



**GOURMET RECIPES**  
*from*  
**CHEF RICK BAYLESS**





THIS MUNICH DUNKEL STYLE LAGER IS CHARACTERIZED BY ITS SLOW ROASTED CARAMEL MALTS, A HINT OF SWEETNESS, AND ITS SIGNATURE REDDISH COLOR. THE FINEST HOPS AND EXCEPTIONAL YEAST VARIETIES GIVE WAY TO THE BALANCED FLAVOR AND REMARKABLY SMOOTH TASTE YOU CAN ONLY FIND IN A NEGRA MODELO.



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# TROUT WITH CHORIZO, CARMELIZED ONIONS AND NEGRA MODELO

Trucha con Chorizo y Cerveza  
Serves 4



- ¼ cup (2 ounces) fresh Mexican-style chorizo sausage, casing removed
- 2 to 3 tablespoons olive or vegetable oil
- 1 medium red onion, sliced 1/8" thick
- 1 teaspoon sugar
- 2 teaspoons Worcestershire sauce
- 1 cup Negra Modelo
- 1 to 2 tablespoons loosely packed, chopped parsley or cilantro, (thick bottom stems removed, plus extra for garnish)
- Salt
- Coarsely ground black pepper
- 4 skin-on, boneless trout fillets (they should weigh about 6 ounces each)

1. *Make the topping for the fish. In a very large (12-inch) skillet, brown the chorizo over medium-high heat, about 8 minutes. Add one tablespoon of the oil. Add onion and sugar to the pan, and cook until the onion softens and begins to brown, about 7 to 8 minutes. Add the Worcestershire, beer, herbs and salt, usually ½ teaspoon, and simmer until most of the liquid has reduced and the flavors have blended. Taste and season with more salt if needed. Scrape the mixture into a small pan and keep warm over very low heat or in a low oven. Scoop the tomatillos onto a cutting board, leaving most of their juice behind. (They'll have softened to the point of almost falling apart.) Chop them into rough ¼-inch pieces and scrape them into a large bowl.*
2. *Cook the fish. Pat the trout skin dry with paper towels and season with salt. Wipe out the skillet, add the remaining 1 to 2 tablespoons of the oil and set over medium high heat. When the oil is hot, carefully lay the trout fillets in the skillet, flesh side down in a single uncrowded layer. Cook until the trout is barely done, 3 to 4 minutes per side. Sprinkle with black pepper.*
3. *Remove the trout fillets to a plate and top with the warm chorizo and onion mixture. Garnish with more chopped herbs and serve immediately.*





# CHOCOLATE CHILE NEGRA MODELO ICE CREAM

Makes 1 quart



- 1 large pasilla negro chile, stemmed, seeded, deveined
- 1  $\frac{1}{3}$  cups half-and-half
- 2 ounces Mexican chocolate, chopped into small pieces
- 3 ounces semi-sweet chocolate, chopped into  $\frac{1}{4}$ -inch pieces
- 4 egg yolks
- $\frac{1}{2}$  cup sugar
- 1  $\frac{1}{3}$  cups heavy (whipping) cream
- 1  $\frac{1}{2}$  teaspoons pure vanilla, preferably Mexican
- $\frac{1}{4}$  cup Negra Modelo beer

1. *In a small skillet heated over medium, toast the chile, pressing it flat against the skillet with a metal spatula until it is very aromatic—about 10 seconds per side. Place in a small saucepan, add the half-and-half, Mexican chocolate and the semi-sweet chocolate, and heat over medium until steaming (but not boiling). Remove from heat. Cover and let steep for 10 minutes, then pour into a blender jar and process until the chile is completely pureed.*
2. *Set up a 4-quart saucepan, filled halfway with water, into which you can nestle a 3-quart stainless steel bowl. Bring the pot of water to a boil over high heat while you're preparing the custard base. Reduce the temperature under the pot of boiling water to maintain a gentle simmer.*
3. *In the 3-quart stainless steel bowl, whisk together the egg yolks and sugar until thoroughly combined, then whisk in the chile-infused chocolate mixture. Set the bowl of custard base over the simmering water and whisk frequently, scraping down the sides of the bowl regularly with a rubber spatula, until the mixture thickens noticeably, about 5 minutes. The custard is sufficiently cooked when it reaches 180 degrees on an instant-read thermometer. (You can also test it by dipping a wooden spoon into the custard, then running your finger through the custard: if the line holds clearly, the custard has thickened sufficiently.) For the finest texture, strain the mixture through a fine sieve into a clean bowl.*
4. *Fill a large bowl halfway with ice. Nestle the bowl of strained custard in the ice bath. Whisk the mixture until it is completely cool. Refrigerate if not using immediately.*
5. *Stir the heavy cream, vanilla and Negra Modelo into the base. Freeze in an ice cream freezer according to the manufacturer's directions. Scrape into a freezer container and freeze for several hours to firm.*





# A MASTER CLASS IN GUACAMOLES BY RICK BAYLESS



That's plural because there are many guacamoles in the Frontera world. We've always offered a really classic guacamole, of course, and it's made with fresh local tomatoes during our season, with sundrieds the rest of the year. We offer monthly-changing modern guacamoles too (many have inspired the recipes that follow). And there are the utterly naked guacamoles made from lightly seasoned mashed avocado, the kind of guacamole that becomes a delicious component we use when composing plates of empanaditas, flautas or the like.

No matter what flavor guacamole you're making, it's really all about the avocado. And the avocado is one of the most stubborn vegetables (a fruit, really, according to the botanists). It takes a year to mature on the tree, it won't ripen until picked (but thankfully it can be cooled and held in an unripe state for a number of months), it's sensitive to temperatures that are too low or high, it bruises easily, and it takes week or so to ripen from hard to creamy-soft. No ripening contraptions or simple paper bags will hurry that avocado's ripening along at any truly useful rate.

Yet, an unblemished, buttery-ripe avocado can be a breathtaking wonder. And if yours has been coddled in its cardboard cradle from field to kitchen, if it hasn't been held in its unripe state below about 50 degrees or allowed to get hotter than, say, 75 as it's ripening, and if it hasn't been gassed with a blast of ethylene to rush its softening—it will perfect experience. Especially if it's been picked fully mature (oil-rich) from the volcanic soil around Uruapan, Michoacan, the avocado capital of the world. Those are the avocados we use in Frontera, and we manage their journey from field to packing house to ripening room to restaurant kitchen. That's why folks like our guacamole so much: we use great avocados and we ensure that they're treated right.

1. Turning good avocados into about 3 cups of Classic Guacamole is easy, though it requires some restraint. 1) First, prep the vegetables, mixing them together in a bowl: Stem and finely chop 1 large fresh serrano or 1 small fresh jalapeño chile (you can split the chile lengthwise and cut out the seeds and veins for a less-spicy, more refined texture, though I rarely do). 2) Chop 1 small ripe tomato into ¼-inch bits (to ensure they won't soften the avocado with too much moisture, we let the tomato drain for a few minutes in a strainer); OR finely chop ¼ cup soft, sundried tomatoes (the ones that have the texture of a dried apricot). 3) Twist off a small handful of cilantro (where the leaves begin) and, holding it tightly bunched, thinly slice across the leaves and tender upper stems. 4) Finely dice 1/2 of a small white onion, scoop into a strainer and run under cold water for 30 seconds or so to "deflame" it; shake off the excess water and measure 1/3 cup.





## A MASTER CLASS IN GUACAMOLES BY RICK BAYLESS (CONTINUED)



2. In a large bowl, coarsely mash the flesh of 3 ripe avocados (together they should weigh 1 to 1 ¼ pounds before they're cut): cut the avocados in half around the pit from top to bottom and back up again, twist the halves in opposite directions, pull them apart, scoop out the pits, scoop the flesh from each half). The mashing implement is important: to create thick, "meaty" guacamole, use a large fork or old-fashioned potato or bean masher—we use a large potato masher at Frontera. 6) Gently stir in the vegetables, remembering that you don't have to use them all if it looks like they're going to take focus away from the avocado. 7) Taste what you have, then start the restrained addition of lime: it usually takes a tablespoon or two of fresh-squeezed lime juice to heighten the avocado flavor without screaming "lime juice!" I can assure you that it'll take about 1 teaspoon salt to harmonize the avocado with the other flavors—any less will leave the avocado flavor wandering in the wilderness.



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# WILD MUSHROOM QUESO FUNDIDO

Queso Fundido con Hongos Silvestres

Serves 4 as a soft taco filling



¾ ounce (about ½ cup) dried porcini (or other wild) mushrooms

2 tablespoons olive or vegetable oil

Hot green chiles to taste (roughly 1 large jalapeño or 2 serranos), stemmed, seeded (if you wish) and finely chopped

1 medium white onion, cut into ¼-inch pieces

1 large ripe tomato, cored, seeded (if you wish) and cut into ¼-inch pieces

3 tablespoons beer, preferably a full-flavored beer like Negra Modelo

8 ounces Mexican melting cheese (like Chihuahua, quesadilla or asadero) or Monterey Jack, mild cheddar or brick, shredded (you'll have about 2 cups)

1. *Rehydrate the mushrooms. Scoop the mushrooms into a small bowl, cover with boiling water and let stand for 20 minutes, stirring for even rehydration. Drain off the liquid (it's great added to mushroom soups), pressing on the mushrooms to remove all the water. Chop into ¼-inch pieces.*
2. *Preparing the flavorings. Heat the oil in a large (10-inch) skillet over medium-high heat. Add the chiles, onion, tomato and mushrooms and cook, stirring nearly constantly, until the onion begins to soften and brown, 7 or 8 minutes. Add the beer and stir until the liquid has evaporated and the mixture is once again dry looking.*
3. *Finishing the queso fundido. With the skillet of beery vegetables over medium-low, sprinkle in the cheese. Stir slowly and constantly until just melted—too long over the heat and the cheese will become tough, oily and stringy. Immediately scoop into a warm serving dish (a small fondue dish with a tea light below is ideal) and serve with warm tortillas for making soft tacos or chips to dip.*





# FRONTERA'S AWARD WINNING CHILI



## ANCHO SEASONING BASE

Need garlic cloves, unpeeled

Need (about 4 ounces total) dried ancho chiles

1 ½ teaspoons dried oregano, preferably Mexican

½ teaspoon black pepper, whole or freshly ground

⅛ teaspoon cumin seeds, whole or freshly ground

A scant ¼ teaspoon cloves, whole or freshly ground

Salt, about 1 teaspoon

## CHILI

1 tablespoon bacon drippings or oil

2 pounds meat (I prefer half pork shoulder and half beef chuck) cut into 1/2-inch cubes

1 large white onion, chopped

4 cups beef broth, 3 cups broth and 1 cup Negra Modelo Beer

Salt

Sugar

About 1 cup canned tomatoes (optional)

2 tablespoons Masa Harina

About 2 cups of your favorite cooked beans, either homemade or canned





## FRONTERA'S AWARD WINNING CHILI (CONTINUED)

1. Set a heavy ungreased skillet or griddle over medium heat. Lay the unpeeled garlic on the hot surface and let it roast to a sweet mellowness, turning occasionally, until soft when pressed between your fingers (you'll notice it has blackened in a few small spots), about 15 minutes. Cool, then slip off the papery skins and roughly chop.
2. While the garlic is roasting, break off the stems of the chiles, tear the chiles open and shake and/or pick out all the seeds. For the mildest sauce, be careful to remove all the stringy, light-colored veins. Next, toast the chiles (to give them a richer flavor) a few at a time on your medium-hot skillet or griddle: open them out flat, lay them on the hot surface skin-side up, press flat for a few seconds with a metal spatula (if the temperature is right you'll hear a faint crackle), then flip them. (If you pressed them just long enough, they'll have changed to a mottled tan underneath. If you see a slight wisp of smoke, it's okay, but any more than that will mean burnt chiles and bitter taste.) Now press down again to toast the other side (you won't notice as much change in color on the skin side). Transfer the toasted chiles to a bowl, cover with hot water and let rehydrate for 30 minutes, stirring regularly to insure even soaking. Pour off all the water and discard.
3. If using whole spices, pulverize the oregano, pepper, cumin and cloves in a spice grinder or mortar, then transfer the ground spices to a food processor or blender, along with the drained chiles and the garlic. Measure in the broth and process to a smooth puree, scraping and stirring every few seconds. (If you're using a blender and the mixture just won't move through the blades, add more broth, a little at a time, until everything is moving, but still as thick as possible. Not only is a watery marinade uninteresting, but the pureeing capabilities of the blender are much reduced when too much liquid is added.) With a rubber spatula, work the puree through a medium-mesh strainer into a bowl; discard the skins and seeds that remain behind in the strainer. Taste (it'll have a rough, raw edge to it), then season with salt.
4. In a large, heavy skillet or Dutch oven filmed with oil or bacon drippings, fry the meat and onions over medium-high heat, until nicely browned; drain off most of the fat. Add a full recipe of the ancho seasoning, stir for several minutes to temper the raw flavor. Partially cover and simmer gently for an hour, until it looks like chili; season with salt and a touch of sugar. If you like a less intense flavor, add 1 cup or so of blended canned tomato along with the broth. Mix together masa harina and a little bit of water, then whisk it into the chili during the last few minutes of simmering. Just before serving, stir in the cooked beans. Continue cooking until the beans are warmed through.





# CLAMS AND CHORIZO BY CHEF CHRIS COSENTINO

Growing up in New England the foods around me were influenced by the local immigrants, there is a large Portuguese community there and this dish is one of my favorites. The magic of pork and shellfish is amazing; the richness of the fat and spice from the chorizo and the briny clams creates the most perfect balance of umami. The finish of herbs and lemon juice balance the dish out to be a rounded full flavored dish that can be an appetizer or a main course. The best part is this goes great with a beer.



## CLAMS AND CHORIZO

Serves 6

- 4 lb clams (manila or cockles)
- 4 Tbsp extra virgin olive oil
- 1 8oz chub of spicy chorizo
- 1 red onion julienned
- 6 cloves garlic, sliced
- 1 tsp picked thyme
- 2 cups chickpeas (cooked)
- 1 bottle Negra Modelo
- 3 cups chicken stock
- 1 lemon for juice and zest
- 1 head fennel
- ¼ cup parsley leaves
- ¼ cup mint leaves
- ¼ cup chive batons
- Grilled county bread





## CLAMS AND CHORIZO BY CHEF CHRIS COSENTINO (CONTINUED)

1. *Wash the clams well with ice and cold water snacking vigorously in a bucket. This keeps them cold and gets them clean at the same time. In a large sauté pan over medium heat add the olive oil, julienned onions, and garlic with the thyme sweat out for a few minutes until aromatic then add the spicy chorizo in chunks let it melt. Add the clams and chickpeas with the Negra Modelo and cover until all the clams open about 4 minutes, Add some chicken stock to the pot, let simmer. Remove the cover and adjust the broth with olive oil and lemon juice, divide the clams evenly between 6 bowls.*
2. *In a mixing bowl add the shaved fennel, and herbs dress with lemon juice and olive oil, then top each bowl of clams with the salad, serve with grilled bread.*





# ROASTED TOMATILLO GUACAMOLE WITH CRUNCHY CHICHARRÓN



4 medium (about 8 ounces total) tomatillos, husked and rinsed  
3 ripe, medium-large avocados  
½ medium white onion, chopped into pieces no larger than ¼ inch (about 1/3 cup)  
2 tablespoons fresh lime juice  
2 tablespoons chopped fresh cilantro  
Salt  
A 1-ounce piece of crispy chicharrón (preferably fresh from a Mexican grocery store)  
A couple of tablespoons of Mexican hot sauce like Tamazula, Valentina or Búfalo  
About ¼ cup grated Mexican queso añejo or other garnishing cheese like Romano or Parmesan

1. *Roast the tomatillos on a rimmed baking sheet about 4 inches below a preheated broiler until soft and blotchy black on one side, about 6 minutes, then flip and roast the other side. Cool.*
2. *Scoop the tomatillos onto a cutting board, leaving most of their juice behind. (They'll have softened to the point of almost falling apart.) Chop them into rough ¼-inch pieces and scrape them into a large bowl.*
3. *Mash the avocado flesh in with the tomatillos. Cut the avocados in half, running a knife around the pit from top to bottom and back up again. Twist the halves in opposite directions to release the pit from one side. Scoop out the pit, then scoop the flesh from each half. With an old-fashioned potato masher, large fork or back of a large spoon, coarsely mash the avocado and tomatillo together.*
4. *Rinse the chopped onion under cold running water, shake off the excess and add to the bowl along with the lime juice and cilantro.*
5. *Stir everything to combine, taste and season with salt, usually about 1 teaspoon. If not serving right away, cover with plastic wrap directly on the surface of the guacamole and refrigerate.*
6. *To serve, chop the chicharrón into ¼-inch pieces (as a variation I sometimes "shave" the chicharrón into shards by thinly slicing it) and sprinkle it over the guacamole. Drizzle with the hot sauce and sprinkle with the cheese.*







# MUSSELS (OR CLAMS) WITH SALSA MACHA, NEGRA MODELO, AND HAM

Mejillones (o Almejas) con Salsa Macha, Cerveza Mexicana y Jamón  
Serves 4 as an appetizer or a light main dish

*For making 2 cups salsa macha*

1 ½ ounces (1/3 cup) nuts (use one or more of the following: almonds, peanuts, pecan pieces)

1 tablespoon sesame seeds

2 ounces dried red chiles (one or more of the following: arbol, chiltepín, pequín, serrano seco, chipotle, morita, puya, guajillo, ancho, mulato, pasilla—choose depending on the flavors and spiciness you want to go for; these are listed from smallest and spiciest to the largest and least spicy), stemmed, seeded and torn into small (roughly ¼-inch) pieces (you should have about ½ cup)

1 tablespoon vinegar (cider vinegar works well here)

1 teaspoon salt

A generous 1/2 teaspoon dried herbs such as Mexican oregano, marjoram or thyme

1 ½ to 2 cups olive oil

4 garlic cloves, peeled and finely chopped

About 1 cup (5 ounces) chopped ham (¼-inch pieces are good)


1 cup Negra Modelo

2 cups chicken broth (in a pinch, you can use water, though the delicious cooking juices won't be quite as delicious)

4 pounds mussels or TK clams, well-scrubbed and any “beards” pulled off (when I have time, I soak them in water for a couple of hours with a few tablespoons of cornmeal to insure they spit out any sand they're harboring)

½ cup chopped cilantro or parsley





# MUSSELS (OR CLAMS) WITH SALSA MACHA, NEGRA MODELO, AND HAM (CONTINUED)

1. *Make the salsa macha: Combine the nuts and sesame seeds in a large (10-inch) skillet and set over medium heat. Cook, stirring occasionally, until the nuts are golden and fragrant, about 5 minutes. Add the chile pieces and cook, stirring, until they have just started to change color and add their aroma to the kitchen, about 1 minute more. Transfer everything to a blender or small food processor, add the vinegar, salt and herbs and pulse until finely chopped, but not pulverized (the nuts and chiles should be slightly bigger than the sesame seeds). Scrape the mixture into a medium bowl.*
2. *In a medium (3-quart) saucepan, heat the oil over medium heat. Add the chopped garlic and cook until the garlic floats to the surface and starts to sizzle, a minute or two. Pour the oil over the chile mixture and stir to combine. Let the salsa cool and settle a little before proceeding with the mussels.*
3. *Set a large (5- to 6-quart) soup pot over medium-high heat and spoon in 2 tablespoons of the oil off of the salsa macha. When hot, add the ham and cook, stirring regularly, until beginning to brown. Scoop out half of the ham, draining it on paper towels. Add the beer, broth, mussels (or clams) and 3 tablespoons of the solids from the salsa macha to the pot. (Store the remaining salsa macha in a closed container in the refrigerator for up to 3 months.) Cover and bring to a boil. Boil about 5 minutes, until the mussels (or clams) have all opened. Remove from the heat, scoop out the bivalves with a slotted spoon or tongs and divide them among 4 warm bowls. Taste the broth and season with salt (usually ½ teaspoon) plus a little more salsa macha if you think the broth needs it. Stir in half of the cilantro, then ladle the broth into each bowl and sprinkle with the reserved ham and the remaining half of the cilantro. Serve with lots of crusty bread.*



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