

COOKING AT REN

April 3, 2012

Mango Pomegranate Guacamole

4 ripe avocados (2 pounds total)
1 cup finely chopped white onion (Optional)
2 fresh serrano chiles, finely chopped (2 tablespoons), including seeds
2 oz fresh lime juice, or to taste
3/4 cup pomegranate seeds (from 1 pomegranate)
3/4 cup diced peeled mango
1/2 cup chopped cilantro

Halve, pit, and peel avocados. Coarsely mash in a bowl. Stir in onion, chiles, 1/4 cup lime juice, and 1 1/4 teaspoons salt.

Fold in pomegranate seeds, mango, and cilantro. Season with salt and additional lime juice.

Serving: 6-8

Quince Glazed Pork Tenderloin With Cilantro Jalapeno Salsa

1 Tbl vegetable oil
1 Tbl Onion (minced)
7 Oz Quince Paste (can use Guava Paste also)
1/2 cup water
1 Tbl soy sauce
1 Tbl Ketchup
1 Tea cayenne
salt
2 pork tenderloins (3/4 lb each)
Cilantro sprigs

Heat the oil in a small saucepan. Add the onion and garlic and cook over moderate heat, stirring, until softened, about 1 minute.

Reduce the heat to low. Add the guava paste and water and cook, stirring, until the paste has dissolved, about 5 minutes. Stir in the soy sauce, ketchup and cayenne. Season with salt.

Set the pork tenderloins in a baking dish and brush them all over with half of the guava glaze.

Light a fire or heat a grill pan over moderate heat. Grill the pork, turning and brushing with the remaining glaze, until browned on all sides and cooked through, about 15 minutes.

Transfer the pork to a cutting board, and let rest about 10 minutes

Thinly slice the pork. Garnish with cilantro sprigs and serve with the salsa

Serves 4

Salsa

1/2 cup chopped cilantro
1/3 cup vegetable oil
1/4 cup white wine vinegar
1/4 cup minced onion
2 Tbl chopped chives
2 jalapenos minced
1 garlic cloves
salt

In a bowl, mix the cilantro, oil, vinegar, onion, chives, jalapeños and garlic. Season with salt.

Latin Roasted Potatoes

1 (2 lb) bag assorted fingerling potatoes , washed and cut lengthwise
 1 tablespoon olive oil
 1 tablespoon chili powder
 2 teaspoons garlic , minced
 $\frac{3}{4}$ teaspoon salt
 $\frac{1}{2}$ teaspoon pepper
 1 medium onion , cut into 1/2-inch thick wedges
 1 $\frac{1}{2}$ cups cherry tomatoes , halved
 $\frac{1}{3}$ cup cilantro , chopped
 1 tablespoon fresh lime juice
 4 lime wedges

Preheat oven to 425°F.

In a mixing bowl, combine olive oil, chili powder, garlic, salt, and pepper. Add fingerlings and onion; toss to coat evenly.

Transfer mixture to a foil lined baking sheet and bake 20-25 minutes. Add tomatoes and bake an additional 5-10 minutes or until fingerlings are tender.

Transfer mixture to a large bowl and add cilantro and lime juice; toss lightly.

Serve with lime wedges

Serves 4-6

Roasted Corn With Manchego & Lime

6 ears of sweet yellow corn, unhusked (2 12 oz bags frozen)
 2 tablespoons extra-virgin olive oil
 2 tablespoons unsalted butter
 Kosher salt
 freshly ground black pepper
 1 jalapeño, seeded, finely diced
 $\frac{1}{2}$ teaspoon crushed red pepper flakes
 1 lime, cut into wedges
 1 cup finely grated Manchego cheese
 $\frac{1}{4}$ cup thinly sliced chives
 2 teaspoons finely grated lime zest

Preheat oven to 450°. Roast unhusked corn on a baking sheet, turning occasionally, until heated through and crisp-tender, about 15 minutes.

Let cool. Shuck corn and cut kernels from cobs. Discard cobs. Heat oil in a large skillet over high heat. Add corn kernels and sauté until heated through and light-golden in spots, 3–5 minutes. Add butter; stir until melted.

Season to taste with salt and pepper. Transfer corn to a large bowl or platter; sprinkle jalapeño and crushed red pepper flakes over. Squeeze lime wedges over; sprinkle with cheese, chives, and lime zest.

Serves 6-8

Grilled Pound Cake With Latin Chocolate Sauce and Fruit

Whipped Cream

1 cup heavy cream
3 tablespoons powdered sugar
1 tablespoon dark rum
1/2 tea pure vanilla extract

Latin Chocolate Sauce

3/4 cup heavy cream
1/2 teaspoon ground cinnamon
1/2 teaspoon pure ancho chile powder
1 cup semisweet chocolate chips
1/2 teaspoon pure vanilla extract

Fruit Salad

1 large mango, peeled and cut into 1/3-inch wedges
1 medium papaya—halved, seeded, peeled and cut into 1/3-inch wedges
1 tablespoon coarsely chopped fresh basil
1 teaspoon pure vanilla extract

Pound Cake

2 tablespoons unsalted butter, softened
Six 1 1/4-inch slices of homemade or fresh bakery pound cake

In a medium bowl, using an electric mixer, softly whip the heavy cream. Add the powdered sugar, rum and vanilla and whip the cream until firm peaks form. Refrigerate the whipped cream.

In a medium saucepan, bring the heavy cream to a simmer over moderately high heat with the cinnamon and chile powder. Add the chocolate chips and vanilla. Remove from the heat and let stand for 1 minute, then whisk to blend; keep warm.

In a medium bowl, toss the mango and papaya with the basil and vanilla.

Light a grill or preheat a grill pan. Butter both sides of the pound cake slices. Grill the pound cake over moderate heat, turning once, until golden, about 2 minutes per side. Top each one with 3 tablespoons of the warm chocolate sauce and the fruit salad. Top each serving with a dollop of the rum whipped cream.

Serves 6

Pineapple Aqua Fresca

1 ripe pineapples
1-2 cups sugar
8-10 cups water

Cut pineapple into cubes cutting around the core. Place pineapple, sugar, and 1 cup of water and blend until thick and frothy. Use just enough water to liquify the pineapple. Strain the mixture and add remaining water to the pineapple water mixture and adjust the sugar. Chill until ready to serve.

Serves 6