



# LA VILLA BONITA®

MEXICAN CULINARY VACATION



## Jalapeño-Inflused Simple Syrup

### Ingredients:

2 Jalapeño Chiles

1 cup sugar

1 cup water

Place the jalapeños on a comal or flat top to roast until nicely charred all over. Pierce the chiles with a fork.

Place the sugar water and roasted chiles in a sauce pan and place over high heat. Cook for 10 to 15 minutes or until a thermometer turns 220 degrees F. Take off the high heat and set aside for a couple of hours or overnight. This will last a long time bottled.

“This tiny cooking school is a dream for any traveler.”

Vogue Magazine

“Top 10 Mouth-Watering Culinary Tour Around the World.”

Fodor’s Travel

Inquiries and Reservations: US +1-323-285-3588

[www.lavillabonita.com](http://www.lavillabonita.com)

[lavillabonita@gmail.com](mailto:lavillabonita@gmail.com)



LA VILLA BONITA®  
MEXICAN CULINARY VACATION



Watermelon Margarita

Ingredients:

8 cups of watermelon

½ cup jalapeño simple syrup

¾ cup of tequila of your choice

¾ cup of orange liquor of your choice

Juice of one lime

Tajin (for glass)

One half lime (for glass)

Ice

“This tiny cooking school is a dream for any traveler.”

Vogue Magazine

“Top 10 Mouth-Watering Culinary Tour Around the World.”

Fodor’s Travel

Inquiries and Reservations: US +1-323-285-3588

[www.lavillabonita.com](http://www.lavillabonita.com)

[lavillabonita@gmail.com](mailto:lavillabonita@gmail.com)



LA VILLA BONITA®  
MEXICAN CULINARY VACATION

Instructions:

Place all of the ingredients in a blender adding in ¼ cup of jalapeño simple syrup. Using other half lime, cover the rim of the glass and dip in Tajin. Fill the glass with ice and fill with the margarita.

“This tiny cooking school is a dream for any traveler.”

Vogue Magazine

“Top 10 Mouth-Watering Culinary Tour Around the World.”

Fodor’s Travel

Inquiries and Reservations: US +1-323-285-3588

[www.lavillabonita.com](http://www.lavillabonita.com)  
[lavillabonita@gmail.com](mailto:lavillabonita@gmail.com)