



COOKING DEMONSTRATION

With Chef Marco Zapien

September 8th, 2021 6pm-8pm

Join Chef Marco Zapien for his annual celebration of the arrival of New Mexico Hatch Peppers. Chef will be demonstrating recipes from Melissa's newly released Hatch Pepper Cookbook. Limited space available so sign up today @ www.thesalsagrill.com/cookingclass

DRINK OF THE DAY

Hatch-Mango and Pink Pineapple Margarita (pg 177)

Not your classic margarita. It's tropical, its sweet, its spicy... it's delicious.

APPETIZER

Hatch Pozole Tostada (pg 99)

A play on a traditional caldo. Seasoned hominy puree on a tostada topped with shredded chicken, tomatillo salsa, shredded cabbage and radishes.

SALAD

Hatch Cilantro Caesar Salad (pg139)

Our classic cilantro caesar dressing with a bit of spice

ENTREES

Hatch Pepper Braised Short Ribs (pg 93)

Korean style short ribs braised in a tomatillo salsa

Hatch Enchiladas Suizas (pg 111)

Corn tortillas filled with shredded chicken topped with a hatch salsa verde and crema

Roasted Hatch Pepper Beans (pg 68)

Slow cooked beans with roasted hatch peppers, ham hock, tomatoes, onion, peppers and oregano

Hatch Pepper Green Rice (pg 85)

Cilantro and hatch pepper steamed rice

DESSERT

Spiced Chocolate & Banana Cream Pie Chimichanga (pg 156)

We'll take the chocolate - banana cream pie recipe, fry it in a flour tortilla and roll it in cinnamon sugar

ALL GUESTS WILL RECEIVE: A COPY OF MELISSA'S NEW HATCH PEPPER COOKBOOK

Featuring recipes written by Chef Marco Zapien and the entire Melissa's chef team including:

Chef Tom Fraker, Chef Ida Rodriguez, Chef Raquel Perez, and Chef Maggie Sajak

** Participants will also have Dinner with the menu items prepared including soft drink*

** A Complimentary meal card for your next visit and a raffle ticket for door prizes the day of the event
90/ per person*