

SAIL ACROSS THE SUN - RECIPE OVERVIEW

Aarón Sánchez

Ask: 1 entrée item to be featured on the menu 3 nights of the cruise

Ask: 1 individual demo with 850 samples

Ask: 1 collaborative demo w. Jonathan Waxman, no samples

ENTRÉE DISH: BRAISED SHORT RIBS IN PASILLA CHILE POZOLE, SERVED WITH A SHAVED BRUSSEL SPOUT SALAD

Description:

This dish highlights a very utilitarian cut of meat - we braise the beef so that it becomes very tender. The pasilla chile, which means "little raisin" because of its similarity in color and appearance to a raisin, has a sweet and spicy combination, that pairs nicely with the beef. This recipe showcases my affinity for the Jalisco-style birria - slow braised beef or goat.

The tamarind vinaigrette gives our salad a light, tart flavor, that accent the sweet/spicy combination of the pasilla chiles. We use fresh herb leaves in this dish - parsley and cilantro - and it's topped with a sharp Manchego cheese.

BRAISED SHORT RIBS IN PASILLA CHILE POZOLE

Makes 6 to 8 servings

1 cup flour
1 teaspoon ground cumin
1 teaspoon ground coriander
1 teaspoon garlic powder
1 teaspoon ground mustard seed
Salt and freshly ground black pepper
2 pounds beef short ribs, cleaned, excess fat removed, and cut into 2-inch pieces
2 tablespoons olive oil
6 dried pasilla chiles, seeded and stemmed
1 cup hot water
1 white onion, coarsely chopped
2 carrots, peeled and roughly chopped
½ bunch celery, roughly chopped
2 cloves garlic, smashed
2 cups red wine
2 tomatoes, quartered
3 to 4 cups beef broth
1 (16-ounce) can white hominy or pozole, drained
1 tablespoon chopped cilantro
1 tablespoon chopped parsley

1. Place flour in a bowl with all ground spices. Mix well with a wooden spoon. Once well mixed, add to a shallow dish.
2. Dredge short ribs one by one on both sides, making sure to shake off any excess flour. In a large Dutch oven over medium heat, add 2 tablespoons of oil. When the oil smokes, add the short ribs. Brown short ribs for 5 minutes on each side until a golden crust starts to form. Once brown, reserve, and continue until all are brown. Set ribs aside.
3. While the short ribs are browning, heat a cast iron skillet. When skillet is hot, add the pasilla chiles and toast for 4 minutes until they start to smoke. Remove and submerge in 1 cup hot water. Allow to steep for 10

minutes until they become soft and pliable. Remove from water and puree in blender with ¼ cup of the water. Set aside puree mixture.

4. Preheat oven to 350 degrees F.
5. Add onion, carrots, celery, and garlic to the dutch oven. Cook for 15 minutes until the vegetables caramelize. Deglaze pot with red wine, then add tomatoes, beef broth, hominy, and pasilla chile puree. Bring the whole mixture to a simmer. Start adding all the browned short ribs back into the pan.
6. Cover and cook for 1 hour and 30 minutes until short ribs barely start falling off the bone. Season with salt, pepper, cilantro, and parsley, and serve.

FRIED BRUSSELS SPROUT SALAD

1 cup of vegetable oil
1½ cup brussel sprouts, trimmed and halved
1 radish, thinly sliced
¼ cup frisee
1 tbsp pickled red onion, julienne
1 tbsp parsley leaves
2 tbsp pork rind, crumbled
2 tbsp fresh cranberries
2 tbsp tamarind vinaigrette
½ teas kosher salt
Pinch freshly ground pepper
1 tbsp cilantro leaves
½ teas tajin seasoning
1 tbsp manchego cheese finely grated (preferably Cacique brand)

1. Using a sauté pan, preheat 1 cup of vegetable oil.
2. Trim the ends of the brussel sprouts and split in half from top to bottom.
3. When the oil just begins to smoke, carefully add the halved brussel sprouts to the pan.
4. Sauté for 2 to 3 minutes, until they are slightly crispy and brown.
5. Remove brussel sprouts from the pan, let them drain for approximately 3 minutes on a dry paper towel.
6. In a mixing bowl, place radish, sprouts, frisee, red onion, parsley leaves and cranberry and toss.
7. Add crumbled pork rind, cranberries soaked in wine and the tamarind vinaigrette dressing. Toss well.
8. Season with salt, pepper, tajin seasoning and the cilantro leaves. Toss again.
9. Arrange salad on the long oval salad bowl. Bring the cilantro leaves to the top of the salad.
10. Garnish with Manchego cheese grated to order over the salad.

Pickled Red Onion

Makes about 2 cups

1½ cups red wine vinegar
1 cup water
2 tablespoons sugar
1 tablespoon Kosher salt
6 whole cloves
2 bay leaves
1 teaspoon ground black pepper
1 teaspoon dried oregano (preferably Mexican)
¼ teaspoon dried red pepper flakes
2 large red onions, thinly sliced

1. Combine all ingredients except the onions in a heavy medium saucepan and set it over medium-high heat. Bring the mixture to a boil, then add the onion slices, separating them into individual rings. Let the mixture come back to a boil, then reduce the heat and cook until onions soften and wilt, 3 to 4 minutes.
2. Remove the saucepan from the heat, cover, and let the mixture cool completely. Transfer the onions and their pickling liquid to a quart-size glass jar or divide among Tupperware. Cover and refrigerate for up to 2 weeks in the refrigerator.

Tamarind Vinaigrette

Makes appx 1 and $\frac{3}{4}$ cup

1 Cup of Tamarind puree
 2 Tbsp Red Wine Vinegar
 $\frac{1}{2}$ Cup Extra Virgin Olive Oil
 2 Tsp Kosher Salt

1. Add puree, vinegar and salt to a metal bowl.
2. Slowly whisk in oil.

INDIVIDUAL DEMO DISH: SHRIMP CEVICHE + ZUCCHINI, JICAMA AND APPLE SALAD

SHRIMP CEVICHE

Serves 4 to 6

$\frac{1}{2}$ cup *Habanero Love*
 2 tablespoons mango puree
 $\frac{1}{3}$ cup freshly squeezed orange juice
 $\frac{1}{4}$ cup freshly squeezed lime juice, plus more as needed
 2 tablespoons finely chopped red onion
 2 tablespoons finely chopped seeded tomato
 2 tablespoons chopped fresh cilantro
 Salt
 1 $\frac{1}{2}$ pound shrimp, peeled, deveined, and halved lengthwise
 Plantain or tortilla chips, for serving

1. Whisk together the *Habanero Love*, mango puree, orange juice, and lime juice in a large bowl. Add the onion, tomato, and cilantro, stir well, and set aside.
2. Prepare a big bowl of ice water. Bring a big pot of salted water to a simmer.
3. Add the shrimp to the simmering water and cook, stirring occasionally, just until they're cooked through, 45 seconds or so. Use a skimmer or slotted spoon to remove the shrimp and drop them into the bowl of ice water to stop the cooking.
4. Drain the shrimp really well and pat them dry with paper towels. Add them to the *Habanero Love* mixture. Stir well, cover the bowl with plastic wrap, and stick the bowl in the fridge for 1 hour.
5. When you're ready to serve it, season with salt and lime juice to taste. Serve with plantain or tortilla chips.

Habanero Love

Makes appx. 2 $\frac{1}{2}$ cups

$\frac{1}{2}$ cup olive oil
 1 large red bell pepper, chopped
 1 large yellow bell pepper, chopped

1 large red onion, chopped
2 medium carrots, chopped
4 garlic cloves, sliced
Salt
1 habanero or Scotch bonnet chile, very finely chopped (yup, seeds too, if you can take the heat)

1. Heat a large saucepan over medium heat. Pout in the olive oil and add the bell peppers, onion, carrots, and garlic. Add a good sprinkle of salt and cook, stirring occasionally, until the vegetables have all softened, about 20 minutes.
2. Stir in the habanero and book for 5 minutes more. Let the mixture cool to room temperature.
3. Transfer it to a blender, along with ½ cup water. Work in batches, if necessary. Blend until the Habanero Love is very smooth - Michael Jackson smooth. Store in a tightly covered container in the refrigerator for up to a week.

ZUCCHINI, JICAMA, AND APPLE SALAD

Serves 4 to 6 as a side or appetizer

½ cup *Mango-Aji Amarillo Puree*
Juice of 2 limes (3 to 4 tablespoons)
3 tablespoons extra virgin olive oil
2 tablespoons fresh cilantro leaves, chopped
4 tender young zucchini, about 1½ pounds
1 medium jicama
2 Granny Smith apples
Salt

1. In a large bowl, whisk the *Mango-Aji Amarillo Puree* with the lime juice, olive oil, and cilantro.
2. Cut the ends off the zucchini and slice them, skin on, into 2-inch-long matchsticks. Add them to the dressing.
3. Peel the jicama. Slice it and cut into 2-inch-long matchstick and add them to the zucchini.
4. Scrub and quarter the apples, discarding the seeds and tough cores, and slice the apple into 2-inch-long matchsticks. Add them to the salad and toss gently. Taste and season with salt, if necessary. Divide among plate or bowls and serve.

Mango-Aji Amarillo Puree

Makes 1¼ cups

1 cup mango puree
2 tablespoons Dijon mustard
2 tablespoons aji amarillo paste (preferably the Doña Isabel brand)
1 teaspoon agave nectar or honey
Grated zest of 1 lime
1 tablespoon freshly squeezed lime juice

1. Put all the ingredients in a mixing bowl, and whisk well until the mixture is smooth. Store in an airtight container in the refrigerator for up to a week.

COLLABORATIVE DEMO DISH: TURKEY ENCHILADAS

TURKEY ENCHILADAS

Sauce Base

½ lb. dried guajillo peppers
8 cloves garlic
6 Roma tomatoes
2 Serrano peppers
2 large yellow onions
2 cups chicken stock
1 tsp dried Mexican oregano
1 tsp dried thyme
¼ tsp cracked black pepper
1 slice of sandwich bread
¼ cup brown sugar
2 tbsp fresh lime juice
Kosher salt

Garnish ingredients: (used to pickle the red onion and red Fresno peppers)

4 each red Fresno peppers, sliced
1 large red onion, sliced
Red wine vinegar
Cloves
Whole black peppercorns
Sugar
Dried bay leaves
Dried red pepper flakes

Tomatillo/Avocado salsa

2 avocados
½ lb. tomatillos
2 bunches cilantro
1 large yellow onion
1 Serrano pepper
Salt
Pepper

8 each 4 inch corn tortillas
1 pound turkey leg meat
1 gallon rendered pork fat
4 oz shredded jack cheese
4 oz cacique queso Oaxaca
1 cup cacique crema El Salvadoria
¼ lb. baby frisée
¼ pound chives
Frying oil

1. To create the sauce, roast then rehydrate guajillo peppers. Purée until smooth with hot water, then combine all ingredients in a blender and purée until smooth. Pass through a sieve if needed.
2. To create the pickled fresno peppers and onions, combine all ingredients except the onions and peppers in a heavy medium saucepan and set it over medium-high heat. Bring the mixture to a boil, then add the onion and

pepper slices, separating them into individual rings. Let the mixture come back to a boil, then reduce the heat and cook until onions and peppers soften and wilt, 3 to 4 minutes. Remove the saucepan from the heat, cover, and let the mixture cool completely.

3. Confit the turkey leg - completely submerge in pork fat, then cook at 250 degrees, until cooked through and tender. Once cooked, shred turkey meat. Reserve confit liquid for later use.
4. Heat oil in skillet. Using tongs, quickly dip each tortilla into hot oil for a few seconds and place on a large cookie sheet.
5. When all the tortillas have been dipped in the hot oil, drizzle the bottom of a 13 x 9 x 2-inch baking dish with sauce. Fill one fried tortilla at a time with 2-3 ounces of turkey meat and drizzle with Crema El Salvadoria. Roll, and arrange seam-side down on top of the sauce in the baking dish. Crowd as many as you can in the dish, but have one layer only. Spread remaining sauce on top, generously sprinkle with cheese, and bake in a 350° oven for 10 to 15 minutes. Serve warm, garnishing each serving with frisee, chives and pickled onions and peppers.