

Cooking Demonstration

With Chef Marco Zapien

Wednesday September 7th, 2016

6pm-8pm

Join Chef Marco Zapien for a summer celebration of the arrival of New Mexico Hatch Chilies. The interactive demonstration/class will include the following menu and all of the recipes.

Sign up today to reserve your space www.thesalsagrill.com/cookingclass

Ask your server for details.

Menu

Appetizer

Kool Cabbage and Seafood Salad Tacos

Shrimp, crab, celery and hatch chile
Hatch Chile Hot Sauce

Entrees

Hatch Chile Marinated Chicken

Whole roasted chicken with citrus, hatch chile and garlic

Hatch Baby Back Ribs

Mango – hatch chile glaze

Hatch Grilled Sirloin Flap Steak

Hatch Ranchera Salsa

Mixed Greens and Seasonal Fruit Chopped Salad

Romaine lettuce, mixed baby greens, granny smith apples, strawberries, oranges and toasted almonds - Hatch Chile Dressing

Smoked Bacon and Hatch Chile Baked Beans

Brown sugar baked six bean medley with roasted hatch chilies

Dessert

Hatch Chile Cheesecake

Hatch Chile Raspberry Coulis

*Guests will receive copies of recipes; dinner featuring the items prepared, soft drinks,
And a complimentary meal for your next visit.*

*Beer and Margarita specials available. \$45 per person + Tax * Limited Space Available
RSVP to info@thesalsagrill.com*