Selena + Socalo Dinner

Meet the Chefs:
Susan Feniger and Mary Sue Milliken of Socalo & Border Grill

Susan Feniger and Mary Sue Milliken are award-winning chefs, cookbook authors, television personalities, and co-owners of Border Grill restaurants, trucks, and catering in Los Angeles and Las Vegas, and Socalo, their new California canteen and Mexican pub located at the Gateway Hotel in Santa Monica. Inspired by SoCal’s incredible, local ingredients and the Zócalo, a central gathering place in Mexican cities, Socalo serves conscientiously-sourced, seasonal SoCal Mexican fare alongside cocktails featuring small-batch spirits, Mexican wines and craft beers on tap.

Tonight’s Guests:
Tune in to a conversation with cast and creator of Netflix’s Selena: The Series featuring actors Christian Serratos, Ricardo Chavira and Seidy Lopez and creator Moises Zamora.

Hosts:
Tonight’s event is hosted by L.A. Times’ Vice President of Strategy & Development, Clint Schaff, and the conversation is moderated by L.A. Times writer Yvonne Villarreal
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**Starter:** Guacamole + Chips macha and quemada salsas

**Appetizer:** Campechana housemade cocktail sauce, avocado, cucumber, tomato, shrimp *(vegan without shrimp)*

**Main Course:** Chicken Enchiladas free range chicken, organic corn tortillas, poblano crema, grilled corn, wild mushrooms, Mexican cheese

**OR**

Market Vegetables Enchiladas *(vegetarian)* farmers market vegetables, Mexican cheeses, handmade corn tortillas, poblano crema, grilled corn and wild mushrooms

**Side:** Ensalada del Campo market field greens, shaved root vegetables, oregano vinaigrette, crunchy quinoa

**Dessert:** Sweet Potato Flan, caramel sauce, whipped crema

**House of Suntory Cocktail Pairing:** *Haku® Highball*

1. 1.5 parts *Haku®* Vodka.
2. 4.5 parts chilled premium soda water.
3. Lemon peel.
4. Fill a highball glass to the brim with ice. Add *Haku®* Vodka and gently pour chilled soda water. Stir and garnish with a lemon peel.

**Meal Preparation Information**

Place all items in the refrigerator until you are ready to prep your meal.

Total cooking & assembly time is 20 - 30 minutes. If you would like to complete the meal preparation by the beginning of the Zoom for the main event at 6:30 PM, begin around 6:00 PM.

**Kitchen equipment needed**

Oven, utensils to transfer items

**Plating items needed (per person)**

1x large plates for main, 1x bowl or glass for campechana, 1 small plate for dessert. Forks and knives to eat.

**Heating and plating instructions**

Start with the Enchiladas: Preheat oven to 350F

Bake enchiladas in its foil container with lid on in a 350 degrees oven for 15 - 20 minutes. Remove enchiladas from oven. Place warm enchiladas on a large plate, top with cheese and crema as desired.

While you are waiting for the Enchiladas in the oven, plate the starters and side salad:

**Campechana:** Combine veggies, cocktail sauce, and shrimp (unless vegetarian) in a bowl or glass of your choice. Serve cold with the side of chips, salsas, and guacamole.

**Ensalada del Campo:** Toss salad with dressing. Serve on the plate beside the enchiladas.

**When you’re ready for Dessert**

Remove sweet potato flan from to go container. To serve, run a knife along inside edge of the foil, 2 or 3 times, to loosen. Cover with a plate and quickly invert. Carefully drain excess caramel into a bowl and strain. Pour the reserved caramel sauce over the flan and enjoy with whipped crema!

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