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Chefs  
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**Mexican Fiesta**  
**Recipes**

## Works with everything Mexican Carne Asada

3 lbs dark meat chicken, beef or pork shoulder	1 large bunch Cilantro
Small yellow onion	3-4 garlic cloves
Small can tomato paste (If braising, depending on type of meat used)	Chili powder
Cumin powder	Seasoning salt or salt and pepper
Lime juice	Vegetable oil
Chipotles in adobo	Cholula Hot sauce

1. Prepare a hot grill pan or heavy bottom pan.
2. Rub the chicken, steak or pork with a heavy amount of seasoning salt, chili powder, cumin and adobo sauce.
3. Dice onion and garlic, rough chop cilantro.
4. On a very hot pan sear the meat on both sides. If using a steak cut, cook to desired temp and remove. Add oil and onion and garlic, reduce heat and sauté briefly until softened.
5. If using a dark meat chicken or a braising cut of pork or beef: add oil, onions and garlic. Reduce heat and cook until softened.
6. Add water to 2/3 the height of the meat and stir in enough of the tomato paste to make a slightly thick sauce. Taste and adjust seasoning levels. Cover and cook on low heat until you can shred the meat with a fork. 20 minutes for chicken, up to several hours for large cuts of beef or pork.
7. To serve on tacos or burritos: shred the chicken, mix with lime juice, cilantro and a little bit of the braising liquids.
8. For enchiladas: shred meat and mix with lime juice and cilantro. Save braising liquid for enchilada sauce.

## Enchilada Sauce

Carne asada prepared as above	2-3 small can tomato paste
Can chipotles in adobo	3-5 cloves garlic
1 green pepper	Large bunch cilantro
Large yellow onion	¼ C lime juice
Chili powder	Cumin powder
Mexican seasoning salt or salt and pepper	¼ C vegetable oil
Pinch dried oregano or epazote.	water
Hot sauce or chilis (optional)	

1. Immersion blender method. Heat a large stock pot, add oil and sauté rough chopped onion, pepper and garlic until slightly softened. A little charring at this stage is desirable.
2. Add 2 cans tomato paste, water, cilantro, lime juice and a few chipotles. Blend until mixed smooth.
3. While the sauce comes to a boil add chili powder, cumin, seasoning salt and oregano to taste. Adjust the spiciness with more chipotles or with fresh hot peppers or hot sauce. The sauce will be muted by cheese and sour cream so make it spicier and saltier than you think it needs to be.
4. Pulse with immersion blender once more at a boil and reserve for enchiladas.

## Enchiladas: The assembly

Carne asada, from above	Enchilada sauce
Pack corn tortillas	Farmers, cheddar, Monterey jack cheese
Seasoned black beans or refried black beans	Sour Cream (topping)
Salsa (topping)	Lasagna/Casserole pan

1. Preheat oven to 375.
2. Gather your ingredients and warm corn tortillas in the microwave for 30-60 seconds until pliable. Add a small amount of sauce to the bottom of the pan.
3. Add a small amount of carne asada, beans and cheese to the center of a tortilla. Roll and place into dish.
4. Repeat until the dish is full, packing the enchiladas very tightly.

- Cover with sauce, lots and lots of sauce, and bake covered until the center is warm, about 20 minutes if everything is already warm, 45 if cold. Remove cover, crank up the heat and add a little color to the cheese. If your oven has an upper broiler you can do this in 5 minutes watching closely.

## Gaucamole

2-3 fresh and soft avocados.	½ C salsa, from below
2-3 tbsp chopped cilantro, fresh	Juice of 2 limes
2 tbsp olive oil	Kosher salt and pepper
Hot sauce	

- Remove flesh of avocados and mash with a fork.
- Add lime juice and olive oil immediately to prevent browning.
- Season with fresh salsa, cilantro, salt and pepper and hot sauce. Taste, adjust and serve.

## Salsa

3 large fresh tomatoes	1 medium red onion
1 bunch cilantro, fresh	Juice of 2 limes
2 cloves garlic	Kosher salt and pepper
Hot sauce, chipotles or fresh jalepenos	

- Food processor method.
- Rough chop tomatoes and onion, remove peel from garlic.
- Place in food processor with cilantro spicy heat source and pulse until slightly smooth.
- Season with lime juice, salt and pepper and more hot sauce or adobo sauce if desired.
- Optional extra step: heat a large cast iron skillet to white hot and char half of your salsa briefly, no more than 20 seconds. Recombine with remaining salsa and serve.