

Cooking Demonstration

With Chef Marco Zapien

August 29th, 2018 6pm-8pm

*Join Chef Marco Zapien for a summer celebration of the arrival of New Mexico Hatch Chilies.
The demonstration will include the following menu and all of the recipes.
Sign up today to reserve your space www.thesalsagrill.com/cookingclass*

Drink of the Day

Hatch Watermelon Margarita

Appetizers

Hatch Chile and Shrimp Gazpacho

Jumbo shrimp tossed with red onions, sweet peppers, cucumbers
Hatch chile and avocado in a spiced tomatillo/tomato broth

Hatch Tacos de Papa

Hatch chile blended baby dutch yellow potatoes in a crisp corn tortilla
Topped with lettuce, tomatoes, queso ranchero and Hatch salsa verde

Salad

Heirloom Tomato Bread Salad

With fresh mozzarella, red onion and cilantro
Hatch chile vinaigrette

Entrees

Hatch Pollo en Mole Verde

Bone in chicken pieces topped with mole verde made with Hatch chilies, tomatillos,
cilantro, onions, garlic, toasted pepitas, sesame seeds and cinnamon

Hatch BBQ Pulled Pork

Tender pork shoulder braised in a hatch chile broth
Grilled watermelon BBQ glaze

Hatch "Macadillo"

Mac and Cheese mixed with picadillo baked with hatch dusted cracker topping

Dessert

Hatch Chile Apple Crisp

Roasted hatch chilies and granny smith apples baked with brown sugar, cinnamon and mint
Oatmeal crisp topping

*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. \$50 per person * Limited Space Available
RSVP to info@thesalsagrill.com*