

Inspired *Hosting*

KCC

August's Golden Hour Fiesta



The Asada Duo & Chorizo Esquites

Shopping List

serves 6-8

- [ ] CHICKEN THIGHS 2 LBS
- [ ] SKIRT STEAK OR FLANK STEAK 2LBS
- [ ] Mexican Chorizo 1 pack
- [ ] CORN TORTILLAS 1 PACK
- [ ] FLOUR TORTILLAS 1 PACK
- [ ] TORTILLA CHIPS 2 BAGS
- [ ] COTIJA CHEESE 1 BLOCK
- [ ] MEXICAN CREMA 1 TUB
- [ ] SALTED BUTTER 1 BRICK
- [ ] CHIPOTLE IN ADOBO
- [ ] TAJÍN
- [ ] CUMIN
- [ ] SMOKED PAPRIKA
- [ ] 6 RIPE AVOCADOS
- [ ] 10–12 FRESH LIMES
- [ ] 4 EARS SWEET CORN
- [ ] 1 FRESH PINEAPPLE
- [ ] 4-6 JALAPEÑOS
- [ ] 2 POBLANOS
- [ ] 2 MEDIUM RED ONIONS
- [ ] 1 PINT SWEET CHERRY TOMATOES
- [ ] 1 HEAD FRESH GARLIC
- [ ] SALT & PEPPER
- [ ] AVACADO OIL
- [ ]
- [ ]

The Asada Duo & Chorizo Esquites

Chef's Guide

The Main Event & Sides: The KCC Sunset Signature & Highland Duo

Prep time: 30 mins (plus marinating | Cook time: 15 mins | Feeds: The Long Weekend Crowd

A vibrant, sun-soaked evening patio spread featuring deeply charred citrus-chipotle chicken thighs, marinated skirt steak, and a flame-roasted street corn salad folded with crispy cast-iron Mexican chorizo. Hit with a fresh tropical pineapple salsa and a smoky chili-lime flavor profile, this menu brings an upscale, street-food aesthetic straight to your deck.

The Mise en Place (Gather Your Goods)

- **The Asada Meats:** 2 lbs Inside Skirt Steak (or Flank Steak), 2 lbs Boneless Skinless Chicken Thighs.
- **The Chorizo & Corn:** 1 pack Artisanal Mexican Chorizo, 4 ears Sweet Corn (in-shuck).
- **The Acid-Enzyme Marinades:** 5 Fresh Limes, 1 can Chipotle Peppers in Adobo Sauce, 4 cloves Fresh Garlic, 1 tsp Ground Cumin, 1 tsp Smoked Paprika, Avocado Oil, Coarse Sea Salt.
- **The Esquites Dressing:** 3 tbsp Mexican Crema, 1/2 cup Cotija Cheese (crumbled), 1/4 cup Fresh Cilantro (chopped), 1 Jalapeño (minced), Tajín Clásico Seasoning.
- **The Tropical Salsa:** 1 Fresh Pineapple (or 2 ripe Mangoes), 1/2 Red Onion, 1 cup Cherry Tomatoes (diced).
- **The Vessels & Crunch:** 2 packs small Corn Tortillas, 1 pack Flour Tortillas, 2 bags thick Tortilla Chips.

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Step 1: The Acid-Enzyme Marinades & Prep

The Steak Marinade:

- Whisk 1/4 cup avocado oil, juice of 3 limes, 4 minced garlic cloves, 1 tsp cumin, and coarse salt in a glass dish. Submerge skirt steak. The Chicken Marinade:

- Blend 3 tbsp chipotle adobo sauce, juice of 2 limes, 2 tbsp oil, and 1 tsp smoked paprika. Coat chicken thighs thoroughly. The Chorizo Prep:

- Remove Mexican chorizo from casings so it is ready for the skillet.

The Rest:

- Marinate meats in the fridge for a minimum of 2 hours. High-acid lime juice breaks down muscle fibers in the steak, while chicken thighs hold up to the intense chipotle heat without drying out.

Step 2: High-Heat Grill Execution

The Grill Setup:

- Pre-heat grill grates to a screaming-hot 450°F.

The Steak Sear:

- Pat steak dry. Sear skirt steak for 3–4 minutes per side for medium-rare. Transfer to a board, cover loosely with foil, and rest for 10 minutes.

The Chicken Char:

- Grill chicken thighs for 5–6 minutes per side until charred on the edges and internal temp reaches 165°F.

The Chorizo Skillet & Corn:

- Place a cast-iron skillet directly on grates over medium-high heat. Add loose chorizo, breaking it apart with a wooden spoon for 6–8 minutes until crispy and browned. Grill corn ears directly on grates alongside it until charred all over.

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Step 3: Assembly & Plating

The Chorizo Esquites:

- Slice charred corn kernels off the cob into a bowl.
- Pour the crispy grilled chorizo plus its warm rendered chili oil directly over the corn.
- Fold in 3 tbsp crema, 1/2 cup crumbled Cotija, 1/4 cup cilantro, 1 minced jalapeño, and a heavy dust of Tajín.
- Don't drain the skillet—the rendered paprika oil acts as a warm dressing that binds everything together.

The Tropical Salsa:

- Uniformly dice pineapple, red onion, and cherry tomatoes. Toss gently in a bowl.

The Carve & Plating:

- Slice skirt steak paper-thin at a 45-degree angle strictly against the grain for maximum tenderness.
- Arrange sliced steak and chicken on a dark wooden board flanked by warm tortillas wrapped in a cloth napkin, with stone bowls of Chorizo Esquites and tropical salsa on the side.

The Smoked Golden Hour Paloma

Shopping List

- [ ] 1 BOTTLE BLANCO TEQUILA
- [ ] 1 BOTTLE ARTISANAL MEZCAL
- [ ] 4-pack Grapefruit Soda
- [ ] 1 CARTON GRAPEFRUIT JUICE
- [ ] 1 BAG COARSE SMOKED SALT
- [ ] 1 SMALL JAR AGAVE NECTAR
- [ ] 3 FRESH LIMES
- [ ] _____
- [ ] _____
- [ ] _____



The Smoked Golden Hour Paloma

Mixologist's Guide

Step 1: Rim Engineering & Glass Staging

The Smoked Rim Mix:

- Combine equal parts coarse smoked salt and Tajín on a flat saucer.

The Application:

- Run a fresh lime wedge around glass rims, then press rims firmly into the salt-chili mixture to form a clean, heavy crust. *Never dip rims in water—lime juice provides the perfect tacky surface for the salt to stick without running down the glass.*

The Ice Staging:

- Pack rimmed glassware to the brim with clean, crushed ice right before service.

Step 2: Batching & The Precision Pour

The Citrus Base Batch:

- Whisk 2 cups fresh grapefruit juice, 1/2 cup lime juice, and 3 tbsp agave nectar in a serving pitcher until completely integrated. *Agave is dense and sinks in cold liquid, so pre-whisking it into room-temperature juice guarantees balanced sweetness in every glass.*

The Pour Protocol:

- Instruct guests to pour 2 oz Blanco Tequila over ice, add 2 oz batched citrus base, top with crisp grapefruit soda, and give it a gentle stir with a bar spoon.



The Smoked Golden Hour Paloma

Mixologist's Guide

Step 3: The Twilight Mezcal Float

The Transition:

As night falls and the party moves to the firepit, place the bottle of artisanal mezcal at the center of the bar cart. The Float Technique:
Hold the back of a bar spoon just above the surface of a freshly poured Paloma. Slowly pour 0.5 oz mezcal over the spoon so it floats cleanly on top.

The Aroma Note:

Floating mezcal keeps smoky agave essential oils trapped right at the surface. Guests get an immediate hit of woodsy campfire aroma on the nose with every sip, elevating the charred, savory notes of the grill spread.