
Chili bean paste	1 Tbsp.
Green onions, minced	1 ea.
Ginger, minced	1 tsp.
Garlic cloves, minced	2 ea.
Ground pork	¾ lb.
Shao Xing wine	1 ½ Tbsp.
Light soy sauce	2 Tbsp. (or as needed)
Silken tofu, ½-inch dice	1 ½ lb.
Kosher salt	1 tsp. (or as needed)
Cornstarch slurry (cornstarch mixed with water)	as needed
<i>Garnish</i>	
Green onions, sliced	1 ea.

Method

1. Combine the oil and the Sichuan pepper in a wok and carefully heat until the pepper starts to brown and becomes fragrant.
2. Using a skimmer, remove all the pepper from the oil and discard.
3. Add the chili bean paste, green onions, ginger, and garlic to the oil; cook until the mixture is fragrant.
4. Add the ground pork and stir-fry until the meat is cooked through.
5. Add the Shao Xing and season with soy sauce to taste.
6. Carefully place the diced tofu over the ground meat in the wok, sprinkle salt evenly over the top, then cover with a lid and continue to slowly cook for another 3 minutes.
7. Carefully mix the tofu with the ground meat, being **gentle** as the tofu is very fragile, and thicken lightly with a cornstarch slurry. Adjust seasonings to taste.
8. Serve garnished with the green onions.

SPICY NAPA CABBAGE SALAD

Yield: 6 Portions

Ingredients	Amounts
Napa cabbage, chiffonade	1 ½ lb.
Sea salt or kosher salt	1 Tbsp.
Sugar	2 Tbsp.
Vegetable oil	¼ cup
Sichuan pepper, whole	1 Tbsp.
Dried chiles, crushed	1 Tbsp.
<i>Dressing</i>	
Light rice vinegar	3 Tbsp.
Green onions, thinly sliced	2 ea.
Garlic, sliced	1 tsp.

Method

1. In a mixing bowl, combine the Napa cabbage with the salt and sugar. Let sit for 15 minutes, then squeeze out the excess moisture. Set aside.
2. Pour the vegetable oil into a wok, add the Sichuan peppercorns and crushed chilies, and carefully heat the oil until the Sichuan pepper and chili starts to turn dark brown and the oil begins to smoke. **Carefully**, strain the hot oil right onto the cabbage and mix to combine. *The oil will be very hot.*
3. Combine with the remaining dressing ingredients and adjust seasoning as necessary.

GROUP THREE - SMOKE AND FIRE

TEAM ONE

Vegetales ala Chapa (Carrots and Turnips)
Grilled Sourdough, Beaten Parmesan, and Eggplant Bruschetta with Agave Roasted
Garlic Oil

TEAM TWO

Char-Grilled King Oyster Mushrooms, Goat Cheese, and Oranges Rescaldo
Lamb Brochettes with Pimiento Butter

TEAM THREE

Shrimp and Fennel ala Chapa
Rolled Skirt Steak with Vegetales con Vinaigre & Tortillas

TEAM FOUR

Vegetales ala Chapa (Beets)
Grilled Pizza with Tomato & Mozzarella Seco
Mushroom Burgers

TEAM FIVE

Moorish-Style Kabobs
Fire Roasted Pepper Salad
Grilled Vegetables with Romesco Sauce

VEGETALES ALA CHAPA (CARROTS AND TURNIPS)

YIELD: 6 - 8 PORTIONS

Ingredients	Amounts
Carrots, peeled, cut in half	1 lb.
Turnips, peeled, cut in half	1 lb.
Olive oil	pt.
Salt	to taste
Limes	as needed
Variety of fresh herbs	as needed

Method

1. Prepare and heat the plancha per Chef demonstration.
2. Cut vegetables as per Chef demonstration.
3. Season and oil vegetables- allow to marinate for 1 hour.
4. Place on hot chapa, char evenly, remove and keep warm.

GRILLED SOURDOUGH, BEATEN PARMESAN, AND EGGPLANT BRUSCHETTA

YIELD: 8-10 PORTIONS

Ingredients	Amounts
Sourdough bread slices, grilled	1 loaf
<i>Agave Roasted Garlic Oil</i>	
Garlic clove	5 oz.
Agave syrup	2 oz.
Olive oil	12 oz.
<i>Eggplant Bruschetta</i>	
Eggplant, peeled, sliced, 1/3" thick	2 lb.
Extra virgin olive oil	6 oz.
Italian parsley (flat-leaf), rough chop	1/2 oz.
Balsamic vinegar	3 oz.
Agave Roasted Garlic Oil	4 oz.
Lemon	1 whole
Kosher salt	10 gm.
<i>Beaten Parmesan</i>	
Red pepper flakes	1 tbsp.
Agave Roasted Garlic Oil (above)	4 oz.
Aged parmesan, crumbled	1 lb.
Extra virgin olive oil	12 oz.
Italian parsley (flat leaf)	1 oz.

Method

1. Prepare the Agave Roasted Garlic oil first.
2. Mix all ingredients, bake in oven at 300°F until garlic is golden
3. Reserve all for use.
4. Prepare Eggplant
5. Brush eggplant with oil and grill until just done
6. Chill, dice medium
7. Prepare Beaten Parmesan
8. Mix red pepper flakes with 4 oz. Agave Roasted Garlic oil, heat gently, reserve.
9. Add parmesan, olive oil and Italian parsley, put in mixer on speed 1 for 5 minutes
10. Grill bread, spread on beaten parmesan and eggplant mixture

CHAR-GRILLED KING OYSTER MUSHROOMS WITH GOAT CHEESE AND RESCALDO ORANGES (BURNT ORANGES)

Yield: 10 Portions

Ingredients	Amounts
Char-grilled King Oyster Mushrooms	
King oyster mushrooms	12 oz
Olive oil	as needed
Salt	to taste
Ground black pepper	to taste
Oranges	6 each
Goat Cheese, crumbled	11 ounces

Method

1. Oil and season the mushrooms.
2. Grill the mushrooms a on a preheated grill until they are marked on all sides and cooked through.
3. Julienne and reserve.
4. Prepare Rescaldo Oranges - Place oranges over the embers and cover with a light coat of embers.
5. Cook until evenly charred on the outside, watch out for over-burning.
6. Lift from the fire, brush away all embers, and place on a cutting board.
7. When cool enough to handle, cut into slices.
8. Lay the mushrooms on an oven safe dish, place a layer of the oranges on top of the mushroom, top with crumbled goat cheese.
9. Bake in a wood fired or Jospier oven until slightly golden and bubbly.

LAMB BROCHETTES WITH PIMIENTO BUTTER

Yield: 10 Portions

Ingredients	Amounts
Leg of lamb, boneless	2 ½ lb.
Lemon juice	2 Tbsp.
Garlic cloves, peeled, crushed	3 - 4 ea.
Salt	1 tsp.
Ground black pepper	½ tsp.
Spanish extra-virgin olive oil	¼ cup
Mint, chopped	2 Tbsp.
Tocino or bacon, thinly sliced	8 wt. oz.
Pimiento Butter (recipe follows)	1x recipe

Method

1. Cut the lamb into ¾-inch cubes.
2. Combine the lemon juice, garlic, salt, and pepper, in a large bowl and whisk until well blended. Add the oil and mint.
3. Toss the lamb in the mixture to coat well. Cover and marinate in the refrigerator, tossing occasionally, for at least 2 hours.
4. Preheat the oven to 450°F or set the grill to medium-high. Soak bamboo skewers in water for 30 minutes to prevent them from burning.
5. Thread 2 pieces of lamb and ½ slice of tocino or bacon onto each skewer, then arrange on a baking sheet.
6. Roast or grill the brochettes until the lamb is nicely browned on the outside, yet still pink and juicy inside. For medium doneness, an instant read thermometer will register 140°F when placed halfway into the thickest piece of lamb.
7. Top each brochette with a small dollop of the pimiento butter and allow to melt.

PIMIENTO BUTTER

Yield: 1 cup

Ingredients	Amounts
Butter, room temperature	1 cup
Pimientos, minced	1 wt. oz.
Lemon juice	2 ¼ tsp.
Salt	to taste
Ground black pepper	to taste

Method

1. Work the butter by hand or in an electric mixer using the paddle attachment until it is soft.
2. Add the pimientos and lemon juice and season with salt and pepper to taste. Blend until well mixed. Adjust seasonings as necessary.
3. The compound butter is ready to use, or it may be rolled into a log or piped into shapes and chilled for later use.

SHRIMP AND FENNEL ALA CHAPA

Yield: 6 – 8 Portions

Ingredients	Amounts
Shrimp, 16/20	1 lb
Fennel	1 lb
Olive oil	1 pt
Salt	to taste
Limes	as needed
Variety of fresh herbs	as needed

Method

1. Prepare and heat the plancha per Chef demonstration.
2. Cut vegetables as per Chef demonstration.
3. Season and oil vegetables, allow to marinate for 1 hour.
4. Place on hot chapa, char evenly, remove and keep warm.

ROLLED SKIRT STEAK WITH VEGETALES CON VINAGRE AND TORTILLAS

Yield: 6 – 8 Portions

Ingredients	Amounts
Skirt Steak, cleaned, approx. 3-4 lbs.	1 ea.
Herbs	as needed
 <i>Vegetables con Vinagre</i>	
Vinegar, any type	3 ½ qt
Sugar	20 oz
Cauliflower, small florets	2 lb.
Jalapeno, ¼" slices	2 oz.
Garlic clove, peeled	1 oz
Red onion, thin radial	4 oz
Celery, long bias	1 lb.
 Tortilla de Harina (recipe follows)	

Method

1. Prepare Vegetales con Vinaigre
2. Bring the sugar and vinegar to a boil, remove from heat and use hot.
3. Place vegetables in a tall heat proof jar or container, pack tightly
4. Pour hot vinegar over top
5. Place in 180°F water bath for 10 minutes
6. Seal and let cool, use slotted spoon to remove for service, Refrigerate and reserve any leftovers.
7. Prepare Tortillas de Harina
8. Clean skirt steak per Chef instructions
 - a. Loosen membrane from thick end
 - b. Place palm on exposed steak, pulling off membrane in short sections.
 - c. Turnover and trim underside.
 - d. Trim off collagen edges and extra fat.
 - e. Roll with herbs, per Chef demonstration.
9. Cook skirt steak roulade on chapa 15 minutes before service.
10. Allow steak to rest, slice across grain, serve with tortillas and pickled vegetables.

TORTILLA DE HARINA

Yield: 34 each

Ingredients	Amounts
All-purpose flour	3 ½ lb.
Salt	1 ¼ tbsp.
Baking powder	¾ tsp.
Lard or vegetable shortening	1 ½ cups
Hot water	1 cup
Milk	24 oz.

Method

1. Mix the flour, salt, and baking powder together in a bowl. Add the lard in small pieces and rub it in by hand until the mixture resembles coarse meal.
2. Add the hot water a little at a time until the dough is soft, smooth and can be formed into a ball. Cover with a moist towel and let it rest for 15 minutes.
3. Roll thirty-four 2-ounce balls from the dough.
4. Heat a well-seasoned comal or cast-iron skillet over medium high heat.
5. Roll each tortilla out on a floured work surface. These tortillas should be slightly thick.
6. Cook the tortillas on the heated comal, flipping them as they brown and puff. The tortillas should be specked with brown spots.
7. Immediately transfer to a tortilla basket lined with a cloth.
8. Flour tortillas made with lard will have better flavor but will be less malleable.

VEGETALES ALA CHAPA (BEETS)

Yield: 6 – 8 Portions

Ingredients	Amounts
Beets, cut in half (if very large, peel skin)	1 lb.
Olive oil	1 pt.
Salt	to taste
Limes	as needed
Variety of fresh herbs	as needed

Method

1. Prepare and heat the plancha per Chef demonstration.
2. Cut vegetables as per Chef demonstration.
3. Season and oil vegetables allow to marinate for 1 hour.
4. Place on hot chapa, char evenly, and remove skin.
5. Keep warm.

GRILLED PIZZA WITH TOMATO AND MOZZARELLA SECO

Yield: 6 – 8 Portions

Ingredients	Amounts
Pizza dough (recipe follows)	
Roma Tomatoes, sliced	1 lb
Fresh mozzarella, sliced	1 lb
Cornmeal	as needed

Method

1. Prepare dough
2. Prepare toppings
3. Top pizzas and grill just before service, use corn meal to keep pizza from sticking to the peel.

PIZZA DOUGH

Yield: 4 each 10-ounce portions

Ingredients	Amounts
Bread flour	2 lb.
Dry yeast	9 gm.
Salt	2/3 oz.
Sugar	1/2 oz.
Olive oil	1 1/2 oz.
Water	1 lb 3 oz.

Method

1. Mix all the ingredients together to full gluten development.
2. Bulk ferment 30 minutes, fold, 15 minutes.
3. Divide into 10 oz. pieces round and proof or lightly coat with oil, cover, and retard overnight (to rest the gluten and develop flavor).

Source: Chef Stephen Eglinski, CMB

MUSHROOM BURGER (BLENDED)

Yield: 10 to 20 Portions

Ingredients	Amounts
Button mushrooms, cut ¼" dice	1 ½ lb.
Canola oil	2 oz.
Ground beef	1 ½ lb.
Burger buns, regular or slider	as needed
Burger garnishes	as needed

Method

1. Toss all, roast in 375°F oven until done and liquid is reduced to syrup
2. Pulse half gently in food processor
3. Chill
4. Mix with mushrooms, form patties – can be made into various sizes. Will yield approximately 10 each 4-ounce burgers or 20 each 2-ounce sliders.
5. Grill burgers as desired.
6. Prep burger buns and garnishes, garnish as desired.

MOORISH-STYLE KABOBS

Yield: 8 Portions

Ingredients	Amounts
Cumin seeds	2 tsp.
Coriander seeds	2 tsp.
Garlic cloves, peeled, finely chopped	8 ea.
Salt	1 tsp.
Spanish paprika	4 tsp.
Dried oregano	2 tsp.
Ground black pepper	½ tsp.
Lemon juice	¼ cup
Lemon zest	2 tsp.
Spanish extra-virgin olive oil	⅔ cup
Pork, lean, cubed	2 ½ lb.

Method

1. Grind the cumin and coriander seeds using a mortar and pestle, then work in the garlic with a pinch of salt.
2. Add the paprika, oregano, remaining salt, and pepper and mix in the lemon juice and zest. Stir in the oil. Adjust seasonings to taste.
3. Cut the pork into small cubes (about ¾-inch). Thread 3 or 4 pieces onto each skewer.
4. Place the skewed meat into a shallow dish with the marinade. Place into the refrigerator and allow to marinate for 2 hours, turning occasionally.
5. Preheat the grill to high. While the grill heats, transfer the marinade to a small pot and bring to a boil.
6. Spread the kabobs out onto the grill and cook for about 3 minutes per side, basting frequently with the marinade until cooked through. For medium doneness, an instant read thermometer will register 140°F when placed halfway into the thickest piece of pork.
7. Sprinkle with salt and pepper and serve immediately.

Source: Adapted from *Tapas: Authentic Appetizers and Finger Foods from the Bars and Restaurants of Spain* by Pepita Aris

FIRE ROASTED PEPPER SALAD

Yield: 8 Portions

Ingredients	Amounts
Red bell peppers	8 ea.
Anchovy fillets, salted, rinsed, dried, cut lengthwise into slivers	8 ea.
Capers (optional)	2 Tbsp.
<i>Dressing</i>	
Spanish extra-virgin olive oil	1 cup
Flat-leaf parsley, finely chopped	2 Tbsp.
Ground black pepper	to taste
Salt	to taste

Method

1. Hold peppers over a grill or open burner set over medium-high heat. Cook until well blistered, turning often. Immediately transfer peppers to a sealed plastic bag. Allow to cool completely, then remove charred outer skin. Discard seeds and membranes and slice into $\frac{1}{4}$ -inch strips.
2. Place the julienned slices of the roasted peppers in a shallow dish.
3. Arrange anchovy fillets on top and sprinkle with capers, if using.
4. In a small bowl, beat together the oil with the parsley, pepper, and salt.
5. Drizzle the dressing over the peppers, anchovies, and capers. Adjust seasonings to taste.

GRILLED VEGETABLES WITH ROMESCO SAUCE

Yield: 8 Portions

Ingredients	Amounts
New potatoes	12 ea.
Water	as needed
Salt	4 tsp.
Fennel bulbs, trimmed, quartered	3 ea.
Baby carrots, peeled	18 ea.
Spanish extra-virgin olive oil	½ cup
Garlic, peeled, minced	3 Tbsp.
Ground black pepper	1 tsp.
*Asparagus stalks, trimmed	18 ea.
Zucchini, trimmed & halved lengthwise	3 ea.
Red onions, peeled, quartered	2 ea.
Mushrooms, trimmed	18 ea.
Red bell peppers, cored & quartered	2 ea.
Yellow bell peppers, cored & quartered	2 ea.
Lemon, juiced	1 ea.
 Romescosauce (recipe follows)	 as needed

Method

1. Place the potatoes in a saucepan; cover with water and season with 1 tsp. of salt. Bring a boil, then reduce the heat to a gentle simmer and cook until nearly tender. Drain and set aside. Once cool, cut each potato in half.
2. Bring a large pot of water to a rolling boil. Add 2 tsp. of the salt and then, working in batches, add the fennel and carrots and cook until partially tender, 3 to 4 minutes. Drain the cooked vegetables well and let cool slightly.
3. Combine the olive oil, garlic, the remaining 1 tsp. salt, and the pepper in a large bowl. Working in batches, add the vegetables and toss to coat.
4. Preheat a gas grill to high. If you are using a charcoal grill, build a fire and let it burn down until the coals are glowing red with a light coating of white ash. Spread the coals in an even bed. Clean the cooking grate.
5. Grill the vegetables, turning as necessary, until they begin to take on color and are cooked through, about 8 to 12 minutes, depending on the vegetables. They should all be tender when done, but not mushy.
6. Arrange the grilled vegetables on a platter and drizzle with lemon juice. Serve accompanied with room temperature Romescosauce.

Note:

*Omit if out of season.

ROMESCO SAUCE

Yield: 2 cups

Ingredients	Amounts
Hazelnuts, toasted and skinned	24 ea.
Almonds, toasted and skinned	20 ea.
Garlic clove, peeled	2 ea.
Bread slices	2 ea.
Red bell peppers	3 ea.
Plum tomatoes	2 ea.
Spanish extra-virgin olive oil	¼ cup
Flat-leaf parsley sprigs, chopped	2 ea.
Sherry vinegar	2 Tbsp.
Salt	to taste

Method

1. Arrange the hazelnuts, almonds, garlic, and bread in a single layer on a baking sheet. Place into a 350°F oven and roast until ingredients are lightly browned. Set aside and allow ingredients to cool. Increase the oven temperature to 475°F.
2. Halve the peppers and remove the stems and seeds. Place cut-side down onto an oiled baking sheet. Cut the tomatoes in half lengthwise and add to the baking sheet. Roast or broil until the peppers are evenly charred and the tomatoes are browned and have a rich “roasted” aroma. Once done, immediately wrap in plastic to create steam to help loosen the skins, then remove the skins using a paring knife. Set aside to cool completely.
3. Transfer all cooled ingredients to the blender. Add the oil, parsley, and vinegar and blend to form a smooth purée. Season with salt to taste.

GROUP FOUR - LATIN

TEAM ONE

Anticuchos de Cordero

Peruvian Lamb Skewers Marinated in Ají Panca

Arroz Blanco

TEAM TWO

Chiles Rellenos

Poblano Chilies stuffed with Oaxacan style Pork Filling

Agua Fresca de Tamarindo

TEAM THREE

Albóndigas al Chipotle (Puebla)

Chipotle seasoned Meatballs

Agua Fresca de Jamaica

MENU FOUR

Ensalada de Nopales Asados

Cactus Paddle Salad

Tortilla Chips with Pico de Gallo and Guacamole

TEAM FIVE

Ceviche Tradicional con Leche de Tigre

Peruvian Ceviche with Leche de Tigre

Salsa Verde Asada

Roasted Tomatillo Salsa

ANTICUCHOS DE CORDERO

PERUVIAN LAMB SKEWERS MARINATED IN AJÍ PANCA

Yield: 8 portions

Ingredients	Amounts
<i>Lamb Anticuchos</i>	
Lamb loin, cut to thin 4" strips	2 lb.
Roasted Garlic Paste	5 Tbsp.
Ají Panca Paste	4 Tbsp.
Salt	to taste
Black pepper, freshly ground	to taste
Cumin	to taste
Oregano, dried	to taste
Oregano, fresh	to taste
Red wine vinegar	¼ cup (plus 1 Tbsp.)
Dark malt beer	13½ oz.
Canola oil	6 oz.
Bamboo skewers, soaked in water	30 ea.
<i>Garnish</i>	
Yukon gold potatoes, boiled, skin removed, sliced into serving pieces	2 lb.
Choclo, Peruvian corn, whole ears, cut into serving pieces, boiled	4 ea.
<i>Salsa de Ají Amarillo Para Anticuchos</i>	
Ají amarillo, whole	12 oz.
White onion, quartered	7 oz.
Garlic clove	1 ea.
Huacatay, fresh leaves	1 Tbsp.
Cilantro, leaves and stems	1 Tbsp.
Canola oil	4 oz.
Salt	to taste
Water	as needed

Method

1. Bring the beer to a boil in a saucepan and reduce by one quarter. Add the remaining anticucho ingredients, save the oil, and marinate for at least six hours.
2. Transfer all of the salsa ingredients to a blender and purée until smooth. Refrigerate until ready to serve.
3. Assemble the meat onto the bamboo skewers. Add the oil to the reserved lamb marinade and adjust the seasoning adding more herbs, spices, salt and pepper. The reserved marinade should double in volume.

4. Heat a grill over high heat and grease the grate with oil. Using tongs, grill the lamb skewers on each side until cooked through and baste with the marinade. The lamb should be served medium rare.
5. Serve immediately with potatoes, choclo, and serve with the Salsa de Ají Amarillo Para anticuchos.

Recipe credit: Flavio Solorzano, as presented at the 2008 Latin Flavors, American Kitchens conference.
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ARROZ BLANCO

MEXICAN WHITE RICE

Yield: 8 portions

Ingredients	Amounts
White rice, long grain	2 cup
Canola oil	2 Tbsp.
White onion	1/4 ea.
Garlic clove, peeled	2 ea.
Salt	2 tsp.
Water, hot	4 cup
Italian flat leaf parsley, sprig	2 ea.

Method

1. Cover the rice with hot water and let stand for five minutes. Drain the rice through a colander and rinse until the water runs clear. Remove excess water from the rice by shaking the colander vigorously.
2. Puree the onion, garlic, salt, and 4 cups hot water in a blender.
3. Heat the canola oil in a medium saucepan and sauté the rice over medium heat until the rice crackles when stirred, about 3 minutes.
4. Add the blended ingredients to the saucepan and allow the rice to come to a full boil.
5. Season with salt to taste and add the parsley sprigs. Reduce the heat to a simmer and cover with a tight fitting lid. Cook for 20 minutes, or until small holes appear in the rice. Fluff with a fork and cover until ready to serve.

CHILES RELLENOS

STUFFED POBLANO CHILES

Yield: 8 Portions

Ingredients	Amounts
Poblano chiles, 1" cut at tip of chile, fried until blistered, cleaned	8 ea.
Chiles Rellenos Filling (recipe follows)	8 cups
All purpose flour	$\frac{3}{4}$ cup
Eggs, separated	5 ea.
Vegetable oil (for frying)	as needed
Caldillo Sauce (recipe follows)	as needed

Method

1. Stuff the poblano chiles with the filling, taking care not to overstuff. Close the seam of the chiles around the filling.
2. Place $\frac{1}{2}$ cup flour on a small plate and lightly coat the chiles, shaking off any excess of flour.
3. Using an electric mixer beat the egg whites to form stiff peaks. Fold 2 $\frac{1}{2}$ tablespoons flour, egg yolks, and salt to taste into the beaten egg whites.
4. Dip each chile into the egg mixture.
5. Heat 3 cups oil in a medium sauté pan over medium-high heat. Fry the chiles, one at a time, flipping oil to the top of the chiles with a slotted spatula. Remove once the egg batter is cooked through and golden brown. Drain on paper towels and repeat the process with the remaining chiles.
6. Pour a generous amount of the caldillo sauce on top of each chile relleno and serve.

CHILES RELLENOS FILLING

Yield: 8 Portions

Ingredients	Amounts
Black Beans, dried, soaked overnight Can substitute 2 lbs. canned, drained	1 lb.
Canola oil	4 Tbsp.
White onion, diced	1 ea.
Garlic cloves, minced	6 ea.
Roma tomatoes diced	2 lb.
Raisins, chopped	2 Tbsp.
Capers, chopped	2 tsp.
Green Manzanilla olives, pit removed and coarsely chopped	10 ea.
Almonds, blanched, and coarsely chopped	2 Tbsp.
Italian flat leaf parsley, finely chopped	½ cup
Cloves, whole	4 ea.
Black peppercorns, whole	10 ea.
Mexican cinnamon, 1" stick	1 ea.
White distilled vinegar	2 tsp.
Sugar	2 tsp.
Salt	to taste
Queso asadero	½ lb.

Method

1. Drain black beans and place in a saucepot, cover with water and bring to a boil. Reduce the heat to a slow simmer and cook until the beans are tender, about 30 to 45 minutes.
2. Drain and cool enough to handle.
3. Heat the canola oil in a large sauce pot. Sauté the diced onion for 2 minutes, add the minced garlic and sauté for 1 minute. Add the tomatoes and sauté until cooked through, about 10 minutes stir occasionally. Add the chopped raisins, capers, olives, almonds and parsley.
4. Transfer the cloves, black pepper, and cinnamon to a spice grinder. Add the ground spices to the tomato mixture, reduce heat, and cook for 10 minutes.
5. Add the cooked black beans to the tomato mixture and incorporate. Add vinegar, sugar, and salt to taste. Cook for 5 more minutes. Cool completely in an ice bath before stuffing the chiles, add cheese once mixture is cooled.

CALDILLO

TOMATO SAUCE FOR CHILES RELLENOS

Yield: 8 Portions

Ingredients	Amounts
<i>Caldillo</i>	
Roma tomatoes, whole	3 lb.
White onion	1/2 ea.
Garlic cloves, peeled	2 ea.
Canola oil	1 1/2 Tbsp.
Bay leaves, dried	2 ea.
Salt	to taste

Method

1. Place the tomatoes in a medium stockpot. Add two cups of water and bring to a boil. Reduce heat to a simmer and cook, covered, until the tomatoes are fully cooked and begin to burst. Remove from heat and cool slightly.
2. Drain the tomatoes from the cooking liquid, reserving the liquid. Blend the tomatoes, onion, and garlic to a smooth sauce. Pass through a small mesh strainer, "china cap."
3. Heat the oil in a large Dutch oven and fry the tomato sauce until it changes color. Add bay leaves and some of the reserved liquid from the cooked tomatoes to form a slightly thick sauce. Simmer on low heat for 30 minutes.
4. Remove the bay leaves and season with salt. Keep sauce warm until ready to serve.

AGUA FRESCA DE TAMARINDO

MEXICAN TAMARIND WATER

Yield: 4 quarts

Ingredients	Amounts
Tamarind pods, hard shell removed	16 oz.
Filtered water	4 qt.
Sugar	$\frac{3}{4}$ cup

Method

1. Soak the tamarind pods in warm water to soften.
2. Transfer the pods to a fine mesh strainer. Place the strainer firmly on top of a wide mouth pitcher. Mash the tamarind pods with a wooden pestle.
3. Blend the tamarind pulp, sugar and water in batches.
4. Serve cold.

Note: for a sugar-free agua fresca use $\frac{3}{4}$ cup light agave nectar.

ALBÓNDIGAS AL CHIPOTLE

CHIPOTLE SEASONED MEATBALLS

Yield: 32 meatballs

Ingredients	Amounts
Tomatoes, quartered	6 lb.
Garlic cloves, peeled	4 ea.
White onion	½ ea.
Mexican oregano, dried	4 tsp.
Chiles chipotles in adobo, canned	6 ea.
Vegetable oil or lard	2 Tbsp.
Ground beef	4 lb.
Ground pork	4 lb.
Egg, lightly beaten	3 ea.
Stale bread, broken into pieces	4 oz.
Water	½ cup
Salt	to taste
Ground black pepper	½ tsp.

Method

1. Blend the tomatoes, garlic, onion, chipotle chiles and 2 teaspoon of oregano. Add water, as needed, to blend smoothly. Pass through a small sieve and set aside.
2. Heat the oil in two large Dutch ovens (large enough to hold 16 meatballs in one layer) over medium heat. Fry the tomato mixture until it changes color, about 10 minutes. Season with salt and pepper and reduce heat to a slow simmer. Remove 1 cup of the cooked tomato mixture for the preparation of the meatballs.
3. Soak the bread and milk in a bowl for 10 - 15 minutes. Squeeze the excess moisture out of the bread.
4. In a large bowl, mix together the ground beef, ground pork, 2 teaspoons oregano, soaked bread, and egg. Add the reserved tomato sauce, as needed, to produce 32 two ounce meatballs with a firm consistency. Add more egg or bread, if necessary. Season again with salt and pepper to taste. Let meatballs rest for 30 minutes.
5. Carefully place the meatballs into the simmering tomato sauce and cook for 30 minutes on low heat or until the meatballs are firm and cooked through.
6. Serve three meatballs per person with a generous amount of sauce.

AGUA FRESCA DE JAMAICA

MEXICAN HIBISCUS FLOWER ICED TEA

Yield: 4 quarts

Ingredients	Amounts
Jamaica (hibiscus) flowers, dried	5 oz.
Filtered water	4 qt.
Sugar	$\frac{3}{4}$ cup

Method

1. Bring two quarts of water to a boil, add the hibiscus flowers and turn off the heat.
2. Let the hibiscus flowers soak for 15 minutes for a light tea and 25 minutes for a stronger flavored tea.
3. Pour through a strainer and dissolve the sugar into the warm tea. Cool in an ice bath or in the refrigerator.

Note: For a sugar free agua fresca use $\frac{3}{4}$ cup of light agave nectar.

ENSALADA DE NOPALES ASADOS

CACTUS PADDLE SALAD

Yield: 8 portions

Ingredients	Amounts
Nopales, whole cactus paddles	2 lb.
Roma tomatoes, finely diced	6 ea.
White Onion, finely diced	½ ea.
Jalapeño chile, thinly sliced, lengthwise	2 ea.
Cilantro, finely chopped	½ bu.
Extra virgin olive oil	4 Tbsp.
Lime juice	2 Tbsp.
Salt	to taste

Method

1. Pre-heat the oven to 450° degrees.
2. Remove any spines on the nopales by running a sharp paring knife against the grain of the spines.
3. Place the cleaned nopal paddles on a baking sheet and roast for 20 minutes or until all the viscosity is absorbed back into the paddles. Cool completely before slicing into thin strips.
4. Combine the nopal and remaining ingredients in a non-reactive bowl and toss well.
5. Season with salt and serve slightly chilled.

Note: Pre-cut cactus paddles are not recommended.

TORTILLA CHIPS WITH PICO DE GALLO AND GUACAMOLE

Yield: 10 Portions

Ingredients	Amounts
Vegetable oil, for deep frying	as needed
Corn tortillas	16 ea.
Salt	as needed
Pico de Gallo (recipe follows)	1x recipe
Guacamole (recipe follows)	1x recipe

Method

1. Preheat the oil in a deep fryer or large pot to 350°F.
2. Cut the tortillas into sixths.
3. Working in batches, add the tortilla pieces a few at a time, and fry, stirring continuously until crisp, about 3 minutes.
4. Remove the chips from the oil and drain well on paper towels. Season lightly with salt. Repeat with the remaining tortillas.
5. Serve the chips accompanied by the Pico de Gallo and Guacamole.

PICO DE GALLO

Yield: 4 Cups

Ingredients	Amounts
Tomato, small dice	2 lb.
Serrano chile, seeded, minced	4 ea.
Onion, small dice	2 cup
Cilantro, chopped	½ bu.
Limes, juiced	4 ea.
Olive oil	4 Tbsp.
Salt	1 Tbsp.

Method

1. Combine all of the ingredients in a mixing bowl and toss well to combine.
2. Allow to sit for at least ½ hour to allow the flavors to blend.
3. Serve in a chilled bowl.

GUACAMOLE

Yield: 4 Cups

Ingredients	Amounts
Red onion, small dice	½ cup
Avocados, peeled, diced roughly	6 ea.
Tomatoes, small dice	2/3 cup
Jalapeño, minced	2 Tbsp.
Cilantro, chopped	2 Tbsp.
Lime juice	6 Tbsp.
Salt	to taste
Ground black pepper	to taste
Tabasco sauce	to taste

Method

1. Soak the red onion in cold water for 20 minutes. Drain and rinse.
2. Smash the avocados in a mixing bowl with a fork to form a rough paste.
3. Add the red onion, tomatoes, jalapeño, cilantro, and lime juice and mix well.
4. Season to taste with salt, pepper, and Tabasco. Stir to combine.
5. Cover with plastic wrap so the plastic is touching the surface of the guacamole (this will help to prevent browning). Refrigerate until ready to use.
6. Serve in a chilled bowl.

Note: Guacamole can only be stored for up to 8 hours or it will oxidize, turn brown.

CEVICHE TRADICIONAL CON LECHE DE TIGRE

PERUVIAN CEVICHE WITH LECHE DE TIGRE

Yield: 4 portions

Ingredients	Amounts
Flounder, Sea Bass, or other white-fleshed fish (freshest possible)	2 lb.
Sea salt	to taste
Habanero chiles, seeds and veins removed, julienne	2 ea.
Red onion, halved, thinly sliced, rinsed in cold water	1 cup
Mexican lime juice, hand squeezed	1 cup
Salt	to taste
Sugar (optional)	to taste
Ice cubes	2 ea.
<i>Leche de Tigre (makes 2 cups)</i>	
Ginger, 1 inch piece, peeled, thinly sliced	1 ea.
Garlic, germin removed, finely diced	2 ea.
Celery stalks, peeled, finely diced	2 ea.
Mexican limes, freshly squeezed	3 cup
Fish, white fleshed, cubed	1 cup
Red onion, finely diced, rinsed in cold water	1 cup
Dried Bonito fish flakes	2 Tbsp.
Habanero chile, seeds and veins removed roughly chopped	2 ea.
Cilantro stems, roughly chopped	4 ea.
Sea salt	1 Tbsp.
White pepper, finely ground	1 pinch
<i>Garnish</i>	
Sweet potato, boiled or steamed skin on, peeled ½" slices	8 oz.
Choclo, Peruvian corn kernels, frozen blanched, kept at room temperature	1 cup
Romaine lettuce leaves	4 ea.
Cilantro sprigs, top part only	4 ea.
Cancha, toasted Peruvian corn (recipe follows)	½ cup

Method

1. Remove any discolored flesh and bones from the fish.

2. Cutting with the grain of the fish, dice the fish into small cubes.
3. Place the fish in a bowl and season generously with salt. Toss the fish with the salt for several minutes to release the natural juices from the fish. Add the rinsed red onion and the habanero chile and continue tossing to season the fish. Set the ceviche in an ice bath to maintain freshness.
4. In a separate bowl, squeeze the limes for the ceviche, taking care not to over squeeze the limes (squeeze only half way). Season the lime juice with sugar and salt to taste.
5. Combine all the leche de tigre ingredients in a blender and pulse several times. Pour through a fine mesh sieve and press the juice out of the sieved mixture. Chill over ice until ready to serve.
6. Arrange the ceviche, sweet potato, choclo, and cancha on individual plates. Once ready to serve, pour the leche de tigre through a strainer over the ceviche. Garnish with sprigs of cilantro.

Note: If fresh ají limo is available please use as a substitute for habanero chile.

CANCHA

TOASTED PERUVIAN CORN

Yield: 1 pound

Ingredients	Amounts
Cancha, small kernel	1 lb.
Canola oil	¼ cup
Salt	to taste

Method

1. Pre-heat oven to 300 F. Evenly spread the cancha on a baking sheet and bake for approximately 30 minutes. Cool
2. Place the cancha in a sauté pan and swirl over low heat until the kernels begin to pop. Cover with a lid and continue swirling.
3. Remove from the heat, add the canola oil and continue shaking to evenly coat the cancha with oil. Season with salt to taste.
4. Cool to room temperature and store for up to two weeks in a sealed, airtight container.

Note: If using large kernel cancha, increase baking time by 30 minutes.

SALSA VERDE ASADA

ROASTED TOMATILLO SALSA

Yield: 2 cups

Ingredients	Amounts
Tomatillos, husks removed, rinsed and quartered	20 ea.
Jalapeño chiles, stems removed sliced in half, seeds and veins intact	2 ea.
Garlic clove, unpeeled	2 ea.
White onion, small	½ ea.
Cilantro, finely chopped	½ bu.
Salt	to taste

Method

1. Dry roast the tomatillos, onion, garlic and the jalapeno chiles on a comal over medium heat.
2. Once the garlic skin begins to brown, remove from heat, peel and discard the skin.
3. Place the dry roasted garlic in a molcajete (mortar) with ½ teaspoon of salt and mash into a paste with the tejolote (pestle).
4. Remove the stem and skin from the dry roasted jalapenos and slice in half. Add the chiles to the molcajete and mash into a fine paste. Add the tomatillos one at a time, swirling and grinding the until all the tomatillos are incorporated into the salsa.
5. Season with salt and add the chopped cilantro.

Note: this salsa will keep for 2 days in the refrigerator.

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