

Mangonada

Ingredients

- 2-3 very ripe mangoes (about a pound)
- 1 cup water or mango juice
- 1 cup chamoy (condiment made of apricots and plums)
- 1 cup ice
- 1 lime, juiced
- ¼ cup sugar
- Tajin (chile lime seasoning)
- 3 tamarind candy straws

Directions

Chop the mango and place the pieces on a baking sheet lined with parchment paper. Freeze the mango for an hour or more. Spread about a quarter cup of chamoy on a small plate or bowl. Set aside. Pour about a quarter cup of Tajin in a small bowl. Set aside. Prep 4 large glasses by first dipping the rim of each glass in the chamoy then dipping it in the Tajin. Drizzle the remaining chamoy at the bottom of each glass and up and down. Set aside. Place a tamarind candy straw in each glass.

Place the frozen mango, ice, lime juice, sugar, and water in a blender, blending until smooth. The mixture will be very thick so you will need a spoon to separate the mixture evenly into each glass.

Pineapple Cucumber Agua Fresca

Ingredients

- 5 cups water
- 1 small ripe pineapple, peeled, cored, and chopped
- 1 cucumber, roughly chopped
- ¼ cup sugar, plus extra

Directions

Place the pineapple and cucumber in a blender, blending until slightly chunky. Place water in a large pitcher along with the sugar. Transfer the pineapple mixture to the pitcher and stir until sugar is dissolved. Taste and add sugar if needed.

Borracho Beans

Ingredients

- 64 oz pinto beans, precooked
- 14 oz Roma tomatoes, roughly chopped
- 6 slices bacon
- 2 cups chicken broth
- 1-12oz bottle Shiner
- 1 small onion, diced
- 1 jalapeno
- 1 small bunch cilantro (about 15 sprigs)
- 1 garlic clove
- Salt to taste

Directions

Chop the bacon into bite-size pieces. Cook over medium-high heat until almost cooked through. Add jalapeños, garlic, onions, and a teaspoon of salt. Cook until onions are translucent. Add the beer and tomatoes, reduce to half. Add the beans and chicken broth. Simmer for 10 minutes. Sprinkle in cilantro. Add salt if needed.