

# Still Hungry?

story by **CULLEN CURTISS**

photos by **JOY GODFREY**

## Level 5 at Hotel Chaco

Sweet, savory and tart is the Hummingbird and Achioté Chicken Skewers pairing. A tribute to spring, this refreshing drink is inspired by the beauty and diversity of hummingbirds. The achioté offers the pepper that levels the Hummingbird's sweetness; the aioli grounds; and the slaw is as refreshing!

### Hummingbird

by Mixologist Patrick Hendricks

- 1 ½ ounces Patron Barrel Select Reposado (infused with dried hibiscus)
- ¾ ounce Damiana liqueur
- ½ ounce lime juice
- 2 dashes Peychaud's Bitters

(For the full hummingbird effect, place one hibiscus-flower leaf in each box of the ice tray and then add water and freeze. Or add 3 hibiscus pieces to the drink as it's being prepared.) Combine ingredients in a shaker with ice; shake vigorously; strain over ice in a rocks glass. Top with tonic water.

## Achioté Chicken Skewers

by Chef Patrick Mohn

For the meat:

- 15 bamboo skewers
- 5 chicken thighs, each skinless and boneless

For the marinade:

- 2 Tablespoons achioté paste
- ½ garlic clove, minced
- 4 ounces of vegetable oil
- 2 ounces of lemon juice
- 2 ounces of orange juice
- 2 Tablespoons cilantro, chopped

Kosher salt and black pepper to taste

Soak skewers in water for 2 hours; create marinade 2 hours in advance. Cut each thigh into 3 strips. Puree all ingredients except chicken and salt and pepper. Toss chicken in marinade—do either 2 hours before or up to 12 hours and let sit overnight. Skewer the chicken thighs. Heat cast-iron griddle on medium heat or turn on outdoor grill. Season skewers on both sides and cook until done, approximately 5-6 minutes on each side.

Lemon aioli for dipping:

- 1 cup mayonnaise
- Juice and zest of 1 lemon
- 1 teaspoon Dijon mustard
- 1 teaspoon dried mushroom powder
- Kosher salt and black pepper to taste

Remember that one long afternoon spent among friends and family on a porch under the blossoming tree in your backyard? The sun had that spring strength and all of you around the long wooden table absorbed the warmth in your skin so you stayed comfortable long after the yellow ball and horizon met.

Remember the spicy stories and the generous laughter? Remember how the kids turned on the sprinkler and the dog chased them through it again and again and again? And remember the sensational, so special and so perfect pairing of food and drink that was at once savory, sweet, crunchy, tart, creamy, refreshing and hearty? You can have that all again. In fact, Local Flavor wants to foster that moment for you and yours, so we reached out to three Albuquerque restaurants that embrace the open air and all of the frivolity and flavor it brings. Thank you to the chefs and mixologists of Level 5, Savoy Wine Bar & Grill and Zacatecas—your pairings honor spring beautifully, and are a true gift to friendship! Salud!



Mix all ingredients and season to taste; incorporate well.

Tumbled Slaw:

- 1 gold beet
- 1 daikon radish
- 1 carrot
- ¼ cup orange juice
- 2 Tablespoons honey
- 1/8 cup of white vinegar
- 1/8 cup vegetable oil
- Kosher salt and black pepper to taste

Peel beet, daikon and carrot. Shred each with large grater or cut in thin strips julienne-style. Put all other ingredients in blender and season to taste. Toss vegetables in dressing. Serve skewers over dressed slaw with aioli on the side.

*Level 5 Rooftop Restaurant & Lounge is located at Hotel Chaco in Albuquerque, 2000 Bellamah Ave. NW, 505.318.3998, hotelchaco.com*

## Zacatecas

Bartender Chandra Hughes says, “The flavors of Chef Estrada’s coconut lime seafood ceviche swept me away to days lounging on the beach and sipping on my granny’s rum punch, a classic cocktail from the Caribbean. I wanted to preserve and yet bring a whole new style to the drink. A nicely aged Reposado containing vanilla- and wood-spiced notes easily carries the weight of the angostura bitters. A bit of muddled serrano introduces the heat so familiar to this region.”

## El Hidalgo

by Bartender Chandra Hughes

Serrano pepper, sliced and muddled (spice to taste preference)  
2 ounces Chingo Reposado  
4 dashes Angostura bitters  
1½ ounces lime juice  
¾ ounce simple syrup

Start by muddling the serranos, then add tequila, bitters, lime juice and simple syrup. Mix all contents together, add ice, shake well and strain in a coupe glass (it will be served up), garnish with a lime wheel and enjoy!

## Coconut Lime Shrimp and Scallop Ceviche

by Chef Rodney Estrada

1 whole coconut, cut in half  
1 can coconut milk  
3 whole sprigs of mint  
1 pound bay scallops  
2 cups lime juice or enough to cover scallops  
1 pound shrimp  
2 serrano chiles  
1 red onion, diced  
3 scallions, diced  
1 red bell pepper, diced  
1 small cucumber, seeded and diced  
Salt, pepper and sugar to taste  
¼ cup cilantro, chopped

On a clean cutting board, place whole coconut in your non-working hand; use the blunt side of a knife or cleaver to hit the coconut in the middle. Once you see a crack in the coconut, continue to hit it until both sides come apart. Save milk. In a small saucepan, bring the canned coconut milk and fresh milk to a gentle simmer over a medium-low heat. Hold the gentle simmer until the coconut milk reduces by about a quarter (about 6 to 8 minutes). Remove from the heat and add the whole mint sprigs. Cool completely. Remove the mint sprigs and discard. In a medium, nonreactive bowl (glass or stainless steel are best), combine the scallops and lime juice. Refrigerate the scallops in the lime juice until it is cooked (3 to 4 hours) so that the scallops are cooked completely through. Drain about three-quarters of the liquid from the scallop-lime combination (the rest you will add to the scallop and shrimp mixture at the end). In another small pot, bring seasoned water from the shrimp to a boil. Bring water to a boil and proceed to cook shrimp until done. Cool shrimp in an ice bath, dice, and place aside.

Add the reduced coconut milk, chiles, onions, scallions, red pepper and cucumber to the scallops and shrimp mixture. Add the lime juice that you saved, and toss the mixture to coat, then season with salt, black pepper and sugar. Add additional lime juice for more flavor. Scoop ceviche into halved coconuts and place in bowls over ice and banana leaves. Garnish with cilantro and tortilla chips, or as pictured, garnish with Chimayo chile-dusted fried plantain strips.

*Zacatecas Tacos + Tequila + Bourbon is located at 3423 Central Ave. NE in Albuquerque, 505.255.8226, zacatecastacos.com*



## Savoy Wine Bar & Grill

“The Black Widow cocktail pairs wonderfully with the Baked Local Goat Cheese, a combination of sweet and savory,” Savoy Bar Manager Jake Goodmon says. Chef Frans Dinkelmann agrees, and adds, “Ingredients that go well together are not always in season together, so this is my favorite way to use the cranberries we saved in the fall, by crusting them on a fresh local chèvre at peak season.”

## Black Widow

by Bar Manager Jake Goodmon

4-6 blackberries, muddled  
2 basil leaves, muddled  
1½ ounces Sauza Black Barrel Tequila  
½ of a fresh squeezed lime  
Splash of cranberry juice  
Splash of egg white

Muddle blackberries and basil in a shaker, add the rest of the ingredients and shake vigorously, strain over clean ice in a Collins glass, garnish with a lime wedge and blackberry on a pick.

## Baked Local Goat Cheese

by Chef Frans Dinkelmann

Cranberry-Black Pepper Chutney  
Serves 2-4

1 Tablespoon shallots, chopped  
1 Tablespoon jalapeno, seeded and chopped  
1 cup dried cranberries  
1 teaspoon black pepper, fresh coarse ground  
¼ cup Champagne vinegar  
Kosher salt to taste

In a sauté pan over medium heat, sweat the shallots and jalapeño until soft and fragrant. Add the cranberries and the pepper and continue until warmed thoroughly. Add the vinegar and reduce until it is all absorbed. Season with salt and refrigerate until cool.

Prosciutto Chip

1 medium piece of prosciutto, sliced deli thin

Preheat oven to 225 degrees. Place prosciutto on a cookie rack on top of a baking sheet and place in the oven for 20-25 minutes, keeping the door slightly open so it can dehydrate but the edges won't burn. When the meat is almost crisp, remove and let cool. It will continue to harden as it cools.

Goat Cheese & Baguette

Large chèvre log (Chef Frans uses goat cheese from Estancia's Old Windmill Dairy.)

Small baguette

Garlic oil

Salt and pepper to taste

Form chèvre into a 3½-ounce ball, place the chutney in a small mixing bowl and roll the chèvre around in the chutney until evenly covered on all sides, using your hands to help pack the chutney on. Refrigerate until ready to bake. Slice 5 pieces from a baguette at about ½-inch thickness and spray with garlic oil, then sprinkle with salt and pepper. Toast the baguette slices until crispy and brown. Place the goat cheese in a 350-degree oven until warm (approximately 4-6 minutes) but still firm enough to keep its shape. Remove and place on serving dish. Position the baguette slices around the goat cheese and poke the crisp prosciutto into the top of the ball so it sticks up vertically.

*Savoy Wine Bar & Grill is located at 10601 Montgomery Blvd. NE in Albuquerque, 505.294.9463, savoyabq.com*

