

Tostadas with Smoking Hot Chipotle Vinaigrette

The chipotle chile vinaigrette makes these tostadas irresistible.

- Corn oil for frying
- 8 (7-inch) corn tortillas
- 3 avocados, peeled, pitted, chopped
- 4 teaspoons fresh lime juice
- 2 teaspoons minced garlic
- 1/2 teaspoon* kosher salt (Diamond Crystal)
- 8 cups thinly sliced romaine lettuce
- 3 medium Roma tomatoes, diced
- Smoking Hot Chipotle Vinaigrette (recipe follows)
- 2-2/3 cups refried beans, heated
- 1 cup finely shredded aged (hard) Mexican cheese or Parmesan cheese

* For table salt or other brands of kosher salt, start with half the amount.

In a medium skillet, heat 1/4-inch corn oil over medium-high heat. Fry tortillas one at a time in oil until crisp on both sides, 1/2 to 1 minute. Drain tostadas (crisp tortillas) on paper towels; keep warm. Make guacamole in a medium bowl—using a fork to mash avocados with the lime juice, garlic, and salt (mixture should be somewhat lumpy); set aside. Just before serving, toss the lettuce and tomatoes with just enough of the vinaigrette to lightly coat. To eat, spread about 1/3 cup of the refried beans over each tostada. Top tostadas in the following order: lettuce, guacamole, and cheese. Drizzle with vinaigrette as desired. To eat the tostada, pick it up flat or eat with a knife and fork. **Makes 8 tostadas**

Smoking Hot Chipotle Vinaigrette

Chipotle chiles—smoked jalapenos—add a wonderful, smoky kick to this vinaigrette. For a milder vinaigrette, use fewer chipotle chiles. Canned chipotle chiles packed in adobo sauce are available in Mexican sections of supermarkets or Latino stores.

- 1 cup corn oil
- 1/2 cup NAKANO Natural Rice Vinegar
- 4 canned chipotle chiles well coated in adobo sauce (hot!)
- 2 medium garlic cloves, chopped
- 1 teaspoon* kosher salt
- Dash pepper

Puree all ingredients in a blender. Use to dress taco salads, tostadas, or tacos. Or drizzle over grilled steaks or fish. **Makes about 1-1/3 cups**

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