Tucson 23: A Mexican Food Fiesta Delivers a Taste of Tucson

Written by Allison Young
Monday, 20 June 2016 11:25 - Last Updated Monday, 20 June 2016 11:29



I love Mexican food. Dream about it. Which is why I thought I was hallucinating when I first heard about <u>Tucson 23</u>, a culinary fiesta at the <u>JW Marriott Starr Pass Resort & Spa</u> featuring food samplings from Tucson's Best 23 Miles of Mexican Food, a strip of mostly family-run restaurants that claim to serve the best Mexican fair this side of the border, including the famed <u>EI Charro Café</u>, the nation's oldest Mexican restaurant and inventor of the chimichanga, that deep-fried burrito of deliciousness that can send me into a food frenzy of *Mmmmms*. Where was I...oh yeah, Tucson 23. So I didn't waste any time snagging my ticket and before I knew it I was headed south towards the skyscraper saguaros of Tucson for a culinary force of flavor and history.

Yes, you could hit up all the restaurants along the 23-mile stretch, but food stall hopping through JW Marriott's grand ballroom was decidedly more convenient. I crunched my way through a red chili and bean tostada topped with lettuce from Molina's Midway Restaurant. I sunk my teeth into a chorizo and quesa fresco empanada from Gringo Grill + Cantina. I savored a chicken taco with bell peppers and onions from La Parrilla Suiza and then I got thirsty. I sipped back a Roasted Ricky, a chili-infused gin cocktail with hints of cilantro from Pasco Kitchen & Lounge—OK, I chugged it. I sampled small-batch premium tequila from CRUZ Tequila so smooth and tasty I wondered why I ever bothered with Jose Cuervo in college. I sighed over prickly pear and jasmine kombucha from Fermented Tea Company, the best I've ever had and smiled over a fresh-pressed gingery drink from Pure Love Juice that tasted like health in a glass. And I kept on stall-hopping, to El Cisne, Crossroads Restaurant, Sonoran Sno-Cones and more, happily spooning and chewing my way around the room while enjoying watching local artists in action and traditional Mexican dancing. I ended the evening on a sweet note, with the deliciously dense and impossibly chocolaty Mexican chocolate cake from Blanco Tacos + Tequila followed by a pineapple empanada from La Estrella Bakery that had just the right amount of sweet and tart to melt my taste buds into submission. And then I went back for another Roasted Ricky which definitely won my vote for best cocktail, like, ever, not that there were any prizes being given out (unless a wink counts).

The trophy of the evening was the collective food-loving atmosphere, patrons scraping their plates in delight and going back for more and restaurants happily spooning up food they'd proudly honed. Food dreams really do come true!