

# COOKING WITH LORENZO

at The New Mexico  
Farm and Ranch  
Heritage Museum

By Katie Beck Photography by Russell Bamert



For the past year, The New Mexico Farm and Ranch Museum hasn't just been about educating people on the history of farming and ranching, they've been teaching the culinary arts as well. In August, the featured chef was Lorenzo Liberto, owner and chef of Lorenzo's de Mesilla. Lorenzo spent his lunchtime teaching 20 intent chefs-to-be some easy tricks to making delicious gourmet food. The menu included red pepper crostini, spinach apple pecan salad with maple balsamic vinaigrette and fresh green chile, and sautéed mushroom penne pasta. Gran Marnier strawberries followed for dessert. The floor was open to questions from the audience and



Lorenzo passed some culinary tips from his own kitchen onto the students.

Crostini is thinly sliced French baguette bread that has been toasted and topped with anything the palate desires. Lorenzo topped his crostini with spreadable goat cheese that had been combined with lemon juice, basil, parsley, roasted red peppers and other ingredients that mingled together to create an incredibly refreshing appetizer. The chef's helpful hint on this recipe was to go ahead and prepare it ahead of time because it lessens your workload and allows the flavors to fully combine.


The spinach apple pecan salad that Lorenzo prepared was a true treat. The green apples, which are the apples of choice to use in most recipes, added a sweet tartness that was heightened by the strength of Gorgonzola cheese. Just when you think the flavors are too intense, they become balanced by the buttery flavor of local pecans and the sweetness of the maple syrup in the delicious dressing. The dressing was one of Lorenzo's own creations from the restaurant, and while he could not reveal the recipe, he did mention packaging and selling his dressing and sauces in the future.



The pasta entrée was a delicious combination of sautéed mushrooms, penne pasta, green chiles, Parmesan and mozzarella that were mixed together and finished off in the oven. The end result was a quick meal idea that had layers of flavor from the fresh green chile to the creamy melted cheeses. The main dish was followed by strawberries that had been sprinkled with raw sugar and marinated in Gran Marnier, which made for a versatile dessert that could be enjoyed alone with whipped cream or used to dress up any chocolate confection. 🍓

*The New Mexico Farm and Ranch Heritage Museum conducts cooking classes every month. For more information call the museum at 522-4100 or visit [www.frhm.org](http://www.frhm.org)*

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