

CHILE RELLEÑO ENCHILADAS



Ingredients

6	Large Poblano Peppers
8 oz	Monterey Jack Cheese
3	Large Eggs
½ cup	Flour
½ tsp	Salt
4 cups	Oil - Soybean or Vegetable (for frying)

Instructions

1. Roast the peppers: Line a large baking sheet with aluminum foil and place poblano peppers on top. Set your oven rack directly underneath the broiler and turn the broiler on.
2. Broil poblanos for 5 minutes, or until the skin is blackened and blistered. Carefully flip them over and broil for another 5 minutes, or until the skin is blackened and blistered.
3. Remove them from the oven and loosely cover the baking sheet with aluminum foil or plastic wrap to keep in some of the heat and help them steam. Let them sit for 5 minutes.
4. Peel the peppers: Peel and rub off as much of the loose skin on the peppers as possible. It doesn't have to be perfect, just as much as you can.

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Instructions

5. Cut a small slit down the middle of the peppers with a knife. (If you don't want the peppers too spicy, you can remove some of the seeds. I like to leave them in as poblanos aren't typically super spicy to me, but that's personal preference.)
6. Stuff the peppers: Carefully stuff the peppers with the cheese. Some of the peppers will be extra fragile because of the roasting process and may tear - that's okay. Just do the best you can.
7. Gently close the opening of the peppers and secure it shut with 1-3 toothpicks. Use as many as you need to ensure that the cheese won't ooze out during the frying process. Set aside.
8. Prepare for frying: Heat the oil frying oil in a large saucepan or deep skillet over medium-high heat. Line a baking sheet with paper towels and set aside. While oil is heating up, prepare the batter.
9. Make the batter: Separate the egg whites from the yolks into two separate bowls – the whites into a large mixing bowl and the yolks into a small bowl. Using an electric hand mixer, beat the egg whites until stiff peaks form.
10. While continuing to beat the egg whites on low, add in the egg yolks one at a time until all of them are fully mixed in. The batter should be light, fluffy and smooth.
11. Coat the peppers with batter: Place the flour and salt into a separate shallow bowl or plate. Mix together to combine. Gently roll the stuffed peppers in the flour mixture, then give them a gentle tap to remove any excess. Then dip them in the egg batter and gently place them in the hot frying oil.
12. Fry the chile relleños: Fry the peppers for 3-5 minutes per side, until the batter is golden brown and crispy. Try not to overcrowd the peppers in the pan – I usually fry 2 at a time depending on the pan I'm using.
13. Transfer the peppers to the lined baking sheet to drain off any excess oil.
14. Serve: Immediately serve chile relleños on a plate with some salsa, freshly chopped cilantro and some cotija cheese.

(Don't forget to remove the toothpicks when you first cut into the peppers! You can try to remove them before serving onto plates, but I find it easier to remove them when you first cut into them.)

PINEAPPLE TEQUILA TRES LECHES CAKE



Ingredients

5	Eggs, divided	1 can (13.6 oz)	Full-Fat Coconut Milk
½ cup	Butter, softened (1 stick)	2 cups (1 15 oz can)	Coco Crema (Cream of Coconut *Coco Lopez)
1 cup	Granulated Sugar	1 can (14 oz)	Sweetened Condensed Milk
1 ½ cup	Vanilla	1 can (12 oz)	Evaporated Milk
1 ½ cup	Four, spooned & leveled	2	Pineapples (peeled, cored & small diced)
½ tsp	Kosher Salt	1 cup	Brown Sugar
1 tsp	Baking Powder	1 cup	Butter (2 sticks)
¼ tsp	Baking Soda	3 oz	Tequila

PINEAPPLE TEQUILA TRES LECHES CAKE

Instructions

1. Preheat the oven to 350 degrees F. Grease a 9x13 inch cake pan with nonstick spray or rub with butter.
2. In a large bowl or stand mixer, add 5 egg whites. Place the egg yolks in a small bowl and set aside.
3. Beat the egg whites about 2-4 minutes, until stiff peaks form.
4. Scrape the egg whites into a medium bowl and store in the fridge.
5. In the same bowl that you beat the egg whites, add 1/2 cup butter and beat until smooth, scraping edges. Add 1 cup sugar and beat until light and fluffy, about 2 minutes, scraping sides halfway through. Add 1 and 1/2 teaspoons vanilla and beat well.
6. Add the egg yolks one at a time, beating well after each addition.
7. In a medium bowl, whisk together 1 and 1/2 cups flour, 1/2 teaspoon salt, 1 teaspoon baking powder, and 1/4 teaspoon baking soda.
8. Get the beaten egg whites out of the fridge. Now you are going to add the flour mixture and the beaten egg whites into the butter/sugar mixture in alternating batches. (Add about half the flour to the butter mixture, stir. Then add half the beaten egg whites to the butter mixture, stir, etc, until it's all added.) Do not over mix. Once it is combined, stop.
9. Scrape the batter into the prepared pan and spread out with a spatula.
10. Bake the cake at 350 degrees for 25-30 minutes, until the edges are pulling away from the sides of the cake pan, and a toothpick inserted in the center comes out with no batter on it. Don't make a grocery store trip in this 25 minutes.
11. While the cake is baking, make in a very large glass measuring cup or bowl, add 1 can coconut milk. Stick it in the microwave for 30-60 second and stir until all the lumps have disappeared. Add 2 cups Coco Crema*, 1 can sweetened condensed milk, and 1 can evaporated milk. Stir together until combined.
12. When the cake is baked, remove from the oven, turn off the oven, and set a timer for 5 minutes. When the timer goes off, use a chopstick to poke holes in the cake. In Laura's words: "Use a chopstick for bigger holes - you want a LOT of holes, to the point where it almost feels like you're going to ruin or smash the cake but don't actually ruin or smash the cake."
13. Once you have holes all over the cake, take 3-5 minutes to SLOWLY pour the milk mixture all over the cake. If you pour too quickly, the top of your cake will not absorb the liquid. Yes, pour all of the liquid on the cake. It seems like too much. It's not!
14. Once all the milk has been added, put the cake back in the oven that has been turned OFF and set a timer for 10 minutes. When the timer goes off, remove the cake from the oven and let cool for a few minutes on the counter. Cover well and transfer to the fridge to cool completely, and to let the liquid absorb into the cake. This will take at least 4-6 hours.
15. Heat sauté pan on medium high heat, add butter from pineapple glaze recipe and melt completely.
16. Add pineapple to pan and sauteed for 3 to 5 minutes. Until pineapple is slightly softened.
17. Add brown sugar and turn heat to high. Constantly stirring until all brown sugar has dissolved.
18. Add tequila, tilt pan slightly to catch pineapple mixture on fire. Turn heat down to medium and allow the alcohol to burn off. Set aside for when cake is ready to serve.
19. Once the cake is completely chilled and you are ready to serve. Cut desired piece of cake, plate and spoon pineapple glazed over the top.
20. You can top with whipped cream if you desire and enjoy.

JALAPEÑO MARGARITA



Ingredients

$\frac{3}{4}$ cup Good Tequila
 $\frac{1}{4}$ - $\frac{1}{2}$ cup Jalapeño Pepper
plus extra slices for garnish
 $\frac{1}{4}$ cup Grand Marnier
 $\frac{1}{2}$ cup Fresh Lime Juice
plus lime slices for garnish
 $\frac{1}{4}$ cup Fresh Squeezed Orange Juice
A few splashes of sparkling water
Handful of ice

Instructions

1. Pour the tequila into a mixing glass or small pitcher. Add the sliced jalapeño, $\frac{1}{4}$ to $\frac{1}{2}$ of it, depending on how spicy you want your margaritas. Set aside at room temperature for 15 minutes (the longer you let the jalapeños infuse, the spicier it will be).
2. Make the margaritas by mixing together the jalapeño - infused tequila, Grand Marnier, lime juice and $\frac{1}{4}$ cup simple syrup or orange juice. Taste. If you'd like a spicier margarita, add more jalapeño and let it sit a little longer. Pour into glasses and add lime slices and jalapeños for garnish. For a lighter margarita, fill the glasses $\frac{1}{2}$ full and top with sparkling water.