



Blanca Aldaco is the founder, owner and operator of Aldaco's Mexican Cuisine. An entrepreneur for more than 30 years, Blanca is easily recognized as she works along her staff and makes time to mingle at her popular and trend-setting restaurant. Well known for her cheerful conversation and friendly disposition, the patrons enjoy her presence at their table-side. A native of Guadalajara, Mexico, Blanca's name is synonymous with authentic fresh Mexican cuisine and handcrafted Margaritas. Her contributions have elevated the taste and style of the city's cuisine offerings and have helped bring national recognition to San Antonio as the undisputed capital of Mexican food. She always exhibits a strong passion for quality and authenticity of her restaurant, a solid business know-how and a strong interest in her community.



Blanca has made appearances and showcased her cuisine and margaritas on numerous television programs on CBS, NBC, ABC, Univision. Has appeared on nationally-televised shows: The Discovery Channel, The Today Show, The Food Network, Good Morning America and represented the National Watermelon Association with her delicious recipes. Blanca has also been featured in Southern Living, Taste of the South and Vanidades just to name a few magazines. The awards are endless, NAWBO Entrepreneurial Innovator Award, Business Journal's 40 under 40, Small Business Award Hispanic Chamber, Best Downtown Restaurant, Best Pastel Tres Leches, Best recipe by The Express News, MANY Best Margarita and a few Blue Plate awards just to name a few.



Blanca Aldaco, the innovator, introduced back in 1989 the "Pastel Tres Leches", later the "Avocado Margarita", "Caldo Tlalpeno" and the so ever popular, "The Centerpiece" to San Antonio and for the same reason inducted as a proud member of "Les Dames d'Escoffier", an exclusive and prestigious organization dedicated to recognize women's contributions to the culinary art. Blanca is an avid supporter of numerous charitable events involving culinary art and education. She donates valuable resources as well as her time to host art receptions and fundraisers at her establishment for various causes - always donating 100% to the cause.



Blanca is married to Charlie Garza, an executive in the spirits world. As a power couple, each preside over prestigious non-profit organizations in their spare time. They are proud parents of Adriana (25) and Marisol (23), both Texas Tech graduates. In her second spare time, Blanca loves to bead, make jewelry, garden, invent dishes and drinks and play with her dogs!

Favorite Quote: Tears mess up my make up" by Julia Child

BLANCA ALDACO

SELF PROCLAIMED "THE HOSTESS WITH THE MOSTESS"



"A FIESTA ON HEELS" - RON BECHTOL;

Blanca Aldaco: Awards and Recognition

- 1995 People's Choice Margarita, Margarita Pour Off
- 1996 Small Business Award, San Antonio Hispanic Chamber of Commerce
- 1996 Top Recipe Award, San Antonio Express-News
- 1997 Top Recipe Award, San Antonio Express-News
- 1997 Best Overall Food, Taste of New Orleans
- 1997 Best Downtown Restaurant, San Antonio Current
- 1998 Best Overall Food, Taste of New Orleans
- 2000 Best Presentation, Blue Star Arts & Eats
- 2000 40 Under 40 Rising Stars, San Antonio Business Journal
- 2000 San Antonio's A&E 100, Arts & Entertainment San Antonio
- 2002 Best Margarita - Judges & People's Choice, Margarita Pour Off
- 2002 Latina Women in Action, La Prensa Bilingual Newspaper
- 2003 Best Margarita Judges & People's Choice, Margarita Pour Off
- 2003 Entrepreneurial Spirit Award for Innovation, NAWBO
- 2004 Best Dessert Critics Choice Express News, Pastel Tres Leches
- 2005 Best Pastel Tres Leches, Conexiòn
- 2006 Best Margarita, AOL Cityguide
- 2006 WOAI Blue Plate Award, Perfect Score San Antonio Health Department
- 2006 Avocados from Mexico Nationwide Recipe Contest, "Fiesta Recipe"
3rd Prize featuring "The Avocado Margarita" listed in "Food & Arts" magazine.
- 2006 Best Pastel Tres Leches, Conexiòn
- 2007 Best Caldo de Pollo, Express News
- 2007 Best Enchiladas Verdes, Express News
- 2008 Top 10 Recipe for 2007, Express News, Breakfast Relleno
- 2009 Best Rivertini - The Cucumber Martini (River North expansion)
- 2009 Best Margarita - Judges Choice - 99.5 KISS Margarita Pour Off
- 2009 Lo Bello de San Antonio Women's Club Spirit Award
- 2010 Best Rivertini - Rivertini Azteca (San Antonio River Foundation)
- 2010 Latina Magazine - Entrepreneur of the Year (San Antonio, Texas)
- 2010 Best Margarita - People's Choice Margarita - Margarita Pour Off
- 2010 New York Times 36 hours in San Antonio
- 2011 1st Runner Up - Margarita Pour Off
- Zagat rated restaurant 2009, 2010, 2011, 2012, 20215
- 2016 BEST MARGARITA - San Antonio Express News
- 2022 - "BEST COCKTAIL" Lone Star Bash by Texas Restaurant Association Show
- 2023 - Texas Restaurant Association Restaurateur of the Year

Recent Civic Work:

- Les Dames d'Escoffier Board 2009-2019
- Les Dames d'Escoffier President 2015-2019
- Lo Bello Women's Association Board 2015-2019
- Lo Bello Women's Association President 2019-2020
- Texas Restaurant Association San Antonio Chapter Board 2020 to present
- Texas Restaurant Association Executive Board 2022 to present
- Fiesta Commision Compliance 2011

"Most unique Pastel Tres Leches" **Food and Wine Magazine**

"The Tres Leches cake, first introduced to San Antonio diners by Blanca Aldaco has in its own right evolved into the must-have dessert of the city's Mexican restaurants, surpassing even the flan of Spanish inspiration."

Ron Bechtol, The Guide to San Antonio

"Gorgeous" patio views from the highest point in the city, plus a dramatic tile interior makes for a refined setting at this Mexican restaurant in Stone Oak; "authentic" and powerful margaritas keep it hopping.

2012 ZAGAT

"To satisfy a Tex-Mex craving, head out of town to the Far North area, where you'll see the full extent of San Antonio's sprawl. Amid miles of highway loops, malls and planned communities, good food and drink await. Family-friendly Aldaco's Stone Oak (20079 Stone Oak Parkway; 210-494-0561; aldacos-stoneoak.com serves up big portions in a large, noisy space (a patio overlooking the edges of Hill Country offers respite). The tasty shrimp enchiladas (\$15.49) are served with both a cilantro and a chipotle sauce.

(A gluten-free menu is also available.)"

"Thirty-Six Hours in San Antonio" New York Times April 2010

"Wow! I can sauté garlic cloves with my left hand and squeeze a lime with my right...at the same time! Blanca is terrific!"

Coach Tom Izzo, 2001 NCAA Champion, Michigan State University during the Food Network's Slam Dunk Skillet Showdown at Sunset Station, April 2004.

"Blanca, a Fiesta on heels or wheels." **Ron Bechtol - Food Critic**

"One of top 75 restaurants in Texas." **Texas Monthly Magazine**

"Bubbly Blanca Aldaco is the local scene's Mexican Hostess with the Mostest. If she ever has a down day, it's impossible to tell..."

Digitalcity.com

