



LA VILLA BONITA[®]

MEXICAN CULINARY VACATION

Recipe Book

Mexican Pit Barbecue and Grilling Week
(February 9, 2025)

Prolongación Aniceto Villamar #150, Col. Tierra Blanca
Tepoztlán, Morelos, MEXICO 62520

1-323-285-3588 US

+521-777-233-5805 Mexico

Facebook @lavillabonita, Instagram @therealchefana
reservations@lavillabonita.com

Dear friends



As you flip through these pages, I hope it brings you back to my cocina filled with delicious smells, joyful laughter, and sweet memories. Remember our open-air kitchen surrounded by the majestic Tepozteco mountains? The fresh air mixed with the cooking as we prepared our meals, with Mari and our playful Boston Terrier, Kuki, keeping us company.

Growing up in the vibrant mercado of Cuernavaca, I was raised in the aromas of simmering salsas, the smell of fresh tortillas, and the laughter of generations gathered around the kitchen. My great-grandmother Josefina, who had a butcher stand and fondas in the market, passed down her culinary wisdom and stories. These bustling spaces, filled with the dance of spices and familial stories, fueled my passion for cooking. This rich heritage is what I aimed to share with you at La Villa Bonita.

By recreating the meals you learned here, you are helping to keep beautiful tradiciones alive. As you dive into these recetas, I hope you take a moment to appreciate the flavors, the history, and the pure joy of cooking something special. Each dish is a bridge to those sunny days in our mountain-view kitchen and a step forward in your culinary adventures.

This manual is not just a collection of recipes; it's a mosaic of all the moments we shared. I hope it inspires you to continue exploring the rich tapestry of Mexican cuisine and to keep experimenting with the bold flavors and unique techniques you learned here.

Looking to the future, I eagerly anticipate the opportunity to welcome you back to La Villa Bonita for another culinary week. Imagine new dishes to master, more laughter to share, and further secrets of Mexican cooking to uncover together. Until then, let these recipes serve as a bridge between your culinary adventures here and those that await.

Buen provecho and all my love,

Ana

Chef Ana Garcia





Monday (Lunes)

CARNE ASADA NORTEÑA

VOLCANES NORTEÑOS

SALSA AGUACATADA

FRIJOLES CON VENENO

DISCADA NORTEÑA

POLLO SENTADO

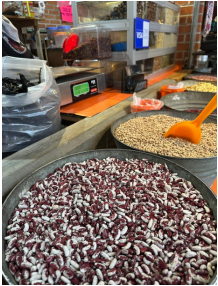
ADEREZO CREMOSO DE CHILE POBLANO / CREMA DE CHILE

HABANERO

MARGARITA DE FRESA Y CHILE SERRANO



LA VILLA BONITA®
MEXICAN CULINARY VACATION





CARNE ASADA NORTEÑA

Norteño Style Grilled Beef



Yields 6 – 8 Servings

In northern Mexico—Nuevo León, Tamaulipas, and Coahuila—carne asada is more than grilled meat; it's a way of life. It's a reason to gather with family and friends, fire up the grill in the backyard, front yard, or even the sidewalk, and enjoy good food, drinks, and music.

The secret to authentic carne asada is simple: quality meat, bold flavors, and a hot grill. Let's get started!

INGREDIENTS

2 kg	4 lb	Arrachera (skirt steak), Tampiqueña, sirloin, New York strip, or ribeye (about 1 inch thick)
60 ml	4 Tbsp	Worcestershire
60 ml	4 Tbsp	Maggi seasoning liquid
45 ml	3 Tbsp	avocado or olive oil
30 g	2 Tbsp	whole black pepper, freshly and coarsely ground
1.2 kg	32	corn or flour tortillas
	8	limes, cut into wedges
240 ml	1 cup	salsa of your choice

PREPARATION

Mix the Worcestershire, Maggi, oil, and freshly ground black pepper in a large bowl. Stir everything together until well combined. Add the meat to the bowl, ensuring each piece is coated with the marinade. Let the meat marinate for 30 to 40 minutes at room temperature.

While the meat is marinating, prepare your grill. If you're using charcoal, light it and wait until the coals turn white and ashy—this means they are at the perfect temperature for grilling. Or, preheat a gas grill to medium-high heat, which takes about 10–15 minutes. A good way to test the heat is to hold your hand five inches above the grill; if you can only keep it there for three to four seconds before it feels too hot, you're ready to go.



CARNE ASADA MARINADA CONTINUED

PREPARATION

Once the grill is ready, place the marinated meat directly over the heat. You should hear a satisfying sizzle as the meat hits the grill. Grill each side for 2 to 3 minutes, flipping as necessary depending on how well you like your meat cooked and how hot your grill is. If you're unsure how cooked the meat is, use the touch test: soft for rare, slightly firm for medium, and firm for well done. Avoid overcooking to ensure the meat stays tender and juicy. After grilling, let the meat rest for about five minutes to allow the juices to redistribute evenly throughout the meat.

While the meat is resting, place corn or flour tortillas on the grill for a few seconds on each side until warm and slightly charred. This step adds a subtle smoky flavor to the tortillas, making them the perfect companion for the meat.

Finally, slice the grilled meat against the grain into thin strips. This slicing technique keeps the meat tender and easy to chew. Serve the carne asada with grilled spring onions (cebollitas asadas), lime wedges for a fresh citrus flavor, and your favorite salsa—whether it's spicy red salsa, tangy green salsa, or fresh pico de gallo. For the complete northern Mexican experience, pair your carne asada with cold drinks and lively music.



VOLCANES NORTEÑOS

Volcanos



Yields 10 servings

Volcanos, a simple yet delightful snack, are a staple at 'Carne Asada' parties. Served with salsa and lime juice, they provide a perfect appetizer while waiting for the 'Carne Asada' or 'Discada' to be ready. Or, as the carne asada comes out, topping a volcano with it and creamy avocado salsa adds a delicious twist to this uncomplicated dish.

INGREDIENTS

230 g	10	corn tortillas, aired out for a day
	4	limes, cut in quarters (divided)
15 g	1 Tbsp	sea salt
226 g	2 cups	Chihuahua or Asadero, shredded cheese
120 ml	½ cup	favorite salsa or hot sauce



PREPARATION

First, light your charcoal and let it burn until the coals turn white and ashy—this takes about 20–30 minutes. White coals mean the grill is hot and ready, giving your volcanos that smoky flavor we all love. Or Preheat your gas grill to medium heat.

Place the tortillas directly on the grill over medium heat. After about a minute, they will begin to crisp. Flip them once so both sides firm up. Once the tortillas are slightly crispy, take them out of the grill. Then, rub the top of each tortilla with the cut side of a lime half and sprinkle a pinch of salt over it. This simple step adds a bright, tangy flavor.

Pile on the cheese. Be generous! Place the volcanos back on the grill. Close the grill lid for a minute to let the cheese melt faster—this is our little secret for perfect, melty volcanos. As the cheese starts to melt, it will bubble and get gooey. The tortilla should be crispy like a tostada but don't burn it. Once the cheese is melted and the tortilla edges are golden and crispy, carefully remove them from the grill. This is when you can eat with your favorite salsa, lime juice, or carne asada.



PREPARATION

Roasting chile: Place a flat pan or a Comal on medium-high flame and add the serrano chiles. Allow the chiles to create blisters, which will turn into brown and charcoal spots.

Salsa: Cut the avocado in half, starting at where the stem would be and going all around; remove the pit and, using a spoon, scoop out the avocado flesh, placing it in the blender. Add the rest of the ingredients to the blender. I rarely take the seed of my chiles out; I instead use less. If you are sensitive to spice, add only one chile and more as needed to make the salsa spicier. Only add some of the water at a time. Add as needed. Blend until smooth. Taste and check for salt.



Avocado salsa, distinct from guacamole, boasts a smoother, more liquid texture. It's also notably spicier, making it the perfect condiment to enhance the flavors of dishes like tacos and tostadas.

SALSA AGUACATADA

Avocado Salsa



Yields 1.5 to 2 cups/360 to 480 ml

INGREDIENTS

190 g	1	avocado
50 g	3/4	white onion
300 g	3	tomatillos, remove husks and cut in quarters
50 g	4	serrano chiles, roasted
1.5 g	1/2	garlic clove, peeled
15 g	1/2 cup	cilantro with stems
60 to 120 ml	1/4 to 1/2 cup	sparkling water, as needed
5 g	1 tsp	sea salt





FRIJOLES CON VENENO

Beans with Poisson



Yields 6 to 8 servings

ISure! Here's a shorter, punchier version of that intro—about half the length:

If you've been to a northern Mexican carne asada, you know the grill isn't just for meat. One essential side? Frijoles con veneno—"poisoned beans." The only thing dangerous about them is how addicting they are. Loaded with crispy pork, spicy chiles, and bold seasoning, these smoky beans are the soul of the party.

INGREDIENTS

400g	2 cups	dried pinto beans (or 4 cups cooked beans)
1.5L	6 cups	water (if cooking from dry)
225g	8 oz	chorizo, chopped
110g	4 oz	bacon, cut into ¼ in cubes
100g	1/2	white onion, finely chopped
8g	2	cloves garlic, minced
17g	2	serrano or jalapeño chiles, finely chopped
120g	1	tomato, diced
1.5g	1/2 tsp	ground cumin
2.5g	1/2 tsp	black pepper
225g	8 oz	pork rinds
10g	2 tsp	sea salt

PREPARATION

Cook the Beans

If you're using dried beans, rinse them well and place them in a pot with the water. Cook over medium heat until tender (about 1.5–2 hours). You can do this beforehand or use a slow cooker if you prefer. If using canned or pre-cooked beans, skip this step.

Prepare the Veneno

Fire up your charcoal or gas grill and set up a cast-iron skillet or a heatproof pot over medium-high heat. If using charcoal, let the coals turn white-hot before cooking. You can always do this over gas burners.

Start by cooking the chorizo in the skillet, stirring occasionally, until it becomes golden and releases its fat. Next, add the bacon and cook until it's crispy. This step is key—the rendered fat gives the beans their deep, smoky taste.



FRIJOLAS CON VENENO CONTINUED

PREPARATION

Once the bacon is crispy, drain the fat from the chorizo and bacon renderers. Set the bacon and chorizo aside, and in the same skillet where they were cooked, place the fat from the bacon and chorizo. Place the pan with the fat over medium-high heat. Stir in the onion, garlic, and chiles. Let them sauté for a few minutes until soft and fragrant. Then, add the tomato, cooking until it breaks into a chunky sauce.

Add the Beans and Bring It All Together

Pour in the cooked beans, 2 cups of liquid, cumin, and black pepper. Let everything simmer uncovered on the grill for about 15–20 minutes, mashing the beans until smooth and thick. As the beans simmer, they'll absorb all the smoky, spicy flavors. Taste and adjust salt as needed.

Serving Your Frijoles con Veneno

When ready, remove the beans from the grill and top with the chorizo and bacon mix, along with the chopped chicharron. Serve hot alongside your grilled meats, warm tortillas, and salsas. These beans are perfect for scooping with a tortilla or eating with a spoonful.





DISCADA NORTEÑA

Mexican Mixed Meat Griddle Stir-Fry



Yields 6 to 8 servings

Discada is a bold and meaty dish straight from northern Mexico. It's a smoky, savory mix of beef, pork, chorizo, and peppers, cooked together in a large griddle called a disco. If you don't have one, no worries—a large cast-iron skillet or flat-top grill works fine.

Discada celebrates flavors and is best enjoyed with warm tortillas and spicy salsa. If you love grilling for a crowd, this dish will be the star of your cookout!

INGREDIENTS

170 g	6 oz	Bacon, cubed
225g	9 oz	Mexican chorizo, crumbled
450g	1 lb	pork shoulder or loin, cut into small cubes
10 g	1 Tbsp	sea salt (divided)
450g	1 lb	sirloin beef, cut into small cubes
200 g	1	white onion, cut into 1nc/ 2cm cubes
8 g	2	cloves garlic, minced
300 g	2	red bell peppers, , cut into 1nc/ 2cm cubes
300 g	2	green bell peppers, , cut into 1nc/ 2cm cubes
80 g	2	chile güero (yellow chiles), sliced
20 g	2	chipotle chiles in adobo, chopped
5 g	1 tsp	black pepper
1.5 g	1/2 tsp	ground cumin
740 g	20 pz	corn or flour tortillas
240 ml	1 cup	Your favorite salsa!

PREPARATION

Start by heating your charcoal or gas grill to medium-high heat. If using charcoal, wait until the coals turn white-hot. Place your disco or a large cast-iron skillet on the grill and let it heat up. Once hot, add the bacon directly into the dry pan. It will release its flavorful fat and start to crisp up as it cooks. Push the cooked bacon to the side to keep it warm while leaving the rendered fat in the pan. Add chorizo and cook the same way as the bacon. Once fully cooked, move to the sides with the bacon.



DISCADA NORTEÑA CONTINUED

PREPARATION

Next, add the pork to the pan with half the salt and cook until it browns and starts to render its fat. Once the pork is golden and slightly crispy, push it to the side and add the sirloin beef with the remaining salt, letting it sear and caramelize. Once all the meats are cooked, mix them together so their flavors combine.

Now, toss in the onion, garlic, bell peppers, and chile güero. Stir everything well, letting the vegetables soften and absorb the smoky, meaty flavors from the pan. Once they caramelize, add the chipotle chiles, black pepper, cumin, and more salt if needed. Stir occasionally, allowing the ingredients to blend and the flavors to deepen. Let everything cook for a few more minutes until the meat is tender and the vegetables are fully incorporated into the dish.

When the discada is ready, serve it hot with warm tortillas and your favorite salsa. This dish is perfect for making tacos, so load up and enjoy!





POLLO SENTADO

Grille Sitted Chicken



Yields 6 servings

This succulent chicken, known as Pollo Sentado, owes its name to a unique grilling method-it's placed on top of a beer can, which not only keeps it moist and flavorful but also adds a touch of novelty to your grilling experience. Beer, a key element in Northern Mexican culture, serves as more than just a refreshing beverage. It's a symbol of tradition and a testament to the rich history of the region, dating back to its foundation in 1890 by Isaac Garza, J.M. Schneider, José Calderón Penilla, and José A. Mugerza.

INGREDIENTS

BRINE

440 ml	2 cups	water (if cooking from dry)
142 g	½ cup	sea salt
50 g	¼ cup	sugar
100 g	1/2	white onion, crushed chopped
6 g	2	garlic, peeled and crushed
	2	Bay leaves
		Ice, needed
	1	whole chicken

RUBB

20 g	4	chiles guajillos, deseeded and deveined
50 g	2	chiles anchos, deseeded and deveined
6 g	3	chiles morita or chipotle meco, deseeded and deveined
10 g	2 tsp	smoked paprika
5 g	1 tsp	black pepper corns
2.5 g	½ tsp	garlic powder
3 g	1 tsp	cumin seeds
5 g	1 tsp	onion powder
10 g	2 tsp	sea salt

FOR COOKING

30 ml	2 Tbsp	lard or avocado oil
	1	can dark beer (your choice)
100 g	1/2	white onion, crushed chopped
	1	sprig of rosemary

POLLO SENTADO CONTINUED

PREPARATION

To prepare the brine, combine the water, sea salt, sugar, white onion, garlic, and bay leaves in a saucepan. Bring the mixture to a boil and let it simmer for 10 to 15 minutes. Once done, allow it to cool completely. After cooling, place the whole chicken in a large bowl, pour in the brine, and add ice to keep it chilled. Cover and refrigerate for 6 to 8 hours. If you wish to shorten the marinating time, you can use a syringe to inject the cooled brine evenly into the chicken until all the liquid is absorbed.

For the spice rub, preheat a grill to medium-high heat. Place the guajillo, ancho, and Morita chiles on a grill tray, ensuring they are not directly over the flames. Toast them, turning frequently to prevent burning, until they are dried. Alternatively, roast them in a 300°F (150°C) oven for 20 minutes. Once the chiles are cooled, blend them with the smoked paprika, black peppercorns, garlic powder, cumin seeds, onion powder, and sea salt until finely ground.

After brining, remove the chicken from the refrigerator and pat it dry. Rub it with lard or avocado oil, ensuring an even coating. Then, generously apply the spice rub, covering the entire surface of the chicken.

To cook the chicken, open a can of beer and pour half into a glass—enjoy a sip! Place a sprig of rosemary into the remaining beer in the can. Insert the can into the cavity of the chicken so it sits upright. Insert a meat thermometer into the thickest part of the breast, ensuring it does not touch the bone. Place the chicken on the grill until the internal temperature reaches 155°F (68°C). Once it reaches this temperature, remove the chicken from the grill and let it rest until it rises to 165°F (74°C). Serve and enjoy!



EGG BATTER

Add one inch of lard or canola oil to a cast iron or heavy deep sauté pan (about 3 inches deep) and let it get hot for frying. (You know the oil is sufficiently hot by submerging the stem of a wooden spoon into it. If bubbles appear on the submerged stem, it is hot enough to fry.)

Whip the egg whites with salt to stiff peaks with an electric mixer, but not dry. Fold the egg yolks into the whipped egg whites.

Dip the chiles in the egg batter. Fry one by one until golden. Set on a cookie sheet with paper napkins to drain the excess oil. Serve immediately or keep warm in the oven at a low temperature. When ready to serve, place the chiles in a bowl along with the tomato broth.





ADEREZO CREMOSO DE CHILE POBLANO/ HABANERO

Creamy Chile Dressing



Yields 2 cups

This creamy, smoky dressing is perfect for grilled chicken, roasted vegetables, or as a flavorful dip for chips. You can adjust the heat level by using poblano chiles for a mild taste or habaneros for extra spice.

INGREDIENTS

220 g	2	poblano chilies or 2 to 4 habaneros
75 ml	5 Tbsp	olive oil (divided)
100 g	½	white onion
4 g	1	garlic clove peeled
15 g	1 Tbsp	sea salt
180 g	1 paq	double cream cheese or Philadelphia cream cheese
2.5 g	½ tsp	sea salt
5 g	1 tsp	black peppercorn, freshly ground

PREPARATION

Roast the poblano chiles on a charcoal or gas grill until the skin is evenly blistered and charred. Once roasted, place them in a bowl and cover with a lid or kitchen towel, allowing them to sweat for 15-20 minutes. When cool, peel off the charred skin as much as possible without using water to preserve the smoky flavor. Remove the seeds and stems.

Heat 2 tablespoons of olive oil over medium-high heat in a medium saucepan. Add the chopped onion and sauté until it becomes soft and translucent. Stir in the garlic and cook for an additional minute.

Transfer the roasted chiles, sautéed onion and garlic, cream cheese, sea salt, and freshly ground black pepper to a food processor. Pour in the remaining three tablespoons of olive oil and blend until the mixture becomes smooth and creamy.

Pour the dressing into a bowl and serve immediately as a dip or drizzle over grilled dishes. Store any leftovers in an airtight container in the refrigerator for up to three days. Enjoy!

MARGARITA DE FRESA Y CHILE SERRANO

Strawberry and Serrano Chile Margarita



Yields 2 Drinks

Frozen strawberries work great for this drink and sometimes I mix other fruits like guayaba or mango.

INGREDIENTS

		sea salt
	1	lime, cut in half
80 ml	1/3 cup	tequila
80 ml	1/3 cup	orange liqueur
80 ml	½ cup	strawberries
5 g	1	serrano chile, divided
45 ml	3 Tbsp	serrano simple syrup

PREPARATION

Place sea salt on a small plate. Run a juicy lime wedge around the rim of the glass and then dip the rim in sea salt. Add plenty of ice to the glasses.

Place juice of lime into a blender, tequila, orange liqueur, strawberries, just a sliver of serrano chile, and simple syrup. Blend until smooth, taste, and see if you would like to add more chile. Pour into glasses and decorate with a wedge of lime and chile serrano.



SERRANO SIMPLE SYRUP

INGREDIENTS

240 ml	1 cups	water
204 g	2 cups	sugar
	1 to 2	serrano chiles, cut in half

PREPARATION

Mix in the saucepan, water and sugar. Boil for 10 to 15 minutes or until bubbles are thick. Add serrano chiles, and allow cooling before using. Best used the next day to infuse the serrano flavor.