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world class chefs**

BROUGHT TO YOU BY TEQUILA HERRADURA

ALITAS DE COLORADITO CON TAMARINDO Y TEQUILA (MOLE CHICKEN WINGS) WITH CHEF EDGAR SANTIAGO AND PAULINA VELAZQUEZ

For the wings

1/2 cup of corn starch
1 lb chicken wings

For the marinade

1/4 cup fresh mint leaves
1/4 cup fresh cilantro
3 garlic cloves
50 ml vinegar
1/4 cup of chives
1 tablespoon of salt

For the Mole

1/2 cup tamarid pulp
1/2 cup of water
1 oz sugar
1/4 cup of fresh cilantro leaves
1/2 teaspoon of pepper
1 tablespoon of salt
1 garlic clove
4 oz Tequila Herradura Reposado
4/5 oz Mole coloradito paste
2 cups frying oil

RECIPE

Step 1. Marinate the chicken wings

Chop all herbs, Mint, Cilantro, Chives, Garlic
In a bowl, combine the chicken, vinegar and salt and pepper and
all herbs and toss around until all wings are fully coated
Set aside and let it marinate (Optional to let chicken marinate 24 hours prior to cooking)

Step 2. Prepare Tamarindo / Mole Sauce

Take a bowl and add tamarind paste. Add 1/2 cup of water to paste and stir to soften
Remove any seeds. Add 2 oz of tequila, 1 oz of sugar, 4 oz. of Coloradito Mole and 1 minced garlic clove
Stir until everything is fully mixed. Sauce consistency should not be too thick or too runny.
If mole tamarind paste seems too thick, you can add a bit of water to thin it out

Step 3. Prepare to Cook Chicken

Take your large pot and add 4 cups of oil and begin to heat. Oil should be at 350 degrees to begin cooking chicken
Place cornstarch in a bowl. Take your chicken wings and fully immerse them in the cornstarch
and remove excess starch. Begin to add chicken coated in cornstarch into the oil.
Wings should be fully submerged. Cook for about 8 minutes. Check to see that chicken is fully cooked
by taking a knife and cutting into the wings.
If meat easily comes apart from the bone, they are ready. If not, return to frying for about another minute.
Prepare a plate with a paper towel to place the cooked winged to remove excess oil

Step 4. Plate the dish

Dip the chicken into the tamarind / mole sauce, completely covering the chicken
Garnish with cilantro and chives

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DRINK RESPONSIBLY. MUST BE 21+ TO PARTICIPATE.



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CALLE SESAME DRINK by Mixologist Zach Patterson

Ingredients

Lemon juice
Pineapple Comme
Black Sesame Coridal
Yellow Chartreuse
Habanero Bitters
2 oz Tequila Herradura Reposado

Recipe

Mix 3 oz of cocktail mixer into
2 oz of Tequila Herradura Reposado
Fill shaker with ice
Prepare your glass by taking a lime wedge
to moisten the rim to dip into salt.
Pour your margarita into the glass and enjoy!

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