



LAKEWOOD

VINEYARDS

COOK + CORK - Episode #5 - Vignoles

Chicken Street Tacos with Mexican - style Spicy Carrots
Smokin' Habs Hot Sauce Spiked Hot Fudge Sundae

Chicken Street Tacos

Ingredients:

- 1 lb chicken thighs (*boneless, skinless*)
- 1 teaspoon cumin
- 1 teaspoon oregano
- 2 tablespoons lime juice
- 1/4 cup orange juice
- 2 cloves garlic *minced*
- 3 tablespoons olive oil
- 2 tablespoons Vignoles

Instructions:

Marinate the chicken thighs for a minimum of 30 minutes (up to 3 hours). Grill until no pink remains on the chicken and chop into bite size pieces for the tacos. Heat up corn or flour tortillas on the grill or in the microwave and top with your choice of taco toppings.

Mexican-style spicy carrots

Ingredients

- 2 lbs large carrots
- 2 large jalapeños
- 1/2 white onion medium
- 5 cloves garlic smashed
- 1 1/2 cups white vinegar
- 1 1/2 cups water
- 1 tbsp vegetable oil
- 6 bay leaves whole
- 10 black peppercorns
- 2 tsp dried oregano
(Mexican preferred, but regular works too)
- 1 tsp salt
- 1 splash of Vignoles

Instructions:

1. Peel and slice carrots and onion into 1/4 inch thick pieces. Cut the stems off jalapeños and slice thin on diagonal. Set aside
2. In a large stock pot add the garlic, vinegar, water, oil, bay leaves, peppercorns, oregano, salt. Bring to a boil and add the carrots, onion and jalapeños. Lower heat to medium-low and cook for 15 minutes, uncovered.
3. Allow to cool completely and store vegetables and cooking liquid in clean, sterile glass containers with lid. (This recipe fills 4 pints or I use a 1 gallon jar.) If more liquid is needed to cover add equal parts water and white vinegar. Keep refrigerated.
4. Fine to eat after 3 hours, best if pickled for at least a day or two.

Smokin' Habs hot sauce spiked hot fudge sundae.

Add a few shakes of your favorite smokey hot sauce to a 1/2 cup of hot sauce. Dizzle spiked sauce over vanilla ice cream and top with whipped cream and a cherry. Garnish with a crispy slice of bacon to earn your coveted golden spoon.

Street Taco Toppings:

- Diced cherry tomatoes
- Chopped cheddar cheese curds
- chopped cilantro
- Sliced jalapenos
- Diced white onion
- Fresh pico de gallo
- Sour cream (not traditional, but tasty)
- Smokin' Habs Hot Sauce