

Cinco de Mayo Celebration

<http://butcherblockco.com/blog/cinco-de-mayo/>

Recipes courtesy of Chef J Whiting

Watermelon Chiptole Shrimp Cocktail

- 1 TBS vegetable oil
- ½ cup chopped red onion
- 2-3 cloves of garlic, chopped
- 1 tsp ground cumin
- 1 tsp ground coriander
- 2 cups watermelon, chopped + juice
- 2 roasted red peppers, chopped
- 2-3 chipotle peppers in adobo
- juice of 1 lime
- 1 tsp lime zest
- Salt & pepper
- 1 TBS cornstarch w/ 1 TBS water
- 2# shrimp, cooked

Heat up a large sauce pot and add the oil. When it is hot, add the onion.

When the onion starts to brown, add the garlic and spices and reduce the heat to medium-low.

After a few minutes, when the garlic has softened a bit, add the watermelon, red peppers, and chipotle and raise the heat back up to medium.

Bring the pot to a boil, lower the heat and let it simmer for 15 minutes.

Add the lime juice, zest, and season to taste.

Stir in the cornstarch slurry and let it simmer for another 2 minutes.

Remove from heat and chill.

Serve with boiled or grilled shrimp.

Super Easy Margarita

- 2 qts. cold water
- 8 oz. lime juice
- 8 oz. agave or honey
- 8 oz. tequila
- 2 oz. triple sec
- 2 cups fresh, frozen strawberries

Mix all of the liquids.

Adjust for sweetness/alcohol content.

Pour over a few frozen strawberries.

Add salt if you want. It's your margarita!