

Mexican Street Corn

1. Grill, boil, or bake corn.
2. Cover corn in mayonnaise.
3. Coat the corn with parmesan cheese.
4. Sprinkle chili powder (optional)

Gazpacho de Frutas (Mexican Origin)

1. Cut Pineapple, cucumber, mango, and jicama into small squares
2. Mix the fruit together and place them in a large cup
3. Squeeze orange juice in to the cup until the fruit is completely soaked
4. Top off with Chamoy (a Mexican syrup) and Tajin (a spice blend commonly used on fruit in Mexican cuisine).

Strawberries and Cream (Mexican Origin)

16 oz sour cream

1 can of evaporated milk

1 Can of sweet condensed milk

1 Can of Nestle's "Media Crema Table Cream" (Optional)

1. Cut strawberries
2. Mix vanilla extract, sour cream, evaporated milk, sweetened condensed milk, and the table cream if you decided to get it.
3. You can add sugar to make it sweeter if you would like and pecans (optional).

Hojuelas or Buñuelos (Spanish Origin)

Ingredients

1 1/4 cups all purpose flour

2 tbsp granulated sugar

1 tsp of orange zest

1/2 cup of orange juice

3-4 cups of vegetable oil for frying

powdered sugar (optional)

1. Mix the flour and sugar in a bowl.
2. Add the butter in the bowl and then the orange zest.
3. Slowly incorporate the orange juice.
4. cover the dough in plastic wrap and put in the refrigerator to chill for at least 20 minutes.
5. Take a piece of the dough and roll out until thin
6. Fry both sides of the dough in medium heat until brown and crisp
7. Garnish with powder sugar or granulated sugar
8. You can top it off with ground cinnamon if you would like. (optional)

Alfajores (Argentinian Origin)

1 cup flour
1 cup cornstarch
1 ¼ cup of powdered sugar
2 sticks of butter

1. Mix the powders together (Sifting is recommended. Sifting is passing the powder through a strainer to break apart clumps).
2. Mix the butter into the flour. The dough should be soft and pull apart easily.
3. Wrap the dough in the plastic wrap and place in the fridge for at least 10 minutes so that it gets cold.
4. Sprinkle flour on a flat surface.
5. Roll the dough out and cut the dough into circles or whatever shape.
6. Bake the cookies at 350° for 10-12 minutes (until they are firm).
7. Spread dulce de leche in between two cookies
8. Sprinkle powdered sugar over the cookies.

Brigadeiro (Brazilian Origin)

1 tbsp unsalted Butter
1 can of sweet & condensed milk
¼ cup of cocoa powder or coconut milk
Chocolate sprinkles, nuts, or coconut flakes

1. In a saucepan over medium heat mix butter, sweet & condensed milk, and cocoa powder (or coconut milk) with a whisk
2. When the ingredients are well combined, switch to a wooden spoon and stir constantly until the mixture thickens.
3. Refrigerate the mixture for 30 minutes. If you are making more then refrigerate up to 3 minutes longer.
4. Use about ½ of a tbsp of the mixture to form balls (tip: It's easier if you grease your hands with butter before).
5. Cover each ball in chocolate or any flavor sprinkles, nuts, or coconut flakes.

Red Salsa (Mexican)

5 tomatoes
3-4 Tree chilis (3 to 4 will not lead to a spicy salsa, but you may add more).
½ an onion
A handful of cilantro
2 Garlic cloves
1 cup of water

1. Boil the tomatoes, chiles, and onions. (Grilling these vegetables instead will lead to a better taste. However, keep in mind that grilling that kind of chili can temporarily irritate one's nose and throat making one cough).
2. Blend the vegetables with a cup of water and season with salt, oregano, black pepper, and salt.

Notes

1. Keep in mind that many of these foods are popular in multiple Hispanic countries and not just their country of origin.