

# The Mayahuel



Mayahuel was the Aztec Goddess of the maguey of which the agave is a type. She was the mother of the “400 rabbit” gods of drunkenness. This margarita plays on the agave with tequila, agave orange liqueur, and agave nectar. I use Maestro Dobel Diamond Tequila or you can use Hornitos. I find both of these tequilas one-dimensional with a spicy pepper note which actually plays well here. You can easily use any good white tequila.



- 1 ½ oz. Maestro Dobel Diamond Tequila
- 1 ½ oz. fresh lime juice
- 1 1/2 oz. Agavero Orange Liqueur
- 1 1/2 tsp. Agave Nectar
- Pinch of salt

Directions

1. Chill margarita glass with a few ice cubes and water
2. To a shaker add all of the ingredients.
3. Shake with ice until shaker is frosted 10-15 sec
4. Strain into chilled glass

Cheers!

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## Lido Martini

This drink plays on the faint cucumber note in Hendrick's and doubles down with the herbal Chartreuse. Allowing the ice cubes to muddle the cucumber in the shaker, produces just the right flavor intensity. Unless, of course, you want your cocktail to taste like a salad!



- 1 ½ oz. Hendricks' Gin
- ¾ oz. Sweet Vermouth
- ¼ oz. Chartreuse
- 3 -4 thin slices of English Cucumber
- Lemon Zest for Garnish

1. Combine all ingredients except the lemon zest in a shaker with ice cubes (not crushed). Shake for 30-45 sec.
  2. Double strain into chilled coup or martini glass and express the lemon zest. Float the zest.
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## Old Fashioned Tent Revival

This drink requires Bad Dog Barcraft's Fire and Damnation Bitters available here. You want several dashes of the bitters to enable the flavors to come through. Then balance the bitterness with the agave. Be careful not to make it sweet.



- 2 ozs. Good aged bourbon such as Russell's Reserve 10 Year Old or Basil Hayden
- 3-4 dashes Bad Dog Barcraft's Fire and Damnation Bitters – about 1 barspoon
- 1/4 oz Agave Nectar or more to taste
- Lemon or orange zest

1. Chill a single old fashioned glass with ice and water.
  2. Add all ingredients to a mixing glass with ice and stir.
  3. Pour over a large fresh ice cube in chilled glass.
  4. Twist zest over glass and discard
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## Roasted Tomato Chipotle Salsa

I learned the basis for this one on a beach in Mexico.

- 4 – 28 oz. cans whole tomatoes – see note
  - 1 large onion peeled and quartered
  - 3 cloves garlic
  - 5 Chipotles in Adobo
  - 1 tsp. Adobo sauce from the chilies
  - 1 bunch Cilantro washed, with the long stems torn off.
1. Line a sheet pan fitted with a rack with aluminum foil. Place the rack in the sheet pan
  2. Drain the tomatoes and reserve the liquid
  3. Blacken the tomatoes under a broiler, 20 – 30 minutes depending on the size of the tomatoes.
  4. Place all of the ingredients in the bowl of a food processor and process until everything is thoroughly chopped. Add a little reserved tomato water if the salsa is too thick.
  5. Serve. Will keep refrigerated for about a week.

Note: You can substitute 8 lbs. of fresh tomatoes. Remove the skins, cut them in half and roast them on the grill cut side down. This is a lot more trouble but the salsa will have a nice smoky flavor.

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# Tuna Wontons

These look and taste great. The tuna will slice more easily if it is partially frozen. If you cannot find the Ginger Teriyaki Marinade, a quick recipe follows.

- $\frac{1}{4}$  lb. Sashimi grade Tuna sliced into 2-  $3/4 \times 3/4$  in. rectangles
- $\frac{1}{2}$  cup Ginger Teriyaki Marinade
- 2 egg roll wrappers
- Wasabi paste and pickled ginger for garnish

1. Marinade tuna in ginger teriyaki marinade for 1 hr.
2. Lay egg roll wrappers on a clean cutting board.
3. Pat the tuna pieces dry with a paper towel and place each tuna piece at the top left hand corner of a wrapper.
4. With a sharp knife, cut the wrapper even with the right end of the tuna. The wrapper will now be the same width as the tuna.
5. Carefully roll the tuna in the wrapper for one complete turn. Cut the extra wrapper off so that there is a  $\frac{1}{4}$  in. overlap. Wet the edge of the wrapper so that it will stick.
6. Heat a nonstick skillet over med high heat.
7. Cook tuna briefly on each side to just cook the wrapper.
8. Slice wontons  $\frac{1}{4}$  in thick and arrange on plate.
9. Garnish with wasabi paste and pickled ginger.

## Ginger Teriyaki Marinade

- 8 oz. Teriyaki
- $1/3$  cup chopped fresh ginger

1. Add all ingredients to whipper and follow instructions

for nitrogen cavitation or let the teriyaki and ginger sit overnight

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# Chicken Satay

These make great appetizers or small plates bites. Serve with Crab Rangoon and chicken wings for a cocktail party.

## Ingredients:

- 1 cup lemongrass, topped and tough bottom removed
- 1 cup sugar (this is a marinade so you need to use sugar and not substitute)
- $\frac{1}{2}$  cup fresh ginger peeled and chopped
- 4 Thai chilies, stems removed
- 6 cloves garlic, crushed
- 1 Tbl. turmeric
- $\frac{1}{4}$  cup fresh lime juice
- $\frac{1}{4}$  cup dark rum
- 1 oz. tequila
- 2 Tbls. fish sauce
- $\frac{1}{2}$  cup coconut milk
- 12 boneless chicken thighs
- $\frac{1}{2}$  cup chunky peanut butter
- 2 Tbls. soy sauce
- 3 Tbls. water
- bamboo skewers
- Kosher salt, to taste
- Vegetable oil, as needed

## Directions:

1. Remove a few outer layers of the lemongrass, thinly slice, and set aside.

2. In a food processor, combine the lemongrass, sugar, ginger, Thai chile, garlic, turmeric, lime, rum, tequila, and fish sauce. Process until the mixture is as smooth as possible. Scrape down the sides of the processor periodically to ensure an even puree. Remove the mixture from the processor and transfer to a bowl. Whisk in the coconut milk.
  3. Cut the chicken thighs into strips about 1/2-inch wide. Place the chicken in a freezer bag with the marinade and refrigerate for at least 24 hours or up to 48 hours.
  4. Soak bamboo skewers in cold water for 1 hour before threading.
  5. Make a peanut sauce by whisking the peanut butter, soy sauce and water together in a small bowl. Set aside.
  6. Begin threading the chicken and allow for approximately 1 thigh per skewer. If the chicken thighs are big, 1/2 a thigh per skewer will suffice.
  7. Heat a cast iron griddle or grill on medium-high flame. Season the chicken with sea salt on all sides and grill.
  8. Serve with peanut sauce
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## Ellen's Hummus

- 1-16 oz. can garbanzo beans – drained, liquid reserved
  - 2 cloves garlic – minced
  - 4 Tbls. lemon juice
  - 2 Tbls. tahini
  - 2 Tbls. olive oil
  - Salt and pepper to taste
1. Add all ingredients to a blender along with 3 oz. of the reserved bean water
  2. Blend until smooth, adding additional bean water if

needed

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# Quail Poppers

Quail legs are actually pretty easy to find in the frozen food section. This is a fairly simple recipe and they make an unusual appetizer for your next cocktail party. Note: make the Green Goddess Dressing at least 2 hours before serving.

Time 4 hrs: 3 hrs for brining, 1 hr prep  
and cooking

- Quail legs – figure 4 – 8 per person depending on what else your serving
  - 2 Tbls sugar
  - 2 Tbls. salt
  - 1 quart water
  - Regular thickness bacon – 1/2 piece per leg
  - Jalapenos – stemmed, seeded and sliced lengthwise in 1/4 pieces
  - Green Goddess Dressing – see below
1. Dissolve the sugar and salt in the water and pour over the quail legs in a one gallon baggie. Refrigerate for 3 hours or over night.
  2. Preheat the oven to 350
  3. Remove the leg sections from the brine. Cut away the backbone if present so that you have leg/thigh sections. You can use these leg/thigh sections as is or you can remove the thigh bone and fold the thigh meat over the leg. It may seem like an extra step, but removing the thigh bone makes it easier to wrap it with bacon. If you want, use sharp kitchen scissors to



remove the thigh bone.

4. Lay a piece of jalapeno on each leg section and wrap with 1/2 piece of bacon. Place the wrapped legs on a foil lined baking sheet fitted with a rack
5. Roast the legs for 30 – 40 minutes until the bacon is crisp and the legs are cooked through.
6. Serve with the Green Goddess Dressing

## **Green Goddess Dressing**

This is our version of the classic. You should adjust the herbs to align with your own taste preferences. Note that tarragon is the classic herb for this dressing. It will keep in the refrigerator for 3 – 5 days.

- 1 – 2 oz. can anchovy fillets well drained
- 2 Tbls. Chopped shallot
- 1/2 cup flat-leaf parsley leaves coarsely chopped
- 3 Tbls. chopped fresh chives
- 3 Tbls. chopped mixed fresh herbs such as tarragon (classic), basil, thyme and/or oregano
- 3 Tbls. white wine vinegar
- 1 Tbls. lemon juice
- 1/3 cup extra-virgin olive oil
- 1 cup sour cream
- Fresh ground black pepper to taste

1. Combine first 7 ingredients in a blender and blend until smooth
  2. With the blender running, stream in the olive oil
  3. In a mixing bowl, combine the contents of the blender with the sour cream and black pepper.
  4. Allow to rest in the refrigerator for a couple of hours before serving.
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# Passion Fruit Syrup

- 1 part passion fruit puree – Goya brand available in Mexican Markets or large grocery stores
- 1 Part simple syrup

1. Combine and store in glass bottle for a few days refrigerated
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## Don's Mix

As in Donn Beach

Total Time: 2 1/2 hours

Makes up to 6 cups

- 2 parts white grapefruit juice
- 1 part cinnamon syrup – see below

1. Mix, bottle and store in the refrigerator.

## Cinnamon Infused Syrup

- 3 cinnamon sticks, crushed
- 1 cup water
- 1 cup sugar or WheyLow

1. Bring all ingredients to a boil in a small sauce pan.
2. Reduce heat and simmer for 2 min.
3. Remove from heat, cover and allow mixture to stand for 2 hours
4. Strain and bottle
5. Keep refrigerated