



COOKING CLASSES
AT SUR LA TABLE

DINNER WITH DAD

WITH SUR LA TABLE CHEF

Ingredient Shopping List

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

Proteins

- 1, 3 to 4 pound whole chicken

Produce

- 2 ears fresh corn
- 1 jalapeno
- 3 ripe avocados
- 1 large white onion
- 2 garlic cloves
- 1 bunch fresh cilantro
- 1 lime

Dairy/Refrigerated

- 12 corn tortillas
- 9 ounces unsalted butter
- 3 large eggs

Pantry Items

- Kosher salt
- Dark brown sugar
- Black pepper
- Vegetable oil
- Granulated sugar
- Vanilla bean paste or extract
- Unbleached all-purpose flour

Dry/Canned Goods

- ¼ cup dry sweet paprika
- 1 ½ cup distilled white vinegar
- ¼ cup tomato puree
- 1 can beer of choice (see recipe for substitution notes)
- 2 TBSP Tajin (can be found in most grocery stores in the Global section)
- 5 ounces unsweetened chocolate
- 5 ounces semi-sweet chocolate
- 8 graham crackers
- 2 cups mini marshmallows

Equipment Needed

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

Cutlery

- Chef knife
- Paring knife
- Cutting board

Hand Tools/Gadgets

- Measuring cups and spoons
- Liquid measuring cups
- Mixing bowls, various sizes
- Whisk
- Silicone pastry brush
- Metal skewer
- Digital thermometer
- Tongs
- Potato or avocado masher
- Silicone spatula
- Citrus press or reamer

Cookware

- Small saucepan
- Grill pan
- Medium saucepan

Bakeware

- Roasting pan or baking dish
- 9 x 13-inch baking dish

Other

- Aluminum foil

Pre-Class Mise en Place and Notes

- Please gather all ingredients before 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.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

Beer Can Chicken

1. Set chicken on a plate on the counter 1 hour before class.

BEER CAN CHICKEN WITH TANGY TOMATO-BROWN SUGAR MOP SAUCE

Yield: 8 servings

Grilled chicken takes on a whole new persona when cooked on a beer can. A delicious rub and tomato-brown sugar mop sauce flavors the chicken from the outside, while the beer flavors it from the inside.

1/4 cup kosher salt
1/4 cup dark brown sugar
1/4 cup sweet paprika
2 tablespoons freshly ground black pepper
1 1/2 cups distilled white vinegar
1/4 cup tomato puree
2 teaspoons vegetable oil
1 (3 to 4 pound) whole chicken, patted dry
1 can (12 or 16 ounces) good quality beer, or other beverage (apple cider, soda, fruit juice, non-alcoholic beer, etc)

Prepare a medium charcoal fire, preheat a gas grill to medium, or preheat oven to 400°F and place a rack in the lower third.

1. **To prepare rub:** To a small bowl, add salt, brown sugar, paprika, and pepper, and whisk to fully incorporate.
2. **To prepare mop sauce:** To a medium mixing bowl, add vinegar, tomato purée, and 2 tablespoons barbecue rub, whisk until fully incorporated and brown sugar has fully dissolved. Divide sauce into two portions. Transfer one portion to a small saucepan, leaving remaining portion in the bowl.
3. **To prepare chicken:** Rotate and tuck the chicken's wingtips back. Using a silicone pastry brush, coat chicken with a thin layer of oil and coat with 2 tablespoons barbecue rub, ensuring skin and cavity are fully covered.
4. Set the small saucepan with mop sauce over medium heat. Cook, stirring occasionally until sauce has slightly thickened, about 10 minutes. Remove from heat, set aside.
5. Open can of beer, and pour out half, leaving remaining half in can. Add 2 tablespoons barbecue rub to beer in can. Using a stiff object like a metal skewer, pierce the top of the beer can, creating two additional holes. To a roasting pan place can in center, and place chicken upright on top of can, so it sits upright in chicken's cavity.
6. **To cook chicken:** Place chicken in preheated oven, or on grill grates, and cover. Cook chicken, until skin is well browned, about 30 to 35 minutes. Using a large pastry brush, coat

chicken skin with uncooked mop sauce. Continue cooking while basting chicken with sauce every 15 to 20 minutes, until an instant-read thermometer inserted into thickest part of thigh reads 165°F degrees, about 1 and 1/2 hours total. If skin begins to brown before chicken is thoroughly cooked, tent loosely with aluminum foil.

7. **To serve:** Remove chicken from grill or oven and allow to rest covered loosely with aluminum foil, 15 to 20 minutes. Carefully remove chicken from can and place it on a cutting board. Carve chicken and serve with cooked mop sauce.

CHARRED CORN GUACAMOLE WITH HOMEMADE CHIPOTLE-LIME CHIPS

Yield: 2 cups of guacamole

Grilled corn and jalapeño beautifully complement the richness of the avocado, while cilantro and lime juice add a pop of freshness. Homemade chips are incredibly easy—and done on the grill, so there is no need for frying in oil.

2 large ears corn, husked
1 large jalapeño chile, trimmed, seeded, and quartered lengthwise
2 tablespoons plus 1/2 cup vegetable or canola oil, divided
3 ripe avocados, halved and pitted
1/4 large white onion, trimmed, peeled, and minced
2 garlic cloves, peeled and minced
1/2 cup cilantro leaves, finely chopped
1 lime, juiced
Kosher salt and freshly ground black pepper
2 tablespoons Tajin, plus more as needed
12 corn tortillas

Prepare a medium-high charcoal fire, preheat a gas grill to medium-high, or heat a large grill pan over medium-high heat.

- 1. To char vegetables:** To a large bowl, add corn and jalapeño with 2 tablespoons of vegetable oil and toss to coat. Transfer vegetables to grill and cook, turning occasionally, until charred all over, about 8 to 10 minutes. Transfer vegetables to a work surface and let cool.
- 2. To prepare guacamole:** To a medium bowl, add avocado flesh and mash with a potato masher. Using a corn stripper or knife, remove kernels from cobs and transfer to avocado bowl. Finely chop jalapeño and add to avocado, fold into mixture. Add onion, garlic, cilantro, and 1/2 of lime juice to avocado, fold together using a silicone spatula. Taste and adjust seasoning with salt, pepper, and additional lime juice as needed.
- 3. To prepare chips:** Using a knife, cut each corn tortilla into 4 pieces. Using a silicone brush, lightly coat both sides of tortilla with oil. Sprinkle generously with Tajin. Using tongs, place tortillas on grill and cook, covered, until lightly toasted and crispy, about 2 to 3 minutes per side, turning once. Remove chips from the grill and let cool.

BROWNIE S'MORES BARS

Yield: 12 (3-inch) servings

Goey fudgy brownies get the classic summer treatment of campfire s'mores by folding crunchy graham crackers into the batter and toasting marshmallows on top right in the oven.

9 ounces (1 cup plus 2 tablespoons) unsalted butter
5 ounces unsweetened chocolate, broken into pieces
5 ounces semi-sweet chocolate, broken into pieces
1 1/4 cups granulated sugar
3 large eggs
1 teaspoon vanilla bean paste
1 3/4 cups unbleached all-purpose flour
1/2 teaspoon kosher salt
8 graham crackers, roughly broken
2 cups mini marshmallows

Preheat the oven to 350°F and position a rack in the center. Grease a 9 x 13" baking dish.

1. **To prepare brownies:** To a medium saucepan set over low heat, add butter and chocolate, stirring occasionally until melted. Remove saucepan from heat and allow to cool slightly.
2. To a large bowl add sugar, eggs, and vanilla. Whisk ingredients until pale and fluffy, about 2 minutes.
3. To the egg mixture add the melted chocolate and whisk to thoroughly combine. Using a silicone spatula, add flour and salt to chocolate mixture, fold together until combined. Add broken graham crackers to the batter, fold until incorporated.
4. **To bake brownies:** Transfer batter into prepared pan. Transfer to preheated oven and bake until just set and center is slightly goey, about 20 minutes. Remove brownies from oven and top with an even layer of marshmallows. Turn oven to broil. Watching closely, place brownies under broiler and cook until marshmallows are golden brown and puffed.
5. Allow brownies to cool, about 10 minutes, before cutting into squares.