

Virtual Cooking Class
December 3rd, 5PM-6:30PM
Edgewater Capital
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Guerilla Tacos Recipe

Prep time: 10 minutes

Cook time: 30 minutes

Yield: 4 to 6 servings

INGREDIENTS

For the roasted sweet potatoes:

- 1 to 2 medium sweet potatoes, cut into 1/2-inch cubes (about 2 cups cubed)
- 2 tablespoons neutral cooking oil (such as grapeseed or canola)
- 1/2 teaspoon kosher salt
- 1 teaspoon chili powder
- 1/2 teaspoon ground cumin

For the beans:

- 2 tablespoons neutral cooking oil (such as grapeseed or canola)
- 1/2 medium yellow onion, diced (about 1/2 cup diced)
- 1/2 teaspoon kosher salt, plus more to taste
- 1 clove garlic, minced
- 1 jalapeño, stemmed, seeded, and minced
- 1 15-ounce can black beans, drained and rinsed
- Apple cider vinegar or water, as needed

To serve:

- 10 to 12 corn tortillas
- 1/2 cup tomatillo salsa verde, homemade or store-bought
- 2 cups cooked chicken or shrimp (Optional)
- 1 ripe avocado, sliced thin
- Fresh cilantro, roughly chopped
- Lime wedges
- 1/4 cup crumbled cotija cheese

METHOD

1. Preheat oven to 425°F.
2. Roast the sweet potatoes: In a medium-sized bowl, toss the sweet potatoes, 2 tablespoons oil, salt, cumin, and chili powder. Spread on a baking sheet in an even layer. Bake 15 minutes, then use a spatula to flip and stir the sweet potatoes. Roast another 15 minutes or until sweet potatoes have puffed up and have crisp, roasted edges.
3. Make the black beans: While the sweet potatoes roast, heat 2 tablespoons oil in a medium saucepan over medium heat. Add the onions and 1/2 teaspoon salt, and sauté until soft and translucent, 5 to 7 minutes. Add the garlic and jalapeño, and sauté 2 minutes more. Fold in beans.
4. Cook, stirring occasionally, until the beans are soft and seasoned, about 10 to 15 minutes. If beans seem dry or bottom of pan starts to sizzle, add a splash of apple cider vinegar or water as needed. Taste and add salt as needed.
5. Warm the tortillas: Briefly heat the tortillas one or two at a time in a dry skillet until warm. Transfer to a plate and cover with a towel to keep warm. Alternatively, warm a stack of 5 or fewer tortillas a time in the microwave, covered with a damp paper towel, in 30 second bursts until warmed through.
6. Serve the tacos: Layer tacos with sweet potatoes and black beans. Serve with avocado slices, salsa, minced cilantro, and cotija cheese, letting everyone top their own tacos.

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Chicken Taco Meat

Yield 6 Servings

Ingredients

- 1 tablespoons olive oil
- 3 large boneless, skinless chicken breasts, cut into bite-sized pieces
- 2 cloves garlic, minced
- 1/2 large onion, chopped
- 1 tablespoons chili powder
- 1 teaspoons paprika
- 1/2 tablespoon cumin
- Salt TT
- 7 ounces canned tomato sauce

Directions

1. In a skillet over medium-high heat, add the olive oil and heat until hot.
2. Add the chicken in batches and cook, browning, a couple minutes per side; remove the chicken to a plate using a slotted spoon.
3. Add the garlic and onions to the skillet and cook briefly.
4. Add the chili powder, paprika, cumin and salt to taste.
5. Pour in the tomato sauce and 2 cups water to create a broth.
6. Add the chicken back to the skillet. Bring to a boil, then simmer until the broth is reduced by half.

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Churros

Yield 6 servings

Ingredients

- 1 cup water
- 1/4 cup unsalted butter, diced into small cubes
- 1 Tbsp granulated sugar
- 1/4 tsp salt
- 1 cup all-purpose flour
- 1 large egg
- 1/2 tsp vanilla extract
- Peanut or vegetable oil, for frying

For coating

- 1/2 cup granulated sugar
- 3/4 tsp ground cinnamon

Instructions

1. For the coating whisk together 1/2 cup sugar and cinnamon in a shallow dish, set aside.
2. Heat about 1 1/2 inches vegetable oil in a large pot or deep skillet over medium-high heat to 360 degrees Fahrenheit. While oil is heating prepare batter.
3. Add water, butter, sugar and salt to a large saucepan, bring to a boil over medium-high heat.
4. Add flour reduce heat to medium-low and cook and stir constantly with a rubber spatula until mixture comes together and is smooth (a few lumps in it are fine).
5. Transfer mixture to a large mixing bowl, let cool 5 minutes.
6. Add vanilla and egg to flour mixture then blend immediately with an electric mixer. Blend until mixture comes together and is smooth (it will separate at first but keep mixing it will come together).
7. Transfer to a 16-inch piping bag fitted with a rounded star tip (no bigger than 1/2-inch). I recommend using the Ateco 845 or 846.
8. Carefully pipe mixture into preheated oil, into about 6-inch lengths, cut end with clean scissors.
9. Let fry until golden brown, about 2 minutes per side. Transfer to paper towels to dry briefly then transfer to cinnamon sugar mixture and roll to coat.
10. Repeat process with remaining dough (frying no more than 5 at once). Serve warm with chocolate ganache or caramel sauce for dipping if desired.

Chocolate Ganache

Ingredients

- 8 ounces good semisweet chocolate chips
- 1/2 cup heavy cream
- 1 teaspoon instant coffee granules

Directions

1. Cook the chocolate chips, heavy cream, and instant coffee in the top of a double boiler over simmering water until smooth and warm, stirring occasionally.

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Pre Preparation: (To be completed prior to class starting)

- Vegetables cut and ready
- Ingredients measured out
- Chicken cut and ready

Equipment needed:

- Oven and stove
- Knife
- Cutting board
- Sauce pan
- Saute pan
- Serving plates
- Pan with oil for frying
- Tongs
- Spatula