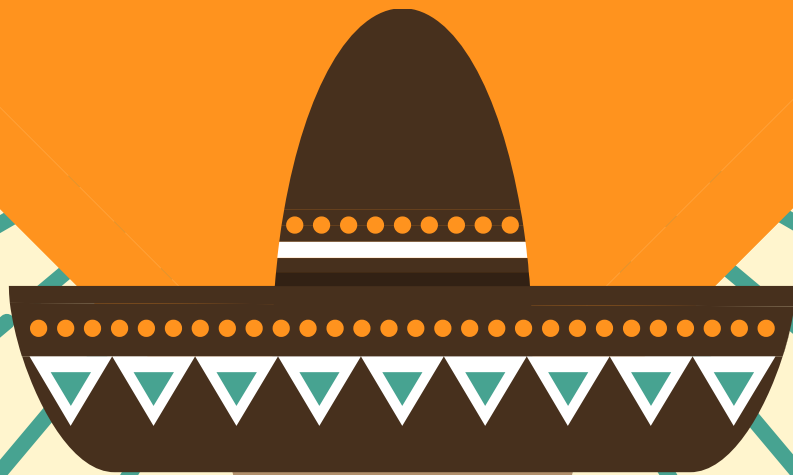




5 WAYS TO CELEBRATE

CINCO DE MAYO



www.vivenciasmexico.com.mx
by Alejandra Rojas



MEXICAN FOOD RECIPES

5 INGREDIENTS MOLE

INGREDIENTS

PASILLA CHILE 50G

MULATO CHILE 20G

RAISINS 70G

4 GARLIC CLOVES

CHOCOLATE TABLET (LA ABUELITA)

CHICKEN BOUILLON CUBES (KNORR)

SALT

PEPPER

OIL

DIRECTIONS

1. CLEAN THE CHILES, REMOVE SEEDS AND VEINS.
2. ROAST THE CHILES, RAISINS, AND GARLIC IN A FRYING PAN. (DON'T OVER ROAST OR CHILES WILL TASTE BITTER)
3. SOAK AND SOFTEN THE CHILES IN HOT WATER.
4. BLEND THE CHILES, THE GARLIC, AND THE RAISINS WITH 2 CUPS OF WATER.
5. IN AN OILED PAN, FRY THE PASTE AND ADD THE CHOCOLATE TABLET AND THE CHICKEN CUBE.
6. ADD A BIT OF WATER AND COOK FOR 5 MIN WHILE STIRRING.



TACOS AL PASTOR

INGREDIENTS

ADOBO

3 CHILE ANCHO
4 CHILE GUAJILLO
3 GARLIC CLOVES
2 CLOVES
1 TSPN CUMIN
1 DASH VEGETABLE OIL
SALT
PEPPER

TACOS

1 POUND PORK LOIN STEAKS
½ SLICED ONION
TORTILLA TAQUERA (SMALL)
¼ DICED ONION
1 BUNCH DICED CILANTRO
LIMES
DICED PINEAPPLE

DIRECTIONS

1. SIMMER THE DRIED CHILES FOR 10 MIN IN WARM WATER
2. BLEND THE CHILES WITH THE GARLIC, THE CLOVES,
3. MARINATE THE MEAT WITH THE ADOBO AND THE SLICED ONION.
4. COOK THE MEAT IN A HOT PAN WITH A LITTLE BIT OF OIL.
5. PREPARE YOUR TACOS WITH THE MEAT, CILANTRO, ONION AND PINE APPLE.
6. DON'T FORGET LIME AND SALSA



MEZCAL MARGARITA

INGREDIENTS

2 OUNCES MEZCAL

1 OUNCE COINTREAU (OR ANY ORANGE LIQUEUR)

¾ OUNCE FRESHLY-SQUEEZED LIME JUICE

OPTIONAL: AGAVE NECTAR OR SIMPLE SYRUP FOR SWEETENING, IF DESIRED

ICE

OPTIONAL: LIME WEDGE AND SALT FOR RIMMING THE GLASS

DIRECTIONS

1. IF YOU WOULD LIKE SALT-RIMMED GLASSES, BEGIN BY RUNNING A LIME SLICE (THE JUICY PART) AROUND THE TOP RIM OF A GLASS. FILL A SHALLOW BOWL WITH SALT, AND DIP THE RIM IN THE SALT UNTIL IT IS COVERED WITH YOUR DESIRED AMOUNT OF SALT. SET ASIDE.

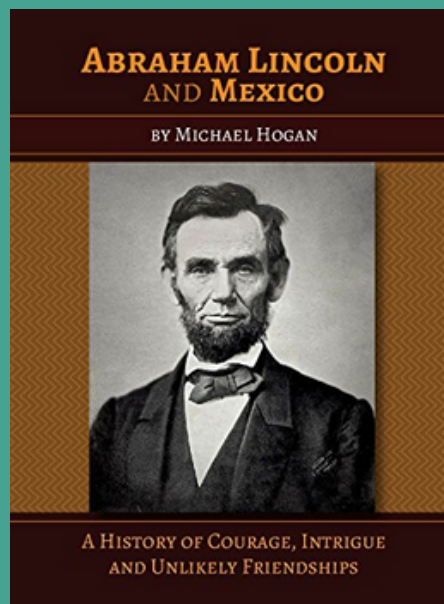
2. ADD MEZCAL, LIME JUICE, AND COINTREAU TO A COCKTAIL SHAKER, AND SHAKE OR STIR UNTIL COMBINED. TASTE, AND IF YOU WOULD LIKE IT TO BE SWEETER (MOST PEOPLE DO!), STIR IN A HALF TEASPOON OF AGAVE OR SIMPLE SYRUP UNTIL THE MIX REACHES YOUR DESIRED LEVEL OF SWEETNESS.

3. FILL GLASS WITH ICE. POUR IN THE MARGARITA MIXTURE OVER THE ROCKS. SERVE IMMEDIATELY, GARNISHED WITH AN EXTRA LIME WEDGE IF DESIRED.



BOOKS AND MOVIES

ABRAHAM LINCOLN AND MEXICO: A HISTORY OF COURAGE, INTRIGUE AND UNLIKELY FRIENDSHIPS
BY MICHAEL HOGAN, 2016.



CINCO DE MAYO: LA BATALLA (CINCO DE MAYO: THE BATTLE)
BY RAFA LARA , 2013.



BONUS

VIRTUAL TOUR

GET TO KNOW PUEBLA CITY IN
LESS THAN 5 MINUTES!!



[HTTPS://YOUTU.BE/X2ANJ6FMHJ4](https://youtu.be/x2anJ6FMHJ4)

