



## **Baja Tacos and Tomato + Cilantro Salad**

### **Cilantro Vinaigrette**

2 Cups of Fresh Cilantro  
2-3 Garlic Cloves  
½ Cup of CRU Olive Oil  
2 Tablespoons of Red Wine Vinegar  
Dash of Salt + Pepper OR a Teaspoon of CRU Pinot Noir Spice  
Juice of 1 lime

### **Salad**

2 cups of cherry tomatoes  
1-2 Avocados  
¼ Cup of Queso Fresco  
Lime

Step 1: Mix the cilantro, garlic, olive oil, vinegar, and seasonings in a food processor and mix until the consistence is where you like it.

Step 2: Add the juice of 1 lime and a little lime zest.

Step 3: Add to a mason jar and shake to mix well.

Step 4: Add 2 cups of fresh chopped cherry tomatoes and avocado to a bowl.

Step 5: Sprinkle in the Queso Fresco and a little lime juice, mix in the dressing.

## **Baja Tacos**

### **Beer Battered Cod**

6 – 1 inch strips of fresh cod (or Mahi Mahi)  
1 Cup of Flour  
1 Can of Light Beer  
¼ Cup of CRU Pinot Noir Spice  
1 Cup of Vegetable Oil

Step 1: Mix the Flour and CRU spice in a large bowl, incorporate well. Add the beer slowly until the batter is mixed into a thick consistency.

Step 2: In a pan, bring 1 cup of vegetable oil to a medium heat. Add the cod to the batter and coat well.

Step 3: Cook the cod on medium heat until golden on both sides.

### **Shrimp**

1 pound of fresh shrimp (tails removed)  
1 Tablespoon of CRU Olive Oil  
2 Tablespoons of Pinot Noir Spice

Step 1: Wash and dry the shrimp.

Step 2: Add a tablespoon of Olive Oil and coat with CRU Pinot Noir Spice.

Step 3: In a pan, add 1 tablespoon of CRU Olive Oil and bring to a medium heat. Add the shrimp and sear until cook.

**To assemble your tacos, use your favorite sides, today we used:**

Avocado, Chipotle (1 can of finely chopped chipotle + 1 cup of Sour Cream or Mayo), Pico de Gallo (Tomatoes, white onion, jalapeno, cilantro and lime), Cilantro