

Corzo Tequila Dinner or *Some things Amy learned in Oaxaca*

Thursday October 13, 2016

\$60 all inclusive if reserved by October 6th!

Salsa Pasilla de Oaxaca

Salsa Habenero

Salsa Roja de Molcajete

Tortilla Chips

First text to Daniel “I will never be able to look a sub-standard tortilla in the face again!”

Téelas de Hongos—Triangular corn masa pockets filled with mushrooms and queso fresca, toasted on a comal with crema and salsa.

I like street and market food better than restaurant food.

Tlayudas—Thin toasted tortilla topped with manteca, refried black beans, queso de Oaxaca, onions, shredded cabbage, tomato, avocado, crema, salsa and chorizo.

Corn is at the center of Oaxaca food. Farmers are fighting to keep Monsanto from bringing in genetically engineered corn that could destroy the many ancient varieties grown in Oaxaca. I still don't like chocolate in my food.

Tamales de Pollo Mole Amarillo Corn husk wrapped tamales filled with fragrant spiced chicken in yellow mole, one of the seven moles of Oaxaca, one without chocolate.

I spent a lot of time trying to figure out how to get a muy grande tortilla press, a muy grande ceramic comal, and a charcoal stove for the comal, back home for use at the Dream Away! Still trying!

Enchilada Suiza—Chicken Enchilada with Salsa Verde, Crema and Queso de Oaxaca.

The only time I got “taken” in Oaxaca was by a sweet little old woman in a market who enthusiastically gestured toward her bags of red beans instead of the black beans. When I got home to sort and cook the beans they were FILLED with bugs! No beans that day!

Churros with Mexican Chocolate

Corzo Tequila tasting to start the evening and tequila cocktails and concoctions with each course