



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Jalapeno Ice Cream

Ingredients

- 2 Jalapenos
- 2 cups heavy cream
- 1 cup whole milk
- $\frac{3}{4}$ c granulated sugar
- 2 tbsp light corn syrup or inverted sugar
- $\frac{1}{4}$ tsp salt
- 1 tsp vanilla extract
- $\frac{1}{2}$ tsp ground cinnamon
- $\frac{1}{4}$ tsp ground ginger
- $\frac{1}{8}$ tsp ground clove
- 1 tbsp cornstarch
- 2 tbsp skim milk powder
- 1 lime, zested
- For garnish:
 - Lime zest
 - Tajin
 - Grilled pineapple
 - Corn Cake
 - Salsa Seca

Directions

Char the jalapenos, whole, over an open flame or in a skillet to blister the skin. After blistered, put in a bowl and put plastic wrap over it and let it steam for about 5 minutes. Blend the jalapenos into a paste using a blender or food processor (remove the seeds if you'd like to mitigate some of the heat), and put to the side.

In a small bowl mix about 2 tbsp of your milk with cornstarch to create a slurry and set to the side.

In a large pot, add your whole milk, heavy cream, sugar, corn syrup, milk powder, salt, and all of your spices. Bring the pot to a simmer and let it simmer for about 4-6 minutes. Next, add your cornstarch slurry and let it cook for another 2 minutes. Once it's thickened, add vanilla, lime zest, and blended jalapenos and let it chill for at least 4 hours to overnight.

When you're ready to churn the ice cream, strain the mixture to get any of the solid jalapeno bits out and then add it to your ice cream maker to churn for about 20-25 minutes (depending on the ice cream maker's instructions).

Once set, let it freeze for 4-5 hours before scooping. Serve with optional garnishes and enjoy!



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Salsa Seca

Ingredients

- 2 dried chile de arbol, seeds removed, crushed
- 1 dried guajillo chile (or pasilla), crushed
- ¼ c Texas pecans, crushed
- 2 tbsp white sesame seeds
- 1 tbsp pepitas
- 1-3 garlic cloves, minced
- 1 ½ tbsp piloncillo or brown sugar
- ½ tsp salt
- ½ tsp ground cinnamon
- ½ tsp smoked paprika
- 2-3 tbsp canola oil

Directions

Toast your pecans, sesame seeds, and pepitas for about 3-5 minutes in a dry skillet over medium heat. Once toasted, set them to the side. In the same skillet, add your oil and heat over medium heat. While your oil is heating, use a food processor to roughly break down your nuts, then put back to the side. Then add your guajillo and pasilla and roughly blend in the food processor until it's small flakes and set to the side. Once your oil has heated up, and your minced garlic cloves and nuts and cook until golden brown. Then add your dried chilies and let cook for one more minute and then remove from the heat. Once removed from the heat, add your salt, spices, and sugar and mix thoroughly, then let cool in a small jar.