



Cooking with **JESUS LUGO**

At National Restaurant Supply in El Paso

By Tenniel Tatsch Photography by Russell Bamert

Whether you're in the commercial food industry or just need a few things for your personal kitchen, National Restaurant Supply welcomes you. With the opening of their new 70,000 square-foot building on Industrial Avenue in El Paso, National Restaurant Supply has a fully equipped, open demonstration kitchen. With state of the art equipment and adjustable overhead mirrors, National Restaurant Supply has become the perfect host for cooking classes.





This past December, Sabroso! magazine took advantage of the facility and hosted a cooking class featuring Chef Jesus Lugo from La Cuesta Restaurant. Chef Lugo spent the evening teaching eager onlookers how to make a few romantic dishes for any special occasion. He started out his demonstration with an appetizer, Savory French Toast with Goat Cheese and Sun Dried Tomatoes. While the class enjoyed their appetizer, Chef Lugo moved on to the next dish.

Pepper Crusted Ahi Tuna on Mixed Greens With Plum Dressing was the vibrant salad that was prepared. With papaya, mango, feta cheese, tuna, and other ingredients tossed together in just 20 minutes of preparation time, Chef Lugo made a show-stopping salad that was as incredible to the palate as it was the eye.

Finally, the entrée was prepared. Chef Lugo began with a skinless, boneless chicken breast that was flattened out with a wooden mallet. Once flattened, the filling was prepared, and like a burrito, the filling was then rolled up in the chicken. Next, the chicken is breaded and fried until golden brown. Once done, a beautiful plate of Chicken Filled with Spinach Dill Cream Potato and Gruyere was served to the class.

To top the evening off, Chef Lugo prepared a succulent dessert - Poached Pears Filled with White Chocolate Truffles. Beautiful peeled pears were brought out with the center of the pears hollowed out. A chocolate truffle mix was prepared, and became the filling for the hollow pears. Once filled, the pears were wrapped in phyllo dough, brushed with butter, and baked until golden brown.

For more information on upcoming cooking classes, or for a complete recipe, contact Tenniel at 505-525-7034.

Special Thanks To:

Jesus Lugo and La Cuesta Restaurant
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