

SPECIAL TRAVEL ISSUE: THE INSIDER'S GUIDE

FOOD & WINE

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best recipes
from the world's *best*
cooking teachers

+ the *go list*
rising-star chefs,
value restaurants,
best food cities
& more

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*Grilled steak
tacos with
avocado salsa—
ideal with a
spicy Zinfandel*
RECIPE, P. 46

easy lessons from a napa wine school



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FREE-FORM ONION TART
(RECIPE, P. 44)

BEST RECIPES FROM THE BEST NEW

hotel cooking schools

Take amazing cooking lessons all day, then go upstairs, get into bed and dream about the great food yet to come: There's a reason why cooking schools in hotels are so appealing. Here are five terrific new ones and their tastiest dishes. *produced by jen murphy & kristin donnelly food photographs by quentin bacon*



CHEESE-TOPPED
GUACAMOLE

lessons from CASA DE SIERRA NEVADA

SAN MIGUEL DE ALLENDE, MEXICO

CHEESE-TOPPED
GUACAMOLE
GRILLED STEAK
TACOS WITH
AVOCADO SALSA

Sazón, the school at Casa de Sierra Nevada, is tucked in the back of the resort's artisan tabletop shop. Every day the hotel's chef, Gonzalo Martinez, teaches homestyle Mexican cooking. Classes highlight regional recipes (Oaxacan moles) or restaurant dishes (guacamole). casadesierranevada.com.



Colonial-style
mansions at Casa
de Sierra Nevada.

Cheese-Topped Guacamole

TOTAL: 30 MIN
4 TO 6 SERVINGS

chef tip

Mild queso oaxaca is the best cheese for melting.

In this play on nachos, chef Gonzalo Martinez of Casa de Sierra Nevada tops a chunky guacamole with gooey melted cheese.

- 2 Hass avocados, diced
- 1 medium tomato, diced
- ¼ small red onion, minced

- ¼ cup finely chopped cilantro
 - 2 tablespoons finely chopped mint
 - 1 jalapeño, seeded and minced
 - 2 tablespoons fresh lime juice
- Salt and freshly ground pepper
- 1 cup shredded queso oaxaca or Monterey Jack
- Tortilla chips for serving

In a shallow bowl, mix the avocados, tomato, onion, cilantro, mint, jalapeño and lime juice; season with salt and pepper. Melt the cheese in a microwave-safe bowl, pour over the guacamole and serve with tortilla chips.

Grilled Steak Tacos with Avocado Salsa

TOTAL: 1 HR 15 MIN

4 TO 6 SERVINGS

Martinez grills the chorizo, the cheese and even the chiles in the salsa for these tacos.

3 jalapeños

Extra-virgin olive oil

- 1 large onion—half cut into ½-inch dice, half sliced ¼ inch thick
 - 1 garlic clove, minced
 - 1 pound tomatillos—husked and chopped
 - 1 Hass avocado, diced
 - ½ cup chopped cilantro
 - 1 tablespoon fresh lime juice
- Salt and freshly ground pepper
- 2 links of fresh chorizo
 - ½ pound queso panela or halloumi cheese, cut into squares
- One 1½-pound flank steak

1. Heat a grill pan. Grill the jalapeños until charred. Stem and seed the jalapeños;

finely dice 2 of them. Thinly slice the remaining jalapeño and reserve on a platter.

2. In a saucepan, heat 2 tablespoons of olive oil. Add the diced jalapeños and onion and the garlic and cook over moderate heat until golden, 10 minutes. Add the tomatillos and cook until softened. Transfer to a bowl and let cool. Stir in the avocado, cilantro and lime juice; season with salt and pepper.

3. Oil the chorizo and grill over moderate heat until cooked through. Remove the chorizo casing and crumble the meat into a bowl. Lightly oil the cheese and grill for 1 minute per side, then oil the pan and grill the sliced onion until charred; transfer both to the platter.

4. Oil the steak; season with salt and pepper. Grill over moderately high heat, turning once, 8 minutes for medium-rare. Transfer to a board and let rest for 5 minutes. Thinly slice the steak and serve with the accompaniments.

SERVE WITH Warm flour tortillas.

chef tip

Thinly slice flank steak across the grain to keep it tender.

PHOTOGRAPH: SUZAN F. ANDREWS (CASA DE SIERRA NEVADA);