



salsas and tacos

The Santa Fe School
of Cooking

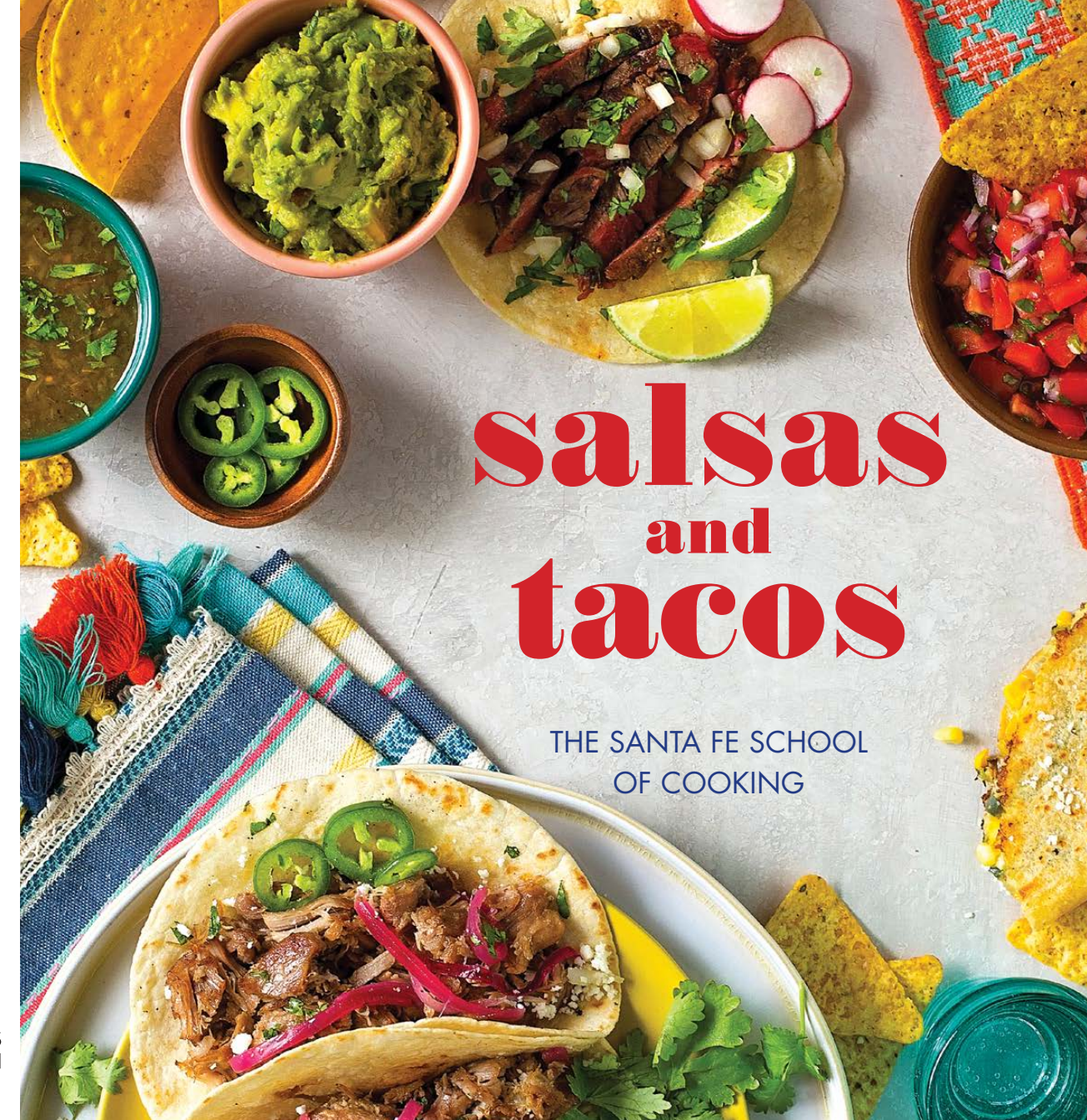


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THE SANTA FE SCHOOL
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Tacos of Calabacitas

On the street in Mexico, these tacos are sometimes called *Entomates*, referring to the way the tortillas are dipped in a simmered tomato and chile sauce before they are cooked on the comal or griddle. Although they are tacos, they could also be described as enchiladas.

Calabacitas are prepared throughout the Southwest as well as in Mexico and are simply cut-up little squash. This recipe features a combination of the squash and fire-roasted corn cooked with chiles and garlic.

Makes about 24 tacos

Sauce

2 tablespoons vegetable oil
1/2 cup diced white onion
6 cloves garlic, peeled
2 teaspoons toasted dried Mexican oregano
1 ancho chile, dry-toasted in a heavy skillet until barely charred, stems and seeds removed, and crumbled, or 1 tablespoon toasted ancho chile powder
1 guajillo or New Mexican red chile, dry-toasted in a heavy skillet until barely

charred, stems and seeds removed, and crumbled, or 1 tablespoon toasted New Mexican chile powder
8 plum tomatoes, stem and core removed, roasted on a Santa Fe Grill or under a broiler until slightly blackened
1 teaspoon toasted ground cumin seed
1/2 to 3/4 cup water
Salt, to taste

Taco Filling

2 tablespoons butter or vegetable oil
2 zucchini squash, diced 3/8- to 1/2-inch square (about 1 1/2 cups diced)
2 yellow summer or crookneck squash, diced 3/8- to 1/2-inch square (about 1 1/2 cups diced)
1 teaspoon salt
5 cloves garlic, peeled and thinly sliced

1 teaspoon chopped fresh marjoram or toasted dried Mexican oregano
1/2 cup chopped and roasted New Mexican green, Anaheim, or poblano chile, or chopped frozen New Mexican green chiles
1 cup roasted corn kernels or frozen corn kernels
1/2 cup water
Black pepper, to taste

>>continued



Mango Salsa

This is a wonderful garnish for grilled tuna or salmon, or any fish taco. It can also be used as a base for an excellent fish salad by mixing about 1 pound of grilled tuna or salmon into the salsa. 🌶️ 🌶️ *Rating medium.*

Makes 3 cups

2 large ripe mangoes

1 medium hothouse cucumber,* cut into quarter-inch dice

2 medium red bell peppers, roasted, peeled, seeded, and cut into quarter-inch dice

1 medium red onion, peeled and cut into quarter-inch dice

1/3 cup coarsely chopped fresh cilantro

2 to 3 serrano chiles, minced

Fresh lime juice, to taste

Salt, to taste

1. Peel the mangoes with a small sharp knife. Cut the flesh away from the large flat pit in two pieces then cut it from the narrow edges of the pit. Cut these pieces into quarter-inch dice.
2. In a medium bowl, combine the diced mango, cucumber, bell peppers, red onion, cilantro, chiles, lime juice, and salt. Toss gently but thoroughly.
3. Let the salsa stand at room temperature for 20 minutes to allow the flavors to meld. Serve at room temperature or slightly chilled.

*Regular cucumbers may be substituted, but peel and remove the seeds.

Roasted Corn and Anasazi Bean Salsa

Serve this corn-and-bean salsa with grilled meat or as a side to tamales. 🌶️ 🌶️ *Rating medium.*

Makes 3 cups

- | | |
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| 2 ears of corn, husked | 1 tablespoon apple cider vinegar |
| 1 1/2 cups Anasazi beans, cooked, rinsed,
and drained | 2 tablespoons roasted peanut oil or
toasted sesame oil |
| 2 jalapeño chiles, seeded and diced | 1 tablespoon brown sugar |
| 2 tablespoons chopped fresh cilantro | Coarse salt and freshly ground black pepper,
to taste |
| 3/4 cup diced red onions | |
| 2 cloves garlic, minced | |

1. Roast the ears of corn over a direct flame and cool. Cut the kernels from the cobs. There should be about 1 cup.
2. Toss all ingredients together in a glass or stainless steel bowl. Taste and adjust seasonings. Let stand at room temperature for 20 minutes. Serve.





Hot and Smoky Shrimp Tacos

The flavor and the spiciness of chipotle chiles, which are smoked red jalapeños, make a perfect foil for the garlicky shrimp. This dish was meant to be hot, but you can vary the intensity of heat by reducing the quantity of chiles. If you like, the shrimp may also be prepared using an outdoor grill; make the sauce without the shrimp then brush some on the shrimp before grilling. Toss shrimp with the remaining sauce after they are cooked.

Makes 20 to 25 tacos

Taco Filling

- 3 tablespoons olive oil
- 1 tablespoon butter
- 8 cloves garlic, sliced
- 1 1/2 pounds medium shrimp (26 to 30 per pound), peeled and deveined
- 1 1/2 teaspoons coarse salt
- 1/8 to 1/4 cup pureed chipotle chiles in adobo

- 1/2 cup roasted tomato puree or canned tomato sauce
- 2 tablespoons cold water
- Juice of 1/2 orange
- Juice of 1 lime
- 1/2 cup chopped cilantro (about 1/2 large bunch)

Tacos

Corn Tortillas (page 7)

1. Preheat a heavy skillet or saute pan to medium hot (325 degrees); add olive oil and butter and continue heating until oil begins to smoke (400 degrees). Immediately add garlic, shrimp, and salt, stirring or tossing vigorously. Oil tends to splatter at this temperature, so be careful.
2. When shrimp begin to turn opaque, stir in the chipotle chile puree and saute about 15 seconds to completely coat shrimp.
3. Add tomato puree, water, and orange and lime juices.
4. Reduce heat slightly and bring to a boil for 1 minute. Remove from heat and stir in cilantro.
5. Serve in corn tortillas, 2 or 3 shrimp per taco.

Serving suggestion: Garnish tacos with shredded romaine lettuce, Salsa Verde (page 7), sliced avocados, radishes, lime wedges, and a dollop of sour cream. Serve with white rice and black beans.

Apple Pie Tacos

Dessert tacos aren’t a traditional Mexican dish; however, we wanted to include one of our favorite creations. We decided on the simple approach in keeping with the easygoing and casual nature of tacos. Easy to prepare, these look like tacos and have the universally satisfying flavor of Mom’s apple pie.

Makes 8 tacos

Taco Filling

4 tart apples, peeled, cored, and cut in quarter-inch-thick slices
Dash of salt
1/4 cup plus 2 tablespoons sugar, divided
2 tablespoons all-purpose flour
2 teaspoons cornstarch

2 tablespoons butter
2 teaspoons ground Mexican canela or cinnamon
1/2 teaspoon ground allspice
1/2 cup apple juice

Tacos

8 (6-inch) or 4 (10-inch) Flour Tortillas (page 8), cut in half
2 to 3 tablespoons butter

1/8 cup powdered sugar
1 teaspoon ground Mexican canela or cinnamon

Taco Filling

1. Preheat a heavy skillet or saucepan to medium (300 to 325 degrees).
2. Toss sliced apples with salt and 2 tablespoons of sugar then with flour and cornstarch.
3. Place butter in pan; when it sizzles, add apple slices.
4. Cook 3–4 minutes, stirring occasionally, until flour mixture combines with butter.
5. Add canela and allspice then apple juice and remaining sugar.
6. Bring to a slow boil and cook for 5 minutes, until apple slices are soft and sauce is smooth and thick. Allow to cool for a few minutes before serving.



Tacos

1. Spoon about 2 tablespoons of the filling on each tortilla and fold in half.
2. Melt some of the butter on a preheated comal, nonstick skillet, or griddle; place a filled tortilla in the butter. Cook about 1 1/2 minutes per side, until golden brown. Repeat for remaining tacos. Caution: If the temperature is too high, the tortillas will brown before filling is heated through.
3. Dust tacos with powdered sugar and canela or cinnamon.

Note: These may be prepared ahead of time and reheated in a 325-degree oven.

Serving suggestion: Accompany tacos with vanilla or cinnamon ice cream, fruit sorbet, or whipped cream.