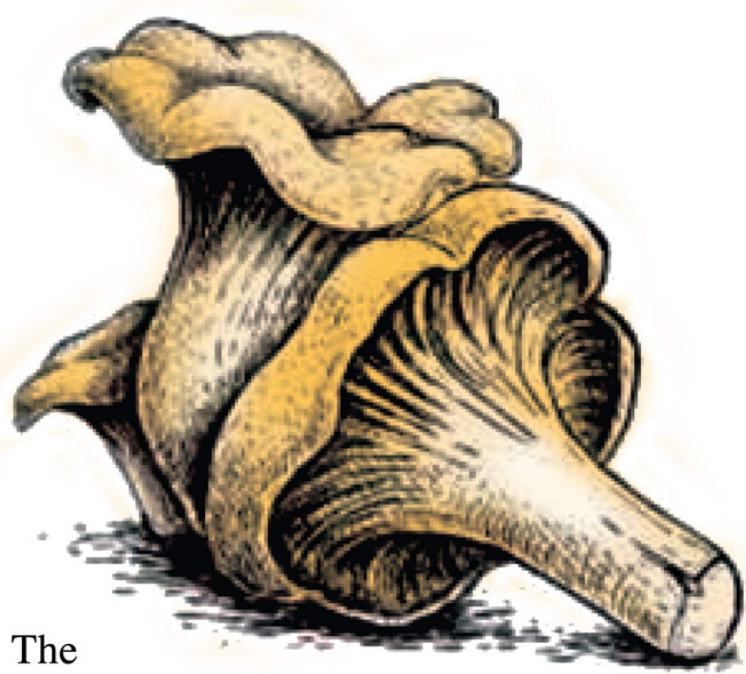


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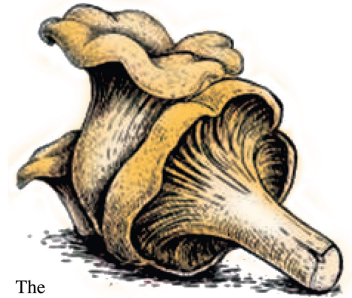


The
Carriage House
Cooking School

Pomegranate Margarita

with mint

Reposada tequilla is aged, making it richer in flavor and smoother. It is not the tequila of your youth. Elderflower liqueur is a wonderful floral beverage that adds a nice roundness to this margarita along with a hint of floral wonder.



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Per Drink

2 large leaves of mint
2 ounces reposoda tequilla
1 1/2 ounces triple sec
1 ounce fresh lime juice
1 ounce pomegranate juice

1. Combine all of the ingredients in a bar shaker full of ice. Cover and shake well. Strain over rocks glasses full of ice. Option to salt or not. Garnish with lime wedges and mint leaf if desired.

Pico De Gallo

fresh salsa

This is a general purpose salsa that can be used as a dip for tortilla chips, a garnish for tacos or an addition to any grilled meat, poultry or fish.



4	medium	vine-ripe tomatoes
1/2	medium	onion
2	medium	green onions
1	small	jalapeño seeded
1	cup	cilantro leaves
1	clove	garlic
1	1/small	limes, juiced
1/4	cup	extra-virgin olive oil
1	teaspoon	kosher salt

1. Place all of the ingredients in the bowl of a food processor and pulse several times to chop the salsa. Let the salsa sit for 15 min to mature the flavors.

Grilled Steak Tacos

with charred onions & pablano peppers

Please avoid expensive cuts of meat for this dish, you would never find prime cuts on street tacos. I prefer cuts from the shoulder (Chuck primal). Flat iron, chuck eye tender and chuck steak are all excellent choices.



1	pound	steak
1	teaspoon	olive oil
1	pinch	kosher salt
1	pinch	black pepper
1	pinch	cumin powder
1	large	white onion
2	medium	pablano peppers
1	tablespoon	olive oil
1	pinch	kosher salt
8	6"	tortillas
1	cup	chimichurri sauce
1	cup	queso crumbles

1. Preheat a grill pan to medium high heat. Rub the steak with the olive oil, salt, pepper and cumin, Place the steak on the grill and cook to desired temperature. When done, remove the steak to a plate and gently tent with foil.
2. While the steak is cooking, peel and slice the onion (from tip to root). Remove the seed and stem from the peppers and slice them into thin sticks. When the steak is finished cooking add the olive oil to the grill and char the onions and peppers, making sure to fully cook them. Once done remove them to a plate.
3. Just before the onions and peppers are done slice the steak across the grain into 16 even slices and begin to assemble the tacos.
4. To assemble the tacos, gently warm the tortillas. For each taco place two slices of steak, an eighth of the onions and peppers, a spoonful of chimichurri sauce and a spoonful of queso crumbles. Each plate gets two tacos.



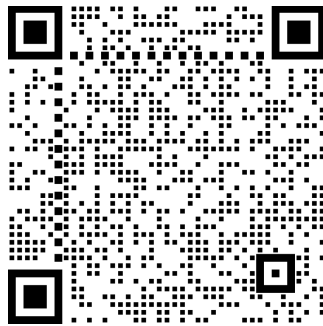
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