

RECIPE CARD

BY CHEF *LAURA GONZALEZ*

GUACAMOLE

INGREDIENTS

- | | |
|---------------------------|------------------------|
| 5 Avocados | 4 Limes (squeezed) |
| 1 Red Onion (small diced) | Salt To Taste |
| 2 Bunch Cilantro | Garlic Powder To Taste |
| 2 Tomatoes (diced) | 2 Pomegranates |
| 1 Jalapenos (minced) | ¼ cup water |

PROCEDURES

1. Start by gathering all ingredients
2. Once you have gathered everything dice red onion, tomatoes and chop cilantro
3. Cut the jalapeno in half and then julienne first then minced. (You can also core out the seeds to determined spice)
4. Cut Pomegranates in a half and make sure to have a bowl of water on the side to remove the seeds out.
5. Cut the Avocados in half, remove the pit and place them in a bowl or molcajete.
6. Cut all Limes in half, squeeze and add to blender, then add the ¼ cup of water with the remainder of the 1 bunch of cilantro and blend.
7. Smash the avocado and add some of the blended mixture.
8. Add desire amount of tomatoes, onions, jalapenos, cilantro and onion powder
9. Season with salt till taste and enjoy

CHICHARRON

INGREDIENTS

15 # Pork Belly	4 Tablespoon Salt
4 Bayleafs	1 Teaspoon Peppercorn
2 Yellow Onions	2 Gallon Water
3 Lemons	½ Gallon Oil (set aside for frying)

PROCEDURES

1. Gather all ingredients before cooking
2. Cut the 15# of pork into 2 piece or 3 piece
3. In a pot add the remainder of ingredients along with the pork belly and cook for about and 1 hour
4. Once it has been cooking for an hour set aside pad it down and cool it down
5. Once it has been cooled off slice into desire cut and fry in a pot or fryer at 300 degrees Fahrenheit until crispy
6. Once it has reached it entire crispiness toss with the seasoning spice or desire seasoning.

Once all items are prepared assemble dish as desire and enjoy!

PRICKLY PEAR MARGARITA

INGREDIENTS

½ oz. Desert Diamond Prickly Pear Syrup
1 ½ oz. tequila
2 oz. lime juice

PROCEDURES

Shake with ice and strain into glass, then garnish with pear slice.