

# BLACK & WRIGHT CATERING

April 4, 2016

## Mango Pomegranate Guacamole

- 4 ripe avocados
- 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 2 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 1 1/4 teaspoon salt.

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

## Peruvian Style Chicken With Green Sauce

### Green Sauce:

3 whole jalapeño chilies, roughly chopped (see note above)

1 tablespoon aji amarillo pepper paste (see note above)

1 cup fresh cilantro leaves

2 medium cloves garlic

1/2 cup mayonnaise

1/4 cup sour cream

2 teaspoons fresh juice from 1 lime

1 teaspoon distilled white vinegar

Kosher salt and freshly ground black pepper

2 tablespoons extra virgin olive oil

### For the Chicken:

1 whole chicken, 3 1/2 to 4 pounds

4 teaspoons kosher salt

2 tablespoons ground cumin

2 tablespoons paprika

1 teaspoon freshly ground black pepper

3 medium cloves garlic, minced (about 1 tablespoon)

2 tablespoons white vinegar

2 tablespoons vegetable or canola oil

## Peruvian Style Chicken With Green Sauce

Combine all of the ingredients except the chicken in a blender or mini food processor, and blend until smooth. Remove the giblets from the inside of the chicken and pat the outside of the chicken dry with paper towels; place in a bowl, breast side up with the legs facing you. Using the handle of a wooden spoon or your fingers, loosen the skin from the flesh over the breasts and legs, being careful not to tear the skin or push all the way through (you want the marinade to stay inside the bird). Spoon about 2/3 of the marinade evenly underneath the skin, and spread the remaining 1/3 evenly over the skin. Marinate the chicken in the refrigerator for at least 6 hours or overnight.

Adjust the oven rack to the lower-middle position, and preheat the oven to 425 degrees. Line a roasting pan with aluminum foil for easy clean-up. Spray a rack (preferably a v-shape) with non-stick cooking spray and place the chicken on top. Tie the legs together with kitchen string. Roast for 20 minutes, until the skin is golden. Turn the heat down to 375 degrees, and continue to roast for about an hour and ten minutes more, or until the juices run clear when you cut between the leg and thigh. (Keep an eye on it -- if it's browning too quickly, cover it loosely with foil.) Tent the chicken with foil and let rest for about 20 minutes. Tilt the chicken over the roasting pan to release the juices, then transfer to a cutting board. Carve the chicken and serve with green sauce.

For the Sauce: Combine jalapeños, aji amarillo (if using), cilantro, garlic, mayonnaise, sour cream, lime juice, and vinegar in the jar of a blender. Blend on high speed, scraping down as necessary, until smooth. With blender running, slowly drizzle in olive oil. Season to taste with salt and pepper. Sauce will be quite loose at this point but will thicken as it sits. Transfer to a sealed container and refrigerate until ready to use.

## 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 cup 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.

## 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.