

Still HUNGRY?

story by CULLEN CURTISS



Big Swing Theory plays Fridays at The Taos Inn Adobe Bar

TAOS INN ADOBE BAR

MEDITERRANEAN SPINACH SALAD

by Executive Chef Bill Hartig

Red Wine Vinaigrette
 ¼ cup fresh oregano leaves
 1 small shallot
 3 cloves garlic
 ½ cup red wine vinegar
 ¼ cup fresh-squeezed lemon juice
 1 Tablespoon sugar
 ½ Tablespoon salt
 ½ Tablespoon Dijon mustard
 1½ Tablespoons grapeseed oil

In a food processor, blend everything except the oil. Slowly add in oil to emulsify well.

10 ounces spinach
 ½ red onion, thinly sliced
 1 heirloom tomato, diced
 ¾ cup roasted red bell peppers
 ¼ cup piñon nuts
 ½ cup feta cheese
 Kalamata olives

In a large serving bowl, toss the spinach, red onion, tomato, roasted red bell peppers and piñon nuts. Pour dressing over salad and toss. Top with feta and Kalamata olives and serve immediately.

After these long and lovely days of bright desert light and intense heat, we sigh in response to the Earth's rotation and the sky's slow softening into pastel-perfect mauves and oranges. But we're not tired! And we refuse to say goodnight to the charms of summer! We're drawn to the cool, clear air of the star-bedazzled night, beckoning us to stream out in search of pulse, flavor, passion and exciting, flirty dialogue!

Yes, we all feel the same! So, we're reminding you of some delightful evening treasures in Taos, Albuquerque and Santa Fe that specialize in nearly 24/7 hospitality. Do not resist the calling from The Adobe Bar at the Taos Inn, the Inn of the Anasazi's Bar and Lounge, Sandia's Council Room, or Julia's in La Posada.

At all four hotel venues, you can enjoy a light, delicious bite and world-class entertainment well into the evening hours. And should you want to replicate your culinary experience at home, we have included a late-night bite recipe, compliments of each locale's chef.

Bring on the night!



Groove City plays July 27 and 28 at the Tlur Pa Lounge, Sandia Resort

The Taos Inn Adobe Bar is located at 125 Paseo Del Pueblo Norte in Taos, 575.758.2233, taosinn.com/adobe-bar. Big Swing Theory plays Fridays, 4:30- 9:30 p.m.

INN OF THE ANASAZI RESTAURANT, BAR AND LOUNGE

Non-stick cooking spray
2 cups popcorn
1 teaspoon sesame seeds
2 teaspoons pumpkin seeds
½ ounce butter
1 ½ Tablespoons sugar
1 Tablespoon corn syrup
1 teaspoon molasses
1 teaspoon vanilla
Pinch of salt
½ teaspoon baking soda
1 Tablespoon red chile powder

RED CHILE POPCORN "BIRD FOOD"

by Executive Chef Edgar Beas

Spray a large saucepan with cooking spray and pour in popcorn and seeds under a medium-high flame. Fit with a lid and monitor popping. Preheat oven to 250 degrees. Melt butter in a separate saucepan and add sugar, corn syrup and molasses. Bring to a boil. When it boils, let it cook for 2 minutes longer. Turn off heat, add vanilla, salt, baking soda and red chile powder. Spread popped corn over a cookie sheet and pour liquid mixture over it and mix. Cook for ½ hour in the oven, stirring every 15 minutes. Pour onto a tray and cool. Enjoy!

The Anasazi Restaurant is located at 113 Washington Ave. in Santa Fe, 505.988.3030, rosewoodhotels.com/en/inn-of-the-anasazi-santa-fe. Daniele Spadavecchia plays Saturdays, from 7 to 10 p.m.

Daniele Spadavecchia plays Saturdays at The Anasazi Restaurant



SANDIA RESORT & CASINO

COUNCIL ROOM FISH TACOS

by Executive Chef Tony Trujillo

2.

Cajun Spice
5 Tablespoons kosher salt
1 Tablespoon coarse ground pepper
3 Tablespoons Spanish paprika
2 Tablespoons granulated garlic
1 Tablespoon chile flakes
1 Tablespoon Mexican oregano
2 cups olive/vegetable oil blend

1.

7-ounce filet of boneless, skinless haddock or other white fish of your choice
6-inch white corn tortillas
½ fresh avocado slices
Lime (for garnish)

3.

Citrus Slaw
1 bundle fresh cilantro
2 cups shredded cabbage
6 ounces fresh lime juice
Salt and pepper to taste

4.

Cilantro Crema
1 bundle fresh cilantro
1 cup water
½ Tablespoon kosher salt
2 cups sour cream

Combine all dry ingredients of Cajun Spice and add to 2 cups olive/vegetable oil blend in a Ziploc plastic bag. Add the boneless skinless haddock and marinate for 4 to 6 hours.

For the Citrus Slaw, coarsely chop fresh cilantro and add to the shredded cabbage, and then add fresh lime juice and season to taste. Toss mixture until well incorporated.

For the Cilantro Crema, combine fresh cilantro, water and kosher salt into blender and blend until cilantro is completely broken down. Whisk mixture into sour cream in a separate bowl until well incorporated.

To make the tacos:

On a flat grill, cook haddock on both sides for 4-5 minutes each. Split piece of haddock into two and cook until no longer translucent, but more opaque. Wet white corn tortillas with water and place on flat grill for 20 seconds each side. Place corn tortillas on plate, then layer citrus slaw, haddock and lastly the Cilantro Crema. Garnish with fresh avocado slices and lime wedges.

Sandia Resort & Casino is located at 30 Rainbow Road, NE in Albuquerque, 505.796.7500, sandiacasino.com. Groove City plays July 27 and 28 at the Thur Pa Lounge.

LA POSADA DE SANTA FE

CRAB ENCHILADAS

By Executive Chef Tom Kerpon

Makes a total of 12 enchiladas.

1 medium green pepper
1 medium red pepper
1 medium white onion
18 ounces canned crabmeat
12 six-inch blue corn tortillas
1 bunch fresh chopped cilantro (for garnish)
¼ cup pickled red onions (for garnish)

White Mole Sauce

¼ cup blended oil
½ ounce pepitas
¼ Tablespoon coriander seeds
1 star anise
¼ cinnamon stick
.375 ounces sunflower seeds
½ ounce pine nuts
¼ ounce white sesame seeds
½ ounce sliced almonds
¼ quart water
2 ounces white chocolate morsels
¼ Tablespoon salt

To make the mole sauce:

Heat oil to 250 degrees. Fry the dry ingredients (except white chocolate and salt) in the oil, one ingredient at a time, until the item is golden brown. Use a chinois (a conical sieve with an extremely fine mesh) to strain each ingredient, reserving the oil to fry the next ingredient. As you fry the ingredients, place them in the blender. Once all the ingredients are fried—and you are ready to serve the enchiladas—re-use the oil and add with the water, white chocolate morsels and salt to the blender and blend until smooth.

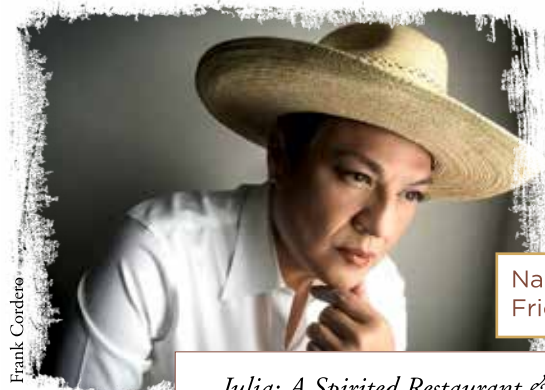
To prepare the crabmeat:

Chop the red and green peppers and white onion. Sauté the peppers and onion until done to satisfaction. Drain the oil and set aside. Place the crabmeat on a grill or pan and warm for 2 to 3 minutes. Mix the crabmeat with the peppers and white onion.

To make the enchiladas:

Place crabmeat mixture in each tortilla and roll up. Place three enchiladas on each plate. Pour mole sauce over enchiladas.

Garnish plates with chopped cilantro and pickled red onions.



Nacha Mendez plays
Fridays at La Posada

Julia: A Spirited Restaurant & Bar at La Posada de Santa Fe is located at 330 E. Palace Ave. in Santa Fe, 505.986.0000, laposadadesantafe.com. Nacha Mendez plays Fridays on the outdoor patio with friends, 6:30-9:30 p.m.