



Deconstructed Elotes & Mezcal Braised Short Rib Tostada

Mazinatortillas are crisped and topped with a savory roasted garlic and charred corn purée, mezcal-braised short rib, pickledcornand shallot mixture, and queso fresco crumbles for a slightly salty and tangy profile. Finished with scallion curls,espelettepepper, and a scatter of microgreens for beautiful color.

Prep time: Cook Time: Servings: 1 serving

Latino,Regional North American,Appetizers/Sides/Snacks,Mazina Tortillas,Modern Mexican,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Pressed Mazina® Tortilla	08042	fried	1 each
Roasted Garlic and Corn Purée			2 tbsp
Mezcal Braised Short Ribs			1/2 cup
Corn		pickled	1 tbsp
Shallot		pickled	pinch
Scallion curls		thinly sliced	2 tbsp
Cotija cheese		crumbled	2 tbsp
Espelette pepper			pinch

Instructions

1. Prepare Mezcal Braised Short Ribs and Roasted Garlic and Corn Purée subrecipes.
2. Spread tostada with Roasted Garlic and Corn Purée and top with ½ cup of warmed Mezcal Braised Short Ribs.
3. Garnish with pickled corn and shallot, scallions, cotija crumbles and the Espelette pepper.



Mezcal Braised Short Ribs

Prep time: Cook Time: Servings: Yields approximately 6 cups

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Beef short ribs			5 lbs
Salt			2 tbsp
Black pepper			2 tbsp
Avocado oil			3 tbsp
Celery			1/2 cup
Carrot			1/2 cup
White onion		sliced	1 cup
Garlic		minced	2 tbsp
Tomato paste			2 tbsp
Mezcal			1 cup
Beef stock			4 cups
Guajillo pepper		de-seeded	1 each
Bay leaf			2 each
Chili powder			1 tsp
Cumin			1/2 tsp
Brown sugar			1 tbsp
Mexican cinnamon stick			1 each

Instructions

1. Preheat oven to 325°F.
2. Season short ribs with salt and pepper. In a stock pot over medium heat add avocado oil and sear short ribs until caramelized on each side. Remove short ribs and set aside.
3. To the same pot, add mirepoix vegetables and cook until fragrant, 1-2 minutes. Add tomato paste and stir. Continue to cook until vegetables are soft and tomato paste begins to caramelize, about 3-4 minutes more.
4. De-glaze the pan with mezcal and stir with a wooden spoon to pull the fond off the bottom and incorporate that flavor. Add beef stock, remaining seasonings and stir together.
5. Cover, turn down the heat, and cook for 3 hours, stirring often and checking braising liquid level. Add more beef stock if needed to keep the short ribs from drying out.
6. Look for the meat to fall off the bone and to be pull-apart tender.

Roasted Garlic and Corn Purée

Prep time: Cook Time: Servings: Yields approximately 2 cups

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Grilled corn			2 cups
Roasted garlic			1/4 cup
Salt			2 tsp
Cumin		ground	1/2 tsp
Heavy cream			1/4 cup
Water			as needed

Instructions

1. In a food processor, add ingredients and blitz. Add water if needed for desired consistency.