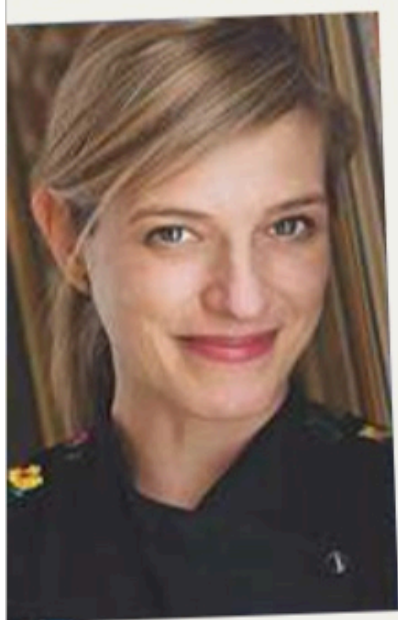
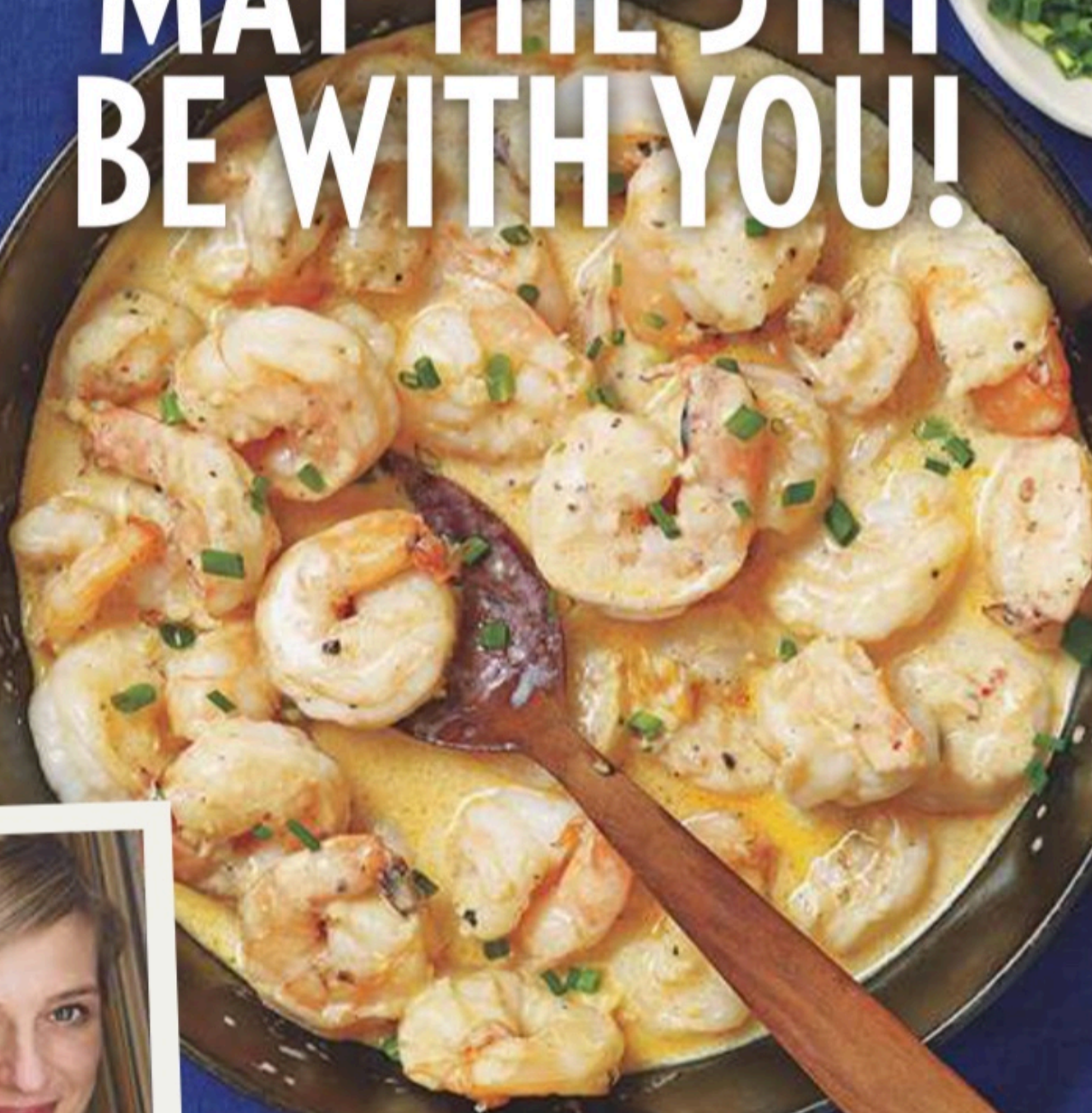


It's Cinco de Mayo! What better reason to celebrate Mexican culture, food and drink?

# MAY THE 5TH BE WITH YOU!



➔ For Mexico City native **Pati Jinich**, food is all about family. “We had big Sunday lunches with dozens of family members,” the *Pati’s Mexican Table* host tells *Us*. “Shrimp are a treat, a fancy item on a menu for a celebration.” To celebrate Cinco de Mayo, the chef pairs them with signature Mexican ingredients: “The result is crispy, sweet, spicy, bold, impressive and incredibly fun to prepare.”

FROM LEFT: JENNIFER CHASE; PENNY DE LOS SANTOS



## Tequila, Mexican Cream and Chipotle Shrimp

SERVES 4

### INGREDIENTS

- 1 lb large shrimp in shell, thawed, peeled and deveined (about 25 shrimp)
- ½ tsp kosher or sea salt (or more to taste)
- ¼ tsp freshly ground black pepper
- 2 tbsp unsalted butter
- 1 garlic clove, finely minced
- ¼ cup tequila reposado
- ¼ cup Mexican-style cream, such as Rio Grande
- 1 tsp chipotles in adobo sauce (or more to taste)
- 1 bunch chives, chopped

### INSTRUCTIONS

- 1 Place peeled, deveined shrimp in a bowl and sprinkle with salt and pepper. In a large, heavy sauté pan set over medium-high heat, let the butter melt. Once it starts to sizzle, add the garlic. Stir and cook for 10 to 15 seconds, until the garlic becomes fragrant. Incorporate the shrimp, making sure the pan isn't overcrowded, and let them brown on one side and then the other, about 1 to 2 minutes per side. Don't let them overcook: They should brown on the outside but be barely cooked through.
- 2 Add the tequila, and slightly tilt the pan over the flame to ignite it. Let it cook until the flames disappear. Stir in the cream and the chipotles and turn off the heat. Serve immediately sprinkled with the chives on top.



This recipe from *Married to Medicine* star **Quad Webb's** upcoming cookbook, *Cooking With Miss Quad*, combines hearty, flavorful chorizo with sharp cheese. It's this combo, Quad says, that makes the dish "so delish" — and perfect for Cinco de Mayo. Fun fact: Cinco de Mayo is more popular in the U.S. than in Mexico! (Mexico's most important holiday is its Independence Day, Sept. 16.)

## Chorizo Queso Dip

SERVES 4

### INGREDIENTS

- 1 cup shredded sharp cheddar
- 1 cup shredded Monterey Jack or Oaxaca cheese
- 1 8-oz package cream cheese, softened
- 2 tbsp olive oil
- 1 large yellow onion, diced
- 3 garlic cloves, minced
- 1 lb chorizo sausage, casings removed
- 2 large jalapeño peppers, sliced fresh or pickled
- ¼ cup chopped fresh cilantro (optional)
- Tortilla chips, for serving

### INSTRUCTIONS

- 1 Preheat the oven to 375°. Spray a small casserole dish or oven-safe pan with nonstick cooking spray. In a small bowl, combine the cheddar, Monterey Jack and cream cheese. Scrape into dish and bake for 20 minutes.
- 2 Heat the oil in a large skillet over medium-high heat, then sauté the onion and garlic until the onion becomes translucent, 3 to 5 minutes. Add the chorizo to the pan and break it up with a spatula while sautéing until the sausage has browned, 5 to 7 minutes.
- 3 Using a slotted spoon, transfer the chorizo mixture to paper towels to drain. When ready, remove the cheese mixture from the oven and top with the chorizo mixture, jalapeños and cilantro, if using. Serve immediately with tortilla chips.