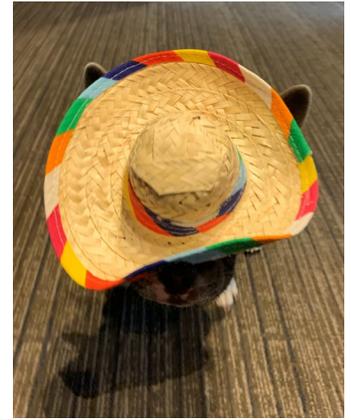




Khaleesi's Korner Cino De Mayo



Strawberry-Cucumber Margarita

[RECIPE COURTESY OF MARCELA VALLADOLID](#)

Food Network.com



Ingredients:

1 1/4 cups sugar
1/4 cup kosher salt
1/2 cup tequila reposado
Splash orange liqueur, such as triple sec
12 strawberries, stemmed and quartered, plus 4 whole strawberries, for garnish
1/2 English or hothouse cucumber, peeled, seeded and diced, plus 8 slices, for garnish
2 cups ice
1 lime, quartered

Directions:

1. In a small saucepan over medium-high heat, combine 1 cup sugar with 1 cup water and bring to a boil. Stir until the sugar is dissolved. Remove from the heat and cool to room temperature.
2. In a shallow bowl, mix together the remaining 1/4 cup sugar and salt. Set aside.
3. In a blender, combine 3/4 cup of the simple syrup, the tequila, orange liqueur, quartered strawberries, cucumber and ice. Blend until fully pureed and smooth.
4. Using a lime wedge, moisten the rim of a margarita glass. Dip the moistened rim into the bowl of sugar-salt. Pour the margarita into the prepared glass. Slice the whole strawberries crosswise along its pointed end and place a strawberry onto the rim of each glass for garnish. Float 2 cucumber slices in the glass. Repeat with the remaining 3 margaritas.

Khaleesi's Korner Cino De Mayo



Beef Tacos: Tacos de Carne Asada

[RECIPE COURTESY OF AARÓN SÁNCHEZ](#)

Food Network.com

- Level: Intermediate
- Total: 36 min
- Prep: 15 Min.
- Inactive: 1 Min
- Cook: 20 Min
- Yield: 4 servings

Ingredients

1 flank steak, trimmed of excess fat

1 cup pickled jalapeños, including the carrots and onions that come in the jar

Salt and pepper

8 corn tortillas

1/4 cup white onion, coarsely chopped

1/4 cup cilantro leaves

2 tablespoons salsa de arbol

1 tablespoon canola oil, plus

Directions

1. Cover flank steak on one side with the pickled jalapeños, then turn over let sit at room temperature, covered for 1 hour.
2. Preheat the grill or broiler.
3. Season both sides of the steak with salt and pepper and place on a hot grill or under the broiler. Cook the steak for 5 to 6 minutes on each side (for medium rare), and then chop into 1/4-inch pieces.
4. Heat a small sauté pan and add 1 tablespoon canola oil. Warm corn tortillas for 30 seconds on each side, adding more oil as necessary. Stack 2 tortillas together, place the meat in the center of the tortillas and top with the onion and cilantro. Drizzle a teaspoon of the salsa de arbol on top of each taco.