

Shrimp Aguachile with Carrots

2 lbs. Peeled shrimp (small size)
2 lbs. Carrots, juiced
1 Red onion, julienned
10 Limes, juiced (save some zest)
2 Seedless cucumbers, peeled and sliced
1 Bunch cilantro, chopped
2 Mangos, peeled and diced
2 Avocados, diced
Chiltepin to taste
Salt and pepper to taste
12 Tostadas (crispy corn tortillas)
Mexican-style salsa to taste

Preparation:

Place the shrimp and onions in a large bowl and season with salt, pepper and chiltepin, then add lime juice and refrigerate for at least one hour. Using a juicer, extract the carrot juice and set aside. Peel and slice the cucumber and season with salt, pepper and chopped cilantro. Get the chilled shrimp from the refrigerator, add the carrot juice and marinate. Add some of the diced mango and diced avocado and gently mix the ingredients (to prevent the mango and avocado from getting mushy). Line up the sliced cucumber on a large platter, then place the marinated shrimp in the middle of the platter and garnish with the remaining mango, avocado and chopped cilantro. Serve with Tostadas and Mexican-style salsa.

Gaucha Spritz

2 oz. Príncipe de Los Apóstoles
¾ oz. Lime juice
½ oz. Hesperidina
1 oz. Yerba mate syrup
¼ oz. Caña Legui
¼ oz. Amargo Obrero
¾ oz. Grapefruit juice
Grapefruit skin
Mint leaves
Chopped Ice

Preparation:

Add all the ingredient to a shaker with ice and shake. Serve in a mate cup with chopped ice. Decorate with grapefruit skin and mint leaves.

Mexican Churros

18 oz. Whole milk
18 oz. Water
7 oz. Unsalted butter
¼ tsp. Salt
½ tsp. Powdered cinnamon
1 tsp. Regular sugar
21 oz. All-purpose flour
4 oz. Cornstarch
8 Whole eggs

Preparation:

In a saucepan over medium heat add whole milk, water, butter, salt, powdered cinnamon and sugar; bring to a boil for four minutes. Combine the cornstarch and flour in a bowl, and then slowly add the dry mixture to the saucepan. Cook the mixture for three minutes while stirring constantly. Remove from heat and cool for three minutes. Add the whole eggs slowly, one at a time. Mix well. Meanwhile, heat oil in a pot until it reaches 300 degrees. Move the dough mixture from the saucepan into a pastry bag and then squeeze five centimeters (about the length of a lime) of the mixture directly into the hot oil and fry for two or three minutes, until brown and crispy. Remove, allow to cool slightly and coat with the cinnamon and sugar mixture.

Tripleta Sandwich

2 oz. Roasted turkey, julienned
2 oz. Pastrami, julienned
2 oz. Pulled pork
1 oz. Red onion, sliced
1/2 oz. Chimichurri sauce
Handful of shoestring potatoes
6 in. Piece of sobao bread (Puerto Rican soft bread)
1 oz. Mayo
1 oz. Ketchup
2 Slices of tomato
2 Slices of lettuce
1/2 oz. Butter

Preparation:

Sauté meats and red onion slices in the butter. Mix in the chimichurri sauce and remove from heat. Combine the mayo and ketchup in a small bowl. Slice the bread in half, spread the mayo-ketchup combination on the bread and add the sautéed meats and red onion on top. Place the lettuce, tomatoes and shoestring potatoes on top and cap with the top piece of bread.

Arrullo Mexicano (Mexican Lullaby)

1 1/2 oz. Tequila Reposado 1800

2 oz. Passion fruit emulsion

1/2 oz. Lemon juice

50 gm. Green apple, cubed (save 2 half-moon slices for garnish)

Preparation:

Macerate apple cubes with the passion fruit emulsion. Add all the ingredients to the shaker and shake with ice. Pour into a glass and decorate with two half-moon slices of green apple.