



YUCATAN PORK TACOS WITH ORANGE JICAMA SALSA AND PICKLED RED ONIONS AND BEETS
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HAIL KALE CAESAR!
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PULITZER PRIZE-WINNING *LOS ANGELES TIMES* FOOD CRITIC JONATHAN GOLD PUT IT BEST WHEN HE SUMMED UP SANTA MONICA'S BLUE CHIP RESTAURANT, BORDER GRILL, IN HIS 2014 "101 BEST RESTAURANTS" LIST: "Nobody has managed to marry the freshness of the California kitchen with the deep, complex flavors of Mexican cooking in quite the way that Feniger and Milliken do." Indeed.

Over the last thirty years, Susan Feniger and Mary Sue Milliken have grown their culinary empire as thoughtfully as they have their organic, sustainable, and predominantly inherently gluten-free menu of modern Mexican cuisine. Along with livening up Food Network with their "Too Hot Tamales" series, they launched a food truck business and outposts in downtown Los Angeles, at LAX's international terminal, and in the Forum Shops and Mandalay Bay in Las Vegas. Each has leveraged her position to effect positive change in the community, too; Mary Sue is on the board of Share Our Strength, a foundation to end child hunger, and is a sustainable-food policy advocate; Susan is on the board of the Scleroderma Research Foundation and the Los Angeles LGBT Center. And that's the short list.

Throughout, their focus has remained on sharing the authentic South-of-the-Border flavors they first discovered through staff meals prepared by their Mexican peers while working in French restaurants (and further mastered with one heck of an R&D road trip).

A Taste of the Border

RENOWNED CHEFS **SUSAN FENIGER** AND **MARY SUE MILLIKEN** BRING THE AUTHENTIC FLAVORS OF BORDER GRILL TO YOUR TABLE.



PHOTOGRAPHY RENEE ANJANETTE / FOOD STYLING SIENNA DEGOVIA

Make any of the following recipes (they're perfect for parties!) for an authentic taste of the Border and the rich satisfaction that comes from marrying secrets learned from street vendors, *abuelas*, and beachfront taco stands with fresh California culinary sensibilities.

Chile-Lime Shrimp Tacos

MAKES 8 TACOS The snap of shrimp and crunch of radishes give these brightly flavored tacos great texture, while the play on hot spices and cooling cucumber make them a true party for the palate. While the recipe calls for grilling the shrimp on bamboo skewers, you can also broil them, without skewers, on a baking sheet.

1 pound (16 to 20) shrimp, peeled and deveined

Kosher salt

½ teaspoon paprika

½ teaspoon cayenne

2 Persian cucumbers or 1 English cucumber, skin on, finely julienned

6 red radishes, finely julienned

½ of a small jicama (about 1 cup), peeled and finely julienned

½ bunch cilantro leaves (about 1 cup loosely packed), chopped

8 small GF corn tortillas

1 tablespoon fresh lime juice

1 tablespoon extra-virgin olive oil

Freshly ground black pepper

1 large avocado, seeded, peeled, and sliced

Soak 5 bamboo skewers in water for 20 minutes. Skewer the shrimp lengthwise, piercing the tails first and sliding the shrimp up the skewer for a total of 3 or 4 shrimp per skewer. Mix 1 teaspoon salt, the paprika, and the cayenne, sprinkle evenly over shrimp, and chill skewers in the refrigerator for 1 hour.

In a mixing bowl, toss the cucumbers, radishes, jicama, and cilantro. Reserve.

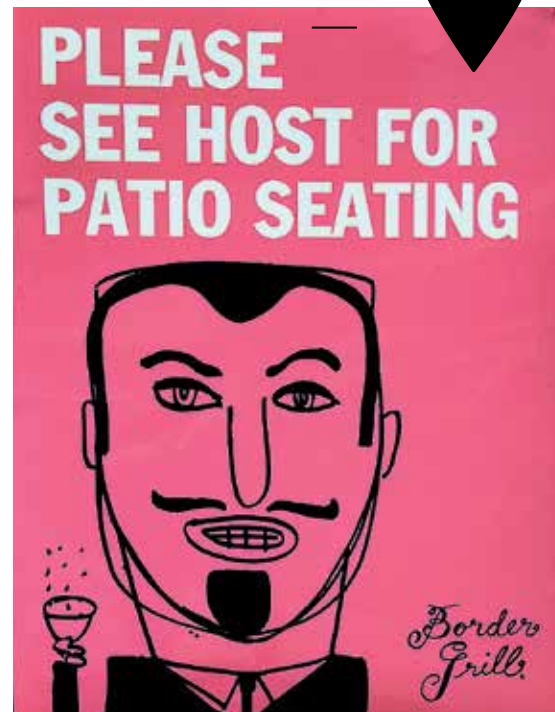
Warm the tortillas individually in a pan over medium heat. Reserve in a towel. Grill or broil the shrimp until just barely



CHILE-LIME SHRIMP TACOS
recipe at left



MARY SUE MILLIKEN AND SUSAN FENIGER



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cooked through, about 2 minutes per side. Remove the skewers and place two cooked shrimp on each tortilla. Toss the cucumber mixture with the lime juice, olive oil, and salt and pepper to taste and mound generously on each taco. Top with a slice of avocado and serve.

Yucatan Pork Tacos with Orange Jicama Salsa and Pickled Red Onions and Beets

MAKES 20 TACOS Don't be intimidated by this ingredient list! It's mostly spices and optional garnishes, and slow-cooking pork in a bath of spices and charred vegetables imparts a deep, rich flavor. Shredded and paired with Orange Jicama Salsa and Pickled Red Onions and Beets, it's a full-blown celebration of flavors—and a perfect build-it-yourself party dish. If you can't find banana leaves, which are available at Mexican and Asian grocers, use aluminum foil.

½ cup achiote paste (available in markets' Mexican foods section)

10 cloves garlic, chopped

1½ cups fresh orange juice

Juice of 2 limes

8 bay leaves, crumbled

2 teaspoons cumin seeds

1 teaspoon ground cinnamon

2 teaspoons dried thyme

1 teaspoon dried oregano

Kosher or sea salt

2 teaspoons freshly ground black pepper

4 pounds pork butt, cut into 3-inch cubes

4 Anaheim chiles

2 white onions, sliced ½-inch thick

5 Roma tomatoes, sliced ½-inch thick

1 pound banana leaves, softened

over low flame; or aluminum foil

20 small corn tortillas, warmed, for serving

1¼ cups refried black beans, warmed, for serving

Orange Jicama Salsa (at right), for garnish

Pickled Red Onions and Beets (at right), for garnish

Preheat the broiler. In a large bowl, mash together the achiote paste, garlic, orange juice, lime juice, bay leaves, cumin seeds, cinnamon, thyme, oregano, 2 teaspoons salt, and the pepper with a fork. Add the pork, toss to evenly coat, and marinate, in the refrigerator, at least 4 hours.

Roast the chiles on a tray under the broiler, turning each side so the skin chars evenly. Transfer to a paper bag, fold the top closed, and let steam until cool, about 10 minutes. Peel by hand (not under running water, which will wash away flavor), then dip the peppers briefly in water to remove any blackened bits. Cut away and discard stems, seeds, and veins. Cut the peppers into strips and reserve.

Preheat the oven to 300°F. Heat a large, cast-iron skillet over high heat. Char the onions until blackened on both sides. Then char the tomatoes on both sides. Reserve.

Line a large baking dish with a layer of banana leaves or foil. Arrange the pork in an even layer and top with the onions, tomatoes, chiles, and all the marinade. Cover with more banana leaves (if using) and wrap the dish tightly in foil.

Bake for 2½ to 3 hours, or until the pork is tender and moist. Remove from oven, let sit 10 minutes, then unwrap and discard banana leaves. Using two forks, shred the pork into bite-sized pieces in the marinade, then season with salt to taste.

Place warm tortillas on a work surface and top with a layer of black beans. Add shredded pork and top with Orange Jicama Salsa and Pickled Red Onions and Beets. Serve immediately.

Orange Jicama Salsa

MAKES ABOUT 4 CUPS Vibrant in flavor and texture, this festive salsa can perk up grilled fish, baby back ribs, braised meats, or sandwiches.

4 oranges

1 medium jicama, peeled and diced small

1 bunch cilantro, chopped

¼ cup fresh lime juice

1 teaspoon kosher salt

Supreme the oranges: cut away the top and bottom of the orange and set it on a flat surface. Using a sharp knife cutting from top to bottom, remove the peel and membrane of the orange. Remove each segment of orange without any of the membrane by using your knife to slice down on each side of each segment to free it from the membrane. Dice the orange segments small.

Combine the oranges, jicama, cilantro, lime juice, and salt and let sit for at least 30 minutes before serving.

Pickled Red Onions and Beets

MAKES 3 TO 4 CUPS Easy to make, these slightly sweet, perfectly seasoned pickled veggies are very versatile.

Pile them on tacos, slip them into the Hummus, Quinoa, and Veggie Wraps (page 53), or throw them on a turkey sandwich. They keep in the fridge for up to a month, so you have plenty of time to enjoy them.

1 pound (about 2 large) red onions, thinly sliced

1 cup white vinegar

1 teaspoon freshly ground black pepper

1 teaspoon chopped cumin seeds

1 teaspoon dried oregano

4 cloves garlic, sliced

2 tablespoons sugar

1½ teaspoons kosher salt

1 large beet, trimmed, peeled, and cut into eighths

Place the onions in a medium saucepan and pour in enough water to cover. Bring to a boil, and remove from the heat. Drain and set the onions aside. Combine the remaining ingredients in the saucepan. Bring to a boil, reduce to a simmer, and cook for 10 minutes. Add

the onions and simmer an additional 10 minutes. Transfer the mixture to a container, cover, and refrigerate for at least a day before serving.

Hail Kale Caesar!

SERVES 4 This wildly exciting take on the ever-popular salad features lots of neat chef tricks, including how to make crunchy-cool Cotija cheese croutons and poached lemon peels, and how to tenderize and infuse flavor into kale by massaging the dressing into the leaves. More important, it's unctuous, hearty, and incredibly delicious.

FOR THE DRESSING:

- 2** canned anchovy fillets
- 1** clove garlic
- 1** teaspoon gluten-free Dijon mustard
- 1** tablespoon fresh lemon juice
- 1** tablespoon red wine vinegar or cider vinegar
- ½** teaspoon Worcestershire sauce
- 1** egg yolk
- ½** cup extra-virgin olive oil
- ¼** cup freshly grated Parmesan cheese
- Sea salt and freshly ground black pepper

FOR THE SALAD:

- ½** cup vegetable oil
- 4** cloves garlic, thinly sliced
- 3** ounces (about ¾ cup) Cotija cheese, broken into crouton-sized pieces
- 1** large or **2** small bunches black kale (also called dinosaur or lacinato), stems removed, torn into bite-sized pieces
- 30** threads Poached Lemon Peel (see recipe)

Make the dressing: Combine anchovies, garlic, mustard, lemon juice, vinegar, Worcestershire sauce, and egg yolk in a mini food processor or mortar and pestle and blend until smooth. Slowly add the olive oil until emulsified. Add the Parmesan and season liberally with salt and pepper. Set aside.

Make the salad: Heat the vegetable oil in a small saucepan over medium-low heat. Carefully drop the sliced garlic



into the oil and stir constantly until the garlic edges begin to brown, about 3 minutes. Remove immediately with a slotted spoon, drain on a paper towel, and sprinkle with salt, reserving the oil over medium-low heat.

Drop the pieces of Cotija into the hot oil and fry until golden brown, 3 to 5 minutes. Drain on a paper towel.

To serve, aggressively massage the dressing into the kale with your hands, squeezing the greens to best incorporate the dressing. Drain any extra dressing, toss in the Poached Lemon Peel threads and crispy garlic chips, and top with Cotija cheese croutons.

Poached Lemon Peel

Use any extra peel to dress up sautéed veggies; the leftover syrup makes an awesome vodka mixer.

- 3** lemons, well scrubbed
- ½** cup lemon juice
- ¼** cup sugar
- 2** sprigs thyme
- ½** teaspoon kosher salt

Peel the zest from the lemon with a vegetable peeler. Cut the zest into 2-inch strips. In a small pot, bring the lemon juice, sugar, thyme, and salt to a boil. Add the zest, return to a boil, remove from heat, and let sit at room temperature for 20 minutes. ■

GAME ON!

Train your brain by finding the hidden words. HINT: they can be backward, forward, or diagonal.

A S G D L E B G M R S S Y U C J H N
R U I R Q A N U E A U X C F O D I W
T G N U E I O G R O R R V Y S A A H
I A R A R B I C I R A R O B G I T I
C R H P T N L C R C A U A A V Q S M
H A S F E A I E K A S T T S A U A S
O P M F W L C E D W H I A V X I P Y
K S D I E H R U O A D C A Y E R U K
E A Y D L S A N Y I N F A X F I A G
S V Y S T L D R D B R O C H E T T E
Y A J S Q E I E D J L U F R O L O C
P N Z G R D W K I C L J Q M E S L H
X Z S L A V E G E T A B L E S D L A
G R A Y C N A L C N V S R L Q N E R
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SPRING'S BOUNTY

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|------------|------------|------------|
| ARTICHOKES | CRACKERS | MILLIKEN |
| ASPARAGUS | DAIQUIRI | NADELBERG |
| BROCHETTE | DELICIOUS | PASTA |
| BURRATA | FAVA | PERELLO |
| CALIFORNIA | FENIGER | SECONDS |
| CHARCOAL | FRIAND | SPRING |
| CHARRED | GALETTE | VEGETABLES |
| CHILLED | HARDCASTLE | WHIMSY |
| CLANCY | JOYOUS | WONDERLAND |
| COLORFUL | MEYER | YUCATAN |

For the solution, go to gffmag.com/spring2015.

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