

THE SANTA FE SCHOOL OF COOKING

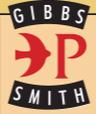
Santa Fe's unique cuisine is as much a part of the city's soul as its seventeenth-century architecture. Warm, spicy tastes and enticing aromas evoke rich cultural traditions, while contemporary chefs meld native ingredients with new ideas to create a contemporary style of Southwestern fare. The Santa Fe School of Cooking explores this delicious cuisine in depth, including the techniques of master chefs, the lore of the region and, of course, incredible food.

Salsas and Tacos brings you fabulous recipes from Susan Curtis, owner of The Santa Fe School of Cooking; Daniel Hoyer, a cooking school instructor and author of *Culinary Mexico*; Chef R. Allen Smith, a cooking school instructor; and Chef Kathi Long, a cooking school instructor, and author of *Mexican Light Cooking: The Southwest* and coauthor of *The Santa Fe School of Cooking Cookbook*. Their talents and recipes come together to bring you the best tastes of Santa Fe.

Cover Designed by Sheryl Dickert Smith

TEMPT YOUR PALATE WITH FAVORITE AND UNUSUAL
INGREDIENTS FOR DELICIOUS TACOS AND SALSAS
INCLUDING ONION TOMATILLOS ROASTED CORN
PINEAPPLE PAPAYA TORTILLAS HABANERO ADOBO GRILLED
CHILES GUACAMOLE PICKLED RED ONIONS CHIPOTLE
MAYONNAISE PISTACHIOS GRAPEFRUIT SHRIMP
CUCUMBER CREAMY CHICKEN BAJA FISH LEMON POBLANO
SALSA FRESCA PORK MANGO WATERMELON OLIVES
MUSHROOMS ROASTED RED PEPPER RELISH JICAMA
ANASAZI BEAN SALSA CARNE ASADA STEAK QUESO FRESCO
APPLES JALAPEÑO KUMQUAT AVOCADO GREEN ONIONS
SOUR CREAM POSOLE RELISH.

IT'S A FIESTA OF TASTE!

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SALSAS

AND

TACOS

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SALSAS



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\$12.95 U.S.

SALSAS AND TACOS

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Gather your friends for a fiesta they won't forget!

Prepare the best salsas and tacos by using the freshest and finest recipes The Santa Fe School of Cooking has to offer. For scrumptious salsas, combine vegetables, fruits, or both—plus a variety of southwest chiles to turn up the heat. For the tastiest tacos, try many surprising and simple fillings served in flour or corn tortillas you make yourself—a real meal that fits in one hand. Tomatillo-Papaya Salsa, Lemon-Cucumber Salsa, Baja-Style Fish Tacos with Chipotle Mayonnaise, and Fire-Roasted Corn and Poblano Chile Tacos are just some of the great recipes you'll enjoy.

So get ready to get cooking! This hot little book with big taste includes recipes from top chefs at Santa Fe's famous cooking school.



KUMQUAT-HABANERO RELISH



Zach Calkins pairs this unique relish with oysters on the half shell, lobster, or monkfish. It would also add an unexpected sparkle to holiday dishes such as ham or goose.

Yield: about 3 cups

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- 12 ounces fresh kumquats, thinly sliced (about 3 cups)**
 - 1 habanero chile, stemmed and quartered**
 - 1 cup water**
 - 1 cup sugar**
 - 1/3 to 1/2 cup macadamia nuts, toasted and roughly chopped**
 - 2 tablespoons thinly sliced mint leaves**
 - Pinch of salt**
 - Squirt of fresh lime juice to balance the sweetness**
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1. Bring water and sugar to a boil. Add the sliced kumquats and the habanero and simmer until the liquid is reduced to a syrupy consistency, about 10 minutes. If the relish seems too thick, stir in a tablespoon or two of water to thin. Cool.
2. Fold in the nuts and the mint. Season with salt and lime juice to taste. Serve at room temperature.





CHARGILLED FISH TACOS WITH CARIBBEAN SEASONINGS

On the island of Cozumel and throughout the Yucatan, achiote is a favorite seasoning for fresh fish. We have combined it with other exciting tropical flavors for a seasoning rub for fish tacos. This seasoning also works great for shrimp, chicken, and turkey. The chargrill adds a hint of smoke, but this dish can be prepared in the oven or saute pan also.

Yield: 18 tacos, 6 to 8 servings

Taco Filling

- 3 to 3-1/2 pounds red snapper filets (or other firm-fleshed fish: red rockfish, tuna, mahi-mahi, sea bass), preferably fresh**
- 2 ounces achiote paste**
- 4 cloves garlic**
- Juice and zest of 1 lime**
- All of the juice and half of the zest of 1 orange**
- 6 allspice berries, or 1-1/2 teaspoons ground allspice**
- 1/2 teaspoon freshly ground black pepper**

- 1 teaspoon coarse salt**
- 4 tablespoons fresh cilantro leaves**
- 1 fresh habanero chile, stemmed and seeded, or 1 tablespoon bottled habanero sauce**
- 1 tablespoon apple cider vinegar or rice wine vinegar**
- 1 tablespoon honey**
- 2 tablespoons vegetable oil**
- 1 tablespoon water**

Tacos

- Corn or flour tortillas**

1. Place all filling ingredients except fish in a blender and puree smooth.
2. Evenly coat the fish filets with achiote mixture; cover and allow to marinate at room temperature for 20 to 30 minutes.
3. Cook fish on a charcoal or gas grill or in the oven broiler for approximately 3 minutes per side, depending on thickness of filets. (We think fish tastes best when cooked medium rare to medium, especially when it is very fresh.)

4. Allow to cool for a few minutes and slice for tacos.
5. Serve in soft corn or flour tortillas.

Serving suggestions: Garnish with a fresh fruit or tomato-habanero salsa or Pickled Red Onions (see p. 35) and lime wedges.