

Cinco de Mayo Fiesta



On May 5, 1862 the Battle of Puebla was won by Mexican peasants over French soldiers.

The observance of the Cinco de Mayo victory is a special symbol for all Mexican people who celebrate their rights of freedom and liberty, honoring those who fought and won against greater odds.

In the United States we all join in the celebration as our way of showing the friendship between the United States and Mexico. Step into the flavors and traditions that make Mexican food and their culture so much fun. You can use all or parts of the party box, or even mix and match from other party boxes, to create a fiesta in your own backyard!





Cinco de Mayo Fiesta

Invitations

Who's at the Party?

Themes parties open the door to catchy, inspired invitations. “Not a Siesta, It’s a Fiesta!” or “1-2-3- Floor, Time to Celebrate Some More!” (Margaritas and Shots)

However you let people know about your party be sure your invitations include the following information:

1. Date
2. Time
3. Location
4. Dress Code – Casual and Comfortable
5. RSVP by date (usually 1 week before the party)

Send your invites a month to three weeks before your event so people have plenty of time to respond. The ideal time for a fiesta is late afternoon into the evening. This gives you enough time to relax with drinks and games and then a shared dinner under the lights and lanterns.



Cinco de Mayo Fiesta

Menu

The flavors of Mexico are so fantastic! We have created a menu that is easy to make yet interesting and flavorful, the decorations are simple but fun and you have a step by step plan on how to pull it all together with ease right here in the party plan.

Cocktails

Margarita Bar

Micheladas

Sodas

Appetizers

Chips and.....

Grilled Tomato Salsa

Roasted Corn Salsa

Guacamole

Spicy Mango Quesadillas



Entrees

Spice Rubbed Chicken Tacos

Savory Pulled Pork Tacos

Side Dishes

Green Rice

Black Beans

Crispy Green Salad

Dessert

Creamy Caramel Flan



Cinco de Mayo Fiesta

Recipes

Cocktails

Margarita Bar



Ingredients:

Ice cubes

Original margarita:

3 parts white tequila

2 parts Triple Sec

1 part fresh lime juice

Simple syrup:

1 part water

1 part sugar

Lime salt:

1/4 cup kosher salt

2 limes, zested



Margarita bar:

Original margarita, in pitchers

Buckets of ice and shakers

Pineapple-Jalapeno base for margarita, recipe follows

Strawberry base for margarita, recipe follows

Lime-Ginger base for margarita, recipe follows

Simple syrup, poured on a plate to dip glass in

Lime salt

For the original margarita:

Method:

Ratio for any volume of margarita: 3:2:1 = 3 parts tequila: 2 parts Lime Juice, 1 part Triple Sec. Place whichever amount you choose, depending upon your guests, into a large pitcher.

For the simple syrup:

Simmer water and sugar over high heat until the sugar has completely dissolved then chill.

For the lime salt:

Combine the salt and lime zest with a mortar and pestle. Set in a plate to dip your glass in.

For the margarita bar:

Have buckets of ice and shakers set up around the margarita pitchers.

Fill glasses with ice, original margarita and flavor profiles, if desired.

Dip the rims of the glasses into the simple syrup then into the lime-salt so the salt sticks to the rim of the glass.

Pour the mixed drink into your salted glass and enjoy.



Pineapple-Jalapeno:



2 cups chopped fresh pineapple

1/2 fresh seeded jalapeno

2 cups simple syrup

In a blender, combine fresh pineapple chunks with seeded jalapeno and simple syrup together until you have a nice yellow puree. Add, to taste, to original margarita.

Strawberry:



2 cups fresh strawberries, hulled

2 cups simple syrup

Puree strawberries in a blender with simple syrup until you have a bright pink puree. Add, to taste, to original margarita.

Lime-Ginger:



2 cups simple syrup

2 limes

6 slices fresh ginger

Simmer simple syrup with ginger slices and finish with fresh lime juice then cool and set in refrigerator overnight to infuse ginger flavor. Add slices of fresh lime just before serving. Add, to taste, to original margarita.

Micheladas



2 tablespoons of course salt

1 tablespoon of chili powder

12 oz. Ice Cold Mexican Beer (Corona, Dos XX) or light American beer

6 oz Motts Clamato Juice

2 dashes Lea & Perrins Worcestershire sauce

2 dashes Tapatio brand hot sauce

2 key limes, juiced

1 pinch coarse ground black pepper

Mix together the salt and chili powder on a small plate. Rim a beer glass with a little lime juice and then dip in the salt and chili mixture to cover the top of the glass.

Mix all the ingredients except the beer into a martini shaker and shake briefly. Pour Clamato mix at the same time as the beer into a 22 oz glass filled with ice. Pour slowly because if you pour too fast it will foam up and mess up your salted rim! Rimming the glass with celery salt is an option.



Appetizers

Chips and Salsas

Grilled Tomato Salsa



2 tablespoons canola oil, plus more for brushing tomatoes

2 Serrano chilies

1 small red onion, coarsely chopped

4 cloves garlic, peeled

6 plum tomatoes, halved and seeded

Salt and freshly ground black pepper

2 limes, juiced

1/4 cup chopped fresh cilantro leaves

Method:

Heat grill to high.

Heat oil in a small sauté pan and sauté the chilies, onion, and garlic until soft.

Brush tomatoes with oil and season with salt and pepper. Grill on both sides until slightly charred and soft.

Transfer tomatoes and Serrano mixture to a food processor; add the lime juice and salt and pepper and process until smooth. Add the cilantro and pulse a few times (there should be flecks of cilantro in the salsa.) Transfer to a bowl.



Roasted Corn Salsa



Ingredients:

5 medium ears yellow corn, silk removed, husk intact.

5 teaspoons vegetable oil

1/2 cup mayonnaise

2 tablespoons tequila

2 tablespoons fresh lime juice

1 teaspoon minced garlic

1/2 teaspoon salt

1/4 teaspoon ground black pepper

1/4 cup diced green onions

1/2 Serrano pepper, finely chopped (seeds included)

1/3 cup diced red bell pepper

2 tablespoons chopped fresh cilantro leaves

1 avocado, sliced, for garnish

Tortilla chips

Method:

Preheat a grill to medium-high.

Soak corn in water for 5 minutes, drain and pat dry.

Lightly rub each ear of corn with 1 teaspoon of the oil and place the corn directly on the grill. Grill the corn, turning occasionally, until the kernels are lightly browned on all

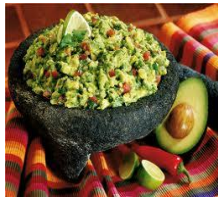


sides, about 20 minutes. Remove and set aside until cool. When the ears have cooled, cut the kernels from the cobs and transfer to a mixing bowl.

In a separate small bowl, whisk together the mayonnaise, tequila, lime juice, garlic, salt, and pepper. Pour the mayonnaise-tequila dressing over the cooled corn kernels. Stir in the green onions, diced serrano pepper, red bell pepper, and cilantro. Adjust seasonings, as needed. Cover and chill for 1 hour.

Place corn salsa in a serving bowl, garnish with avocado slices, serve with tortilla chips.

Guacamole



Ingredients:

3 Haas avocados, halved, seeded and peeled

1 lime, juiced

1/2 teaspoon kosher salt

1/2 teaspoon ground cumin

1/2 teaspoon cayenne

1/2 medium onion, diced

2 Roma tomatoes, seeded and diced

1 tablespoon chopped cilantro

1 clove garlic, minced

Method:

In a large bowl place the scooped avocado pulp and lime juice, toss to coat. Drain, and reserve the lime juice, after all of the avocados have been coated. Using a potato masher add the salt, cumin, and cayenne and mash. Then, fold in the onions, tomatoes, cilantro, and garlic. Add 1 tablespoon of the reserved lime juice. Let sit at room temperature for 1 hour and then serve.



Zippy Mango Quesadillas



Ingredients:

White cheddar cheese

Jack Cheese

Pickled jalapenos

Mangos

Tortillas

Method:

Shred the 2 cheeses and set aside. Finely chop the jalapenos and place in a small bowl. Peel and pit the mango and chop into a dice. Spray the bottom of a skillet with cooking spray and place a tortilla that fits the size of your skillet. Layer on some of each cheese, sprinkle with a small amount of jalapenos, depending on how hot you like it, and the diced mangos. Place another tortilla over the top. Cook until the bottom tortilla is golden brown. Spray the top tortillas with cooking spray and flip it over to brown on the other side. Remove from the pan onto a cutting board and let cool for a couple of minutes. Cut into 6 wedges and serve.



Entrees

Spice Rubbed Chicken Tacos



The Chicken:

Recipe Courtesy of Bobby Flay

2 tablespoons ancho chili powder

2 teaspoons ground cinnamon

2 teaspoons ground cumin

2 teaspoons light brown sugar

2 teaspoons kosher salt

1/2 teaspoon ground black pepper

4 boneless, skinless chicken breasts (8 ounces each)

Canola oil

8 flour tortillas

Chipotle Cream:

1 cup plain nonfat yogurt, drained

4 tablespoons mayonnaise

1 chipotle pepper finely diced, 2 teaspoons adobo sauce

2 1/2 cups shredded green cabbage or lettuce

1/4 cup fresh cilantro leaves, chopped

Lime wedges



Method:

Heat the grill to high.

Whisk together the ancho, cinnamon, cumin, brown sugar, 1 teaspoon salt and black pepper in a small bowl.

Season top side of the breasts with the rub mixture, turn over and season the back with the remaining salt. Drizzle with some of the oil and place on the grill, rub side down and grill until lightly golden brown and a crust has formed, about 3 minutes. Turn the chicken over, close the lid and continue cooking until just cooked through, about 6 minutes longer. Remove from the grill and let rest 5 minutes before slicing.

Place yogurt in a strainer over a bowl and let the water drain out of the yogurt. In a small bowl combine the thickened yogurt, mayonnaise, chipotle pepper and sauce. Chipotle pepper is very spicy so adjust it to your taste.

Grill the flour tortillas briefly, just to mark and heat. To build the tacos, fold each tortilla around some of the chicken, shredded cheese, and cabbage. Drizzle Chipotle Cream sauce over each taco. Add a squeeze of lime and cilantro on top and serve.

Savory Pulled Pork Tacos



Ingredients:

2-3 lbs Pork Loin

2 - 7 oz cans Herdez Salsa Verde

1 – 7 oz can Herdez Salsa Ranchero

Tortillas – Flour or Corn

Iceberg Lettuce

Mexican Cheese, crumbled

Roma tomatoes, diced



Method:

Place the pork loin in the bottom of a crock pot and pour the Salsa Verde and Salsa Ranchero over the pork loin. Set the crock pot for 8 hours. Then shred the pork loin with 2 forks and stir into the sauce. Flavors will enhance overnight so be sure to **make 1 day in advance** and reheat before serving. Serve with shredded lettuce, cheese and tomatoes. Drizzle with Aioli.

Tequila Lime Aioli:

Recipe Courtesy of Guy Fiere

3 tablespoons premium tequila

1 lime, juiced

8 ounces sour cream

1/4 cup milk

2 teaspoons minced garlic

1/2 teaspoon ground cumin

2 tablespoons minced cilantro leaves

Salt and pepper

In small bowl, combine all ingredients and chill for 1 hour. Season with salt and pepper, to taste.



Side Dishes

Green Rice



Ingredients:

2 cups Rice (Mahatma Long Grain)
4 cups water
2 tbs ground Cumin
Pinch of salt
1/4 cup chopped cilantro
1/4 cup chopped green onion

Method:

In a saucepan, bring water to boil. Stir in rice, salt and cumin. Cover. Reduce heat and simmer for 20 minutes or until all water is absorbed. Add the chopped cilantro and green onion. Stir to combine.

Black Beans



Ingredients:

2 – 15 oz can black beans, drained and rinsed
2 plum tomatoes, seeded and chopped



2 cloves garlic, chopped
1/2 cup chopped red bell pepper
1/2 cup chopped onion
2 tbs chopped fresh cilantro (more to taste)
2 package Goya Sazon - no salt
1 cup chicken broth (add more depending on thickness desired)
cilantro

Directions:

Saute onions, garlic, bell pepper in olive oil in a large deep skillet until vegetables are tender. Add black beans, tomatoes, cilantro, chicken broth and Goya Sazon packet2. Simmer until flavors meld together, at least 30 minutes. Serve topped with fresh cilantro and cotija cheese.

Crisp Green Salad



Ingredients:

Spring Greens
Butter lettuce
Chopped cilantro
Red & Yellow Grape Tomatoes
Jicama
Radishes
Ranch Dressing, from package not bottled

Combine all ingredients into a large serving bowl and chill until ready to serve. Serve Ranch Dressing on the side.



Dessert

Creamy Caramel Flan

Recipe Courtesy of Taste of Home



Yield: 8-10 servings.

Ingredients:

3/4 cup sugar
1 package (8 ounces) cream cheese, softened
5 eggs
1 can (14 ounces) sweetened condensed milk
1 can (12 ounces) evaporated milk
1 teaspoon vanilla extract

Directions:

In a heavy saucepan, cook and stir sugar over medium-low heat until melted and golden, about 15 minutes. Quickly pour into an ungreased 2-qt. round baking or souffle dish, tilting to coat the bottom; let stand for 10 minutes.

In a bowl, beat the cream cheese until smooth. Beat in eggs, one at a time, until thoroughly combined. Add remaining ingredients; mix well. Pour over caramelized sugar.

Place the dish in a larger baking pan. Pour boiling water into larger pan to a depth of 1 in. Bake at 350° for 50-60 minutes or until center is just set (mixture will jiggle). Remove dish from a larger pan to a wire rack; cool for 1 hour. Refrigerate overnight.

When ready to serve, run a sharp paring knife around the edge of the custard and shake the custard slightly to loosen. Invert an appropriately sized platter or serving dish over the casserole dish and, working quickly and holding both the casserole and the platter



together, turn the casserole over and place the platter on a flat work surface. Gently lift the casserole off of the platter; the custard should gently fall from the casserole onto the platter. If not, tap the casserole and platter lightly on the work surface to help dislodge the custard. Let rest at room temperature for 15 minutes to warm slightly before serving. Serve slices of the flan with some of the caramel sauce spooned over top. **Note:** Flan is best served cool or at room temperature and is more readily turned out of the mold after sitting overnight.

Cinco de Mayo Fiesta

Decorations

Creating the Mood

Pinatas

It's a fiesta and you must have a piñata or two. They are great for kids and adults alike. You just fill them with different candies and prizes depending on who the piñata is for. Run a small gage wire across the yard and hang the piñata from it. Not only will it be a fun game at the party but it doubles as part of the decorations. Two for one.



You can find piñatas for every occasion at Piñatas.com and for really unique piñatas check out the talking piñatas at TalkingPinatas.com When you hit the piñata, the device is activated, and it shouts a phrase. These piñatas are a fun way to make any celebration spectacular. If you want to hand pick your piñata, Party City has a great selection or you can also visit them online for an even larger selection at PartyCity.com

Colorful Tablescapes

Vinyl tablecloths are better than paper since moisture from glasses will ruin the tablecloth. You can pick up inexpensive ones at Party City. Set each table with a different color such as red, blue, green and yellow. All the colors from your piñata are a great way to tie it all together.





In the center of each table place a small terra cotta pot planted with bright colored flowers. This will create an eye catching look and hold down the tablecloth if the wind comes up. A grouping of smaller piñatas with a pineapple is another festive option.

Lanterns and Lights

Lighting is a very important part of any party. There is something about twinkling, colorful lights that tells you this is going to be a special party. String lights under umbrella, patio covers and across the yard from tree to tree. Hang **paper lanterns** from tree branches, the piñata wire that you strung earlier and under the patio cover. Lights that are part of the theme like **Chili Pepper Lights** add that extra element of fun to the party.

Cinco de Mayo Fiesta

Music



Great Music Makes a Cinco de Mayo Party Sizzle! What's a Cinco de Mayo party without fast Latin music to get guests in the spirit? This lively music will get everyone in the mood for a fiesta! The music will also inspire dancing, laughter and fun. Target has a selection of Upbeat Festive music CDs to pick from. They are very reasonably priced and we have never been disappointed by their quality. Some other favorites are listed below or you can always check iTunes. Start a playlist on Pandora you can revisit whenever you are in the mood for a fiesta!

Albums

1. Texas Tornados – The Best of the Texas Tornados
2. Linda Ronstadt – Canciones de Mi Padre

Singles

1. Ricky Martin – “Livin’ La Vida Loca”
2. Selena – “Bidi, Bon, Bon”, “Tu Solo Tu”
3. Gloria Estefan – “Conga”, “Turn the Beat Around”, “Rhythm is Gonna Get You”
4. Coldplay – “Viva la Vida”
5. Enrique Iglesias – “Hero”, “Bailamos”
6. Hit Crew – “Macarena”, “Mexican Hat Dance”
7. Los Lobos – “La Bamba”, “Come on, Let’s Go”
8. Queen – “We Are the Champions” (remember that Mexico defeated the French)
9. Santana – “Corazon Espinado”, “Samba Pa Ti”

Mix it up with some country tunes that sing about Mexico

1. Kenny Chesney – “Beer in Mexico”
2. James Taylor – “Mexico”



3. Carlos Santana with Willie Nelson – “They All Went to Mexico”
4. Garth Brooks – “Rodeo or Mexico”
5. Toby Keith – “Good to Go to Mexico”
6. Brooks & Dunn – “Tequila”
7. Shelley West – “Jose Cuervo You Are a Friend of Mine”
8. Tracy Byrd – “Ten Rounds With Jose Cuervo”
9. Kenny Chesney – “No Shoes, No Shirt, No Problem”



Cinco de Mayo Fiesta

Activities

Hit the Piñata -

1. Choose a designated space where the guests should stand while waiting for their turns. The space should be far enough away from the piñata that there is no chance of anyone getting hit. Tell the children that you will call them up when it is their turn.
2. Give each guest a small bag with his or her name on it. Explain that you are in charge of the bat and that everyone will get a turn. Have the 1st person come up the piñata and blindfold them. Hand them the bat and tell them to hit it like they mean it. Each person gets two good whacks. Continue this until everyone gets a turn and/or the piñata breaks.
3. Usually, when the piñata breaks, not all of the candy falls out. Take what's left of the piñata down and shake it around in a large area, so that everyone has lots of space to gather up their candy. It's not as much fun if everyone is fighting for candy in one small area.



Cinco de Mayo Fiesta

Favors



Bottle of Hot Sauce with printed card of your favorite recipe attached.



Cinco de Mayo Fiesta

Ready, Set, Go

The best way to have a stress free party and feel like a guest at your own party is to plan ahead. Here is a step by step party plan that will have you confident and excited about your own party. Remember, you are the Life of the Party and your guests will follow your lead.



One Month Before

1. Choose the date for your party. Make your guest list and send out invitations. Our **Party Planner** will help you get all your ideas for the party together.
2. Decide what items you have on hand and what items you will need to purchase. Use our **Party Plan Menu** to help you plan. If they are custom items, order them now.
3. Consider the areas for the party and any touch ups that may be needed. Plants for outdoors, a little tidying up indoors.

One Week Before

4. Decide where you will hang the lanterns, string the lights and wire for the piñata Pot the plants for the centerpieces. Make a list of all accessories, serving pieces and tableware you will need. Special glassware or plastic glasses if your party is around the pool, for Margaritas and Micheladas.
5. Make sure your music sound system is in good working order and make your playlist/burn CDs and load iPod.
6. Shop for any non-food type items.
7. Make Hot Sauce party favors.

1-2 Days Before

Shop for all food items (2 days before). Create a shopping list that will make it so much easier to plan and shop for your party. Our customized **Shopping List** will help you get organized.

9. Make spice rub for chicken, cook pork loin in crock pot, make Tequila Lime Aioli and Chipotle Cream sauce.
10. Make Grilled Tomato Salsa and Black Beans.
11. Make Flan and keep chilled.
12. If possible, place the decorations the day before.

Day of the Party

13. Pick a time you must begin getting yourself ready and stick to it.
14. Set up the food area with the plates, utensils, napkins and glasses.
15. Make Margaritas and Michelada mix. Leave the ice out until ready to serve so that it



does not water down the drinks. Chill the beer and sodas in the morning.

16. Prepare the taco toppings: Chop cilantro, cut limes, crumble Mexican cheese, dice tomatoes and place in individual serving bowls.

17. Make salad. Make the Green Rice and refrigerate and reheat just before ready to serve.

18. Make Roasted Corn Salsa. Make the guacamole as the last item. Cover it with plastic wrap so that the wrap lays right down on the guacamole. Air is what makes it turn brown so between the citrus in the guacamole and the plastic wrap it should be fine.

19. Place Cinco de Mayo Fiesta party favors by the dessert so that you remember to give them to the guests.

20. Review lists to make sure everything is ready.

21. Get dressed in your Fiesta party outfit.

22. Begin the festive music and have music playing the entire time.

Once Guests Arrive

23. Greet them with a welcoming cocktail.

24. Turn on grill for the Quesadillas. Bring out the chips, salsas and guacamole.

25. Piñata time! Remember to mingle with your guests letting them know how much you appreciate them as friends. Don't forget to take pictures!

26. Grill the chicken and warm up Pulled Pork and Green Rice. Serve your Fiesta Dinner.

27. Serve dessert and party favors.

28. Guests leave knowing that they celebrated our neighbor Mexico in the true American fashion of friendship and fun!

