



¡FELIZ! CINCO DE MAYO

FIESTA SHOPPING LIST

PRODUCE

- 1 pound red-skinned or Yukon Gold Potatoes
- 2 heads of garlic
- 2 medium white onions
- 9 avocados
- 2 fresh poblano chiles
- 1 bunch fresh herbs of your choice (cilantro, epazote, thyme or marjoram)
- 3-4 radishes
- 3 bunches cilantro
- Limes (about 16 medium)
- 8 ounces tomatillos
- 13 ounces basil
- 3 ½ pounds mangos

BUTCHER

- 2 pounds boneless pork shoulder, cut into 1-inch pieces
- 20 ounces Mexican chorizo sausage
- 2 ounces chicharron or 2-3 slices bacon
- ¼ cup fresh rendered pork lard or bacon fat

DAIRY

- 2 ½ cups crumbled Mexican *queso fresco* or other fresh cheese such as feta or goat cheese
- 1 ½ cups ricotta (preferably hand-dipped)
- 2 tablespoons butter

PANTRY

- 1- 28 ounce can diced tomatoes (preferably fire-roasted)
- 1 can chipotles en adobo
- 1 tablespoon Worcestershire sauce
- 1 teaspoon dried oregano (preferably Mexican)
- 56 corn tortillas
- 1 ¼ cup toasted salted pepitas (pumpkinseeds)
- ¾ cup “nacho ring” pickled jalapenos
- 2 pounds tortilla chips (preferably the thick sturdy chips from a local tortilleria or Frontera brand chips)
- ¼ cup Kosher or coarse salt
- 1 ¼ cups sugar
- 2 ¼ cups 100% Blue Agave Blanco Tequila
- ¾ cup Cointreau
- Almond butter
- ½ pound puff pastry
- 3 oz round of mexican chocolate (Ibarra brand is readily available)
- 1 ounce bittersweet chocolate