

MARGARITA CLASICA serves 1 person

1oz agave syrup
1oz lime juice
2 oz tequila blanco (your choice)

shake all ingredients with ice and pour in an old fashion glass that has been rimed with salt of your choice; Kosher Salt, chili salt, grasshopper salt, worm salt, volcanic salt, etc. and slice of lime.

GUACAMOLE CON PEPITAS- Serves 3-4 guests

2 Avocados(large 48 count)
1 oz diced cucumber
1 bunch of grilled chopped scallions
1 each diced serrano chiles
1/2 oz lime juice
kosher salt to taste

1 table spoons of roasted pumpkin for topping seeds (baked with paprika, salt, oil and lime juice)

smashed all the avocados and add all the ingredients but the pumpkin seeds, check flavor, add more spice or lime as desired, serve on a large bowl and top with crispy seeds... enjoy with corn tortilla chips!

CEVICHE DE PESCADO serves 3-4 guests

6 oz of sliced white fish (snapper, halibut, seabass, Hamachi)
5 oz lime juice
1 large diced ball tomato or 2 small roma tomatoes
.5 diced peeled and diced English cucumber
.5 diced red onion
.5 bunch bunch of chopped cilantro
1 tea spoon of tajin chili powder
1 table spoon of tapatio sauce
1/2 cup clamato juice
1/2 table spoons of koshers salt

garnish; shredded cucumber, jicama and sliced red onions, sliced avocado, olive oil, micro cilantro, salt and pepper.

mix sliced fish with lime juice and half of the salt, let it rest for 8 minutes. drained half of the liquid aside, then in a mixing bowl add the fish with the lime juices, tomatoes, cucumbers, onions, cilantro, tajin chile powders, tapatio sauce, clamato juice, and remaining salt. mix and serve in bowl, and garnish with shredded jicama, onions, cumber and slices of avocado, olive oil and enjoy with corn tortilla chips!