

COCKTAIL SNACKS

Socalo Paloma

1.5 oz tequila blanco
.5 oz aperol agave syrup
1 oz fresh grapefruit juice
.5 oz fresh lime juice

Top with sparkling water.
Garnish with dehydrated
grapefruit slice.

Peruvian Ceviche

Serves 4

1 pound skinless, boneless sustainable fish*, cut in 1/4-inch dice
1 cup freshly squeezed lime juice
1/2 red onion, diced
1 aji amarillo chile, stem and seeds removed, minced
1 jalapeño, stem and seeds removed, diced
1/2 inch piece of fresh ginger, peeled and minced or grated
4 tablespoons extra virgin olive oil
1/2 bunch cilantro, chopped
1 1/2 teaspoons aji amarillo paste
Salt, to taste
Plantain chips or tortilla chips, for garnish
Pickled Red Onions (see next recipe), for garnish
Sliced California avocado, for garnish

In a large bowl, combine fish and enough lime juice to cover. Allow to marinate for 20 minutes. Drain fish, reserving 1/4 cup of lime juice. Combine fish with remaining ingredients and reserved lime juice to taste and stir gently to combine. Chill thoroughly. Serve in a chilled martini glass, garnished with plantain chips or tortilla chips, Pickled Red Onions, and slices of avocado.

Pickled Red Onions

Makes 5 1/2 cups

1 pound red onions, thinly sliced
1 cup white vinegar
1 teaspoon cracked black pepper
1 teaspoon roughly chopped cumin seeds
1 teaspoon dried oregano
4 cloves garlic, sliced
2 tablespoons sugar
1 1/2 teaspoons salt
1 beet, trimmed, peeled, and cut into 8 wedges

Place the onions in a medium saucepan and pour in enough water to cover. Bring to a boil, and remove from the heat. Strain and set the onions aside. Combine all the remaining ingredients in the saucepan. Bring to a boil, reduce to a simmer, and cook 10 minutes. Add the blanched onions and simmer an additional 10 minutes. Transfer the mixture to a container, cover, and refrigerate at least a day before serving. Pickled onions will keep in the refrigerator up to a month.

* For more info on sustainable seafood, go to the Monterey Bay Aquarium Seafood Watch website at www.seafoodwatch.org.

Curry Popcorn

Makes 12 cups

1/2 teaspoon cayenne
1/2 teaspoon ground cumin
1/2 teaspoon turmeric
1 teaspoon cracked black peppercorns*
1 teaspoon salt
1/4 cup vegetable oil
1/2 cup unpopped popcorn

Measure spices onto a plate and place near stove.

Place oil and one kernel popcorn on a burner. Turn heat to high, cover pot, and cook until kernel pops. Then add popcorn and cover again. When corn starts popping, quickly add spices. Cover and cook, shaking constantly, until popping stops.

Be careful not to breathe in the spiced fumes as they can burn your throat.

* **To crack peppercorns**, place the whole peppercorns on a work counter. Place the bottom of a heavy skillet or saucepan on top and push down and away from you.



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