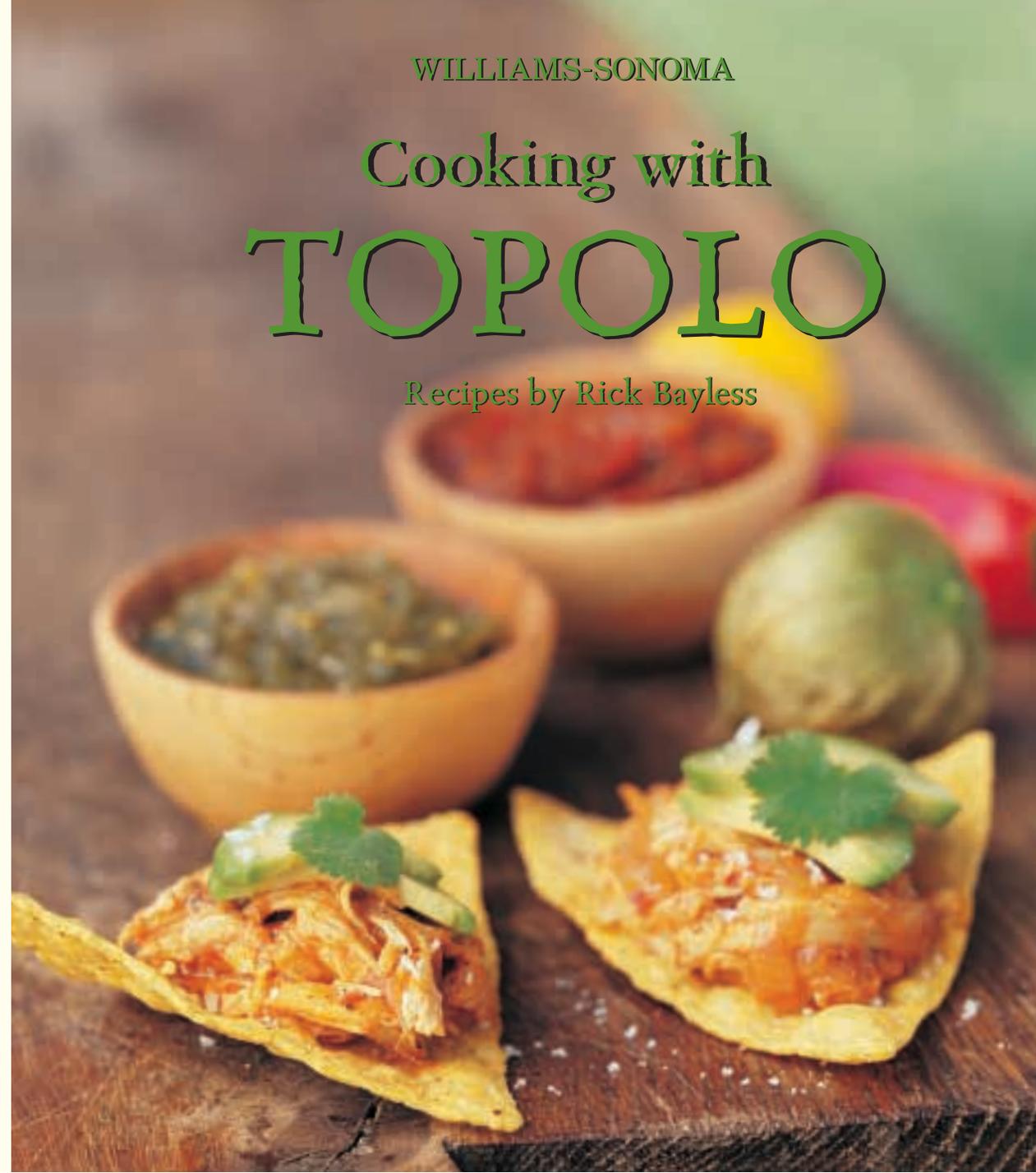




WILLIAMS-SONOMA

Cooking with TOPOLO

Recipes by Rick Bayless



Cooking with TOPOLO

According to Rick Bayless, “Life always rewards with delectable surprises.” The award-winning chef and creator of our exclusive Topolo foods counts among these delicious happenstances the village of Topolobampo—Topolo for short—on Mexico’s Pacific coast.

“The village of Topolo seemed, at first glance, nothing to go out of your way for,” he says, “until I settled into a beachside eatery and took a bite of tangy-sweet shrimp cocktail with avocado, and wood-grilled fresh tuna with a salsa of perfectly ripe tomatoes.”

That unexpected quality infuses his Topolo foods, as well. Inspired by regional recipes from Mexico, it’s a colorful collection. Multipurpose salsas with vivid flavors that not only captivate on a chip but also shine when incorporated into simple dishes. Elegant yet rustic grilling sauces. Sprightly tropical sangria mixes. Robust rice mixes. All say “Mexico” in the most exquisite way.

Rick cooks the way we like to eat, especially when entertaining during the summer: casually, but with awesome flavors and surprising touches. His recipes showcase Topolo in simple and exuberant dishes that will delight you and your guests all summer long.

ABOUT RICK BAYLESS

After years of adventurous living and cooking in Mexico, Rick Bayless brought his best, most authentic “finds” to the American table.

His Chicago restaurants, Frontera Grill and Topolobampo, and his four cookbooks have won our country’s highest culinary awards. “Mexico—One Plate at a Time with Rick Bayless” can be seen on your local public television station.



COOL SIPS

Fruit-laced sangria complements Mexican food brilliantly. Topolo Tropical Sangria Mix, a beautiful balance of orange, lime, raspberry and cranberry, is the perfect match for red wine. Simply combine both in a pitcher and add sliced fruit and ice. Topolo Passion Sangria Mix for white wine is a lighter take on traditional sangria. It's a fantastic fusion of passion fruit, lime, pineapple, mango and orange. The sangria mixes make outstanding ice cubes, too.



SHRIMP "COCKTAIL"

The best seafood cocktails are a celebration of sweet shrimp and a tangy, flavorful sauce. Here, jicama is added for crunch and avocado is added for elegance.

- ¼ cup (60ml) fresh lime juice
- 1 lb. (500g) small shrimp in the shell
- 1 jar (16 oz./454g) Topolo Classic Salsa Veracruzana
- 1 Tbs. extra-virgin olive oil
- 1 cup (150g) diced peeled jicama
- 1 small ripe avocado, peeled, pitted and cubed
- Salt, to taste
- Chopped fresh cilantro for garnish
- Lime slices for garnish
- Corn tortilla chips or tostadas for serving

In a medium saucepan over high heat, bring 4 cups (1 l) of salted water to a boil and add 2 tablespoons of the lime juice. Add the shrimp, cover and return the water to a boil. Immediately remove the pan from the heat, set the lid askew and pour off all the liquid. Cover and let the shrimp steam off the heat for 10 minutes. Spread out the shrimp in a large glass or stainless-steel bowl to cool completely. Peel and devein the shrimp and toss with the remaining lime juice. Cover and refrigerate for about 1 hour.

Add the salsa, olive oil, jicama and avocado to the shrimp. Taste and season with salt. Cover and refrigerate for 2 to 4 hours.

Spoon the shrimp cocktail into martini glasses and garnish with cilantro and lime slices. Serve with tortilla chips to enjoy alongside. Serves 4 to 6.

TINY TOSTADAS OF SMOKY CHICKEN TINGA

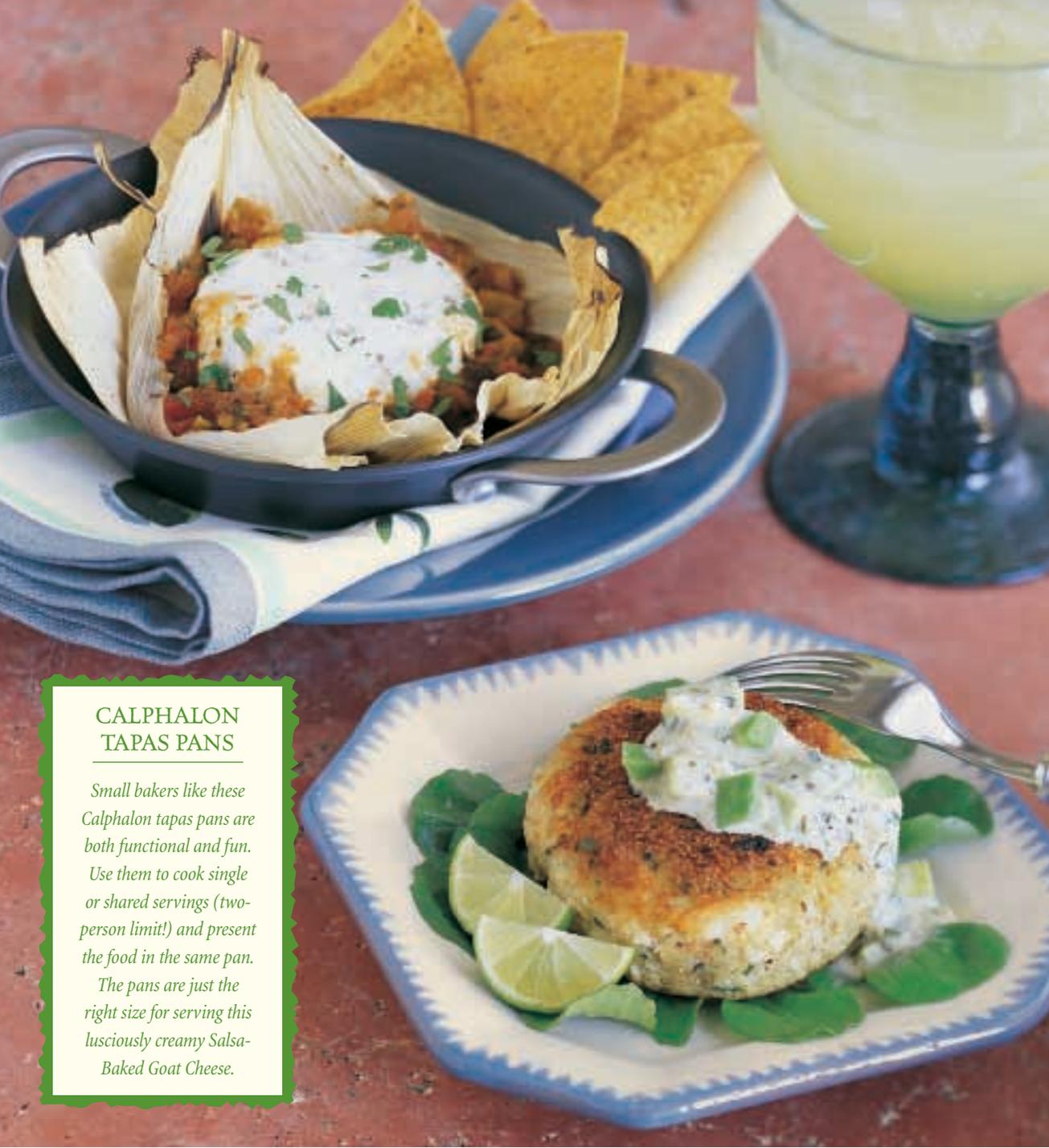
Tinga, as it is called in Puebla, is also great spooned into soft tacos or tucked inside crusty rolls. These tiny tostadas are the perfect accompaniment to a spirited margarita.

- 1 cup (260g) Topolo Classic Salsa Roja
- 6 canned peeled whole tomatoes with ½ cup (125ml) of the juices reserved
- 1 Tbs. cider vinegar
- 1 Tbs. extra-virgin olive oil
- 1 small white onion, thinly sliced
- 2 cups (370g) loosely packed, coarsely shredded cooked chicken
- Salt, to taste
- 24 corn tortilla chips
- 1 small ripe avocado, peeled, pitted and cut into ⅛-inch pieces
- 4 Tbs. finely grated Mexican *queso añejo*, Parmigiano-Reggiano or Romano cheese
- Chopped fresh cilantro for garnish

In a blender or food processor, combine the salsa, tomatoes and reserved juices and vinegar. Puree until smooth, about 30 seconds. Set aside.

In a large fry pan over medium heat, warm the olive oil. Add the onion and cook, stirring occasionally, until crisp-tender and just beginning to brown, about 5 minutes. Add the salsa mixture and simmer, stirring regularly, until quite thick, about 5 minutes. Stir in the chicken. Transfer to a platter and let cool, then taste and season with salt.

Arrange the tortilla chips on one or more serving platters. Top each chip with a heaping tablespoon of the chicken tinga, a few pieces of avocado, and a sprinkling of cheese and cilantro. Then they're ready to pass around. Serves 6 to 8.



CALPHALON TAPAS PANS

Small bakers like these Calphalon tapas pans are both functional and fun. Use them to cook single or shared servings (two-person limit!) and present the food in the same pan.

The pans are just the right size for serving this lusciously creamy Salsa-Baked Goat Cheese.

SALSA-BAKED GOAT CHEESE

At his restaurant Frontera Grill, Rick says he'd serve this dish as a first course accompanied by a frisée salad and long croutons made from toasted focaccia.

- 4 cornhusks*, soaked in water overnight
- ¼ cup (39g) pine nuts or coarsely chopped walnuts or pecans
- 4 oz. (125g) goat cheese (chèvre)
- 4 oz. (125g) cream cheese, at room temperature
- 1 cup (260g) *Topolo Classic Salsa Veracruzana*
- 1 Tbs. chopped fresh cilantro
- Corn tortilla chips for serving

Preheat an oven to 350°F (180°C).

Lay 2 cornhusks, slightly overlapping, in the bottom of each of 2 tapas pans, or lay all the cornhusks, slightly overlapping, in the bottom of a small earthenware dish.

Spread the nuts on a baking sheet and toast in the oven until lightly browned and very fragrant, about 5 minutes (the pine nuts will brown quicker than the walnuts or pecans). Transfer to a medium bowl.

Add the goat cheese and cream cheese to the bowl and combine thoroughly with the nuts. Divide the cheese mixture in half and shape each half into a disk. Place 1 cheese disk in the center of 2 of the cornhusks. Spoon about ½ cup (130g) of the salsa around the cheese. Fold the cornhusks over the cheese to enclose it and tie with kitchen string. Repeat with the remaining cheese disk and cornhusks.

Bake until heated through, 10 to 15 minutes. Open up the cornhusks, sprinkle with the cilantro and set out for your guests to enjoy with tortilla chips. Serves 4 to 6.

*Cornhusks are available in Mexican grocery stores or in the Mexican section of supermarkets.

GREEN CHILE CRAB CAKES

Serve these simple, wonderfully spiced crab cakes with a salad of young greens tossed with lime juice and extra-virgin olive oil.

- 1 jar (16 oz./454g) *Topolo Classic Salsa Verde*
- 1 egg
- 2 cups (120g) fresh bread crumbs
- 1 pound (500g) crabmeat, picked over carefully to remove any stray bits of shell
- ½ cup (20g) chopped fresh cilantro
- ½ tsp. salt, plus more, to taste
- 2 Tbs. plus ¼ cup (60ml) mayonnaise
- 1 small ripe avocado, peeled, pitted and diced
- 2 Tbs. vegetable oil
- 1 lime, cut into 8 wedges

Pour ¾ cup (195g) of the salsa into a strainer and press on it lightly to extract most of the liquid. Transfer the solids to a medium bowl, then stir in the egg, bread crumbs, crabmeat, ¼ cup (10g) of the cilantro, the ½ teaspoon salt and the 2 tablespoons mayonnaise.

Cover a small tray with plastic wrap. Form the crab mixture into 8 patties, each ½ inch thick. Lay them on the prepared tray, cover with plastic wrap and freeze for about 30 minutes (this will make the crab cakes easier to maneuver when frying).

In a small bowl, combine the remaining salsa with the remaining ¼ cup (10g) cilantro, the ¼ cup (60ml) mayonnaise, the remaining ¼ cup (10g) cilantro and the avocado. Season with salt.

In a large nonstick fry pan over medium heat, warm the oil. Working in batches if needed, arrange the crab cakes in the hot oil in a single, uncrowded layer and fry until crispy and browned on one side, about 3 minutes. Using a spatula, carefully flip them over and brown the other side, about 3 minutes more.

Arrange the crab cakes on a serving platter, drizzle with some of the sauce, and you're ready to enjoy them with your guests. Pass the lime wedges and the rest of the sauce at the table. Serves 8 as a first course, 4 as an entrée.



ACCOMPANIMENTS

Rounding out a Mexican-inspired meal is easy when you rely on three of Mexico's delicious staples: corn, rice and salsa.

CORNBREAD

In the United States, cornbread is a Southern staple, but corn is indigenous to Mexico. With its earthy, homey flavor, cornbread is a natural accompaniment to Mexican-style meals.

For traditionalists, Topolo Honey-Chipotle Cornbread combines sweet roasted garlic, yellow corn kernels and smoky chipotle chiles; honey contributes a sweet note. Those yearning for a taste of something unexpected will want to try Topolo Roasted Garlic Blue Cornbread, a robust combination of roasted garlic, blue cornmeal, bell peppers and tangy buttermilk. Topolo cornbread mixes require nothing more from the cook than the addition of eggs, milk and melted butter, plus a warm oven for baking the bread.

The next day, cube any leftover cornbread and make croutons for a summer salad, or pulverize the bread in a food processor and use the crumbs as a coating for sautéed fish or baked chicken.

RICE

Rice is to Mexican food what pasta is to Italian food: a delicious canvas for an array of lively flavors.

In Mexico, rice assumes its own captivating personality. Blended with indigenous ingredients like black beans, chipotle chiles and tomatoes, rice is both a side dish and a base for main courses. Topolo combines long-grain rice with black beans, chipotle chiles, onion and garlic in a smoky, sultry Black Bean Chipotle Rice, an excellent accompaniment to beef and shrimp. Veracruz Tomato Rice is a robust blend of long-grain rice, ripe tomatoes, red bell peppers, chile peppers, onions, garlic and cilantro—perfect with chicken and seafood.

And, of course, Classic Mexican Rice, a lovely mix of long-grain rice, carrots, green peas, tomatoes, green onions, garlic and cilantro, is just right with any grilled foods.

SALSA

Salsa is the Mexican *pièce de résistance*, or ultimate finishing touch. The flavor characteristics differ subtly and sometimes grandly among various salsas, making them interesting and fun to serve as accompaniments to a Mexican meal.

Don't be shy about serving an assortment of salsas. To compose a salsa sampler, choose a mild one, such as Frontera Roasted Red Pepper Salsa, infused with slow-cooked garlic and roasted ripe tomatoes. Step up to a spicier version with Frontera Roasted Tomato-Cilantro Salsa, which combines roasted garlic and green chile peppers with ripe tomatoes. Complement the mild and the earthy with something medium-spicy and tangy, such as Frontera Tomatillo-Lime Salsa.

Like guacamole, salsa is not only a delectable dip but also a vivid sauce and marinade. This summer, when serving ketchup and mustard, include salsa in the condiment offerings, too.

GUACAMOLE

Chunky or smooth, guacamole deserves more than a ride on a chip. Serve it with grilled foods, such as these Pork Chops with Roasted Red Pepper & Honey Grilling Sauce. Or try it tucked into a taco or spread on a sandwich. Guacamole needs time for the flavors to meld, so be sure to let it stand for about 30 minutes before serving.

PORK CHOPS WITH ROASTED RED PEPPER & HONEY GRILLING SAUCE

Serve these chops with grilled red onions and sweet potato slices that have been glazed at the last moment with the grilling sauce.

4 boneless center loin pork chops, each about 1 inch (2.5cm) thick

1 bottle (12 oz./340g) *Topolo Roasted Red Pepper & Honey Grilling Sauce*

1 Tbs. honey

2 Tbs. extra-virgin olive oil, or as needed

Salt, to taste

Fresh cilantro sprigs for garnish

Place the pork chops in a bowl or a sealable plastic bag and add ½ cup (114g) of the grilling sauce. Turn the chops to coat them with the sauce. Refrigerate, covered, for at least 4 hours or as long as overnight. In a bowl, combine the remaining sauce with the honey, cover and refrigerate.

Heat a grill pan over medium heat until hot or prepare a medium fire in a grill. In a small saucepan over low heat, heat the sauce mixture until hot; keep warm.

Remove the chops from the marinade, wiping off the excess. Brush the chops with the olive oil to coat and season with salt. Arrange the chops in the grill pan or on the hottest part of the grill. Cook, turning once, until slightly firm to the touch and nicely marked, about 5 minutes per side. Arrange the chops on a platter and let rest for about 5 minutes. Pour half of the warm sauce over the chops and garnish with the cilantro sprigs. Serve immediately and pass the rest of the sauce at the table. Serves 4.

CLASSIC SALSA VERDE GUACAMOLE

3 large ripe avocados

½ cup (130g) *Topolo Classic Salsa Verde*

¼ cup (10g) chopped fresh cilantro

Salt, to taste

Corn tortilla chips for serving

Peel and pit the avocados. Put the pulp in a nonreactive bowl and, using a fork, coarsely mash the avocados. Stir in the salsa and cilantro. Taste and adjust the seasonings with salt.

Press a piece of plastic wrap directly on the surface of the guacamole and let stand for about 30 minutes. Serve the guacamole with tortilla chips alongside. Makes about 3 cups (750g).

CAZUELAS

Rustic, natural earthenware casseroles, or cazuelas, are traditionally used for cooking rice dishes and stews—and they lend an authentic aura to the table, too. Because they retain heat, they are great for serving foods that taste best warm, like this rustic yet elegant Seafood and Rice Casserole.



GRILLED LOBSTER TAILS WITH MOJO MAYONNAISE

OK, we admit it: This dish is over the top—sweet lobster, roasted garlic and mayonnaise, all infused with the gentle smoke of a grill. Life is short, so shouldn't dinner be unforgettable?

¼ cup (190g) Topolo Roasted Garlic & Lime Mojo

½ cup (125ml) mayonnaise

4 Tbs. chopped fresh chives or basil, or a combination

1 ½ Tbs. Dijon mustard

½ tsp. freshly ground pepper

4 lobster tails in their shell, each 6 oz. (185g)

Extra-virgin olive oil for grilling

2 bunches watercress, large stems removed

Fresh lime juice, to taste

Salt, to taste

In a small bowl, mix together the mojo, mayonnaise, herbs, mustard and pepper.

Split the lobster tails in half down the length of the tail.

Prepare a medium fire in a grill. Brush or spray the tails with olive oil. Place the tails, cut side down, over the hottest part of the grill and grill for about 3 minutes. Turn them over and move to a cooler spot on the grill. Brush the tails generously with some of the mojo mayonnaise and grill until the mayonnaise is golden brown and the meat is just about tender, with a hint of translucency, 7 to 10 minutes more.

Transfer the lobster tails to a serving platter. In a bowl, toss the watercress with a little lime juice and salt. Arrange the watercress around the tails. Serve your lucky guests and pass the remaining mojo mayonnaise at the table. Serves 4.

SEAFOOD AND RICE CASSEROLE

If you have easy access to fresh fish, this seafood-rice dish can be thrown together as arroz a la tumbada, in Spanish, tells us it should be. It makes a simple yet elegant main course.

1 package (8 oz./250g) Topolo Veracruz Tomato Rice Mix

3 ¼ cups (810ml) chicken or fish broth, warmed

1 Tbs. olive oil

1 cup (260g) Topolo Classic Salsa Roja

½ lb. (250g) red snapper fillets, cut into 1-inch cubes

½ lb. (250g) mussels, well scrubbed

½ lb. (250g) littleneck clams, well scrubbed

1 lb. (500g) medium shrimp, peeled and deveined

Chopped fresh cilantro for garnish

Mix the seasoning packet from the rice package with the hot broth. In a large saucepan or Dutch oven over medium heat, warm the olive oil. When the oil is hot, stir in the rice. Cook, stirring nearly constantly, until the rice grains are milky white, 3 to 4 minutes. Add the seasoned broth and the salsa and bring to a boil. Reduce the heat to very low, cover and cook for 15 minutes.

Add the snapper, mussels and clams. Cover and cook for 5 minutes. Stir in the shrimp, cover and cook for 3 minutes. Remove from the heat and let stand for 5 minutes. Transfer the rice mixture to a warmed large covered serving dish, garnish with cilantro and serve immediately. Serves 4.



TROPICAL ICE POPS

Who can resist a refreshing ice pop? They're a breeze to make with our Sorbet and Ice Pop Bases. Chill the all-natural liquid base, pour it into ice pop molds and freeze.

Which tropical flavor will you savor? Choose from Strawberry-Guava, Mango-Orange and Key Lime-Kiwi—or enjoy one of each.

MEXICAN SUMMER PANTRY

It's easy to imbue summer foods with Mexican flair when you have the right ingredients close at hand. Our collection of authentic Mexican foods, specialty cookware and seasonal tableware will help you stock your pantry, so you'll be ready when the savor of a Mexican meal beckons.

SALSAS

Made with fresh, natural ingredients, these authentic Mexican condiments are prepared in small batches using traditional techniques:

- Topolo Classic Salsa Roja with mellow red chile and roasted garlic
- Topolo Classic Salsa Veracruzana with roasted tomatoes and green olives
- Topolo Classic Salsa Verde with roasted poblano peppers and herbs
- Frontera Papaya Habanero Salsa
- Frontera Roasted Red Pepper Salsa
- Frontera Tomatillo-Lime Salsa
- Frontera Roasted Tomato Cilantro Salsa

Pair these salsas with tortilla chips, spoon over quesadillas, or serve as a lively foil to grilled meats, seafood and poultry.

TOPOLO SANGRIA MIXES

A classic Spanish beverage, sangria is the ideal warm-weather drink. Prepared with or without alcohol, it is refreshing and fruity, just right for summertime parties and cocktail hours. There are two flavors to fancy: Tropical Sangria Mix for red wine and Passion Sangria Mix for white wine and Champagne.

TOPOLO CORNBREAD AND MUFFIN MIXES

These all-natural mixes capture the authentic flavors of Mexico. Keep them on hand so you can prepare cornbread, muffins or cornsticks in minutes. Honey-Chipotle Cornbread combines sweet yellow cornmeal with chipotle chiles, cilantro and roasted garlic. Roasted Garlic Blue Cornbread is infused with roasted garlic, bell peppers and cilantro.

TOPOLO RICE MIXES

A mainstay of Mexican cuisine, these three pilaf-style mixes are made from long-grain California white rice and authentic Mexican seasonings. Enjoy as a hearty side dish, or add meat, poultry, seafood or vegetables to create a robust main course. Flavors include Black Bean Chipotle, Veracruz Tomato and Classic Mexican rices.

TOPOLO GRILLING SAUCES

Re-create the authentic flavors of Mexican cooking with these grilling sauces, recommended for marinating, basting and serving with grilled meats, poultry and seafood:

- Grilled Pineapple Chipotle combines sweet roasted pineapple and a smoky salsa of chipotle chiles.
- Roasted Red Pepper & Honey Grilling Sauce is concocted from dried peppers, garlic and sweet fruit vinegar, then mellowed with a little honey.
- Other sauces include Roasted Garlic & Lime Mojo, and Sun-Dried Pepper & Sesame.

SORBET AND ICE POP BASES

Whether you make simple sorbet, shaved granita or even simpler frozen ice pops, the results are equally refreshing. All three flavors are enticing combinations for a tropical treat on a hot summer day: Strawberry-Guava, Mango-Orange and Key Lime-Kiwi.

BLUE MEXICAN RECYCLED GLASSWARE

Environmentally friendly, these glasses and pitcher are hand blown in Mexico of recycled glass. The soft blue hue really sets off the drinks that are served inside. The pieces double as festive footed bowls for appetizers and small salads, too.

SARDINIA TABLEWARE COLLECTION

Our Sardinia tableware recalls the warm pleasures of life in southern Italy. Hand painted with images of sea life and local foods, this casual collection will complement your existing dinnerware and add a vibrant note to your summer table. Blue Mexican glassware complements the collection superbly.

CAZUELAS

Found in most Spanish kitchens, these glazed terra-cotta baking dishes, or cazuelas, comfortably travel from oven to table—and they're equally attractive filled with a generous mound of fresh guacamole.