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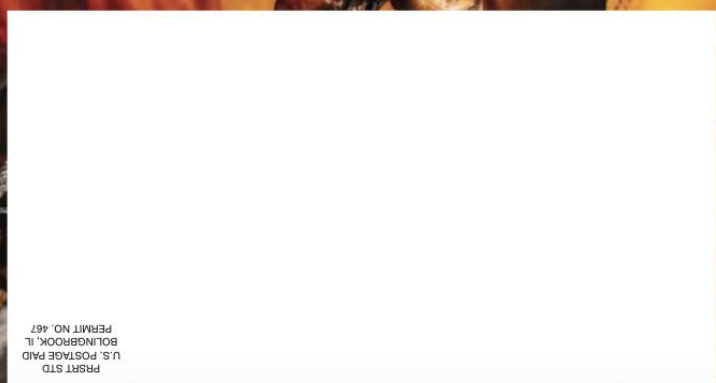


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**THE STREET
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**TACKLING
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| **BY ELYSE GLICKMAN** | After 2020's unprecedented dry spell, bar business is heating up, as vaccinations coincide with summertime weather. And that begs the question: What are some cocktail trends heating up the bar scene as we cautiously move out of COVID-19 and into the summertime drinking and dining season?

"This has been a hot-button topic for the past year. It's really hard to say as the whole world stood still, and while creativity wasn't halted, trends definitely slowed down," says Southern Glazer's Wine & Spirits Illinois Mixologist Daniel DeOliveira. "One thing we did see was bars and bartenders using spirits that may have just been collecting dust in a liquor room—flavored vodkas, odd liqueurs, free stock—and turning those spirits that were otherwise overlooked into something delicious. I think it really caused people to get creative as bars were not bringing in new products and being very conscious of the COVID climate, thus using what they had on hand."

A creative approach that took safety into account has also affected cocktail trends, according to Saul Moise, commercial director for ZIGNUM Mezcal. For example, one-time outdoor staples such as the big cocktail bowl or giant margarita that customers could share are out, while "deconstructed cocktails" are poised for a comeback, Moise says. "Consumers became accustomed to to-go cocktails as well as home mixology, so will feel both safe and comfortable when presented with ingredients and tools allowing them to mix their own cocktails at their own tables."

"Speed of service will be even more important than before, as you don't want crowds hovering at a bar waiting for



La Duni's Paloma Francesa

PATIO-PERFECT COCKTAILS

Light, fresh and fruit-forward
define summertime libations



The La Madrugada cocktail

A New Take on Tiki?

| BY KATHLEEN FURORE | Colorful, fruity, umbrella-accented “Tiki” cocktails have been popular for decades. But as concerns about cultural appropriation gain steam, there’s debate about whether or not the term is the right one to use in restaurant and bar settings.

Consider this assessment from “8 Trends That Will Define How We Drink in 2020,” a story at Liquor.com: “While the canon of Tiki drinks will live on, Tiki bars, as we know them, are fast on their way to extinction as the industry continues to recognize Tiki’s problematic history and misuse of Indigenous iconography and language.”

San Francisco’s *Sobre Mesa* and Chicago’s *14 Parish*, for example, serve what once might have been labeled “Tiki” cocktails, but are doing so through the lens of what Liquor.com calls “the Black and Caribbean diaspora,” the story notes.

Wine Enthusiast Magazine’s “10 Drinks Trends for 2021” weighed in on the subject last December, too: “**Tiki bars are out; tropical and nautical bars, in...** While the desire for colorful, rum-soaked drinks will continue, don’t call the bars that serve them ‘tiki bars.’”

Daniel DeOliveira, Southern Glazer’s Wine & Spirits Illinois Mixologist, has a slightly different take on the topic.

“I do know a lot of places are not necessarily shying away from using the term ‘tiki’ but are more or less losing some of the glassware and imagery that is disrespectful to other cultures—and there is a lot of it,” DeOliveira says. “The tiki craze is definitely here to stay, but there is a way to have and honor it while being respectful of the cultures it draws upon.”

Thoughts on the subject? We’d love to hear them! Email Editor Kathleen Furore at kfurore@restmex.com and we’ll share the comments in our next issue.

drinks,” Moise adds. “Eyes will be on the high-energy bars, making sure they are implementing sanitary processes.”

LIGHTER DRINKS FOR A LIGHTER SEASON

Coming out of the COVID lockdown, Moise projects consumers will lean toward lighter, cleaner, not-too-sweet flavor profiles.

Melissa Scroger, beverage director at *Mas Amor Cantina* in Hickory, North Carolina, is applying some of those principals by using fresh herbs to mellow out flavor profiles in specialty cocktails once defined by intense sweetness.

“We are incorporating daily fresh-squeezed juices and herbs muddled into our signature drinks,” she says. “Our Mojito Margarita is a great take on two classic summertime cocktails, with muddled mint, fresh squeezed lime juice, and only a touch of simple syrup shaken into a black smoked salt rimmed glass with guests’ choice of tequila. Our Pineapple-Cilantro Margarita is curated with our house-made cilantro simple syrup, pineapple puree, fresh squeezed lime juice, shaken with guests’ choice tequila into a Tajin-rimmed glass.”

Daniel Guillen, beverage director at *La Duni* in Dallas, sees a trend toward lighter libations featuring fruit, too.

“While I am not sure of what the market will accept or will trigger for summer 2021, I personally think pink grapefruit and mint or black pepper are beautiful combinations and could have legs this year,” Guillen says. “Citrus-forward tonic highballs with clear spirits like Pisco, meanwhile, could become a thirst quencher on summer afternoons. Hibiscus is also a ‘thing,’ growing more and more in Latin menus, coming in strong as hibiscus margaritas, mojitos or sours.”

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Mas Amor Cantina's Pineapple-Cilantro Margarita
PHOTO BY BLAKE POPE

La Duni's Ica Press cocktail



A few La Duni favorites include the Chamoyada made with mango puree, the Clementina Margarita shaken with fresh clementines, and the Ica Press made with green apples and grapes pressed in a cold press juicer.

“We’re also seeing things like alcoholic popsicles, different types of hard seltzers that are becoming more and more crafty and seasonal, grapefruit spritzers with clear spirits and (beer-based) Micheladas of all kind,” Guillen adds.

Keeping it fresh should remain the focus, DeOliveira stresses.

“When it comes down to it, it’s all about the ingredients. Are you using fresh lime juice in your margaritas and other cocktails? If the answer is no, you will never serve a great cocktail, period. There are quality mixers out there, like Liquid Alchemist that just launched their Peach and Blood Orange syrups, that are real products with real ingredients. They may cost a bit more than some of their competitors, but at the end of the day, you get what you pay for. Sure, this other syrup/puree might taste delicious and be half the cost, but if it can be stored once opened at room temperature for over six months, what chemicals are they using to preserve it? I don’t want/care to know.”

The No- and Low-Alcohol Trend

With summer calling for lighter cocktails, no- and low-alcohol options are things to consider—at least based on a 2021 study from IWSR Drinks Market Analysis.

“While 2020 was a challenging year for beverage alcohol, consumer demand for no- and low alcohol beer, wine, spirits, and ready-to-drink (RTD) products continues to increase,” the No- and Low-Alcohol Strategic Study 2021 says. “The buoyant no/low category gained share within the total beverage alcohol market last year to 3 percent, and total volume is forecasted to grow by +31 percent by 2024.”

When it comes to where these no- and low-alcohol beverages are trending, some markets are proving more resilient than others. According to the study, the U.S. “is currently the most dynamic, with the no/low segment registering over +30 percent increase in 2020 despite the enormity of the challenges faced by the industry.”



Summer cocktails get a fresh twist with watermelon and mint

“Passionfruit and mezcal is a combination to look out for. [Passionfruit] is a sexy fruit with Latin mystique and citrusy flavor.”

— MARCELLO COPPOLA, ZIGNUM Mezcal

TEQUILA ALTERNATIVES

While tequila always will be prevalent behind the bar, especially in Mexican establishments, other liquors are taking hold in Mexican- and Latin-inspired cocktails.

Mas Amor’s Scoger, for example, is turning to brown spirits in place of familiar tequila in some cocktails.

“To wet the whistle of any summertime whiskey fan, we’ve got the Blood Orange Bourbon Smash, shaken with Heaven Hill Bourbon, blood orange puree, fresh squeezed lemon and lime juice and finished with Angostura orange bitters and a slice of blood orange. Our Horchata is made from scratch daily with shaved almonds, white rice, Melipone genuine Mexican Vanilla, and cinnamon, then shaken with our Dark Goslings Rum and Sambroso coffee liqueur.”

MARCELLO COPPOLA, East Regional manager for ZIGNUM Mezcal, says “Tiki” is still big, but with strong brown spirits, along with mezcal, replacing sweeter rums and tequilas.

“Passionfruit and mezcal is a combination to look out for. [Passionfruit] is a sexy fruit with Latin mystique and citrusy flavor,” Coppola says. (See sidebar about Tiki on page 32.) “Mezcal, like tequila, is very versatile, as you can essentially replace any white spirit with it to enhance the cocktail and give it an entirely new flavor profile,” interjects Moise. “Another example is the Paloma, which normally is tequila-based. However, if you switch it with a mezcal, you give it an earthy, peppery, more agave-forward flavor profile.”

See cocktail recipes on page 54.

Elyse Glickman is the At the Bar columnist for *el Restaurant*.

Spring Pea Tlayuda

Recipe courtesy of Justin Bazdarich, Oxomoco, New York

Tlayudas

Pea Mash (recipe below)
Salsa Cruda (recipe below)
Mint Puree (recipe below)

Quesillo

Grill herb oil
Serranos, sliced thin
Scallions, sliced thin
Mint leaves, picked
Cilantro leaves
Olive oil drizzle
Lime juice
Sea salt

The Salsa Cruda:

800g tomatillo
170g white onion
150g serrano
420g lime juice
2 bunch cilantro
3 ea. avocados
Salt, to taste

Puree all in Robot Coupe until smooth. Reserve chilled in quarts.

The Pea Mash:

4576 g peas frozen (4 bags)
400 g spring onion, greens and whites sliced thin
50 g garlic, sliced thin
100 g epazote, picked leaves cut rough
500 g olive oil
4 T salt

Place oil in a shallow rondeau and bring to a simmer on medium heat. Add onion, garlic and salt and cook on medium until tender and translucent. Add chopped epazote and wilt quickly. Add peas and stir to coat in oil on medium heat until peas are not cold and just warmed through. Take off heat and place two pints in the Robot Coupe. Process for about a minute wiping sides of bowl occasionally. Mash should still be chunky.

The Mint Puree:

6 bunch mint, rough chop right off the bunch, discard bottom two inches of the bunch (it is ok to have stems in with the leaves).

40 g serrano
1 T salt

900 g canola

Place medium size pot of water to boil. At boil, add mint and stir into the pot. Pour off into a chinois and then run cold water over mint to stop the cooking. Squeeze excess water from the mint and then lay on a flat clean side towel. Roll towel and twist to eliminate all water from mint. Place mint in the blender and add salt and oil. Blend on high speed for 5 minutes. While blending put ice in a medium bowl. Cover ice with a sprinkle of kosher salt. Place a bowl on ice. Pour mint puree in cold bold. Stir till cold and place in squeeze bottle.

To Plate: Top each tlayuda with 1 cup pea mash and spread unevenly to edge with the spoon. Top with cheese and drizzle with olive oil. Place on grill over wood fire and cook until cheese is melted and tlayuda is crispy on the bottom. Cut into three pieces. Plate on round plate. Top with Salsa Cruda, Mint Puree, serranos, scallions, mint, cilantro, olive oil, lime juice, sea salt

Everyday Beef Barbacoa

Recipe courtesy of Cattlemen's Beef Board and National Cattlemen's Beef Association (beefitswhatsfordinner.com)
Makes 10 servings

3-5 lbs. Beef Chuck Roast or Beef Cheek
2 Tbsp. olive oil
½ cup orange juice
¼ cup lime juice
1 cup beef broth
3-4 chipotle peppers in adobo sauce, chopped
¼ cup light brown sugar
1 tsp. apple cider vinegar
2 tsp. Kosher salt
5 cloves garlic, minced
1 onion, chopped
1 Tbsp. cumin
2 tsp. oregano
Tortillas (optional)
Cilantro (optional)
Onion (optional)
Lime wedges (optional)

Heat olive oil in a large skillet or Dutch oven on medium-high heat. Sear roast on each side until brown; about 4-5 minutes; transfer to

slow cooker. In the bowl of a food processor add orange juice and remaining ingredients. Pulse until blended and a smooth consistency. Pour mixture on top of roast. Cover and cook on low for 8 to 10 hours or on high for 6 to 8 hours. Carefully remove beef from the cooker. Shred beef and return to the cooker. Cook for an additional 10 minutes on high to absorb additional liquid. Serve with warmed tortillas and desired toppings.

Chamoyada

Recipe courtesy of La Duni, Dallas
Makes 1 cocktail

2 oz. silver tequila
1.5 oz. "Canoa" mango puree
1 oz. lime juice
0.5 oz. simple syrup
1.5 oz. chamoy de barrio of El Cantinero

Shake first 4 ingredients with rocks ice and strain into a chile salt rimmed tumbler glass with crushed ice. Layer the chamoy on top and garnish with a lime wedge.

Clementina Margarita

Recipe courtesy of La Duni, Dallas
Makes 1 cocktail

2 oz. Tesoro silver tequila
2 oz. fresh clementines
1 oz. El Cantinero "La Chingona Mix"
Chile fruit seasoning rim

Shake first 3 ingredients with rocks ice. Single strain into a chile fruit seasoning-rimmed tumbler glass with cracked ice. Garnish with clementine segments.

Ica Press

Recipe courtesy of La Duni, Dallas
Makes 1 cocktail

4 oz. vodka
2 oz. fresh ginger
2 oz. Caravedo Pisco mosto verde
1 green apple
12 green grapes
0.75 oz. fresh lime
1 oz. agave syrup
2 dashes ginger tincture

In a cold press juicer, juice 1 green apple and 12 green grapes.

Strain juice and set aside. In a small blender add 4 oz of high-proof vodka or everclear and 2 oz. of fresh ginger. Blend and double strain; set aside for 1 day and its ready for use. In a shaker add remaining ingredients with rocks ice and shake well. Double strain into a rocks glass with a clear ice cube. Garnish with green grapes.

Paloma a la Francesa

Recipe courtesy of La Duni, Dallas
Makes 1 cocktail

1.5 oz Avion Reposado Tequila
0.5 oz. Dubonnet Rouge
1.5 oz. El Cantinero Artizan grapefruit cordial
3 oz. mineral water
1/8 t. cracked black pepper

In a white wine glass, add fresh cracked black pepper, tequila and grapefruit cordial. Add rocks ice and top with mineral water. Stir to combine and top with ice. Gently layer the Dubonnet Rouge and garnish with a grapefruit wedge.

Pineapple-Cilantro Margarita

Recipe courtesy of Mas Amor Cantina, Hickory, North Carolina
Makes 1 cocktail

2 oz. blanco tequila
¾ oz. house made cilantro simple syrup
¾ oz. caramelized pineapple purée
½ oz. fresh juiced lime

Add all ingredients to a cocktail shaker with ice. Shake until well mixed; strain over ice into a Tajin rimmed glass. Garnish with fresh cut pineapple.

La Madrugada

Recipe courtesy of Elis Carriero, Esotico Miami, Miami, Florida

1½ oz ZIGNUM Mezcal Reposado
1 oz. Martini Fiero
1 oz. citrus mix
2 oz. pineapple juice
2 bar spoons of grenadine
Sprig of mint for garnish

Add all ingredients to cocktail shaker with crushed ice. Shake well and pour into a Catalina glass.