



COOKING DEMONSTRATION

With Chef Marco Zapien

August 17th, 2022

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

Hatch Pepper Tailgate Celebration

DRINK OF THE DAY

Hatch Pepper and Pink Pineapple Agua FrescaRITA

Traditional Agua Fresca with pink pineapple, hatch pepper and tequila. It's tropical, it's sweet, it's spicy... it's delicious.

MENU

Hatch Pretzel Bites

Served with Hatch Dijon Mustard

Hatch Dutch Yellow Potato Tots

Served with Hatch Ketchup

Hatch Barbecue Pulled Pork Sliders (pg 104)

Hatch braised pork in a watermelon bbq sauce

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.

Hatch Tacos de Papa (pg 124)

Pureed baby dutch yellow potatoes with roasted hatch chile in a crisp corn tortilla

Hatch Pepper Big Game Chili (pg 94)

Tender chunks of Beef and beans simmered in a hatch pepper tomato broth

Hatch Coctel de Camaron (pg 116)

Traditional mexican style shrimp cocktail spiced with hatch chile

Melissa's Costa Azul Glazed Chicken Wings

Hatch rubbed chicken wings with a honey and costa azul glaze

DESSERT

Hatch Pepper and Cream Cheese Crepes

Rum Caramel Sauce

** 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
80/ per person*