The following items will be used to create your charcuterie. It is possible that your supermarket will not have some of these items. Please pick at least one of the items from each of the following categories:

### MAIN INGREDIENT/SHOPPING LIST

**CHEESE**
- Pepper Jack

**MEATS**
- Chorizo
- Mexican Fiesta Pinwheels*
- Mini Cheese Quesadillas*

**PRODUCE**
- Red Radishes
- Jalepenos
- Mini Sweet Peppers (yellow, red and orange)
- Grape tomatoes (red and yellow)
- Limes

**CRUNCHY**
- Almonds
- Tortilla Chips

**DIPS**
- Queso* (can buy or make your own)
- Guacamole* (can buy or make your own)
- Grad School Salsa*

**GARNISH**
- Fresh cilantro

**Minimum cost is approximately $16.00**

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2. The items marked with an * will be demonstrated and added to the charcuterie. They have additional ingredients besides those listed in Step 1. When making your grocery list, please be sure to also pick up these ingredients if you choose to make any of the * items listed below.

**MEXICAN FIESTA PINWHEELS***
- Cream Cheese, Softened (1-8 ounce package)
- Sour Cream (1/2 cup)
- Picante Sauce (1/4 cup)
- Taco Seasoning (2 Tbsp)
- Black Olives (1 can/4.5 ounces)
- Green Chiles (1 can/4 ounces)
- Cheddar Cheese (1 cup, finely shredded)
- Flour Tortillas (1 package)
- Salsa (1 jar)

**MINI CHEESE QUESADILLAS***
- Flour Tortillas, Street Taco Size (2-packages)
- Mexican-Blend Cheese, Shredded (32 ounces)
- Salsa Verde (1 jar)
- Butter (1 stick)
- Sea Salt (1/2 tsp)

**GRAD SCHOOL SALSA***
- Black Beans, Drained (2 cans)
- Whole Kernel Corn, Drained (1 can)
- Tomatoes, Chopped (2)
- Red Onion, Finely Chopped (1)
- Cilantro (to taste)
- Lime Juice (1 Tbsp)
- Olive Oil (2 Tbsp)
- Avocados, Chopped (2)
- Tony Chachere’s Creole Seasoning (to taste)**

**If this seasoning is not available, any creole or Greek seasoning will work.**

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3. Preparation is key! Please complete the following steps BEFORE the live session begins!

1. Wash raw produce
2. If you are planning to make your own queso and/or guacamole, you can find lots of delicious recipes online. While homemade is the best ... store-bought works just fine!
3. If you are planning to make any of the recipes that involve canned foods, open the cans in advance.
**INGREDIENTS**
- Cream Cheese, Softened (1-8 ounce package)
- Sour Cream (1/2 cup)
- Picante Sauce (1/4 cup)
- Taco Seasoning Mix (2 Tbsp)
- Black Olives (1 can/4.5 ounces)
- Green Chiles (1 can/4 ounces)
- Cheddar Cheese (1 cup, finely shredded)
- Flour Tortillas (1 package)
- Salsa (1 jar)

**DIRECTIONS**

**STEP 1**
- Beat cream cheese, sour cream, picante sauce, taco seasoning together in a small bowl until smooth.
- Stir olives, chilies, and Cheddar cheese into the cream cheese mixture.

**STEP 2**
- Spread about 1/2 cup of cream cheese mixture onto each tortilla. Roll each tortilla like a jelly roll; wrap in plastic wrap. Refrigerate for 2 hours or overnight. Cut into 1-inch slices.

**Mexican Fiesta Pinwheels**
INGREDIENTS
- Flour Tortillas, Street Taco Size (2-packages)
- Mexican-Blend Cheese, Shredded (32 ounces)
- Salsa Verde (1 jar)
- Butter (1 stick)
- Sea Salt (1/2 tsp)

DIRECTIONS
- Preheat oven to 425
- Line 2 sheet pans with foil; grease with stick of butter
- Sprinkle sea salt onto the buttered foil
- Butter the grill-side of each tortilla
- Place the tortillas (grill-side down) onto buttered foil. (Six will fit onto each baking sheet.) Repeat this step to create 12 tortillas ready to assemble.
- In a large bowl, combine the grated cheese with 1/2 of the jar of salsa.
- Place 1 Tbsp-plus of cheese salsa mixture onto the center of each tortilla.
- Bake for 5-minutes or until the cheeses melt.
- Remove from oven; Fold each quesadilla in half.

Mini-Cheese Quesadillas
INGREDIENTS
• Black beans (2 cans, drained)
• Whole Kernel Corn (1 can, drained)
• Tomatoes (2, chopped)
• Red Onion (1, finely chopped)
• Cilantro (to taste)
• Lime juice (1 Tbsp.)
• Olive oil (2 Tbsp)
• Avocados (1, chopped)
• Seasoning

DIRECTIONS
• In a large bowl, combine all ingredients.
• Gently stir.
• Cover and chill until ready to serve.