

I LOVE AUSTIN RESTAURANTS

A collection of recipes and resources from
local neighborhood favorites

BY ALEX REICHEK AND ROSEE QUALLS

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SWAY

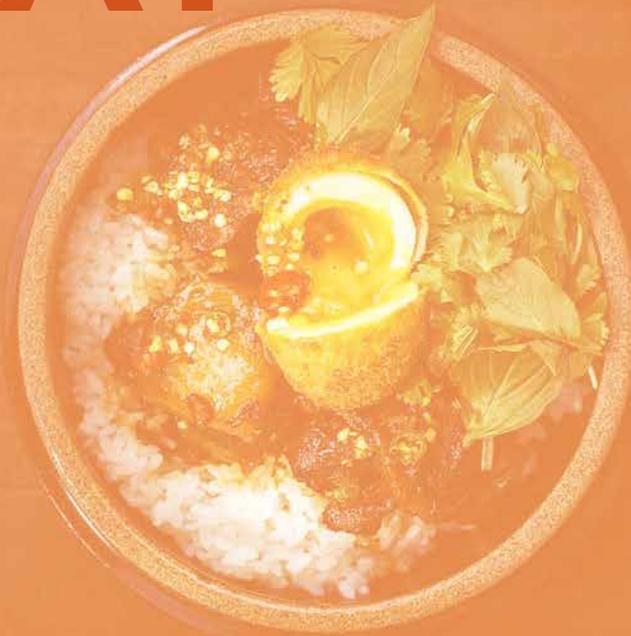


Photo by Jody Horton

Editor's Note:
To offset the spiciness of the Thai chilis, serve with a side of coconut cream.

Son-in-Law

SERVES 2

INGREDIENTS

Caramelized Soy Braised Pork

2 lbs boneless pork butt or shoulder
½ cup thick soy sauce (sweet)
2 Tbsp. palm sugar (or regular)
4 cup chicken broth
2 Tbsp. salt
2 tsp. white peppercorn
toasted + ground

Crispy Egg

2 whole eggs
2 scrambled eggs
3 Tbsp. flour
1 cup panko bread crumbs

Thai Chili Sauce

1 Thai chili, finely sliced
1 Tbsp. minced garlic
2 Tbsp. minced shallots
1 Tbsp. cilantro chopped
4 Tbsp. fish sauce

Extra Ingredients

1.5 cup sticky rice
Cilantro
Basil
Crispy onions

DIRECTIONS

Cut the pork into 2-inch cubes and place in a braising pan. Mix all other ingredients together and pour over top of pork. Cover with foil and bake at 325°F for 2.5 - 3 hours until cooked through and fork tender. Prepare Thai Chili sauce by mixing ingredients together and reserve.

To make crispy eggs, leave two eggs out to bring to room temperature. Bring water to a boil, and when the eggs are tempered, gently place them in the boiling water for 5 minutes. At 5 minutes, take them out with a pair of tongs or slotted spoon, and submerge into ice water. Once cool, peel gently making sure not to break them since they'll be very fragile. Rinse the eggs so there are no shell fragments remaining. Next, place the flour, scrambled egg mix, and breadcrumbs in 3 separate shallow dishes. Bread the soft boiled and peeled eggs by coating first with flour, then egg mix, then the breadcrumbs. Set aside to cook when pork is ready. Next bring a pot of oil for frying on high heat and fry breaded eggs until golden brown.

Place the pork, sticky rice, chili sauce, and eggs in separate bowls and serve family style with fresh basil, cilantro, and crispy onions.

HOW TO SUPPORT

[Order takeaway and groceries](#) from Sway West Lake Hills

COMEDOR



Photo by Alex Reichel

Texas Mushroom Quesadilla

SERVES 2

INGREDIENTS

Smoked Fresno Salsa

2-3 fresnos
1 garlic clove
½ medium yellow onion
1 small bunch of cilantro
3 roma tomatoes
Salt, lime, apple cider vinegar
to taste

Quesadilla

1 tortilla
2 oz cheese
2 oz mushrooms
1 Tbsp. oil
Lime

DIRECTIONS

Pre-heat oven to 200°F. Smoke fresno peppers for 1 hour and purée. Lightly char the tomatoes, onion, and garlic in a cast iron pan or over an open fire. Be careful not to over char or your salsa. Allow to cool. Purée all ingredients and season with salt, lime, and apple cider vinegar.

Heat oil in small pan on medium heat. Sauté mushrooms for a few minutes until residual moisture has evaporated and it begins to caramelize. Remove from heat. Pre-heat a skillet on medium-high heat with 1 Tbsp. oil to coat pan. Once hot, place tortilla in pan and cook, flipping three times—15 to 20 seconds for the first two sides and then 45 seconds after the third and final flip. Add mushrooms and cheese. Use a spatula and your hands to fold over tortilla length-wise and cook for an additional 45 seconds one each side, pressing down with the spatula. Place on a shallow plate and serve with Smoked Fresno Salsa and a lime wedge.

HOW TO SUPPORT

Buy prepped ingredients and sauces that come with instructional videos from [Comedor via Assembly Kitchen](#). Available for delivery between 4-7PM

THAI FRESH



Photo by Jam-Sanitchat

Editor's Note:
Order a pint of
Golden Milk ice
cream or a Salted
Caramel Brownie
for curbside!

Pad Thai

SERVES 2

INGREDIENTS

1 package of medium rice stick
Chinese chives or green onions,
chopped crosswise 2 inches
3 Tbsp. + 1 Tbsp. vegetable oil
1 cup choice of protein
2 eggs
4 cup bean sprouts
1/2 cup chinese/garlic chives
1 8 oz. container of pad thai sauce
(available at Thai Fresh for curbside
pickup)

DIRECTIONS

Soak noodles in cold tap water for one hour, drain.

Heat the wok or big pan over medium heat. When hot, add oil and turn the heat to low. Fry spices until fragrant and colored. Add choice of protein, and stir for a minute to cook the protein. When half way cooked, make a well in the middle, crack in egg and stir slightly. Do not scramble. Let fry for a minute.

Scramble everything together and stir for 1 minute to cook the meat. Add noodles and 1 Tbsp. oil. Turn up the heat and then fold noodles over several times for a while until the noodles are softer, translucent, and brown in color. Add more oil if needed. Add the prepared sauce and stir for a few moments. Add bean sprouts and Chinese chives and cook for another 30 seconds.

HOW TO SUPPORT

[Order food](#) or [purchase gift cards](#)

ASADOR



Photo by Alex Reichel

Pollo Asado Tacos & Guacamole

SERVES 6

INGREDIENTS

1 package of boneless chicken thighs or breasts
½ cinnamon stick
1 tsp. dried oregano
2 bay leaves
1 qt. chicken stock
2 Tbsp. honey
2 cups apple cider vinegar
1 Tbsp. salt
Cilantro

Achiote Sauce

4 oz. oil
1 large chopped onion
10 cloves garlic
2 oz. tomato paste
4 oz. achiote paste
4 guajillo chiles
4 ancho chiles,
2 allspice berries

Guacamole

3 large avocados
½ red onion, minced
3 jalapeños, minced
3 limes juiced
1.5 oz. vegetable oil
1 bunch chopped cilantro
Sea Salt to taste

DIRECTIONS

In a medium stockpot, heat the oil, onion, and garlic until golden for about 6 minutes. Add tomato paste and continue stirring frequently for 3 minutes. Remove stems from all the chiles, tear into 1 inch pieces, and toast for 3 minutes. Add all remaining herbs, spices, and liquids.

Bring to boil then simmer for 15 minutes. Cool for 10 minutes. Transfer sauce to a blender or use handheld immersion blender and blend thoroughly adding more chicken stock if needed to blend smoothly. Sauce should look dark red with velvety texture and taste savory and acidic with plenty of heat and spices. Adjust seasoning with up to 2 Tbsp. of salt and 1 cup of vinegar if necessary. You can marinate chicken up to 24 hours depending on your timing. Use enough sauce to coat chicken thoroughly and save remaining sauce.

To roast, pre-heat oven 425°F. Line sheet pan with aluminum foil and cook chicken through about 20 minutes. While chicken is cooking, combine all guacamole ingredients in a bowl and mix thoroughly by hand.

Once cooked, let chicken rest for 5 minutes, and then slice fajita style. Add more sauce, and serve on tortillas with onions, cilantro and guac.

HOW TO SUPPORT

Venmo @Asador
aka Taco Joe

LAUNDERETTE



Photo by Alex Reichel

Burger & Caramelized Onions

SERVES 2

INGREDIENTS

Caramelized Onions

1 Tbsp. oil
1 large onion
2/3 cup white modena vinegar
2 Tbsp. white sugar

Burger

2 beef patties
Olive oil
Thyme
Soy sauce
1 Tbsp. butter
1 garlic clove

DIRECTIONS

First, prepare your caramelized onions. In a large skillet, heat olive oil and add onion that is thinly cut into slices. Add salt, pepper, and cook on medium heat for 20 minutes stirring frequently. Add sugar and cook on low heat for 10 minutes. If sticking, cook for less time. Add vinegar and continue to stir and cook on low heat until they are soft for 45 minutes. If there is too much liquid, add more sugar to reduce it.

Salt and pepper the beef patty to taste. Heat stainless steel pan with olive oil on high heat for 6 min (Alex used a [Made In](#) pan). When hot enough, add beef to pan and let it sit for 3 minutes. Then, flip away from your body so juice doesn't splash you. Add in 3 dashes of soy sauce, 1 Tbsp. butter, three shakes of dried thyme, and a crushed garlic clove. Cover pan with lid for 2 minutes.

Serve on toasted bun and top with caramelized onions! The best way to top a burger—it adds sweetness and extra juice.

HOW TO SUPPORT

[Donate online](#) to Launderette's employee relief or [order take-out](#)

Editor's Note:

Use leftover caramelized onions for a next-day turkey sandwich topping.

TLV AT FAREGROUND



Photo by Alex Reichel

Roasted Cauliflower

SERVES 2

INGREDIENTS

1 large cauliflower
1 cup cherry tomatoes
1 small jalapeño or red fresno pepper
½ cup extra virgin olive oil
½ cup tahini sauce*
Fresh cilantro
Fresh mint
1 Tbsp. za'atar spice
1 tsp. cumin
Salt to taste

Tahini Sauce

Raw tahini
Salt
Lemon juice
Ice water

Mix well till you reach a silky smooth consistency.

DIRECTIONS

Pre-heat oven to 475°F (or 450°F if that is the highest temp available). Line a baking sheet with parchment paper. Break cauliflower into large florets and toss with olive oil, cumin, and salt. Roast in the oven until you get a nice dark roast on some of the florets (about 12-15 minutes).

While cauliflower is roasting, cut tomatoes in half and sprinkle generously with salt and drizzle with remaining olive oil. Slice the jalapeño into thin slices (adjust based on your heat preference), and then, add to the tomatoes.

Once the cauliflower is ready, spread tahini sauce on the bottom of a plate, arrange the cauliflower nicely on top, add tomatoes and jalapeño, and drizzle the seasoned olive oil from the tomatoes. Sprinkle za'atar, top with the fresh chopped cilantro and mint, and then drizzle more tahini sauce on top.

HOW TO SUPPORT

[Donate online](#) to support restaurant's relief fund

HENBIT



Photo by Henbit

Editor's Note:
This is Pastry Chef
Tavel's favorite
at-home chocolate
chip cookie recipe!

Chocolate Chip Cookie

MAKES 36 COOKIES

INGREDIENTS

2 - 2.5 cups chocolate (70%)
2 oz butter
½ cup almond flour
½ c emmer flour (or any other flour
you have)
½ Tbsp. cream of tartar
½ Tbsp. salt
¼ Tbsp. baking soda
4 eggs
1 ½ cup sugar

DIRECTIONS

Pre-heat oven to 350°F. Melt chocolate and butter together in a double boiler. Sift together dry ingredients. Whip eggs with sugar until max volume. Fold eggs into chocolate. Fold in dry ingredients.

Scoop dough onto baking sheet and top with sprinkle of salt.
Bake 10 minutes.

HOW TO SUPPORT

[Donate online](#) to Emmer & Rye's team fund.

IL BRUTTO



Photo by Alex Reichel

Frozen Aperol Spritz

MAKES 3-4 COCKTAILS

INGREDIENTS

14 oz. prosecco
7 oz. Aperol
6 oz. water
1/2 cup sugar
1 oz lemon juice
1 orange – for Garnish

DIRECTIONS

Start by making the simple syrup. Heat (on medium) equal parts white sugar and water in a saucepan until just boiling. Stir until all the sugar is dissolved. Transfer to a container to cool in the fridge. You can save this in the fridge for up to a month and use it for future cocktail batches.

Combine all ingredients in a bowl or pitcher, then transfer into ice trays. Just remember the mixture will double in size so not to fill up the container all the way.

Freeze overnight. When it's finally time, toss the fully frozen mixture into a blender until smooth. If you like your frozen on the sippable—without-a-straw side, add a splash of prosecco to the blender at the end. Serve in your glass of choice with an orange slice and enjoy!

See blog post [here](#).

OTHER TIPS & RESOURCES

Cheers!

[THE AUSTIN WINERY](#)

To-go sales and complimentary delivery & pick up options on wine through 7pm daily. Try their new canned rosé—Pink Salt.

[BUFALINA WINE CLUB](#)

Pickup 2 x a month

[HANK'S](#)

Drive-thru beer, wine, and cocktails like: Spicy Margarita, Hanky Panky Tiki, Frosé, and Frozen Paloma!

[LOLO](#)

Curbside or same-day delivery on natural wine by the bottle

[NICKEL CITY](#)

Pandemic Pop-Up curbside through May with frozen!

[RAMEN TATSU-YA](#)

Kimchilada Kits—featuring House Kimchilada Mix, a 6 pack of Lonestar Tall boys and all the fixings.

[RANCH RIDER SPIRITS](#)

Free delivery Wednesday through Saturday

[WILLIAM CHRIS VINEYARDS](#)

Enjoy the new Wanderer Series Relief red blend to help raise money for the service industry

Treat Yourself

[EARL GREY FLORAL](#)

Send flowers to a loved one, or supply your office or home with fresh, unique floral designs.

[ESBY APPAREL](#)

High quality, all-natural sustainable apparel. Made in USA.

[ERA CERAMICS](#)

Buy a [shirt](#) to support this local shop and a Texas food bank.

[KINN](#)

A lifestyle brand that makes modern tableware essentials to elevate everyday living. Eat well. Live simply.

[MIRANDA BENNETT STUDIO](#)

Exceptional, plant dyed apparel & accessories with an all woman team in the USA—zero waste & sustainable by design.

[TAKE HEART SHOP](#)

A boutique featuring objects to inspire for the home and person. Sister shop to [Kindred Spirits](#).

ABOUT THE AUTHORS

Alex Reichek

WORDS + RECS

Alex Reichek is a restaurant lover, cookie connoisseur, and runs a food + travel blog, Chekmark Eats, as well as a consulting company for hospitality brands where she offers PR, Marketing, and Partnerships.

She loves gooey chocolate chip cookies, sushi, Aperol spritzes, and swimming at Barton Springs.

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Rosee Qualls

DESIGN + RECS

Rosee is an Austin-based art director, designer, and illustrator. Inspired by everyday found objects and powered by empathy, she strives to provide thoughtful and beautiful solutions through design.

She enjoys anything topped with a sunny egg and a nice, dry glass of white wine—although not necessarily together—thrifting, and hanging out on patios.

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