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1 Food

1.1 Mexican

Barbacoa

1	2-4 lbs	beef chuck roast	Coat all sides of the roast with kosher salt. Cover and refridgerate overnight or for at least an hour.
2			Preheat oven to 275°F. Adjust rack to lower-middle position.
3	10 g 5 g 5 g	dried chile negro dried chile pasilla dried chile morita	Discard the stems and seeds and add the chiles to a heavy-bottomed Dutch oven. Cook over medium-high heat, stirring/turning frequently, until they have an intense roasted aroma, 2 to 5 minutes. Don't allow to smoke.
4	2 cups	chicken stock	Add roasted chiles to a microwave-safe bowl and add 2 cups of the chicken stock. Cover with plastic wrap and microwave on high power for 5 minutes.
5	25 g 250 g 2 tbsps	garlic (smashed) onion (finely sliced) vegetable oil	Meanwhile, heat the oil in now-empty Dutch oven over medium heat until shimmering. Add garlic and onion and cook, stirring frequently, until deep brown and onion is just starting to char on the edges, about 10 minutes.
6	2 tsp 1/2 tsp 2 tsp 2 cups	ground cumin ground cloves dried oregano chicken stock	Add spices to the garlic and onions and stir constantly for about 30 seconds, until fragrant. Add chipotle chiles and sauce, vinegar and remaining chicken stock. Make sure to scrape any brown bits from the bottom of the pan. Simmer until reduced by about half, then transfer all contents to a blender.
7	2 tsp	fish sauce	Add the soaked chiles and liquid to the blender along with the fish sauce. Start blender on a low setting and slowly increase to high speed. Blend on high speed for 1 minute. The sauce should be a fine puree consistency.
8	2 tbsps	vegetable oil	Heat oil in the Dutch oven over medium-high heat. Once oil is hot, sear both sides of the roast for 1-2 minutes until deeply browned but not burnt.
9	2	bay leaves	Maintaining the medium-high heat, pour blended sauce into the Dutch oven over the meat. Agitate some, ensuring some of the sauce is able to get under the meat. Add bay leaves on top of the meat. Allow sauce to come to a gentle boil. Cover with the Dutch oven's lid slightly ajar.
10			Transfer to the oven and cook for about 4 hours, flipping every 45 to 60 minutes, or until a cake tester or skewer inserted into the meat encounters little-to-no resistance.
11			Remove the meat from the Dutch oven and place on a cutting board. Remove and discard the bay leaves. Bring the remaining sauce to a gentle boil over medium-high heat until it has reduced to about 1.5 cups.
12			Pull the meat into large chunks using two forks, discarding any fat if desired. Place in a sealable container and add as much sauce as desired, depending on the size of the roast. Ideally, seal the container and refridgerate for at least a day. Otherwise, serve immediately.

Mexican Lasagna

1	Preheat oven to 350°F.
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2	1 lb	ground meat (beef, pork, and/or substitute)	Cook meat in a large skillet/pan on medium-high heat until browned. Drain fat.
3	15-oz can	Ranch Style beans with jalapeños	Add ingredients to the skillet with cooked meat. Stir to combine, and cook until thoroughly heated. Reduce heat to low to keep warm.
	4-oz can	diced green chiles (hot)	
	1 tsp	garlic powder	
	1 tsp	ground cumin	
	1/2 tsp	salt	
	1/2 tsp	ground black pepper	
4	10-oz. can	cream of mushroom soup	Add ingredients to a saucepan over medium heat and stir to combine. Cook until thoroughly heated.
	10-oz. can	cream of celery soup	
	10-oz. can	red enchilada sauce	
5	12	small corn tortillas	Break 9 of the tortillas in half, keeping 3 whole.
6	1 lb	cheese (jack and/or cheddar)	Shred all of the cheese. Reserve a handful for topping.
7			Grease the inside of a 13- × 9-inch baking dish.
8			Spoon 1/3 of the sauce to the baking dish and spread evenly. Form a layer of tortillas by placing 6 of the tortilla halves around the perimeter of the baking dish (flat side touching the edge of the dish) and a whole tortilla in the center.
9			Spoon 1/2 of the meat/bean mixture onto the tortillas, forming an even layer. Spoon another 1/3 of the sauce over the meat/bean mixture. Add 1/2 of the cheese on top.
10			Add another layer of tortillas, meat/bean mixture, and cheese.
11			Add the last layer of tortillas. Top with cheese.
12			Bake for 30 minutes.
13			(optional) Top with guacamole or avocado slices, tomato, green onion, sour cream, etc.

2 Cocktails

Margarita

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| 1 | 1 1/2 oz | blanco tequila | Add ingredients to cocktail shaker with ice. |
| | 1/2 oz | Grand Marnier | |
| | 3/4 oz | fresh lime juice | |
| | 1/2 oz | simple syrup | |
| 2 | | salt | (optional) Apply lime juice to outside rim of glass, and cover with salt. |
| 3 | | | Shake cocktail shaker VERY WELL for at least 20 seconds. |
| 4 | | | Strain into glass. |

Lemon Drop Martini

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| 1 | 2 oz | vodka | Add ingredients to cocktail shaker with ice. |
| | 1/2 oz | triple sec | |
| | 1 oz | fresh lemon juice | |
| | 1 oz | simple syrup | |
| 2 | | sugar | (optional) Apply lemon juice to outside rim of glass, and cover with sugar. |
| 3 | | | Shake cocktail shaker VERY WELL for at least 20 seconds. |
| 4 | | | Strain into glass. |