CULINARY APPRENTICESHIP

BY LAURA JENKINS

ne of the best things about vacationing in Los Cabos is the delectable food.

Why not return from your vacation and throw a Mexican dinner party to showcase the kinds of dishes you sampled? A number of places offer informal cooking classes that can revolutionize your game in the kitchen while providing a different kind of activity.

Casa de Colores School of
Traditional Mexican Cooking in
Cabo San Lucas offers an immersive
experience that will have you
whipping up authentic dishes like
a local in no time. In addition to
learning about regional cuisine,
attendees are schooled on a variety
of peppers and how to roast them,
the nuances of salsa making and
how to use cheeses and sauces to
spice up your Mexican fare.
casadecolores.wordpress.com

Cooking classes at Huerta Los
Tamarindos in San José del Cabo
begin with a tour of the fields, where
students gather the ingredients
they'll need for the day's lesson.
Over the course of two hours,
apprentices prepare a four-course
meal, tasting and learning about
each ingredient along the way.
Huerta Los Tamarindos is a certified
organic farm, so 100 percent
of the vegetables they use are
grown without using pesticides or
chemicals. huertalostamarindos.com

At María Corona restaurant, you'll learn the cooking secrets of María Corona, the owner's grandmother, born in Mexico City in 1916. You'll acquire her traditional recipes and receive instruction that has been passed down through generations. Make mole from scratch by toasting chiles and grinding almonds



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in a metate. Handmade tortillas, salsas and guacamole also feature prominently on the curriculum. At the end class, you'll be able to enjoy a delicious lunch you made with your own hands. The flavors harnessed here reflect a spectrum of culinary traditions from those dating back to the era of Mexican independence all the way up to the innovations of the beginning of the 20th century. mariacoronarestaurant.com

For more individual instruction, check out Brown's Private Services,

which offers classes either at their downtown Cabo San Lucas kitchen or in your villa or condo. The bilingual chefs have worked and studied in different regions and will generously share their recipes and secrets during your time together. You can choose to learn about traditional Mexican food or international cuisine and seafood, but Brown's also offers special instruction during the holidays, when you might want to prepare a distinctive meal for your friends and family. brownsprivateservices.com





Set in the foothills of the Sierra de la Laguna mountains, Flora Farms is a 10-acre organic self-sustaining farm that sources all its own produce and meats. Taking a cooking class here isn't just about preparing food; for a few hours you'll be immersed in their way of life. Work alongside the parade of chefs, bakers, butchers and farmhands as they go about their business, and pick ingredients from the fields. Classes are every Tuesday and Friday from 11:00 a.m. to 2:00 p.m. Refreshing margaritas and lunch are included. flora-farms.com







While in Cabo, enjoy a truly memorable dining experience at Don Manuel's, the signature restaurant of Capella Pedregal, where the atmosphere is reminiscent of a romantic Mexican Hacienda.





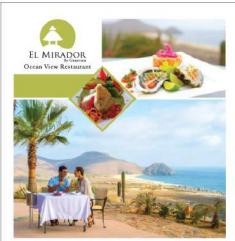
CapellaPedregal.com



CAPELLA"

PEDREGAL

CABO SAN LUCAS



"El Mirador" Ocean View Restaurant

With a panoramic view of the Pacific Ocean, sit to experience a Contemporary Mexican menu.

Opened Tuesday thru Sunday from 2pm to 9pm. Located at Old Punta Lobos road, km 54 on the highway from Cabo San Lucas to Todos Santos.



"El Faro" offers a fresh seafood menu, such as cocktails, ceviches, sashimis, and "surf and turf" a la parrilla combinations.

Opened daily from 11 am to 7 pm. Located at Old Punta Lobos road km 54 on the highway from Cabo San Lucas to Todos Santos.

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Reservations: reservation@guaycura.com www.guaycura.com TollFree USA: 1877 448 2928 MEX +52 (612) 175 0800

