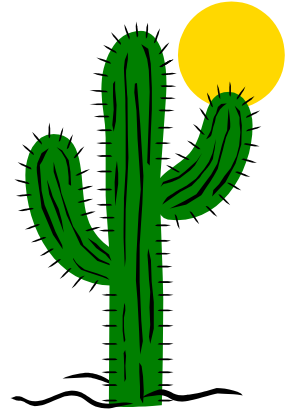


Mexican Ideas Sheet



When to run it

Anytime

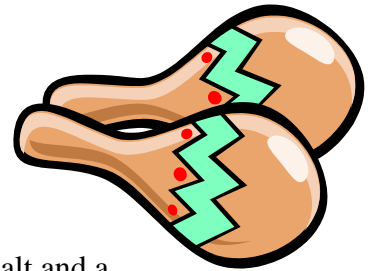
Decor

1. Put travel posters up.
2. Cover tables with cloths in the Mexican colours of red, white and green.
3. Encourage bar staff/guests to wear sombreros and ponchos.

Fun and Games

1. POPOCATAPETL is a Mexican mountain. See how many words of At least three letters the customers/guests can make from it - with prizes for most number of words and for most original/unusual words.
2. Give a prize to the person who makes up the best last line for the Following limerick:

In an old part of Mexico City,
Is a girl, both clever and witty?
Her charms are quite ample,
And she'll give a free sample



Food and Drink

1. Tequila is the national drink - serve Mexican fashion with salt and a Slice of lime - or (if available) dried worms!
2. Serve Beer - known in Mexico as 'Cerveza' and cocktails with names like 'Marguerite'.
3. Serve Taco - a maize pancake called Tortillas, which can be bought here, filled with rice, beans, mince etc. Also very Mexican are Hamburgers with chili sauce, Chile con Carne, made with cubed, not minced meat, and Ceviche, made as follows: Marinade mackerel in lime juice for 4 hours and serve with onion rings, pepper slices, tomatoes and oregano.
4. Try Guacamole, liquidize ripe avocados, lemon juice and garlic then season with black pepper, paprika and Tabasco sauce - makes a creamy dip.

SANGRIA

1 Large bottle of dry red or white wine.

1 Tablespoon of sugar

1 Orange

1 Lemon

1 Lime

1 quart club soda

1 ounce brandy

1 ounce triple sec

Slice each of the fruit very fine. Combine with the wine and the sugar. Refrigerate overnight. Mix in the club soda just before serving. To serve ladle into wine glasses and garnish with fruit.

??DID YOU KNOW??

Barbeques originated in Mexico, the word comes from the Mexican word, Barbacoa

MEXICAN STEAK SALAD

INGREDIENTS:

- 15 oz. can kidney beans, rinsed and drained
- 10 oz. pkg. mixed salad greens
- 1 avocado, peeled and chopped
- 5 plum tomatoes, chopped
- 2 cups shredded Cheddar cheese
- 1 cup salsa
- 1 lb. boneless sirloin steak
- 1 cup French salad dressing
- 2 cups crushed tortilla chips



PREPARATION:

In large bowl combine beans, salad greens, avocado, tomatoes, and cheese and toss to combine. Add salsa and toss to combine.

Brush steak with 2 Tbsp of French salad dressing and grill steak on two-sided dual contact grill for 5-8 minutes until medium doneness.

Remove steak from grill, cover and let sit for 5 minutes. Slice against the grain into 1/4" thick slices and place on salad. Drizzle with French dressing and top with tortilla chips. Serve immediately. 8 serving

MEXICAN PEACOCKS

INGREDIENTS:

- 4 boneless, skinless chicken breasts
- 1 large ripe avocado
- 1/4 cup butter, softened
- 2 garlic cloves, minced
- 1/4 cup flour
- 1/4 cup milk
- 1 egg, beaten
- 1-1/2 cups purchased dry bread crumbs
- Oil for frying



PREPARATION:

Place chicken breasts between two sheets of waxed paper and gently pound until they are 1/4" thick. Be careful to not make holes or weak spots in the chicken.

Mash together avocado, butter and garlic and place 2 Tbsp in the centre of each flattened chicken breast. Fold chicken over to enclose stuffing. Coat filled chicken bundles with flour, then dip in milk. Drain, and then dip in beaten egg, then into crumbs. Dip again into egg, then again into crumbs. This part gets messy, but it's crucial that the chicken be thickly coated with breadcrumbs. Chill in the refrigerator for 5-6 hours.

Place enough oil in a heavy skillet to reach 1/2" thickness. Fry chicken in oil until golden on each side, about 3-4 minutes. Remove immediately to a baking pan and bake at 375 degrees for 20-30 minutes, until chicken is thoroughly cooked. 4 servings