

BLACKBERRY MULE COCKTAIL

Makes 1.

4 very large, plump blackberries or 8 smaller ones, plus more for garnish
1 sprig mint, plus more for garnish
6 oz. ginger beer
2 oz. vodka
1 to 1 1/2 T. fresh lime juice
Ice cubes

1. Place a copper mug or glass in the freezer until frosty. In another glass, muddle the blackberries with a sprig of mint. Add the ginger beer, vodka and lime juice.
2. Fill the cold copper mug or glass with ice and strain the liquid into the mug or glass. Garnish with more blackberries and mint.

SHICHIMI TOGARASHI SPICED MISO HONEY SALMON

WITH WASABI GINGER AIOLI

Serves 4.

Salmon:

1/4 cup yellow or white miso
2 T. mirin
1 T. honey
4 (6 oz.) salmon fillets
Shichimi Togarashi for garnish
(or use red pepper flakes and/or
sesame seeds)

Aioli: Keeps 2 days.

1/2 cup mayonnaise
2 tsp. minced fresh ginger
1 tsp. lime zest
1 tsp. lime juice
1 T. wasabi paste (mashed equal parts
powder and water)
1/4 tsp. salt

1. For salmon, preheat broiler with the rack 8 to 10 inches from the heat source. Combine the miso, mirin and honey in a medium bowl.
2. For the Aioli, combine all ingredients in a small bowl. Cover and refrigerate at least 1 hour and up to 2 days before serving.
2. Line a baking sheet with foil. Brush the bottom of the salmon fillets with the miso mixture and set on the foil. Brush the top of the salmon with the remaining miso mixture. Broil the salmon for 8 to 10 minutes or until nicely browned and just cooked through.
3. Decorate the serving plates with a smear of the Aioli and set a salmon fillet on the plates. Sprinkle the salmon either lightly or more heavily with the Shichimi Togarashi and serve.

SALVADORIAN CHEESE STUFFED PUPUSAS WITH CORTIDO

Pupusas:

Makes 8—Serves 4.

3 T. avocado or grapeseed oil, divided use
2 cups masa harina
1/2 tsp. kosher salt
2 1/2 cups warm water, divided use, or more as needed
5 oz. whole milk mozzarella cheese, shredded
Sour Cream and Hot Sauce for serving

Curtido:

1/4 cup white vinegar
1 tsp. honey or 1 1/2 tsp. sugar
1 tsp. dried oregano
1/4 tsp. crushed red pepper flakes
1/4 head green cabbage, finely shredded
1 medium carrot, peeled and shredded
2 finely chopped green onions
Kosher salt to taste

1. For Pupusas, combine 1 T. oil and 1 cup warm water in a small bowl—this mixture is used to dip hands in to keep the dough from sticking as you form the cakes—set this aside.
2. Whisk together the masa harina and salt in a medium bowl. Slowly add 1 1/2 cups warm water, stirring constantly, until all of the water is incorporated and dough is moist and pliable, adding more water to reach correct consistency.
3. Dip your hands in the oil and warm water mixture to moisten your finger and palms. Scoop out about 1/8 of the dough, a little larger than a gold ball. With your hands, roll into a ball and then gently press back and forth between your palms, shaping the dough into a disc, 3 to 4 inches wide. Add a large pinch of shredded mozzarella to the center of the disc and thinly press the sides up all the way up, over and around the cheese to seal. Use your palms to press the ball back into a disc about 1/2-inch-thick; place on a parchment-lined sheet pan. Repeat with remaining dough.
4. To make the Curtido, combine the vinegar, honey or sugar, oregano and crushed red pepper flakes in a large bowl. Add cabbage, carrot and green onions; toss to combine and coat evenly. Season to taste with salt. Serve within 1 hour.
4. Heat remaining 2 T. oil in a large nonstick skillet or griddle over medium high heat. Cook Pupusas until cooked through and lightly browned, 5 to 6 minutes per side. Serve hot topped with Curtido, Sour Cream and Hot Sauce.

BLUEBERRY CHEESECAKE GALETTE

Serves 6 to 8.

Pastry:

1 3/4 cups flour
2 T. sugar
1 tsp. cider vinegar
Pinch salt
1/2 cup unsalted butter, diced and chilled
1 large egg mixed with 2 T. water

Filling:

2 cups fresh blueberries
1/3 cup plus 2 T. sugar, divided use
1 T. fresh lemon juice
4 tsp. cornstarch
1-8 oz. pkg. cream cheese, softened
1 large egg plus 1 egg yolk, divided use
Pinch freshly grated nutmeg
Coarse sugar for sprinkling

1. For the pastry. Place flour, sugar, vinegar and salt in a food processor and pulse to combine. Add the cold butter and pulse until butter in pea-sized. Add egg/water mixture and pulse until dough just starts to form. Turn out onto a piece of plastic wrap; shape into a disk, wrap tightly and refrigerate until firm, at least 1 hour.
2. Place dough between two sheets of parchment paper and roll out into a 12-inch round. Set on a baking sheet and refrigerate until ready to form.
3. For the filling, toss blueberries with 1/3 cup sugar, lemon juice, cornstarch and salt. In another bowl, whisk cream cheese, egg yolk, 2 T. sugar and nutmeg.
4. Remove dough from refrigerator and peel off top sheet of parchment. Spread half the cream cheese mixture over the dough, leaving a 2-inch border. Top with blueberries. Fold edge of dough over filling. Drizzle with remaining cream cheese mixture; refrigerate 30 minutes.
5. Put a second baking sheet in the oven in the lower third, upside down. Preheat the oven to 425 degrees. Whisk the whole egg and use to brush the exposed crust; sprinkle with coarse sugar. Place the baking sheet directly on the hot baking sheet in the oven and bake until crust is golden, 20 to 25 minutes. Let cool slightly before serving.