

Some Like it Hot Salsa & Agua Fresca Workshop

featuring

Chef Lola Wianco Dweck



**Friday, September 25
noon to 2pm**

Learn about the three main techniques behind Mexico's best salsas and sauces - roasting, toasting, and boiling. In this two-hour interactive workshop, participants will:

- Receive recipes and instructions to create three unique salsas using various techniques
- Learn to make homemade corn tortilla chips
- Make a refreshing agua fresca with easy-to-find ingredients
- Ask Lola questions and participate in fun giveaways!

Join from PC, Mac, Linux, iOS or Android: <https://cccconfer.zoom.us/j/94117664667>



Ingredient List

Watermelon Agua Fresca

8 cups watermelon cubed, about 1/2 medium watermelon
5 cups water
1/2 cup sugar (or to taste)
1/4 cup fresh mint or basil minced (optional)

Fresh Green Tomatillo Salsa

8 large tomatillos, rinsed
1/2 bunch of fresh cilantro
1/2 medium onion
2 cloves garlic
2-3 serrano chilies
1 large avocados
Salt, to taste
1 tablespoon olive oil

Classic Salsa Verde

5 large tomatillos, rinsed
1 small tomato
2 cloves garlic
1/2 medium onion
3 jalapeño or serrano chiles
Salt, to taste

Tangy Tomatillo Salsa

5 medium tomatillos peeled and rinsed
2-5 dry árbol chiles
1.5 tablespoon vinegar
Salt, to taste

NOTE: Yellow or red cherry tomatoes also work well in this recipe

Corn Tortilla Chips

1 dozen corn tortillas
1 cup oil for frying
Salt, to taste



Note: Participants can buy ingredients for any of the recipes they'd like to make and cook along with Lola or watch and prepare their favorites after the class at a time that's convenient for them



Lola Wianco Dweck

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