
Chico Pobre Shrimp Wrap, Salmon Tacos with Citrus Ponzu

Chico Pobre Shrimp Wrap

- 1 ea. 12" Flour Tortilla
- 6 oz Breaded Shrimp
- 2 oz Chipotle Aioli
- 2 oz Pickled Jalapeños
- 3 oz Pico de Gallo
- 4 oz Iceberg Lettuce
- 1 Tbs Cilantro, chopped
- 1 ea. Slice of avocado

- 1) Sauté shrimp in olive oil on both sides until nicely browned.
- 2) Warm tortilla in oven or microwave
- 3) Add fried shrimp, lettuce, aioli, jalapenos, pico de gallo, and lettuce
- 4) Roll tight with ends tucked in as all other wraps
- 5) Cut in half on slight bias
- 6) Place at one end of burrito plate on top of leaf lettuce
- 7) Place fries (or other side per guest request) at other end

Salmon Tacos

- 4 ea. 2 oz. slices of salmon, marinated in Citrus Ponzu
- 3 ea. 6" Flour tortillas
- 3 oz Cucumber-Red Pepper Salsa
- 3 oz Bean Sprouts
- 1 1/2 oz Pineapple Habanero Salsa
- 2 ea. Lime wedges

- 1) Sear fish in cast iron skillet to medium rare.
- 2) Warm tortillas on griddle
- 3) Add to each tortilla: 1 piece of salmon, 1 oz cucumber-red pepper salsa, 1 oz bean sprouts, .5 oz pineapple habanero salsa.
- 4) Garnish with two fresh lime wedges

Breaded shrimp

Ingredients:

- 2 # 51/60 shrimp
- 1 batch Dos Equis beer batter (see recipe)
- As needed seasoned flour
- As needed yellow cornmeal

Procedure:

- 1) Thaw and drain shrimp
- 2) Dredge in seasoned flour. Shake off excess
- 3) Dip in beer batter. Let excess drip off
- 4) Dredge in yellow cornmeal until evenly coated
- 5) Lay out evenly on sheet tray
- 6) Freeze if not using immediately

Dos Equis beer batter

Yield: 1 batch

Shelf life: use immediately

Ingredients

- 1/2 c flour
- 1/2 t salt
- 1 t pepper
- 1 t salmon rub
- 1 c Dos Equis beer
- 1 ea. egg yolks

Procedure

- 1) Combine flour, salt and pepper
- 2) Add beer in two equal stages, whisking to avoid lumps
- 3) Whisk in egg yolk

Cucumber-red pepper salsa

Yield: 4 cups

Shelf life: 1 day

Ingredients:

- 1/2 cup red bell pepper, julienned
- 1/2 cup cucumber, julienned
- 1 tbs cilantro, finely chopped
- 1/2 each jalapeño, stemmed and seeded, minced finely
- 1 each limes, juiced
- 1 tsp kosher salt
- 1 tsp black pepper

Procedure:

- 1) Combine all ingredients

Ponzu sauce

Yield: 3 cups

Shelf life: 4 days

Ingredients:

- 2 cups sweet soy sauce(kecap manis)
- 1/2 cup rice wine vinegar
- 1/4 cup lemon juice, fresh
- 1/4 cup lime juice, fresh

Procedure:

- 1) mix all ingredients