

# THANKSGIVING RECIPES WITH A MEXICAN TWIST

## Ancho-Tamarind Glaze

### Ingredients

½ head garlic (2oz)  
1-2 tbsp ancho chilli powder  
½ cup tamarind sauce Cocina Mestiza  
½ cup lightly packed rinsed fresh cilantro  
½ cup agave syrup or honey  
¼ cup fresh lime juice  
1 teaspoon fresh-ground pepper  
½ teaspoon salt  
1 cup of water

*Use as a marinade for turkey, chicken or pork.*

### Preparation

1. Cut top 1/2 inch off garlic; wrap loosely in foil. Bake in a 350° oven until soft when pressed, about 40 minutes. Let cool, then squeeze garlic from skins into a sauce pan (discard skins).
2. Add the ancho powder, tamarind sauce, cilantro, water, agave syrup, lime juice, pepper, and salt to pan.
3. Bring to a boil over medium-high heat, stirring often; remove from heat and let stand 10 minutes.
4. Pour into a blender or food processor and whirl until smooth.
5. Use as a marinade for turkey, chicken, pork.

## Cranberry Sauce with Mango

### Ingredients

12 oz fresh whole cranberries  
1 cup Mango Sauce Cocina Mestiza  
zest of 1 lemon  
zest of 1 orange  
1 cup fresh orange juice, plus the juice of 1 lemon  
1/3 cup water  
1 cup brown sugar  
1 cinnamon stick  
1 tsp finely grated fresh ginger  
pinch of salt

### Preparation

1. In a medium saucepan, combine the citrus zests, ginger, cinnamon, juice, sugar and salt. Over medium heat, bring up to gentle simmer stirring occasionally. Reduce heat to low and let simmer for 10 minutes.
2. Add the cranberries and rise temperature to medium. Let the sauce cook stirring occasionally until the cranberries are incorporated to the sauce. Turn off the heat and allow the sauce to cool down to room temperature.

## Vanilla Agave-Whipped Sweet Potatoes

### Ingredients

4 pounds sweet potatoes (about 7 medium)  
4 tablespoons unsalted butter, melted  
1/4 cup Agave Nectar with Vanilla  
Coarse salt and ground pepper

### Preparation

1. Preheat oven to 400 degrees. Prick sweet potatoes all over with a fork. Place on a rimmed baking sheet. Bake until very tender when pierced with a knife, 1 hour.
2. When cool enough to handle, halve sweet potatoes. With a spoon, scoop out flesh (discard skins); transfer to a food processor.
3. Add butter and agave; process until smooth. Season with salt and pepper. Serve warm.