



# THE DOOR

AN IDEA HOUSE

**\*\*TUNE-IN ALERT\*\***

## **FOOD NETWORK MAKES MEXICAN 'EASY' WITH MARCELA VALLADOLID**

***'Mexican Made Easy' Premieres Saturday, January 23<sup>rd</sup> at 9:30am ET/PT***

**NEW YORK – January 11, 2010 – Marcela Valladolid** is a mother and professional chef who has a fresh take on Mexican food and is dedicated to sharing simple and authentic recipes in her series, ***Mexican Made Easy*** premiering Saturday, January 23<sup>rd</sup> at 9:30am ET/PT. Marcela, inspired by her dual Mexican and Southern California upbringing, transforms conventional ideas of the cuisine into healthy and easy-to-prepare Mexican meals. Whether serving a home-cooked dinner to her son or entertaining friends and family, Marcela brings to the table fresh flavors that fit all tastes.

**Premieres: Saturday, January 23<sup>rd</sup> at 9:30am ET/PT – SERIES PREMIERE!**

“Weekend Brunch”

Join Marcela for a brunch worth getting out of bed for including mouth-watering *Chilaquiles Casseroles*, crispy tortilla chips bathed in a roasted tomatillo sauce, drizzled with sour cream and melted cheese. Then, Marcela delivers the brunch-must menu item, ‘No-Brainer’ *Eggs Benedicto* with a fast and easy-to-make chipotle hollandaise sauce. Adding a fresh pot of *Café Mexicano* lightly spiced with brown sugar, cinnamon and a twist of orange peel, Marcela creates a wickedly good weekend brunch.

**Premiering Saturday, January 30<sup>th</sup> at 9:30am ET/PT**

“Game Day Grabs”

Marcela has the perfect playbook for putting together Mexican-themed snacks for the big game. First up, Marcela’s classic *Game-Winning Guacamole with Fresh-Baked Tortilla Chips*. Her *Smokin’ Shrimp Skewers* marinated in smoky chipotle sauce and her honey glazed *Sweet & Spicy Drumettes* brushed with a chile ancho and pecan sauce, round out the line-up. Marcela then makes a batch of refreshing *Micheladas*, cold beer served in chilled mugs with a little salt and lime juice thrown in.

**Premiering Saturday, February 6<sup>th</sup> at 9:30am ET/PT**

“Cuddle Cuisine”

With Valentine’s Day approaching, Marcela designs a cozy, romantic, winter meal that is sure to warm up hearts and bellies. Marcela prepares a *Butternut Squash Soup* that has a kiss of chipotle flavor, followed by a tender *Ancho-Crusted Rack of Lamb* served with a mint jelly sauce. For dessert, Marcela puts a fresh Mexican spin on a classic strawberry pie with her *Sweet Strawberry Tartlets*.

**Premiering Saturday, February 13<sup>th</sup> at 9:30am ET/PT**

“Family Favorites”

Perfected over a lifetime, Marcela opens the family cookbook and shares some favorites including authentic *Baja-Style Beer-Battered Fish Tacos* served with a fiery, fresh tequila-infused *Drunken Salsa* and lemon cream sauce. For dessert, her family’s ultimate *Choco-Flan*, half chocolate cake and half flan drizzled with a creamy caramel-like topping.

ABOUT CHEF MARCELA VALLADOLID:

Growing up around expert cooks in Tijuana, Mexico, Marcela was raised to be passionate about food. After attending the Los Angeles Culinary Institute and the Ritz Escoffier Cooking School in Paris, Marcela parlayed her skills to become a food editor at *Bon Appétit* magazine, the host of her own cooking show *Relatos con Sabor* on Discovery en Español, and a contestant on *The Apprentice: Martha Stewart*. In August 2009, Marcela released her first cookbook titled "FRESH MEXICO: 100 Simple Recipes for True Mexican Flavor" (August 2009, Clarkson Potter). Her Food Network show, *Mexican Made Easy* debuts in 2010 and films in San Diego where Marcela currently lives. In addition to being a host for Food Network, Marcela cares for her young son Fausto, runs a catering company, and teaches children in Tijuana the culinary arts.

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