



COOKING CLASSES
AT SUR LA TABLE

MEXICAN SMALL BITES

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

- 5 ounces raw Mexican chorizo or spicy Italian sausage

Produce

- 3 limes
- 1 large garlic clove
- 1 bunch fresh cilantro
- 2 medium yellow onions
- 1 poblano or 1/2 green bell pepper and 1 jalapeño
- 1 serrano chile
- 4 ripe avocados
- 1 small tomato

Dairy

- 2 tablespoons lard, unsalted butter, or vegetable oil
- 8 ounces Oaxaca cheese or Monterey Jack (not pre-shredded)
- 8 ounces mild Cheddar cheese

Pantry Items

- Kosher salt
- Granulated sugar

Dry/Canned Goods

- 1 1/2 cups masa harina (see recipe for substitutions)
- 4 dried ancho, guajillo, or pasilla chiles
- 1 (15 ounce) can tomato purée

Equipment Needed

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

Cutlery

- Chef's knife
- Cutting board

Hand Tools/Gadgets

- Measuring cups and spoons
- Mixing bowls (various sizes)
- Prep bowls
- Citrus juicer or reamer
- Tongs
- Wooden spoon
- Tortilla press (see recipe for substitutions)
- Offset spatula or fish spatula
- Whisk or large fork
- Silicone spatula
- Bench scraper (optional)
- Box grater or cheese grater

Cookware

- Cast-iron skillet
- Medium skillet
- Small cast-iron skillet, 2 quart baking dish or earthenware dish

Appliances

- Food processor or blender
- Tea kettle or small saucepan to boil water

Bakeware

- Rimmed baking sheet

Other

- Plastic wrap
- Paper towels
- Kitchen towels

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.
- 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.

Fresh Homemade Corn Tortillas

1. If you're using butter for your tortillas, melt 2 tablespoons before class.
2. If you cannot find masa harina, please see the recipe for substitutions.

Queso Fundido

1. Preheat oven to 350°F.
2. Wash and dry produce.

Salsa Roja

1. Wash and dry produce.

Guacamole

1. Wash and dry produce.

FRESH HANDMADE CORN TORTILLAS

Yield: 12, 5 to 6-inch tortillas

Tortillas can be made simply with flour and water and adding a bit of fat greatly improves flavor and texture. Lard, butter and oil will all yield great results, so use what is available or experiment with your favorite fat.

1 1/2 cups masa harina, plus more for dusting

1/2 teaspoon kosher salt

2 tablespoons fat (melted lard, unsalted butter, or vegetable oil)

1 cup hot water, plus more as needed

1. **To prepare masa:** To a large mixing bowl, combine masa, salt and fat. Thoroughly combine by mixing with your fingers or a whisk. Slowly stream in water while mixing with your hands or a wooden spoon until dough comes together into a ball. Turn dough onto a lightly floured surface and knead until smooth, about 1 minute. Divide dough into 12, 1 ounce portions and form each into a smooth ball. Place masa balls on a baking sheet, cover with plastic wrap and rest for 30 minutes.

2. After dough has rested, preheat a cast-iron skillet over medium-high for 5 minutes, then reduce heat to medium.

3. **To shape dough:** If dough has dried slightly during resting, wet your hands and roll each ball again to moisten. Place dough between 2 sheets of plastic wrap and place directly in center of tortilla press. Press down firmly, then re-center tortilla and press again, repeating 1 to 2 more times or until tortilla is 1/8" thick. Transfer formed tortillas to a baking sheet and cover with plastic wrap. Shape several more tortillas.

4. **To cook tortillas:** To preheated cast-iron skillet set over medium heat, place raw tortillas into hot pan, a few at a time. Cook tortillas until brown spots appear on bottom, about 1 minute. Flip tortillas and cook on opposite side. Transfer cooked tortilla to a baking sheet and cover with a damp towel or plastic wrap to trap in heat and moisture. Press next batch of dough and cook in hot skillet. Once you get the hang of it, transfer pressed tortillas straight into hot skillet and start pressing next batch while cooking previous batch.

5. When ready to serve, wrap tortillas in foil and reheat in a 350°F oven for 10 minutes. You can store tortillas tightly wrapped in plastic in refrigerator for up to 2 days.

Recipe variations:

- If you do not have a tortilla press, cut a plastic storage bag in half so that you have 2 equal pieces. Place one piece on a flat surface, place a masa round in center and top with second piece of plastic. Press until flat using the flat bottom of a skillet.

Masa harina substitutions:

- Masa Preparada (prepared masa dough).
- If you cannot find masa harina or masa preparada please purchase your favorite 4" flour or corn tortilla.

QUESO FUNDIDO

Yield: 4 servings

Literally meaning melted cheese, this delicious appetizer is a favorite in Mexico with regional variations including queso flameado or flaming cheese. Our recipe doesn't require the fire department on speed dial but does include all the classic flavors resulting in spicy chorizo and melted cheese bliss.

5 ounces raw Mexican chorizo or spicy Italian sausage, removed from casings
1 small yellow onion, cut into small dice
1 poblano, seeded and diced
8 ounces Oaxaca cheese or Monterey Jack, shredded
8 ounces mild Cheddar, shredded
1/2 teaspoon kosher salt
1/4 cup fresh cilantro, chopped and divided
1 small tomato, diced

Preheat oven to 350°F and position a rack in upper third of oven.

1. To a medium mixing bowl, combine shredded cheese, salt and 2 tablespoons of cilantro. Toss to combine.
2. To a medium skillet set over medium heat, add chorizo. Using a wooden spoon, cook chorizo, breaking it up into smaller pieces until fat begins to render, about 3 minutes. Add onion and poblano and cook until onion and poblano are soft and chorizo is browned, about 3 to 5 minutes. Set aside 2 tablespoons of chorizo mixture for garnish. Transfer remaining chorizo mixture to mixing bowl with cheese. Using a silicone spatula, toss to combine.
3. To a 2-quart casserole dish or small cast-iron skillet, add cheese and chorizo mixture.
4. Transfer dish or skillet to oven and bake until cheese is just melted, about 10 minutes. Set oven to broil-high and broil until cheese is bubbling and browned in spots, 1 minute.
5. Remove queso from oven and garnish with chopped tomato, remaining cilantro and reserved chorizo mixture. Spoon hot queso into warm homemade tortillas.

Recipe variations:

- We recommend shredding your cheese and not using pre-shredded cheese. Pre-shredded cheese will cause the fundido to harden.
- For extra heat, add a chopped jalapeño or serrano pepper.
- Queso fundido needs to be kept warm. Prepare in an earthenware pot, a cast-iron skillet, or keep warm in a fondue pot.

SALSA ROJA

Yield: *about 3 cups*

4 dried ancho or pasilla chiles, stemmed and seeded
1 (15 ounce) can tomato purée
1 small yellow onion, coarsely chopped
1 large garlic clove, minced
1/4 teaspoon granulated sugar, plus more to taste
2 tablespoons fresh lime juice, plus more to taste
Kosher salt

1. **To prepare chiles:** To a large heatproof bowl, add dried chiles and cover with boiling water. If necessary, set a plate over chiles to submerge and set aside until softened, about 30 minutes. Drain water.

2. **To prepare the salsa:** Transfer chiles to a food processor or blender along with tomato purée, onion, garlic and sugar. Purée until smooth. Stir in lime juice. Taste and adjust seasoning with salt, lime juice and sugar.

GUACAMOLE

Yield: 4 servings

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

1 small yellow onion, roughly chopped

1 serrano chile, roughly chopped

1/2 cup fresh cilantro leaves, finely chopped and divided

2 teaspoons kosher salt

4 ripe avocados

2 tablespoons fresh lime juice

1. Combine onion, chile, half of cilantro, salt and half of lime juice in a food processor and process until a smooth paste is formed, scraping down sides as necessary.
2. Split each avocado in half, discard pits and spoon out flesh into a medium mixing bowl. Roughly mash with a stiff whisk or fork. Add onion/chile purée and remaining cilantro leaves. Fold to combine. Taste and adjust seasoning with salt and lime juice. Serve immediately.

Recipe variations:

- Up your heat by adding more serrano chile peppers to your guac.
- Lower your heat by removing seeds and membrane from your serrano chile peppers.