Hispanic Heritage Month Recipes

Pupusas
Made by Emma Canenguez
Pupusas are an authentic and traditional Salvadorian dish made with different fillings such as mushrooms, jalapeño and cheese, chicken, fish and more.

Pupusas Ingredients
- 5 lbs. of white mozzarella cheese
- 1 lb. ground pork or chicharron
- 1 cup of diced jalapeño peppers
- 2 cups of Maseca flour corn masa mix

Curtido Ingredients
- Finely chopped hot peppers
- 1 cup of shredded carrots
- 1 cup of shredded cabbage
- ½ cup of apple cider vinegar
- 2 cups of extra virgin olive oil

1. Mix Maseca flour corn masa with 2 cups water by hand to form a soft dough.
2. Preheat your griddle to medium heat. When the griddle is hot it’s time to start take some masa like a snow ball and make a hole and put the fill and start to play to make a tortilla but the ingredients need to be inside. 
   a. (You can make only cheese, mix with chicharron, or only chicharron).
3. Add your tortilla shaped pupusas on the griddle and wait around 2-3 minutes to turn over. After another 2-3 minutes the pupusa is ready. Enjoy it with curtido and hot salsa as well.
4. (Optional) Curtido is cabbage with carrots and hot peppers mix it with apple vinegar and oregano it should be on the table as soon the pupusa is ready to eat. Curtido is best when you prepare a couple of days in advance and allow it to sit in the refrigerator.

Mexican Enchiladas
Made by Gloria Arreola
One of the most popular dishes in Mexico is Enchiladas with red chili. These enchiladas are the ones people from all known countries and like to eat. I am sharing my special recipe here.

Ingredients
- 1 and ¼ lb. of guajillo chili
- 1 lb. queso fresco crumbles
- 2 lbs. of diced potato
- 1 lb. shredded carrots
- Pickled whole jalapeños
- ¼ cup of vegetable oil
- 1 - can of chili with vinegar
- 1 cabbage, finely chopped
- 1 package of flour tortillas
- 1 lb. cooked shredded chicken

1. Soak guajillo chili in hot water for 30 minutes or until soft. Blend peppers and can of chili with of chili until fine. The finished product will be your red chili mixture.
2. Dip tortillas in the red chili mixture until fully covered.
3. Preheat a large saucepan to medium heat. Coat your pan with a tablespoon of vegetable oil. Cook the tortillas for 1-2 minutes on each side. After the second side is finished add chicken along the middle third of the tortilla.
4. Fold the outsides of the tortilla over to cover the chicken. Flip the tortilla over and cook for an additional 1-2 minutes to seal the enchilada closed.
5. Dress your enchilada with queso fresco, cabbage, carrots and a jalapeno if you like.