



A Feast For The Day Of The Dead

(CBS) Toloache, a plant used in love potions in Mexico, is also the name of Chef Julian Medina's new "contemporary Mexican bistro" in Manhattan. After almost 12 years of working in other New York City restaurant kitchens, Toloache is first solo venture - a dream come true for this Mexico City native who learned to cook from his father and grandfather.

Medina interned and worked in several Mexico City restaurants, eventually becoming a sous chef. He met New York chef Richard Sandoval, who helped him relocate to Manhattan to work in one of his restaurants. Sandoval later promoted Medina to chef de cuisine for Maya, an upscale restaurant that eventually was given two stars from The New York Times. He later helped launch another two-star Mexican restaurant for Sandoval, Pampano.

In 1999, Medina decided to branch out to new cuisines and became the Executive Chef of SushiSamba, a popular Japanese-South American restaurant in New York City. He later helped open SushiSamba7, also in New York, and SushiSamba Dromo on Lincoln Road in South Beach, Miami. He was also the Executive Chef of Zocalo, an Upper East Side Mexican restaurant, and opened Toloache in August 2007.

Medina decided to show Saturday Early Show viewers how to celebrate The Day of the Dead, which is the Mexican equivalent of Halloween. His "Chef on a Shoestring" menu serves four people three courses for under \$40. In addition to a great variation on guacamole, Medina is preparing a posole, a thick hearty soup usually eaten as a main course. It's often served with chopped lettuce, radishes, onion, cheese and cilantro, which diners can add to the soup themselves. And for dessert, Medina is putting together a bread pudding with cinammon sauce.

Don't be frightened - it's a menu anyone can tackle.