

Virtual Annual Meeting – IADC Foundation Cooking Class

We look forward to having you and your guest(s), if registered, join us via Zoom for the **IADC Foundation Cooking Class** on Thursday, July 9 from 4:45 to 6:30 p.m. (Central). You'll be learning to make Navajo Tacos submitted by IADC member Michelle Hernandez (Albuquerque, New Mexico USA) for the IADC Foundation Cookbook. The recipe and ingredients you'll need are attached. A few things to note before you head to the grocery store though:

- The recipe calls for a spice called Comino which is Cumin.
- The recipe calls for Cooked Pinto Beans. If you have the time and would like to cook these yourself, please have them cooked and ready to go prior to the class beginning. (Beans need to be soaked overnight and are then cooked slowly for a few hours.) You can also buy Canned Cooked Pinto Beans from your local grocery store. (A standard can is about 16oz so, for this recipe, you'll need at least two cans of cooked pinto beans.) And, while not included in the recipe, Michelle provided a few tips to preparing the beans: You may want to add salt pork (or bacon) to add additional flavor and three cloves of minced garlic to manage the heat from the chile.
- The recipe calls for X-Hot Green Chile, but if you'd prefer a Mild or Medium Green Chile, that is fine. If you'd like to make a truly authentic Navajo Taco, you can order Chopped Hatch Green Chile online from www.buenofoods.com. Additionally, many cities have Mexican grocery stores and you can do a simple Google search of "Mexican Grocery Stores Near Me" to locate one in your area to purchase Fresh Hatch Green Chile. If these aren't options for you though, you can use Canned Green Chile which can typically be found in the International/Mexican food aisle of your local grocery store.
- The recipe calls for [Bluebird Flour](#), but this can be subbed with any all-purpose flour brand.
- The recipe calls for Shortening or Manteca (i.e. Lard). Standard Crisco shortening will work.
- The toppings included in the attached recipe are suggestions and if there are other things you'd like to add (i.e. things you like to put on your traditional tacos), feel free. (*Prep Work: In advance of the class beginning, you may want to cut/dice/prepare your toppings so they're ready to go.*)
- Optional ingredients you may want to have on hand for extra flavor. Instructions for use will be provided during the class.
 - 1 Tablespoon Olive Oil
 - ¼ Cup Onion, Chopped
 - 3 Cloves Garlic, Minced
 - 1 Bay Leaf
 - 3 Teaspoons Chili Powder
 - 1 Teaspoon Oregano
 - 8oz Tomato Sauce
- And finally, it's always more fun to cook with a drink in hand so we suggest making a margarita or grabbing your favorite cerveza (and don't forget the chips and salsa!) prior to joining this Zoom class. Here's my favorite "skinny" margarita recipe:
 - In a cocktail shaker, add 1.5 ounces of silver tequila (my go-to is Patron Silver), 1.5 ounces of lime juice, 1.5 ounces of water, and a splash of Cointreau (optional). Add ice, cover, shake, strain and pour. Serve over ice. Garnish with lime. Easy and tasty!

This class will be taught by IADC spouse Stephanie Drewry, Founder and Owner of [Sprouts Cooking School](#) in Indianapolis, Indiana USA. She and her team are passionate about nurturing adventurous palates and building a strong foundation for a lifelong love of cooking, while empowering the next generation of foodies and encouraging all families to cook together.