

## INFORMATION

**Padre's Modern Mexican Cuisine**  
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Photography by Michelle Christenholz

EXECUTIVE CHEF IVONNE DURBIN

# PADRE'S

## TEQUILA SHRIMP

### INGREDIENTS (SERVES 6 TO 8)

- 42 U/12-15 shrimp, peeled and deveined
- Oil for sautéing
- 4 oz tequila
- Salt and pepper to taste
- Chopped garlic to taste
- 6 limes
- Butter
- Chopped cilantro to taste

### PROCEDURE

Add oil to a hot medium-sized sauté pan. Add shrimp, tequila, salt and pepper, chopped garlic and the juice of six limes. Sauté quickly until shrimp is cooked; finish off by adding a good dollop of butter and some chopped cilantro. Serve with rice and sautéed vegetables.

## SOPA TARASCA (BLACK BEAN SOUP)

### INGREDIENTS (SERVES 6 TO 8)

- 1 pound black beans, cooked
- 4 seeded guajillo chiles
- 1 tomato
- 1 clove garlic
- 1/4 onion
- Pinch each of cumin and oregano
- Pinch each of salt and pepper
- 1/2 cup chicken broth
- Tomato, cilantro, onion, bacon and Mexican queso fresco for garnish.

### PROCEDURE

Chop chiles, tomato, garlic and onion; sauté with cumin, oregano, salt, pepper and chicken broth. Add cooked black beans and transfer to food processor or blender; puree. Heat and serve with garnish of diced tomato, cilantro, onion, bacon and Mexican queso fresco. If desired, decorate top of soup with fresh cream, using a squeeze bottle.

## GO GOUR-MEX AT

There's no denying that Mexican restaurants are a dime a dozen here in the Valley of the Sun. But gourmet Mexican (otherwise known as "gour-mex")?? Not so common. Which is why you need to try Padre's Modern Mexican Cuisine, where authentic—and delicious—Mexican food is served with flair and not just a little bit of boldness. Co-founder Denny Durbin lived in the heart of Mexico for more than two decades, where, in trendy San Miguel de Allende, he opened the innovative and popular Agave Azul restaurant in 1999. This was the prototype for Padre's here in Phoenix, which he and his wife Ivonne and their son Cole opened on cinco de mayo 2004. Executive chef Ivonne was born and grew up in Mexico City and Cuernavaca, Mexico. Her training? "After cooking for a family of 15 to 25 nightly," she laughs, "guess what? You're a chef!" Chef Victor Romero, formerly of the popular Richardson's Restaurant, joined the team to further refine Ivonne's original recipes, add even more fresh ingredients and provide special interpretations of classic recipes. Pastry Chef Kyle Kobs came on board to add some mouthwatering desserts to the already impressive menu.

Padre's menu will surprise anyone familiar with American-Mexican food. Sure, you'll find tacos, enchiladas and burritos, but even these are served with a twist, like salmon spinach enchiladas in chipotle cream sauce, duck breast tacos, and a burrito filled with chargrilled chicken, sautéed mushrooms, caramelized onions, oaxaca and cheddar cheese. You'll also be tempted by an array of seafood and other delectable dishes, such as grilled salmon with an orange-chile triple sec glaze, roasted pork tenderloin with mole verde, and even pasta. Pasta? In a Mexican restaurant? Durbin says absolutely. "You'll commonly find pasta on family dinner tables in much of Mexico." You'll be lucky if you have room for a main course if you sample the great appetizers, like Padre's signature lobster thermador quesadilla or clams Corona (we tried hard to get the recipe for Padre's unbelievable cilantro mousse, but it's a family secret). And you must save room to try a dessert; we highly recommend the chocolate mole cake, with a hint of ancho chiles, or the pineapple bread pudding with mango sauce and a little surprise *kick* of its own.