

LIMONCELLO MARGARITA

BY CLAUDETTE ZEPEDA

SERVES: 1

TOTAL TIME: 10 MIN

- Finely grated zest of 1 Meyer lemon
- 2 tablespoons flaky sea salt, such as Maldon
- Lime wedge, for rubbing
- Ice
- 2 ounces tequila reposado or blanco
- 2 ounces limoncello
- 1 ½ ounces fresh Meyer lemon juice
- ½ ounce fresh lime juice
- ½ ounce simple syrup (see Note)
- Candied lemon peel, for garnish

1. On a small plate, combine the Meyer lemon zest with the flaky sea salt and mix well. Rub the rim of a chilled large coupe or margarita glass with the lime wedge, then dip the rim in the Meyer lemon salt. Fill the glass with ice if serving on the rocks.
2. Fill a cocktail shaker with ice. Add the tequila, limoncello, lemon juice, lime juice, and simple syrup. Close the shaker and shake vigorously for 30 seconds. Strain the margarita into the prepared glass. Garnish with candied lemon peel and serve.

NOTE

To make simple syrup, combine 1 cup water and 1 cup sugar in a small saucepan. Bring to a boil over medium-high heat, stirring to dissolve the sugar. Remove from the heat and let cool completely before using.

BAJA-STYLE CAESAR SALAD

BY CLAUDETTE ZEPEDA

SERVES: 4

TOTAL TIME: 15 MIN

- 3 medium garlic cloves, finely chopped
- 4 oil-packed anchovy fillets, finely chopped
- 1 tablespoon Dijon mustard
- 1 tablespoon Worcestershire sauce
- 2 tablespoons fresh lime juice
- 1 large pasteurized egg yolk
- 1 teaspoon black pepper
- ½ teaspoon kosher salt
- ¾ cup extra-virgin olive oil
- ½ cup finely grated high-quality aged Cotija cheese (such as Don Froylan Queso Cotija Añejo), plus more for garnishing
- 4 small romaine lettuce hearts, leaves separated
- 1 ounce chicharrones (fried pork rinds), coarsely broken (about 2 cups)

1. Whisk together garlic, anchovies, and Dijon in a medium bowl. Whisk in Worcestershire and lime juice. Whisk in egg yolk, pepper, and salt. Whisking constantly, gradually stream in oil until all oil is incorporated and dressing is thick and creamy. Whisk in ½ cup grated Cotija.

2. Add lettuce leaves to dressing and toss to evenly coat. Divide lettuce evenly among 4 plates, and garnish with fried pork rinds and more grated Cotija.

MAKE AHEAD

Dressing can be made up to 3 days ahead and stored in refrigerator. If needed, thin with a few teaspoons of water before serving.

MEX-ITALIAN CARBONARA

BY CLAUDETTE ZEPEDA

SERVES: 4

ACTIVE TIME: 30 MIN | TOTAL TIME: 30 MIN

TOPPING

- ½ cup freshly grated cotija cheese (1 ½ ounces)
- ¼ cup freshly grated chicharrones (¾ ounce)
- ¼ cup minced cilantro
- 1 ½ teaspoons finely grated lime zest
- 1 ½ teaspoons chipotle chile powder

PASTA

- 6 ounces Mexican-style chorizo (fresh)
- 2 large whole eggs
- 2 large egg yolks
- 1 cup freshly grated Parmigiano-Reggiano cheese (3 ½ ounces)
- 14 ounces spaghetti
- Kosher salt

1. Make the topping: In a medium bowl, combine all of the ingredients and toss well.
2. Make the pasta: In a large cast-iron skillet, cook the chorizo over medium-high, breaking up the meat with a wooden spoon, until completely rendered and cooked through, 4 to 5 minutes. Remove from the heat.
3. Meanwhile, bring a large saucepan of water to a boil, then add a small handful of salt. In a large bowl, beat the whole eggs with the egg yolks and Parmigiano until pale and fluffy.
4. Cook the spaghetti in the boiling water until al dente. When the pasta is almost cooked, gradually whisk a scant cup of the pasta water into the egg mixture to temper it. Using tongs, add the spaghetti to the egg mixture, then add the chorizo and vigorously toss the mixture until creamy. Transfer the pasta to shallow bowls and sprinkle with some of the topping. Serve, passing additional topping at the table.