

BORDER MARGARITA

Chef Susan Feniger

Skill Level

[x] beginner [] intermediate [] advanced

Kitchen Tools

- Martini Glass
- Cocktail Shaker

Ingredients for 2 people

- 2 limes, cut into 5 slices
- Margarita or coarse kosher salt
- 4 ounces añejo tequila
- 2 ounces orange liqueur, such as Triple Sec
- 2 tablespoons freshly squeezed lime or lemon juice
- 1 cup ice cubes

Instructions

1. Arrange 3 lime slices to cover a small plate, and cover another plate with salt to a depth of $\frac{1}{4}$ inch. Place a martini glass upside down on the limes; press and turn to dampen. Then dip the glass in the salt to coat the rim.
2. Combine the tequila, orange liqueur, lime or lemon juice, and ice in a cocktail shaker and shake. Pour into the prepared glass, garnish with the 2 remaining lime slices, and serve.



CARNE ASADA TACOS

Chef Susan Feniger

Skill Level

[] beginner [x] intermediate [] advanced

Kitchen Tools

- Blender
- Skillet

Ingredients for 6-8 tacos

- 1 ½ pounds skirt steak, trimmed of excess fat

Carne Asada Marinade:

- 2 ½ tablespoons cumin seeds
- 3 jalapeño chiles, stemmed, cut in half, and seeded if desired
- 2 cloves garlic
- 1 teaspoon salt
- 1 tablespoons freshly ground black pepper
- ¼ cup freshly squeezed lime juice
- 1 ½ bunches cilantro
- ¾ cups extra virgin olive oil

For Serving:

- 6-8 4-inch corn tortillas, warmed
- Salsa Fresca (see recipe)
- Border Guacamole (see recipe)

Instructions

For Marinade:

1. To make the marinade, lightly toast cumin seeds in a dry medium skillet over low heat just until aroma is released, about 5 minutes.
2. Transfer seeds to a blender. Add jalapeños, garlic, salt, pepper, and lime juice and puree until cumin seeds are finely ground. Add cilantro and olive oil and puree until smooth.
3. Cut steak into 3-4 pieces. Using hands, generously cover meat all over with marinade and roll each piece up into a cylinder. Arrange rolled steaks in a shallow pan and pour on remaining marinade. Cover and marinate in the refrigerator for 12 to 24 hours.

For Tacos:

1. About 30 minutes before cooking, remove meat from refrigerator. Unroll steaks and place on a platter. Heat the grill or broiler to very hot.
2. Cook steaks just until seared on both sides, 3 to 4 minutes per side for medium rare. (Or pan fry in a hot cast-iron skillet lightly coated with oil.)
3. Transfer cooked steaks to a cutting board and let rest for 3 to 5 minutes. Then slice across the grain into diagonal strips and then dice. (Tough, yet flavorful steaks like this should always be cut across the grain so that no one bite will contain too much muscle.)
4. Serve immediately on corn tortillas, topped with Salsa Fresca and Border Guacamole.



GRILLED FISH TACOS WITH CUCUMBER CITRUS SALSA

Chef Susan Feniger

Skill Level

[] beginner [x] intermediate [] advanced

Kitchen Tools

- Skillet
- Pan

Ingredients for 6 tacos

- ¾ pound Wild Alaska Halibut fillet*
- Extra virgin olive oil, for drizzling
- Salt and freshly ground black pepper, to taste
- 6 4- to 6-inch corn tortillas, warmed**
- 3 lettuce leaves, torn in half
- 1 radish, cut into 12 thin slices
- Cucumber Citrus Salsa (see recipe)
- Border Guacamole (see recipe)

*Wild-caught, Pacific halibut is a "Best Choice" for sustainable seafood according to the Monterey Bay Aquarium Seafood Watch. For more sustainable seafood choices, go to www.seafoodwatch.com

**To warm, dip corn tortillas in water, shaking off excess. Toast, in batches, in a nonstick pan over moderate heat, about 1 minute per side. Wrap in towel to keep warm.

Instructions

1. Preheat a medium-hot grill, broiler oven, or pan on the stovetop over medium-high heat.
2. Drizzle the fish with olive oil, season with salt and pepper, and cook until barely done, for 2 to 5 minutes per side, depending on the thickness. Remove the fish from the grill or pan, let cool slightly, and then pull apart into large flakes.
3. Place the warm tortillas on a work surface. Line each with a piece of lettuce and top with chunks of fish. Top each with a very generous spoonful of Cucumber Citrus Salsa with lots of juice.
4. Finish with a dollop of Border Guacamole and a couple radish slices and serve immediately.



CUCUMBER CITRUS SALSA

Chef Susan Feniger

Skill Level

[x] beginner [] intermediate [] advanced

Kitchen Tools

- Bowl
- Knife

Ingredients for 3 cups of salsa

- 1 orange
- 1 lime
- 1/2 pink grapefruit
- 2 pickling or Persian cucumbers, cut into julienne (about 2/3 cup)
- 1/2 small jicama, peeled and cut into julienne (about 1/2 cup)
- 1/8 head green cabbage, cut into julienne (about 1/3 cup)
- 1/2 small red onion, cut into julienne (about 1/4 cup)
- 2 serrano chiles, stemmed and sliced into thin rounds
- 1/2 bunch cilantro, chopped (about 1/3 cup)
- 2 tablespoons extra virgin olive oil, preferably Spanish
- 2 tablespoons freshly squeezed lime juice
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper

Instructions

1. Slice ends off orange, lime, and grapefruit and stand upright on a counter. Cut away peel and membrane, exposing fruit.
2. Working over a bowl to catch the juices, separate the citrus sections by slicing with a knife between membranes. Remove and discard seeds. Cut the citrus segments into small dice and add to the bowl with all the juices.
3. Stir in remaining ingredients thoroughly, cover, and let sit in refrigerator 5 to 10 minutes for flavors to combine.
4. Store covered in the refrigerator for up to 3 days.



BORDER GUACAMOLE

Chef Susan Feniger

Skill Level

[x] beginner [] intermediate [] advanced

Kitchen Tools

- Bowl
- Potato Masher

Ingredients for 3 cups

- 5 ripe California avocados, preferably Hass
- 6 tablespoons chopped fresh cilantro
- 1 medium red onion, diced
- 4 jalapeno chiles, stemmed, seeded, and finely diced
- 3 tablespoons freshly squeezed lime juice
- 1 1/2 teaspoons salt
- 1/2 teaspoon freshly ground black pepper

Instructions

1. Cut the avocados into quarters.
2. Remove the seeds, peel, and place in a mixing bowl.
3. Mash with a potato masher or fork until chunky. Add the remaining ingredients and combine with a fork. Serve immediately. Eat any leftovers next day.



SALSA FRESCA

Chef Susan Feniger

Skill Level

[x] beginner [] intermediate [] advanced

Kitchen Tools

- Mixing Bowl
- Knife

Ingredients for 2 cups

- 4 medium ripe tomatoes, cored, seeded and finely diced
- 1/4 red onion, minced
- 2 jalapeno chiles, stemmed, seeded if desired and minced
- 1 bunch cilantro, leaves only, chopped
- 2 tablespoons freshly squeezed lime juice
- 3/4 teaspoon salt
- pinch of freshly ground black pepper

Instructions

1. Combine all of the ingredients in a mixing bowl. Stir and toss well, and serve.
2. Store in a covered container in the refrigerator no more than 1 day.



QUEMADA SALSA

Chef Susan Feniger

Skill Level

[x] beginner [] intermediate [] advanced

Kitchen Tools

- Food Processor

Ingredients for 1 ½ cups

- 2 large tomatoes
- 2 medium tomatillos, husk removed
- ½ white onion
- 1 serrano pepper
- 3 garlic cloves
- ½ bunch cilantro, finely chopped
- 1 lime, juice freshly squeezed
- Salt, to taste
- Pepper, to taste

Instructions

1. Place tomatoes, onions, tomatillos, pepper and garlic on the grill, in a grill pan or on a sheet pan under the broiler, and char them until black but do not burn.
2. Let cool slightly.
3. Add tomatoes, onions, tomatillos, pepper and garlic in a blender or food processor and blend until well incorporated. If you do not have access to an appliance, hand chop.
4. Pour mixture into a bowl and stir in cilantro, lime juice, salt and pepper.
5. Store covered in refrigerator for up to one week.



PICKLED RED ONIONS

Chef Susan Feniger

Skill Level

[x] beginner [] intermediate [] advanced

Kitchen Tools

- Saucepan

Ingredients for 5 ½ cups

- 1 pound red onions, thinly sliced
- 1 cup white vinegar
- 1 teaspoon cracked black pepper
- 1 teaspoon roughly chopped cumin seeds
- 1 teaspoon dried oregano
- 4 garlic cloves, sliced
- 2 tablespoons sugar
- 1 1/2 teaspoons salt
- 1 beet, trimmed, peeled and cut into 8 wedges

Instructions

1. Place the onions in a medium saucepan and pour in enough water to cover. Bring to a boil, and remove from the heat. Strain and set the onions aside.
2. Combine all the remaining ingredients in the saucepan. Bring to a boil, reduce to a simmer and cook 10 minutes.
3. Add the blanched onions and simmer an additional 10 minutes.
4. Transfer the mixture to a container, cover and refrigerate at least a day before serving. Pickled onions will keep in the refrigerator for up to a month.

