

# Mexican Twists on Traditional Passover Cuisine



Courtesy photos

Rosa Mexicano will feature pozole soup with chipotle marrow matzah balls (on left), and beef brisket with dried fruit tsimmes, at its Mexican Passover celebration.

**MATT ROBINSON**  
Special to the Journal

Mexicans and Jews have historic cultural traditions that are rich in art, literature and food. Perhaps that is why it made such sense for Howard Greenstone, former CEO of the Rosa Mexicano restaurant family, to include Passover in its annual Flavors of Mexico celebration.

From April 14-21, Rosa Mexicano Culinary Director David Suarez will bring this celebration of flavor and freedom to Boston's Seaport District at the 12th annual Rosa Mexicano Mexican Passover.

"The annual celebration has since become one of our most popular," notes Suarez, who describes himself as "a Latin Jew." Suarez also mentions

that in 2012, Rosa Mexicano brought in culinary advisor Jonathan Waxman, who also "channeled inspiration from his Jewish heritage to create the unique offerings for Mexican Passover."

Dishes that will be presented this year will include Jalisco-style pozole soup with chipotle-marrow matzah balls, matzah-breaded chicken breast with tamarind vinaigrette and salsa verde, banana leaf-wrapped beef brisket with dried fruit tsimmes, and Suarez's special tequila-splashed sangria haroset, which features (what else?) a Manischewitz reduction.

"Our culinary team comes up with original recipes each year," Suarez explained, "channeling inspiration from traditional Passover dishes like haroset, brisket and even gefilte fish.

They then combine those customary dishes with current culinary trends in Mexican cooking."

As much as Rosa Mexicano has done to raise the bar for Mexican fare in Boston and around the world, Suarez hopes that this particular event will "invigorate" traditional Mexican favorites.

"Mexican Passover gives us a chance to turn the tables a bit," he suggests, "and apply some of those techniques to ingredients and presentations not typically found in Mexican cuisine. It's a chance to celebrate culinary diversity, and hopefully get people in our doors to experience something unique and yet familiar all the same."

Rosa Mexicano is located at 155 Seaport Blvd., Boston. Call 617-476-6122 or visit [rosamexicano.com](http://rosamexicano.com).

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