

Latina

EXCLUSIVE
INTERVIEW!
NEW MOM
PENÉLOPE
CRUZ, P. 56

STAY CONNECTED
TO YOUR CULTURE

Have Your Sexiest Summer Ever!

- Heat-proof hair
- Melt-free makeup
- & The cutest bathing suits for your body

GREAT GRILLING RECIPES

For Your
Outdoor
Fiesta

Readers Confess!

Your
Naughtiest
Summer
Flings p. 133

The Hot Guys Issue

Pitbull leads the
parade of sexy Latinos we're crushing on!

OUR ULTIMATE
ENTERTAINMENT
GUIDE: FROM
MUSIC TO MOVIES,
WHAT YOU
CAN'T MISS

5

WAYS TO
STAND
OUT
AT WORK

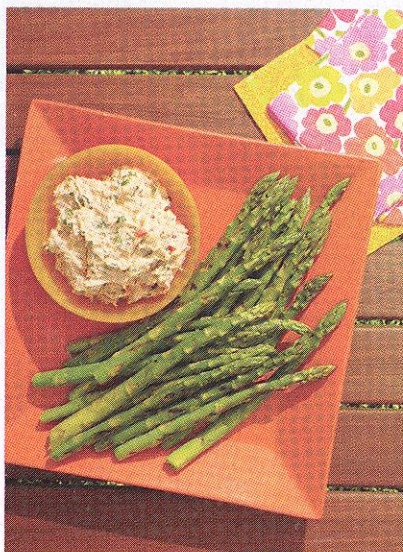
{ CAREER SUCCESS }
GUARANTEED!

SPECIAL
REPORT:
LATINAS LURED
INTO SLAVERY
HORRIFYING
TRUE STORIES—
and what you can
do to help

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Blanch asparagus in boiling, salted water 4 to 6 minutes, depending on thickness of stalks. Plunge asparagus into ice water to stop cooking process. Drain. Peel away tough outer skin. Prepare medium-low fire on grill. In bowl, toss asparagus with salt and pepper. Arrange asparagus crosswise on hot grate to prevent stalks from falling through. Grill 1 to 2 minutes on both sides, or until lightly charred, and transfer to serving dish.

In separate bowl, combine mayonnaise, lemon zest and juice and adodo sauce; salt and pepper to taste. Mix well. Gently fold in crabmeat, chives, red onion, cilantro and jalapeños. Spoon crab mayonnaise over asparagus and serve.

Makes 6 to 8 servings.

Pisco Chilcano

From the Inkaterra Machu Picchu Pueblo Hotel

Glassware: pitcher and tall glasses

- 1 bottle (12 oz.) pisco
- Crushed ice (or cubes), to taste
- 3 oz. cane syrup
- 3 oz. lemon or lime juice
- 18 drops Angostura bitters
- Ginger ale, to taste

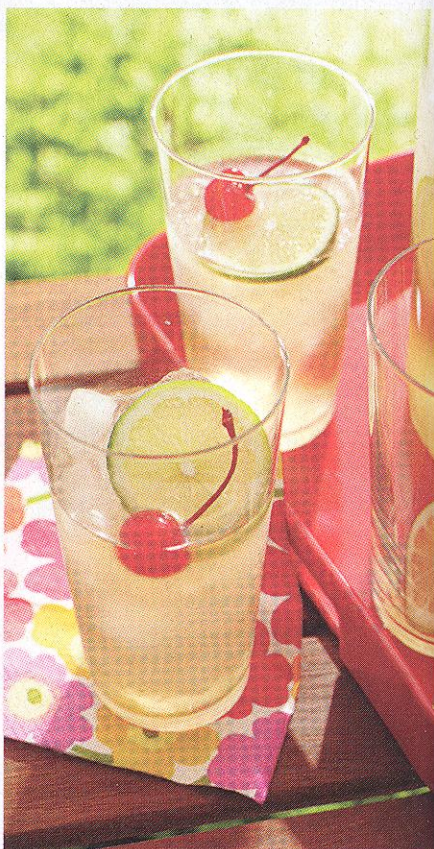
For more recipes and grilling tips, check out our Girl Meets Grill feature at Latina.com/girl-meets-grill.

GARNISH

Maraschino cherry and lime slice (fresh mint optional)

In blender, mix pisco and ice. Pour mixture into pitcher. Add cane syrup, lemon juice, few drops of Angostura bitters and ginger ale. Garnish each glass with Maraschino cherry and lemon slice.

Makes 6 servings.



Cool Hotel!

Located on a mountainside reserve at the base of Machu Picchu, Peru, the 85-room boutique hotel (which serves great drinks, like the one above) incorporates the beauty of the natural environment with high-end dining and accommodations. (inkaterra.com/en/machu-picchu)

