

Chips with Guacamole Two Ways and Roasted Tomato Salsa

Chili-Crusted Tuna Tacos with Green Sauce

Butternut Squash in Pepita Mole

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Guacamole #1

4 ea. Ripe avocados, cleaned and roughly mashed

Zest and Juice of two limes

Salsa of your choice

2-3 Tbs. Chopped cilantro

Salt

I make guacamole at home with avocados, lime, and whatever jar of salsa I have in the fridge. Adjust the seasonings with salt and pepper and you're golden.

Guacamole #2

This is a version of a green salsa that I first tasted in Arizona. It combines the fresh, sour flavor of tomatillos with the richness of avocados and a little heat from the chilis. I love this salsa/guacamole and it goes great with anything except, maybe, ice cream.

2 C. Tomatillos, washed, peeled, roughly chopped

3 ea. Jalapenos, stems and seeds removed

1 Tbs. Salt

2 tsp Cumin

Juice of 3 limes

½ C. Cilantro, rough chopped

2 Avocados, peeled and seeded

1)Combine all ingredients.

2)Puree tomatillos in a blender.

Roasted Tomato Salsa

1 # Roma or San Marzano tomatoes, cored

1 small Red onion, halved

1 whole Jalapenos, de-stemmed

1 Tbs. Olive oil

1 Tbs. Chopped garlic

1 ea. Canned chipotle peppers

1 tsp. Ground coriander

1 tsp. Ground cumin

1 tsp. Salt

2 C. Diced tomatoes

¼ C. Chopped cilantro

1)Toss cored tomatoes, onions, and jalapenos in oil. Roast on a grill until blackened on all sides.

Place in blender. (If a grill is unavailable, roast under the broiler.)

2)Add garlic, chipotles, and spices. Process until thick and slightly chunky.

3) Stir in diced tomatoes and cilantro.

Chili-Crusted Tuna Tacos with Green Sauce

Serves 4

- 2 ea. 8 oz. Tuna steaks
- Guajillo chili powder
- Salt
- 1 oz. Oil
- 8 ea. Corn tortillas (or 16 if they are thin and you want to double up)
- 1 C. Thinly sliced green cabbage
- 2 ea. Tomatoes, sliced thinly
- ½ C. Grated jicama

Green Sauce

- 1) Heat cast iron skillet on high heat.
- 2) Season tuna well with guajillo chile and salt.
- 3) Add oil to pan when very hot. Place tuna in oil. Sear for 30 seconds to 1 minute per side.
- 4) Remove to a plate and allow to cool for a few minutes.
- 5) Slice tuna into 8 slices per steak.
- 6) Arrange two sliced of tuna on one side of each of the tortillas. Top with cabbage, a slice or two of tomato, and grated jicama.
- 7) Add a little green sauce, fold and serve.

Green Sauce

Green sauce is a great sauce that, again, goes with a lot of stuff. As a sauce for grilled or braised meats, to cover enchiladas before baking, or as a base for soup. It freezes well so if you want to make a large batch and freeze in pints, you can pull it out to make a quick Mexican dinner.

- 1 Lb Peeled, washed tomatillos
- 1 ea. Whole jalapenos, de-stemmed
- 1/4 C Rough chopped white onion
- 5 ea. Whole garlic cloves
- 1 tsp. Salt
- 1/8 C. Chopped Cilantro

- 1) Clean tomatillos by immersing in cold water and removing skins
- 2) Place tomatillos in a wide, shallow casserole with whole jalapenos, onion, whole garlic and salt.
- 3) Roast vegetables in a pre-heated 500° oven for about 45 minutes until soft and lightly browned.
(Can also be roasted in a pan over a hot grill with the lid on.)
- 4) Pass through a food mill on the medium mesh blade.
- 5) Add chopped cilantro to strained sauce and combine thoroughly with whisk.
- 6) Hold warm.

Butternut Squash in Pepita Mole

Serves 4

- 2 ea. Pasilla Peppers, stems removed
- 2 ea. Ancho Peppers, stems removed
- 2 ea Canned chipotles in adobo
- 2 Tbs Olive oil
- 1 C. Diced yellow onion
- 2 cloves garlic
- 1 Jalapeno peppers, stems removed
- 1 Apple, peeled, cored, diced
- ½ C. Pepitas
- 1/8 tsp. Ground clove
- ¼ tsp. Ground nutmeg
- ¼ tsp. Ground cinnamon
- ¼ tsp. Chili powder
- ¼ tsp. Ground allspice
- 1 C. Raisins
- 1 Qt. Chicken Stock
- ½ tbs. Dried oregano
- ½ Tbs. Dried thyme
- ½ C. Bittersweet chocolate
- 2 ea. Butternut squash, peeled and diced

- 1) In a very hot, appropriate sized sauce pot, brown Pasilla and Ancho peppers in oil for 10 minutes-stirring often.
- 2) Add onions, garlic jalapeno, apples-brown for 10 minutes-stirring often.
- 3) Add pepitas, spices, and raisins, brown for 10 minutes-stirring often.
- 4) Add stock, dried herbs, and chocolate-reduce by half.
- 5) Puree with blender, adjust consistency with water, season with salt and pepper.
- 6) Place in pot with squash. Bring to a simmer and reduce heat. Cook until squash is tender.