

Recipes

- **2 Difficulty (Easy)**

- Tembleque

- ½ cup of cornmeal
- 4 cups coconut milk
- 1 tsp vanilla
- 1 sprinkle of salt
- ½ cup of water

- Procedure

- In the ½ cup of water, dissolve the corn meal. In a separate pot, heat up the coconut milk with the salt, the ¾ cup of sugar and the tsp of vanilla. Later add the dissolved corn meal and proceed to stir up until the desirable consistency is achieved. Refrigerate until it cools down and turns into a sort of “jello”.

- Majareta

- ½ cup rice flour
- 1 tsp vanilla
- 1 sprinkle of salt
- ½ cup of sugar
- ½ tsp cinnamon
- 3 cups of water
- 1 cup of milk

- Procedure

- Mix the water and the milk in a pot along with the sugar, salt, vanilla, and cinnamon. Add the rice flour gradually until it turns into a paste. After, pour mix in a mould and let it sit overnight.

- **2 Difficulty (Medium)**

- Pickled Gizzards with banana

- 2 lbs of gizzards (chicken)
- 7 green bananas
- 1 chopped onion
- 3 tbsp olive oil
- Salt & pepper to taste
- 1 tsp of whole pepper
- 1 green pepper (chopped)
- 1 red pepper (chopped)
- 1 tsp of vinegar

- Procedure

- Boil gizzards in a pot until tender along with salt. In another pot, boil green bananas. When ready pour water out of both pots and pour both items in one big bowl. Add onions, red pepper, and green pepper. Finally add oil, vinegar, pepper. Mix well.
- Rice with Pigeon Peas
 - 1 lb rice
 - 3 ½ cups of water
 - 1 tbsp of oil
 - ¼ cup of red, yellow, green pepper (chopped)
 - 1 tbsp of chopped onion
 - 2 chopped garlic teeth
 - ½ tsp of oregano leaves
 - ½ tsp of cilantro
 - 1 “sazon” envelope with cilantro and achiote
 - 1 tsp of salt
 - 1 cup of pigeon peas
- Procedure
 - Mix all ingredients in a pot along with the water. Mix in rice until it dries at medium heat. Cover it for 25 minutes. Remove the lid and check if rice is dry and soft.
- **1 Difficulty (Hard)**
 - “Alcapurrias”
 - 12 green bananas
 - 2 plantains (green)
 - 1 tsp of salt
 - 1 tsp of “sazon” with annatto and cilantro
 - 1 tsp of adobo
 - 1 tbsp of oil
 - ½ lb of ground beef (cooked to taste)
 - Aluminum foil
- Procedure
 - Peel bananas and plantains. Grind in a food processor to create a batter. Add all ingredients to the batter. Place 1 tbsp of the batter on small squares of aluminum foil. Fill batter with the stewed beef and wrap into a sort of cylinder shape. In a pan with plenty of oil, fry until it reaches a sort of brownish color or leave for about 10-15 minutes. Serve hot.

Tembleque



Pickled gizzards with banana



Majareta



Rice with pigeon peas



Alcapurrias

