

Tex-Mex Family Feast

Menu

This menu features an Oregonian twist to Traditional TexMex fare

Entrees

Pork Colorado
Tex-Mex Shrimp Fajitas
Halibut Tacos with Marionberry Salsa

Sides

Elote (Mexican Street Corn)
Chili Relleno
Spanish Rice
Refried Beans
Flour Tortillas

Salsas and Sauces

Salsa Verde
Marionberry Salsa
Salsa Fresca (Pico de Gallo)
Spicy Taco Sauce

Desserts

Spicy Pear Flan
Tres Leches Cake
Grilled Pineapple Skewers

Pork Colorado

TOTAL COOKING TIME: 2 hours

2 lbs pork shoulder, cut into 1-inch cubes
6 dried guajillo peppers, stemmed and seeded
4 dried ancho peppers, stemmed and seeded
1 dried pasilla pepper, stemmed and seeded
1 onion, chopped

4 cloves garlic, minced
2 T olive oil
1 † cumin
1 † Mexican oregano
Salt and pepper to taste
4 C chicken broth
1/2 C brewed orange tea

PREPARE THE SAUCE: Toast the dried peppers in a skillet over medium heat until fragrant. Remove from heat and soak in hot water for 20 minutes. Blend the soaked peppers with 1 cup of the soaking water until smooth. Set it aside.

COOK THE PORK: In a large pot, heat olive oil over medium-high heat. Add the pork and brown on all sides. Remove and set aside. In the same pot, add the onion and garlic, and sauté until softened. Return the pork to the pot, add the blended pepper sauce, cumin, oregano, salt, and pepper. Stir to combine. Add the chicken broth and brewed orange tea and bring to a boil. Reduce heat and simmer for 1.5 to 2 hours, until the pork is tender, and the sauce has thickened.

Tex-Mex Shrimp Fajitas

TOTAL COOKING TIME: 1 hour

1.5 lbs large shrimp, peeled and deveined
2 T olive oil
1 T chili powder
1 † cumin
1 † paprika
1 † garlic powder

1 † onion powder
Salt and pepper to taste
2 bell peppers, sliced
1 lg onion, sliced
Juice of 1 lime
Warm flour tortillas, for serving

MARINATE THE SHRIMP: In a bowl, combine olive oil, chili powder, cumin, paprika, garlic powder, onion powder, salt, and pepper. Add the shrimp and toss to coat. Marinate for 30 minutes.

COOK THE VEGETABLES: In a large skillet, heat olive oil over medium-high heat. Add the bell peppers and onion, and sauté until tender and slightly charred. Remove and set aside.

COOK THE SHRIMP: In the same skillet, cook the shrimp until pink and opaque, about 2-3 minutes per side. Add the cooked vegetables back to the skillet and toss to combine. Squeeze lime juice over the top.

Halibut Tacos

with Marionberry Salsa

TOTAL COOKING TIME: 30 minutes

FOR THE HALIBUT:

1.5 lbs halibut fillets
2 T olive oil
1 t chili powder

1 t cumin
Salt and pepper to taste
Warm corn tortillas, for serving

FOR THE MARIONBERRY SALSA:

1 C marionberries, chopped
1/4 C red onion, finely chopped
1 habanero, finely chopped
Zest and juice of 1 lime

1/4 C cilantro, chopped
Salt to taste
1/2 C brewed Marionberry Salsa tea (blend of blackberry and hibiscus teas)

PREPARE THE SALSA:

In a bowl, combine marionberries, red onion, habanero, lime zest and juice, cilantro, salt, and brewed Marionberry Salsa tea. Mix well and set aside.

COOK THE HALIBUT:

Season the halibut fillets with chili powder, cumin, salt, and pepper.

In a skillet, heat olive oil over medium-high heat. Cook the halibut fillets until opaque and flaky, about 3-4 minutes per side.

Mexican Street Corn

TOTAL COOKING TIME: 20 minutes

4 ears of corn, husked
1/4 C mayonnaise
1/4 C sour cream
1/2 C cotija cheese, crumbled

1 t chili powder
1/2 t smoked paprika
Juice of 1 lime
1/4 C cilantro, chopped

GRILL THE CORN: Grill the corn over medium-high heat until charred, about 10 minutes.

PREPARE THE SAUCE: In a bowl, combine mayonnaise, sour cream, cotija cheese, chili powder, smoked paprika, and lime juice.

ASSEMBLE: Brush the grilled corn with the sauce and sprinkle with cilantro.

Chili Relleno

TOTAL COOKING TIME: 1 hour 30 minutes

6 poblano peppers

1.5 C Monterey Jack cheese, shredded

1/2 C flour

3 large eggs, separated

1/4 t salt

Vegetable oil, for frying

PREPARE THE PEPPERS: Roast the poblano peppers over an open flame or under a broiler until charred. Place in a plastic bag to steam for 10 minutes. Peel off the skins, make a slit, and remove the seeds.

STUFF THE PEPPERS: Stuff each pepper with cheese and close the slit with toothpicks.

PREPARE THE BATTER: Beat the egg whites until stiff peaks form. Gently fold in the egg yolks and salt.

FRY THE PEPPERS: Heat vegetable oil in a skillet over medium-high heat. Dredge the stuffed peppers in flour, then dip in the egg batter. Fry until golden brown on all sides.

Spanish Rice

TOTAL COOKING TIME: 35 minutes

2 T vegetable oil

1 small onion, finely chopped

1 C long-grain white rice

2 1/2 C chicken broth

1 C tomato sauce

1 t salt

1/2 t ground cumin

1/4 t garlic powder

1/4 t chili powder

PREPARE THE RICE: In a large skillet, heat vegetable oil over medium heat. Add the onion and sauté until translucent. Add the rice and cook, stirring frequently, until the rice is golden brown.

COOK THE RICE: Stir in the chicken broth, tomato sauce, salt, cumin, garlic powder, and chili powder. Bring to a boil. Reduce heat to low, cover, and simmer for 20-25 minutes, or until the rice is tender and the liquid is absorbed.

Refried Beans

with Lapsang Souchong and Yunnan Gold Teas

TOTAL COOKING TIME: 1 hour

2 C cooked pinto beans (or 1 can, drained and rinsed)

1/4 C brewed Lapsang Souchong tea (very small amount for smokiness)

3/4 C brewed Yunnan Gold tea

2 T vegetable oil

1 small onion, finely chopped

2 cloves garlic, minced

1 † ground cumin

Salt to taste

PREPARE THE BEANS: In a large skillet, heat vegetable oil over medium heat. Add the onion and garlic, and sauté until softened. Add the pinto beans, Lapsang Souchong tea, and Yunnan Gold tea. Mash the beans with a potato masher or fork until they reach your desired consistency.

COOK THE BEANS: Stir in the ground cumin and salt. Cook, stirring frequently, until the beans are heated through, and the liquid is mostly absorbed.

Flour Tortillas

TOTAL COOKING TIME: 1 hour

4 C all-purpose flour

2 † baking powder

1 † salt

2 T lard

1.5 C warm water

PREPARE THE DOUGH: In a bowl, combine flour, baking powder, and salt. Cut in the lard until the mixture resembles coarse crumbs. Gradually add warm water, mixing until a dough forms.

KNEAD AND REST: Knead the dough on a floured surface until smooth. Divide into 24 balls and let rest for 15 minutes.

COOK THE TORTILLAS: Roll each ball into a thin circle. Cook on a hot skillet until bubbly and golden, about 1 minute per side.

Salsa Verde

with Chili Lime Green Tea

TOTAL COOKING TIME: 30 minutes

1 lb tomatillos, husked and rinsed
2 serrano peppers
1/2 C brewed chili lime green tea
1/4 C cilantro, chopped

1/4 C onion, chopped
2 cloves garlic
Juice of 1 lime
Salt to taste

PREPARE THE INGREDIENTS: Roast the tomatillos and serrano peppers until charred. Blend with brewed chili lime green tea, cilantro, onion, garlic, lime juice, and salt until smooth.

Marionberry Salsa

With Marionberry Salsa tea

TOTAL COOKING TIME: 15 minutes

1 C marionberries, chopped
1/4 C red onion, finely chopped
1 habanero, finely chopped
Zest and juice of 1 lime

1/4 C cilantro, chopped
Salt to taste
1/2 C brewed Marionberry Salsa tea (blend of blackberry and hibiscus teas)

PREPARE THE SALSA:

In a bowl, combine marionberries, red onion, habanero, lime zest and juice, cilantro, salt, and brewed Marionberry Salsa tea. Mix well and set aside.

Salsa Fresca (Pico de Gallo)

TOTAL COOKING TIME: 15 minutes

4 ripe tomatoes, chopped
1/4 red onion, finely chopped
1 jalapeño, minced
1/4 C fresh cilantro, chopped

3 cloves garlic, minced
Juice of 1 lime
Salt to taste

PREPARE THE SALSA: In a bowl, combine tomatoes, red onion, jalapeño, cilantro, garlic, and lime juice. Season with salt to taste. Mix well and let stand for 15 minutes before serving.

Spicy Taco Sauce

With Chili Lime Green tea

TOTAL COOKING TIME: 20 minutes

1/2 C chipotle chilis in adobo sauce
1 habanero, seeded and chopped
1 mango, peeled and chopped
1/2 C pineapple, chopped

2 T brown sugar
1/2 cup brewed Chili Lime Green tea
Juice of 1 lime
Salt to taste

PREPARE THE SAUCE: In a blender, combine chipotle chilis in adobo sauce, habanero, mango, pineapple, brown sugar, brewed Chili Lime Green tea, and lime juice. Blend until smooth. Season with salt to taste.

Spicy Pear Flan

with Tiger Eye Tea

TOTAL COOKING TIME: 1 hour 30 minutes

1 C sugar
1/4 C water
1 can (14 oz) sweetened condensed milk
1 can (12 oz) evaporated milk
1/2 C whole milk
1/2 C brewed Tiger Eye tea

4 lg eggs
1 t vanilla extract
1/2 t ground cinnamon
1/4 t ground cayenne pepper
2 ripe pears, peeled and thinly sliced

PREPARE THE CARAMEL: In a saucepan, combine sugar and water. Cook over medium heat, stirring occasionally, until the sugar dissolves and turns a deep amber color. Quickly pour the caramel into a flan mold, tilting to coat the bottom evenly. Set it aside.

PREPARE THE FLAN MIXTURE: In a blender, combine sweetened condensed milk, evaporated milk, whole milk, brewed Tiger Eye tea, eggs, vanilla extract, cinnamon, and cayenne pepper. Blend until smooth.

ASSEMBLE THE FLAN: Arrange the pear slices in the caramel-coated flan mold. Pour the flan mixture over the pears.

BAKE THE FLAN: Place the flan mold in a larger baking dish. Fill the larger dish with hot water to create a water bath. Bake at 350°F for 1 hour, or until the flan is set and a knife inserted in the center comes out clean.

COOL AND SERVE: Remove the flan from the oven and let it cool to room temperature. Refrigerate for at least 4 hours or overnight. To serve, run a knife around the edges of the flan to loosen it. Invert onto a serving plate, allowing the caramel to drizzle over the top. Enjoy your Spicy Pear Flan with a delightful hint of chocolate and caramel from the Tiger Eye tea!

Tres Leches Cake

with Rooibos Vanilla Chai Tea

TOTAL COOKING TIME: 2 hours 10 minutes

FOR THE CAKE:

1 C all-purpose flour	1 C granulated sugar, divided
1 1/2 t baking powder	1/3 C whole milk
1/4 t salt	1/2 C brewed Rooibos Vanilla Chai tea
5 lg eggs, separated	1 t vanilla extract

FOR THE MILK MIXTURE:

1 can (12 oz) evaporated milk	1/4 C whole milk
1 can (14 oz) sweetened condensed milk	

FOR THE WHIPPED TOPPING:

1-pint heavy whipping cream	1/2 t vanilla extract
3 T powdered sugar	Ground cinnamon, for topping

PREPARE THE CAKE: Preheat oven to 350°F. In a medium bowl, combine flour, baking powder, and salt. Separate the eggs into two other mixing bowls. Add 3/4 cup sugar to the bowl with the egg yolks and mix on high speed until yolks are pale yellow. Add 1/3 cup milk, brewed Rooibos Vanilla Chai tea, and vanilla, and stir to combine. Pour the egg yolk mixture over the flour mixture and stir gently just until combined. Use electric beaters to beat the egg whites on high speed. As they begin to whip into stiff peaks, gradually mix in the remaining 1/4 cup of sugar. Fold the stiffly beaten egg whites into the batter gently, scraping the bottom and sides of the bowl, until combined. Pour batter into an ungreased 9x13-inch pan and smooth it into an even layer. Bake for 25 to 35 minutes, or until a toothpick inserted in the center of the cake comes out clean. Remove it from the oven and allow the cake to cool completely.

PREPARE THE MILK MIXTURE: Combine the evaporated milk, sweetened condensed milk, and whole milk in a small bowl. Once the cake has cooled, use a fork to poke holes all over the top of the cake. Slowly pour the milk mixture over the top of the cake, making sure to pour near the edges and all around. Refrigerate the cake for at least 1 hour or overnight, to allow it to soak up the milk.

PREPARE THE WHIPPED TOPPING: In a large bowl, whip the heavy cream, powdered sugar, and vanilla until stiff peaks form. Smooth the whipped cream over the top of the cake. Sprinkle with ground cinnamon.

SERVE: Serve with fresh sliced strawberries, if desired. Store Tres Leches Cake in the refrigerator, covered, for 3-5 days.

Grilled Pineapple Skewers

with Vanilla Ice Cream and Spicy Pineapple Caramel Sauce

TOTAL COOKING TIME: 45 minutes

FOR THE GRILLED PINEAPPLE:

1 ripe pineapple, peeled, cored, and cut into spears
1/4 C brown sugar
1 t ground cinnamon

1/2 t ground ginger
1/4 t cayenne pepper
Zest and juice of 1 lime
Wooden or metal skewers

FOR THE SPICY PINEAPPLE CARAMEL SAUCE:

1 C granulated sugar
1/4 C water
1/2 C pineapple juice
1/2 C heavy cream
2 T unsalted butter

1/4 t cayenne pepper
1/2 cup brewed Spicy Pineapple Caramel Sauce tea
Pinch of salt

FOR SERVING:

Vanilla ice cream

PREPARE THE PINEAPPLE: In a bowl, combine brown sugar, cinnamon, ginger, cayenne pepper, lime zest, and lime juice. Thread the pineapple spears onto skewers and coat them with the spice mixture.

GRILL THE PINEAPPLE: Preheat the grill to medium-high heat. Grill the pineapple skewers for 2-3 minutes on each side, until caramelized and grill marks appear. Remove from the grill and set aside.

PREPARE THE SPICY PINEAPPLE CARAMEL SAUCE: In a saucepan, combine sugar and water. Cook over medium heat, stirring occasionally, until the sugar dissolves and turns a deep amber color. Carefully add the pineapple juice, heavy cream, and brewed Spicy Pineapple Caramel Sauce tea (the mixture will bubble vigorously). Stir in the butter, cayenne pepper, and salt until smooth. Remove from heat and let cool slightly.

SERVE: Place a scoop of vanilla ice cream in a bowl or on a plate. Top with grilled pineapple skewers and drizzle with spicy pineapple caramel sauce.