

LOCALE

FOODIE EDITION

#91

REMI CRUZ & ALISHA MARIE

TWO PEAS IN A PODCAST

TAKE A **CULINARY TRIP**
AROUND THE WORLD
WITHOUT LEAVING SD

OUR ULTIMATE **WEEKEND**
ESCAPE PACKING LIST //
DRINKS INCLUDED

DANIELLE QUIGLEY AND SUE FAN
OF **WILD HABIT** ARE MAKING HOME
DECOR FROM THE FOREST FLOOR



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FOODIE

Raising



Local Mixologists Show off Their Take on Seasonal Ingredients



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GONZALES AND JAMES TRAN

Competitions bring out the best in us, and in that tradition, LOCALE put a cocktail challenge out to six San Diego bartenders, then watched patrons tilt their heads back as they reaped the benefits. Two bartenders were given the same ingredient to create a cocktail and a license to do whatever they wanted outside of that. Grapefruit, blood orange or raspberry had their brains shaking up new cocktails for lucky San Diego bar connoisseurs to imbibe. Their methods of matching, masking and bringing out flavors are the stuff of artists, and we dove deep into their minds to find the secrets behind their delicious libations.



FOODIE



EAT THIS WITH THAT

• "The Orange Cumin Carnitas Tacos pairs perfectly as the citrus in the carnitas and the perfectly salted richness just screams for something juicy and refreshing."

LET THE GAMES BEGIN!

• "I have created a cocktail for a competition before, it was called "The Avoquato"— blanco tequila, hand-squeezed lime juice, kumquat, lemongrass and lime leaf 'shrub,' orgeat and a pinch of salt. Shaken with fresh avocado and double strained into a salted tortilla chip rimmed coupe."



Battle # 2

Talk About A Great-Fruit



YES PLEASE INGREDIENTS

- Grapefruit Juice
- Campari
- Lemon Juice
- Pineapple Gum Syrup
- Orgeat
- IPA

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AMY DELEE

Bar Manager at Jalisco Cantina

HANDY SHANDY

"The brightness of lemon adds another bit of citrus, then there's a touch of sweetness from the pineapple gum syrup. The splash of orgeat slightly rounds out a bit of the bitter bite from the hops, Campari and grapefruit, making this an extremely drinkable shandy-style cocktail."

WARM-UP

"Grapefruit has a bitter edge, so I like to pair it with something that has some fat to cut through the acid. Grapefruit marries very well with warm baking type spices, like cinnamon, cloves or nutmeg, as well as with an ingredient that adds a bit of heat, like chili or jalapeno."