



“Rock The Guac” Poolside Fiesta Menu

Some things in life are just meant to be together – Summer, Guacamole, and Margaritas. We know you’ve been craving the ultimate menu to spice up your summer, so we’ve delivered! These recipes call for 4 so double or triple as necessary!

Appetizers: Guacamole & Homemade Tortilla Chips, Mini-Nachos

Main Course: Mango Fish Tacos, Jicama & Orange Salad

Dessert: Churro Bites

Drinks: Margaritas, Reisling with Main Course

Recipes

Margaritas

Ingredients

2 limes

1/4 cup white sugar

3 tablespoons water

1 cup premium tequila

2 tablespoons brandy-based orange liqueur (such as Grand Marnier®)

1 lime, sliced into rounds

coarse salt

Directions

- Grate the zest of 2 limes into a small bowl
- Cut the zested limes in half, and squeeze the juice into a measuring cup to get 1/2 cup
- Combine lime zest, lime juice, sugar and water. Cover, and refrigerate for approximately 24 hours
- Before serving, stir in the tequila and Grand Marnier
- Rub rim of 4 glasses with sliced lime, and dip into salt
- Take another slice of lime, cut in half, slice under skin of lime to halfway point, and place on glass for garnish

Homemade Tortilla Chips

Have homemade tortilla chips and serve with guacamole as guests enter. Be sure to have the contestants guacamole out as guests enter so they can start trying and get ready for their vote.

Total Time: 15 min

Ingredients

4 corn tortillas
1 teaspoon(s) canola oil
Salt, to taste

Directions

- Preheat oven to 400 degrees F. Lightly oil two baking sheets.
- Lightly brush one side of each tortilla with about 1/4 teaspoon oil and sprinkle with a pinch of salt.
- Stack the tortillas and cut into 8 wedges; arrange on prepared baking sheets
- Bake until crisp, 8 to 10 minutes

Guacamole Cuisinista-Style

Ingredients

1 tablespoon(s) finely chopped white onion
1 tablespoon(s) chopped fresh cilantro
2 teaspoon(s) finely chopped jalapeño, or more to taste
1 teaspoon(s) salt, or as needed
3 medium ripe but firm Hass avocados
2 tablespoon(s) chopped fresh cilantro
1 tablespoon(s) finely chopped white onion
Salt as desired

Directions

- Chile paste: Grind the onion, cilantro, jalapeño, and salt together in a mortar and pestle (or fork and bowl) until the ingredients are finely ground
- Rockin' guac: Cut avocados in half, and remove pits with a knife. Scoop the avocado flesh into your mortar & pestle (or fork & bowl) and mash
- Stir the mashed avocado in with the paste. Add the tomato, cilantro, and onion and fold in gently. Add salt to taste
- Serve immediately right from the mortar or bowl with homemade tortilla chips

Mini nachos

Ingredients:

round corn tortilla chips*
shredded mozzarella

ground beef
1 tomato, cubed
2 tablespoons chopped red onion
1 tablespoon chopped cilantro
sour cream

**Bonus points if you go healthier by baking your own round tortilla chips with fresh corn tortillas and a circle cookie cutter!*

Directions

- Lay out chips on a microwave-safe plate
- Top each chip with cheese, beef, and more cheese
- Add some chopped tomatoes, red onion, jalapeno pepper and cilantro (save a little salsa for serving)
- Microwave for 30 seconds - 1 minute (until cheese has melted)
- Serve with more salsa and sour cream

Jicama-Orange Salad

Ingredients

4 oranges
1/4 teaspoon ancho chili powder
Kosher salt and freshly ground pepper
3 tablespoons extra-virgin olive oil
Juice of 1 lime
1 medium jicama, peeled and diced
3 scallions, chopped
2 tablespoons fresh cilantro
Seeds of 1/2 pomegranate

Directions

- Peel the oranges with a paring knife. Segment if desired (not necessary)
- Whisk the chili powder, salt and pepper to taste, the olive oil and lime juice into the orange juice. Toss in the orange segments (with or without membranes) and jicama
- Before serving, add the scallions, cilantro and pomegranate seeds

Baja Fish Tacos With Mango Salsa

We recommend making fish tacos the center of attention at the taco bar (they're fantastic!) but also be sure to have chicken available at the taco bar in case guests don't eat fish.

Makes 4 servings

Mango Salsa Ingredients

- 2 large ripe mangos, peeled, pitted and chopped
- 1/4 cup minced red bell pepper
- 1 tablespoon lime juice
- 1 tablespoon chopped fresh cilantro
- 2 green onions, sliced (green tops only)
- 1 small jalapeño pepper (stem, seeds and membranes removed)

Tacos Ingredients

- 1 pound cod fillets, rinsed and patted dry
- 1 teaspoon chili powder
- 1/2 teaspoon each ground cumin, Mexican oregano and garlic salt
- 8 corn tortillas, warmed
- 2 cups shredded green or red cabbage
- 1/2 cup crumbled cotija cheese (may substitute shredded Monterey jack)

Directions

- Preheat oven to 425°F.
- Stir together all salsa ingredients in medium bowl; set aside.
- Place cod on 2 large sheets of parchment paper (or foil). Stir together dry seasonings in small bowl and sprinkle over cod. Bring edges of parchment paper/foil together and fold twice. Fold ends under to enclose fish.
- Place packets on baking sheet and bake 15 to 18 minutes. Open packets carefully to let steam escape.
- Place equal amounts cod in each tortilla and top with cabbage, cheese and mango salsa.
Pair with a nice Riesling.

Reisling

Have some bottles of Reisling handy to serve to complement the Fish Tacos flavors.

Churro Bites (6 Churros)

Prep time: 15 minutes

Cook time: 30 minutes

This recipe has just five ingredients in quick & easy version of the delish Mexican classic, cinnamon sugar-sprinkled churros!

Ingredients

- 1 tablespoons sugar
- 1/2 teaspoon ground cinnamon
- 1/2 can (4 oz) refrigerated crescent dinner rolls (such as Pillsbury)
- 1 tablespoons butter or margarine, melted
- colorful toothpicks (for serving)

Directions

- Heat oven to 375°F. Mix sugar and cinnamon in a small bowl and set aside
- Unroll crescent rolls dough; separate into 4 rectangles. Press each to 6x4-inch rectangle, pressing perforations to seal
- Brush tops of 2 rectangles with melted butter; sprinkle with about half of the sugar mixture. Top each with remaining rectangle; press edges lightly. Brush tops with melted butter
- With sharp knife or pizza cutter, cut each rectangle stack lengthwise into 6 strips. Twist each strip 3 times; place on ungreased cookie sheet
- Bake 9 to 11 minutes or until golden brown and crisp. Brush tops with any remaining melted butter; sprinkle with remaining sugar mixture
- When done, slice each churro into smaller bites and top with toothpicks (if you really want bonus points, melt some chocolate for dipping! Oh so bad, but oh so good!)