





**Instructions**

Add garlic, jalapeños, and cilantro to a food processor and pulse until chopped and pretty uniformly smooth.

Toss in onions and pulse a few times, until pretty smooth again.

Throw in fresh tomatoes and pulse until you have no big chunks of tomato.

Add in drained canned tomatoes and pulse again until the salsa is the desired consistency.

Add salt and transfer to an airtight container.

You can vary the order of these steps in order to have the consistency you like, for example, sometimes I just finely dice the onion and fresh tomato and do not put it in the processor at all.





#### Instructions

Set sous vide to 140 F (or recommended temp - Joule recommends 140 for 45 mins but I like longer - like at least 90 min)

If you don't have a sous vide, no worries! Just skip the sous vide step and marinate the flank and then put it on the grill to cook through instead of just to finish it like you would with the sous vide method. I do highly recommend trying sous vide. It will elevate your cooking to the next level!

Season both sides of your flanks steak with salt, pepper, and garlic powder.

Cook in sous vide 90 mins.

When finished, set the flank aside in the same ziploc you cooked it in, can fridge for 2 - 3 days even.

Make Marinade - In a bowl large enough to hold your steak, make your marinade by combining lime juice, olive oil, jalapeño, dried spices, and salt. Whisk to combine.

Add marinade to bag and put back in fridge for a few hours to overnight. As usual, a longer marinade time is better, I would say 4 hour absolute minimum, overnight is great.

Remove flank from fridge, bring flank to room temp,

Just before you put steak on to sear, so things are ready at the same time, heat a pan and sauté the peppers and onions with a little bit of salt and pepper. I did mine for 4 in 3 batches at 6 mins each batch. Or grill your veg on the outdoor grill.

remove steak from marinade (reserving marinade) and sear as desired (ideally on grill). Let rest 5 - 10 mins and cut against grain.

While steak is resting, char tortillas. If needed, add steak back to pan and add a little marinade if you want to, but I did not need to do this..

Instead of charring, you can do stack tortillas wrapped in a moistened-and-wrung-out paper towel with a 1-minute spin in the microwave, or in that same moistened paper towel then wrapped in foil and heated in the oven for 10 minutes at 350°F. (But I really like the taste of the tortillas when they have a little char on them.)

Transfer cooked steak, vegetables, and tortillas to a serving platter garnished with the accoutrements of your choice and enjoy!

If you don't have a sous vide, just marinate the flank and cook it on a grill until it reaches an internal temp of about 130 degrees F and then rest it 5 - 10 mins.





**Instructions**

If using dry beans, place beans into a large container and cover with several inches of cool water. Soak beans 8 hours to overnight. (Or use canned beans. I do!)

Cook chopped bacon in a large pot over medium-high heat until crispy, about 10 minutes. Remove bacon slices to a plate lined with paper towel to drain. If it's not a huge amount of bacon grease, just leave it in the pan. I use the high quality pre-cooked bacon which does not render a lot of grease. This is NOT the shelf-stable pre cooked bacon, but the kind you find in the freezer section.

Drain and rinse pinto beans; transfer to a the pot containing the bacon. For dried beans, pour enough beer over the beans to cover by several inches. For canned beans, add 12 oz of beer to 2 cans of beans. Stir salt and garlic into the water; bring to a boil and reduce heat to low.

Add cilantro, green onions, RoTel, and jalapeno pepper to the pot; bring mixture to a simmer and cook until the beans are completely tender and everything is incorporated. Simmer on low for 35 - 45 mins.

These beans are great right out of the pot and also freeze well. Use them as a side dish, in nachos, in breakfast tacos, or in a taco salad!

Omit the bacon and these are Vegan.





**Instructions**

Finely Dice the onion

Finely chop the Cilantro - use the stems too, but make sure they're clean. (See Pico De Gallo recipe for Cilantro cleaning instructions).

Chop the Peppers very finely

Cut Avos and scoop out the meat. It's best to place avocado down on cutting surface, slice vertically, then, making sure avo is still on cutting surface (don't hold it just in your hand while you do this for safety reasons), cut a grid pattern into the flesh and scoop the flesh out into your mixing bowl.

Mix all ingredients

Add Salt to taste.

Taste and make any adjustments needed.

If some like it hotter, serve some thinly sliced peppers on the side.

Fantastic with corn chips. For a more authentic experience, fry your own tortilla chips by heating a pot of oil to about 375 degrees, cutting your corn tortillas into triangles and dipping them in the hot oil until they're golden brown. Season with salt immediately after coming out of the hot oil so the salt will stick. Delicious!

If you're short on time, just grab a bag of tortilla chips at the market.





**Instructions**

Combine the first three ingredients to make the mixer. Then to that, add the tequila, cointreau and grand marnier.

To salt the glass, run a lime along the rim of the glass and then dip in a plate of kosher salt.

Serve over rocks.

FOR ONE MARG:

2 oz mix + 2 oz Teq .5 oz Grand Marnier + .5 oz Cointreau