



**COOKING CLASSES**  
AT SUR LA TABLE

# **MEXICAN BAR SNACKS**

WITH SUR LA TABLE CHEF

# Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet. Please reach out for substitution suggestions.

## Produce

- 4 limes
- 1 shallot
- 3 jalapeños
- 1 bunch cilantro
- 2 ripe avocados
- 1-pound tomatillos (see recipe for substitution suggestions)
- 1 yellow onion
- 1 garlic clove

## Pantry Items

- Kosher or sea salt
- Granulated sugar
- Chili powder

## Other

- Reposado Tequila
- Orange Liqueur, such as Cointreau or Grand Marnier
- Tortilla chips

# Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

## Cutlery

- Chef's knife
- Paring knife
- Cutting board

## Hand Tools/Gadgets

- Citrus juicer
- Shallow bowl
- Whisk
- Fork
- Spatula

## Appliances

- Food processor

## Barware

- Cocktail shaker with strainer
- Cocktail glass

## Tabletop

- Serving bowls and spoons for chips, salsa and guacamole

## Other

- Mortar and pestle or small food processor
- Foil-lined rimmed baking sheet

## **Pre-Class Mise en Place and Notes**

Please gather all ingredients prior to class if you will be cooking along. It is helpful to organize the ingredients by recipe on rimmed baking sheets. Feel free to pre-measure ingredients, but it is not necessary.

### **All Recipes**

1. All produce should be washed prior to class.

### **Charred Tomatillo Salsa**

1. Preheat broiler on high.

### **Margarita**

1. Make sure you have plenty of ice.

## CLASSIC MARGARITA WITH CHILI-LIME SALTED RIM

*Yield: 1 serving*

Reposado tequila is aged for 60 days in oak barrels, giving it more flavor than blanco tequila.

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### **Chili-Lime Rim**

*2 tablespoons kosher salt*  
*2 tablespoons granulated sugar*  
*1 teaspoon ground chili powder*  
*Zest from 1 lime*

### **Margarita**

*1/2 cup ice*  
*1 lime, juiced (about 2 tablespoons)*  
*2 ounces reposado tequila*  
*1 ounce orange liquor (Cointreau)*

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1. Mix salt, sugar and chili pepper together in a shallow bowl. Zest the lime and add it to the bowl. Using your fingers, rub the zest into mixture. This will release the natural oils in the lime zest, adding more flavor.
2. Add ice, lime juice, reposado tequila and orange liquor into a cocktail shaker. Shake hard for 10 seconds. Run the juiced lime over the rim of the serving glass. Push the rim of the glass into the salt mixture, moving it around until coated. Strain the drink into a chilled glass. Margaritas can be served on the rocks or neat.

## **GUACAMOLE**

***Yield: about 2 ½ cups***

Combining the aromatics with salt before pounding them results in a finished guac that is noticeably more flavorful.

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*1 small shallot, diced*

*1 jalapeño, seeded and diced*

*1/4 cup picked cilantro leaves, finely chopped, divided*

*2 teaspoons kosher salt*

*2 ripe avocados, split in half, pits removed*

*1 to 2 tablespoons freshly squeezed lime juice*

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1. Place shallot, jalapeno, half the cilantro, and salt in a mortar and pestle. Pound into a fine paste.
2. To a small bowl add the flesh from the avocados. Using a stiff whisk or fork, roughly mash avocado. Add onion-chili paste, remaining cilantro leaves and half of lime juice; stir to combine. Taste and adjust seasoning with salt and lime juice.

### ***Guacamole Variations***

No mortar and pestle? Puree the ingredients in a small food processor, or mash with the end of a wooden spoon in a small bowl.

## CHARRED TOMATILLO SALSA

*Yield: about 2 1/2 cups*

Add more jalapeño or leave the seeds in if you like a spicier salsa.

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*1 pound tomatillos, husked, rinsed and halved  
1 large yellow onion, cut into 1½-inch chunks  
2 medium jalapeño peppers, seeded and chopped  
1 garlic clove, chopped  
2 tablespoons fresh lime juice, plus more to taste  
1½ cups loosely packed fresh cilantro leaves  
2 teaspoons sea salt, plus more to taste*

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1. Preheat oven to broil with the rack in the position closest to the top. Place tomatillos and onions on a foil-lined baking sheet and broil until blistered and beginning to soften, about 8 minutes. Stir tomatillos and onion halfway through to ensure even charring. Remove from the oven and cool to room temperature.

2. To a food processor fitted with a metal blade, add the charred tomatillos and onion, jalapeño, garlic, lime juice, cilantro and salt; pulse to blend to desired consistency. Taste and adjust seasoning with salt and additional lime juice.

### ***Tomatillo Salsa Variations***

Can't find fresh tomatillos? Substitute 1 pound of roma tomatoes, or a 14-ounce can of tomatillos.