

# ***Braised Short Rib Jalisco Style***

## ***Quesadilla with Seasonal Veggies, Queso Oaxaca & Roasted Tomatillo***



The following dishes are proprietary recipes of Mestizo. Chef Sanchez has offered these ingredients for you to “make your own” versions. Please view the “Cooking” segment on this website for inspiration.

### *Braised Short Rib Jalisco Style:*

Warm Braised Beef Short Ribs in Braising Liquid and an Ancho Purée  
Saute:

- Baby Carrots
- Golden Hominy
- Asparagus
- Pico de Gallo (Mixture of Tomatoes, Jalapeno Peppers & Onions)

Toss sautéed Vegetables with Reduced Braising Liquid

Plate the Vegetables, Top with Braised Short Ribs and additional Reduced Braising Liquid

### *Quesadilla with Seasonal Veggies, Queso Oaxaca & Roasted Tomatillo:*

Saute:

- A Mix of Wild Mushrooms
- Rajas (Yellow Onion, Red Bell Peppers, Poblano Peppers)

Heat oil and place Flour Tortilla on griddle or frying pan

Top with:

- Queso Oaxaca
- Huitlacoche
- Sauteed Mushrooms & Rajas Mixture
- And another Flour Tortilla

Grill on both sides and top with:

- Crema el Salvadoria
- Queso Cotija
- Chives

Serve with a side of Roasted Tomatillo Salsa

Pat dry with paper towel, cut in half, top with dressed greens if you like, and serve.

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specialty of:  
Executive Chef Aaron Sanchez

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