

## **Cinco De Mayo at Jamrock Culinary Arts Center**

The following recipes are basic versions of traditional Mexican dishes as taught by David Jamrock in his classes at the culinary center.

### **Mexican Shrimp Cocktail**

1 pound of small shrimp peeled and deveined, blanched and cooled.  
1 cup clamato juice,  
1 large tomato, small-chopped  
¼ cup yellow onion, small-chopped  
1 lemon, juiced  
1 jalapeno pepper, small-chopped,  
¼ cup green onion, small-chopped  
3 splashes habanero sauce

Combine all items season with salt and pepper to taste  
Marinate for 30 minutes before serving

### **Salsa Pico de Gallo**

4 lg ripe tomatoes small-chopped  
½ yellow onion, small-chopped  
¼ cup chopped cilantro  
¼ cup green onion, small-chopped  
1 jalapeno small-chopped  
1 lemon, juiced

Add your favorite hot sauce and mix.

### **Guacamole**

4 large avocados split and scooped out into a bowl  
1 lemon, juiced  
½ cup of salsa

Mix and smash with potato masher until smooth

### **Chile Relleno**

Large poblano peppers  
Queso fresco  
Egg and flour to coat

Roast peppers over open flame or bbq grill till charred

Add to bowl and cover with plastic wrap for 5 minutes to release skins from pepper  
Remove peppers and peel the remaining skin  
(Be careful to remove stem and seeds without damaging the pepper and do not wash)  
Fill pepper with a slice of queso fresco  
Coat pepper with flour and egg, repeat  
Place in hot fry pan with just a small coat of vegetable oil until golden brown

Serve with tomatillo salsa

### **Tomatillo Salsa**

Boil 10 large tomatillos in water until soft  
add 1 small chopped onion  
2 garlic cloves  
¼ cup cilantro

Boil for five minutes  
Remove most of liquid without breaking tomatillos  
Blend till smooth

*All recipes courtesy of David Jamrock and the [Jamrock Culinary Arts Center](#), 191 San Felipe St. Suite H, Hollister (831-537-3500).*