

Holiday Cooking Class at Border Grill: Creating a Fabulous Holiday Party

Saturday, December 1, 2007

11 a.m. to 1 p.m. and 2 p.m. to 4 p.m.

“Too Hot Tamales” Mary Sue Milliken and Susan Feniger reveal the secret to creating a fabulous holiday party with handmade cocktails, delicious appetizers, and more! For only \$75, this demonstration-style cooking class includes lunch, cocktails, and a recipe booklet.

Classes fill up fast so call today for reservations! 310.451.1655

Holiday Cooking Class Menu

Spiced Red Sangria

red wine steeped with cinnamon, cloves, allspice, and slices of fresh citrus

Cucumber Mojitos

homemade cucumber-infused rum muddled with fresh mint and lime

Spinach Salad

with limed pepitas, pomegranate, and red wine vinaigrette

Cotija Cheese and Yam Quesadillas

with caramelized onions and baked yams with lime and honey

Plantain Empanadas

roasted plantains stuffed with black beans, poblano chiles, and cotija cheese

Spicy Seared Shrimp

quickly sautéed and served with mexican cocktail sauce

Grilled Skirt Steak

with avocado chimichurri

Green Posole

traditional holiday stew of tender pork and hominy in a rich, tomatillo broth

Chocolate Kahlua Bread Pudding

with pecan streusel and whipped cream



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