

Gastronomy of Jalisco 5 Days, 4 Nights

Mexican Cuisine is the proud owner of UNESCO's title of Patrimony of Humanity and the State of Jalisco is one of the best representatives for a wonderful culinary experience. Jalisco offers a great variety of food with the perfect blend between ancient ingredients used by Mexico's native cultures, to the spices and ingredients brought by the European. It doesn't matter if you're an experienced chef, a cook at heart or simply a food lover, this program will allow you to fully experience the award-winning flavors of Jalisco.



Tour Breakdown

DAY 1 (DINNER INCLUDED)

Arrival at the International Airport of Mexico City, transfer to hotel for greeting/hotel registration. Tour members will arrive individually throughout the day. Gather tonight at the rendezvous spot that all Mexicans are familiar with- see you at The House of Tiles' Sanborn's downtown for the first introduction to the multitude of choices in Mexican cuisine.

DAY 2 (ALL MEALS INCLUDED)

After a traditional Mexican breakfast at the hotel property with chilaquiles that Doña Maria will show you how to make, we will begin the day with a guided tour of Guadalajara, Mexico's second largest city and the capital of the State of Jalisco. Lunch today will be in La Fonda de San Miguel Arcángel, a Mexican restaurant located in the first convent of Guadalajara, dating back to the 1600's. We will be invited into their kitchen where the chef will explain several Mexican dishes for which the restaurant is famous. We continue back to Tlaquepaque, where we will have a guided tour of this unique village and afterwards walk back to our hotel for a great workshop, "Tamales, the Mexican way of celebrating". A chef that is dedicated to the making of tamales and the rescue of the ancient techniques will come to the hotel for a fun and tasty workshop. Guess what you'll have for dinner tonight? Tamales of course!

DAY 3 (ALL MEALS INCLUDED)

Breakfast at the hotel. From Divorced eggs, to Ranchero eggs, Mexico has a fun and delicious way to begin the day. Departure to Guachimontones Archaeological Site (approx. one hour drive west), a unique site with circular pyramids dating back to before Christ. After visiting this ancient site, we will visit a local indigenous family that will show us how to make pre Colombian dishes just like their ancestors did. Upon arrival back to our hotel, we will enjoy a cocktail hour with "botana", Mexican appetizers that we will make ourselves with the expert guidance of Vicente, our host. Tonight we will enjoy dinner in one of the best local restaurants.

DAY 4 (ALL MEALS INCLUDED)

Breakfast at the hotel. With the shopping list Vicente gave you the night before, your tour guide will drive you to the Libertad Market, the largest in Latin America. After a guided tour of the market, the best place to see, feel, smell and taste a culture, your tour guide will give you 'pesos', local currency, for your purchases and you will meet again for lunch in the famous Plaza de los Mariachis and afterwards drive back to the hotel to begin your next culinary experience. From Chiles Rellenos to Mole, you will make and taste the best of Mexican Cuisine!

Farewell Dinner at the hotel.

DAY 5 (BREAKFAST INCLUDED)

Breakfast at the hotel. Transfer to the airport. Good bye to Jalisco, but the knowledge to reproduce its flavors goes with you!

