

## **Mexican for Brunch! Class Report**

Personal Chef Debbi Gordon used the experience she garnered while living in Mexico to show us how to turn a lazy Sunday brunch into a Fiesta! She started out with Chilaquiles Roja Con Huevos Y Queso Fresco (corn tortilla casserole with red sauce, eggs and cheese). This was so quick and easy, yet tasted so wonderful. ... and the presentation with the eggs perched on top and a little cilantro sprinkled on the red sauce backdrop was very eye-catching!

Tasty Salsa Cruda (fresh Mexican table salsa), spirited Salsa Verde (green tomatillo salsa) and chorizo all paired up to make flavorful soft tacos. The finale was caramelized plantains with Mexican sour cream sauce. All of which was complimented by the fruity Passion Colada Punch!

Chef Debbi also shared a tip for reducing the bite of hot peppers – drizzle them with some fresh lime juice! Thanks Chef Debbi!





