

Homemade Chalupas



Servings: 6



Prep: 25 min.



Cook Time: 30 min.

INGREDIENTS

12 CORN TORTILLAS
2 CUPS REFRIED BEANS
2 CUPS COOKED SHREDDED BEEF
4 CUPS SHREDDED MOZZARELLA CHEESE
4 ROMA TOMATOES DICED

2 AVOCADOS PITTED & DICED
¼ WHITE ONION MINCED
½ CUP CILANTRO CHOPPED
¼ TEASPOON SALT
1 LIME JUICED
VEGETABLE OIL FOR FRYING

DIRECTIONS

1 Pour oil into a heavy skillet to cover the bottom of the pan with about 1/2 to 1-inch of oil. Heat to 350°F.

2 Working 1 or 2 at a time, fry tortillas for about 60 seconds per side until crisp and golden. Transfer to a paper towel-lined baking sheet to drain.

Homemade Chalupas

3 Preheat oven to 350°F.

4 Spread some refried beans on top of one of the cooked tortillas. Top with a pinch of mozzarella cheese, some shredded beef, and then more cheese. Top with another tortilla like a sandwich and add another generous pinch of cheese to the top. Place on a baking sheet. Repeat with the remaining tortillas until you have 6 chalupas. Put chalupas in oven for 5 minutes until cheese melts.

5 Meanwhile, make avocado salsa by combining tomatoes, avocados, onion, cilantro, salt, and lime juice in a bowl.

6 Serve chalupas immediately with a heaping spoonful of avocado salsa and some sour cream.

Mango Pisco Ice Pops



Servings: 12



Prep: 15 min.



Cook Time: 45 min.

INGREDIENTS

4 MANGOES, CUBED
¼ TSP PINK PEPPERCORNS
2 TBSP PISCO

1 TBSP MUSCOVADO
2 TBSP QUINOA
1 TBSP CASTER SUGAR

PREPARATION

1 Place mango (reserve 2 tablespoons for later), peppercorns and pisco in a large bowl and refrigerate for 3 hours to macerate.

2 Preheat oven to 325°F. Grease a baking tray and line with baking paper. For the quinoa sugar, spread quinoa over prepared tray and bake for 15 minutes or until crisp. Set aside to cool, then place in a food processor with sugar and whiz to combine.

3 Combine the muscovado sugar with 2 tablespoons water

Mango Pisco Ice Pops

in a bowl, stirring to dissolve sugar. Transfer the macerated mango to a food processor and whiz until smooth, then add sugar syrup and whiz to combine. Divide puree among 12 icy pole moulds, adding the reserved pieces of mango.

4 Freeze for 30-45 minutes or until beginning to set. Insert paddle-pop sticks and freeze for a further 4 hours or until frozen.

5 To serve, dip moulds in hot water for a few seconds, then carefully remove. Dip pops into the quinoa sugar before serving.

Jalapeño Margaritas



INGREDIENTS

6 OZ FRSH LIME JUICE
8 LIME WEDGES FOR RIM
1 TBSP CONFECTIONERS'
SUGAR
1 JALAPEÑO, THINLY SLICED

16 OZ TEQUILA
8 OZ ORANGE LIQUEUR
HANDFUL OF CELERY LEAVES
KOSHER SALT FOR RIMS

PREPARATION

1 Pulse the lime juice, confectioners' sugar, celery leaves and jalapeño in a blender. Mix with the tequila and orange liqueur in a pitcher and refrigerate until chilled, at least 2 hours.

2 To serve, put some kosher salt on a small plate. Rub the rims of 8 cocktail glasses with the lime wedge and dip the rims in the salt. Add ice to the glasses and pour in the margarita.