

MESA
Mia

BY JENNY MARTINEZ™

Jalapeño Biscuits



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12 biscuits



55 minutes



Medium

INGREDIENTS

- 2 cups all-purpose flour, plus more for dusting
- 2 tablespoons baking powder
- 1 teaspoon garlic salt
- 1 teaspoon freshly ground black pepper
- 1 stick unsalted cold butter, cut into ¼-inch cubes (plus more, melted, for brushing)
- 2 cups shredded Chihuahua cheese
- 1 cup buttermilk, plus more for brushing
- 2 large eggs
- 3 fresh jalapeños, diced

Toppings:

- 1 fresh jalapeño, sliced into rounds
- 1 tablespoon flaky salt

TOOLS YOU NEED

- Mixing bowls
- Rolling pin
- Biscuit cutter or jar lid
- 12-inch cast iron skillet

INSTRUCTIONS

1. Preheat the oven to 450°F (230°C). In a large bowl, mix flour, baking powder, garlic salt, and black pepper. Add cold butter and work it into the flour with your hands until evenly incorporated.
2. In a separate bowl, combine cheese, buttermilk, eggs, and diced jalapeños. Make a well in the dry ingredients and gradually mix in the wet ingredients until a soft dough forms.
3. On a lightly floured surface, roll the dough to about 1 inch thick. Cut into 10–12 rounds using a biscuit cutter or jar lid.
4. Place biscuits in a 12-inch cast iron skillet, brush tops with buttermilk, and garnish with jalapeño slices.
5. Bake for 25 minutes until golden brown. Cool for 2 minutes, then brush with melted butter and sprinkle with flaky salt before serving.

TIPS

- Fry in batches for even cooking.
- Substitute mineral water for beer if desired.

MESA *Mia*

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Baja Style Fish Tacos



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6-8 people



51 minutes



Medium

INGREDIENTS

Mexican Slaw

- 3 cups green cabbage, shredded
- 2 Roma tomatoes, diced
- ½ medium yellow onion, diced
- ½ bunch fresh cilantro, chopped
- Juice of 2 limes

Seasoning

- 2 tbsp yellow mustard
- 1 tbsp freshly ground black pepper
- 1 tbsp Cajun seasoning
- 1 tbsp garlic powder
- 3 lbs tilapia fillets

Batter

- 2 cups all-purpose flour
- 2 tbsp garlic powder
- 2 tbsp Cajun seasoning
- 2 tbsp freshly ground black pepper
- 1½ bottles beer
(may substitute mineral water)
- 2 tbsp yellow mustard

For Frying & Serving

- 4 cups canola oil
- 18–20 yellow corn tortillas

INSTRUCTIONS

1. Prepare the slaw: In a large bowl, toss cabbage, tomatoes, onion, cilantro, and lime juice. Set aside.
2. Season the fish: In a small bowl, mix mustard, pepper, Cajun seasoning, and garlic powder. Rub mixture evenly over fish fillets and set aside to marinate.
3. Make the batter: In a bowl, combine flour, garlic powder, Cajun seasoning, and black pepper. Whisk in beer and mustard until smooth.
4. Fry the fish: Heat canola oil in a medium-deep cast iron pan over medium heat. Dip fish into batter, then fry in batches until golden brown, about 3 minutes per side.
5. Assemble & serve: Serve crispy fish on warm tortillas, top with slaw and a squeeze of lime juice. Listo—enjoy!

TOOLS YOU NEED

- Medium-deep cast iron pan
- Mixing bowls
- Whisk
- Tongs
- Knife & cutting board
- Measuring cups & spoons

TIPS

- Fry in batches for even cooking.
- Substitute mineral water for beer if desired.

MESA *Mia*

BY JENNY MARTINEZ™

Taquitos de Carne Molida (Ground Beef Taquitos)



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8-10 people



90 minutes



Medium

INGREDIENTS

Taquitos

- 2 lbs 80/20 ground beef
- 2 tbsp Jenny's Favorite Seasoning
- 1 white onion, diced
- 1 Roma tomato, diced
- 1 bunch fresh cilantro, chopped
- 2 garlic cloves, minced
- 1 tbsp chicken bouillon
- 24 (6-inch) corn tortillas
- 2 cups canola oil, divided

Toppings

- 2 cups shredded lettuce
- 8 oz queso fresco, crumbled
- Salsa tomatillo
- 2 avocados, sliced

INSTRUCTIONS

1. In a large bowl, combine ground beef, seasoning, onion, tomato, cilantro, garlic, and chicken bouillon. Mix well until evenly combined.
2. Warm tortillas until soft and pliable. Microwave stacked tortillas in a resealable bag for about 3 minutes, then separate immediately. (Alternatively, warm on a dry skillet or comal.)
3. Place about 2 tablespoons of the raw meat mixture in the center of each tortilla. Roll tightly and gently press to secure the filling. Use toothpicks if needed.
4. Heat 1 cup of oil in a large cast iron pan over medium heat. Fry taquitos in batches, starting seam-side down, turning until golden and crispy on all sides and meat is fully cooked (about 8–10 minutes). Add more oil as needed.
5. Drain taquitos upright on a colander or rack. Serve topped with lettuce, queso fresco, salsa, and avocado slices. Remove toothpicks before serving.

TOOLS YOU NEED

- Large mixing bowl
- Knife & cutting board
- Microwave or dry skillet/comal
- (for warming tortillas)
- Large cast iron pan
- Tongs
- Wooden spoon
- Colander or wire rack
- Measuring cups & spoons
- Toothpicks (optional)

TIPS

- The meat cooks fully during frying—no need to brown it beforehand.
- Keeping tortillas warm and soft is key for tight, crack-free rolls.

MESA *Mia*

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Devil's Shrimp

(Camarones a la Diabla)



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8-10 people



23 minutes



Medium

INGREDIENTS

Shrimp

- 4 lbs shrimp (30/40 count), shell on
- ¼ cup canola oil
- 2 garlic cloves, minced

Diabla Sauce

- 4 Roma tomatoes
- 20 dried chiles de árbol
- ½ white onion
- ¼ cup mayonnaise
- ¼ cup sour cream
- 2 tbsp chicken bouillon powder
- 2 garlic cloves, whole
- Juice of 1 orange
- Juice of 1 lime

For Serving

- Preferred rice
- 4 fresh limes, cut into wedges
- 1 (16-oz) box saltine crackers

INSTRUCTIONS

1. Rinse the shrimp and pat dry. Set aside.
2. In a small saucepan, bring 3 cups of water to a boil. Add tomatoes and chiles de árbol and boil until softened, about 8–10 minutes.
3. Transfer tomatoes, chiles, and cooking liquid to a blender. Add onion, mayonnaise, sour cream, chicken bouillon powder, whole garlic cloves, orange juice, and lime juice. Blend until smooth; strain if needed.
4. Heat oil in a large pan or wok over medium heat. Add shrimp and minced garlic, cooking while stirring until shrimp turn pink, about 3 minutes.
5. Pour in the diabla sauce and simmer for about 10 minutes, until flavors meld. Serve with rice, lime wedges, and saltine crackers.

TOOLS YOU NEED

- Small saucepan
- Blender
- Large pan or wok
- Knife & cutting board
- Measuring cups & spoons
- Fine-mesh strainer (optional)
- Spoon or spatula

TIPS

- Strain the sauce through a fine-mesh strainer if your blender is not high-powered.
- Adjust the heat by reducing the number of chiles de árbol if desired.
- Serve immediately for the best flavor and texture.