

DINING WITH MR. WRIGHT

June 18, 2012

Mango Pomegranate Guacamole

4 ripe avocados
1/2 - 1 cup finely chopped red
onion (Optional)
2 fresh serrano chiles, finely
chopped (4 tablespoons),
including seeds
1/4 cup 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, lime juice,
and salt.

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

Chicken Mole

3 Tbl peanut oil
 5 lbs skinless chicken thighs
 4 cups chicken stock
 1 cup orange juice
 1 1/4 lb of Onions
 1/2 cup sliced almonds
 6 large garlic cloves
 4 tea cumin seeds
 4 tea coriander seeds
 4 oz dried pasilla chiles,
 (stemmed, seeded and rinsed)
 1 oz dried negro chiles
 (stemmed, seeded, and rinsed)
 1/4 cup raisins
 1 strip of orange peel
 1 1/2 tea dried oregano
 3 oz mexican chocolate
 Chopped cilantro

Heat 1 Tbl oil in large pot over medium heat. Season chicken with salt and pepper on both sides. Working in batches add chicken to pot sear until lightly browned. Adding more oil if needed about 3-4 mins per side. Transfer to a plate or bowl when done.

Return chicken and any juices to pot. Add broth and orange juice, bring to boil. Reduce heat to medium-low; cover and simmer until chicken is tender and cooked through. About 25 minutes.

Heat 2 Tbl of oil in another large pot over medium-high heat. Add onions and saute until golden brown about 20 mins. Reduce heat to medium add almonds, garlic, cumin, and coriander. Saute until nuts take on golden color about 3 mins. Add chiles, and cook until they start to soften

Pour the cooking liquid from the chicken into the pan with the onion mixture. Add raisins, orange peel, and oregano to pan. Cover and simmer until chiles are soft about 30 mins. Take off the heat and add chocolate. Let stand until chocolate melts 10 - 15 mins

Working in batches puree the sauce in a blender until smooth. Return sauce to pot and season with salt and pepper.

Shred chicken and put in the mole sauce. When warm place in platter and sprinkle with cilantro.

White Gazpacho

1/4 cup leeks
 3 slices white sandwich bread
 (crust removed)
 10 green grapes
 1/4 cup blanched almond
 slivers
 1 1/2 Tbl sherry vinegar
 2 cups cucumbers
 1/2 cup english cucumbers
 (peeled and juiced)
 1/2 Tbl sour cream
 1/4 cup olive oil
 2 cups cold water
 1 Tbl salt

Cook leeks in a saute pan over medium heat until translucent and tender, chill in fridge

Combine all ingredients in a blender and puree until smooth season with salt

Pass through a fine-mesh sieve or chinois. Serve very cold

Quince Glazed Pork Tenderloin With Chimichurri

1 Tbl vegetable oil
 1 Tbl Onion (minced)
 1 garlic cloves minced
 7 oz Quince Paste (can use Guava Paste also)
 1/2 cups 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

Cilantro Chimichurri

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
 3/4 teaspoon salt
 1/2 teaspoon pepper
 1 medium onion , cut into 1/2-inch thick wedges
 1 1/2 cups cherry tomatoes , halved
 1/3 cup cilantro , chopped
 1 tablespoon fresh lime juice
 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

Roasted Corn With Manchego & Lime

6 ears of sweet yellow corn, unhusked (4 10 oz bags frozen)
 2 tablespoons extra-virgin olive oil
 2 tablespoons unsalted butter
 Kosher salt
 freshly ground black pepper
 1 jalapeño, seeded, finely diced
 1/2 teaspoon crushed red pepper flakes
 1 lime, cut into wedges
 1 cup finely grated Manchego cheese
 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.

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 Spicy 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
6 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.

Mango Agua Fresca

1 Ripe Mangos (Peeled and cut in chunks)

1 1/2 cups water

1/2 tea lime

1/2 tea agave nectar or honey
(more or less to taste)

In a blender, combine mango and water and blend until smooth. Pour through a strainer into an container.

Stir in lime juice and agave

Roasted Plantains

2 ripe blackened plantains
peeled and sliced in 1/2 inch pieces

4 Tbl olive oil

1 tea salt

pinch of ground pepper

Preheat oven to 350 and line a rimmed baking sheet with parchment paper. Place the plantain slices on the prepared baking sheet and drizzle them with olive oil. Sprinkle with salt and pepper. Cook until plantains are dark brown, about 20 minutes.