

San Diego Food Finds Blog

Bracero Offers Unique Recipe

November 12, 2016 Maria Desiderata Montana



Carrot Aguachile

For casual or romantic dining experiences, [Bracero Cocina de Raiz](#) offers lively street-level dining with an open kitchen so that guests can view the artful preparation of their meal. Specialty cocktails and fresh bites can also be ordered table-side from carts. Bracero's entire second level features an exclusive mezzanine, indoor and outdoor seating and floor-to-ceiling interactive vertical bar towers. Honoring the history of Mexican cuisine, Chef Javier Plascencia presents authentic Mexican flavors, ingredients and dishes that people haven't had the opportunity to taste. Now you can make his easy to prepare recipe for **Carrot Aguachile** in the comfort of your own kitchen.

Carrot Aguachile

Recipe Courtesy of Chef Javier Plascencia

Ingredients

- 1 cup carrot juice
- ½ ghost pepper
- 1 lemon, juiced
- 1 lime, juiced
- 10 red onions, julienned
- 6 Persian cucumbers, sliced
- 2 ounces Ahi tuna
- 2 ounces Media Luna Scallops
- 1 tablespoon salt
- 2 tablespoons green onion, finely chopped
- 3 tablespoons cashews, roasted and crushed
- ½ teaspoon smoked roe
- 8 carrots, sliced lengthwise, mandoline style

Instructions

Blend carrot juice and ghost pepper together. Strain.

In a medium bowl, combine lemon and lime juices, and carrot juice mixture. Add red onions, cucumbers, Ahi and scallops. Season with salt and mix gently. Add to a serving bowl and garnish with green onions, cashews, smoked roe and carrot slices.