

# Cooking School

## *with the London Chef*

### **Cinco de Mayo - Classic Margaritas, Fresh Ceviche & Guacamole**

For a true chef mis-en-place experience we suggest having the ingredients out, washed and measured, and the equipment ready to go before you begin cooking. Pour yourself a large glass of whatever you like to enjoy while cooking, and remember to have fun in the kitchen! These quantities can be easily doubled, but if you increase food quantity make sure to use appropriate sized pots/pans for the best outcome.

#### **Margarita**

Tequila  
Triple sec  
Limes  
Sugar  
Ice

#### **Guacamole**

Avocados (ripe)  
Tomatoes  
Cilantro  
Jalapeño  
Garlic  
Red onion  
Ground cumin

Tortilla chips

As a note, you can make some rice in advance to make this act as a more full meal!

#### **Ceviche**

Fresh or frozen fish fillets skin off and pinned (sashimi grade is ideal)  
- halibut, ahi, albacore, rock fish etc but nothing from fresh water  
Ground cumin  
Garlic  
Lime  
Lemon  
Tequila  
Jalapeño  
Tomato  
Cucumber  
Cilantro

#### **Equipment**

Knife  
Cutting board  
Glasses  
Mixing bowls  
Fork or potato masher  
Canola oil  
Salt