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{"\n  "recipe": [\n    {\n      "name": "Sikil Pak",\n      "ingredients": [\n        "1 cup\n        hulled pumpkin seeds",\n        "1 chile habanero, roasted and chopped (optional)",\n        "4\n        medium plum tomatoes",\n        "1 bunch cilantro, finely chopped",\n        "2 tablespoons\n        chives, finely chopped",\n        "salt to taste",\n        "Tortilla chips (to serve)" ],\n      "directions": [\n        "Preheat a comal (griddle or skillet) on medium heat. Spread the pumpkin seeds\n        evenly, in one layer. Toast the seeds, flipping and stirring occasionally with a spatula. The seeds should be\n        golden and crispy. Make sure they don't burn. Remove from heat and let cool.",\n        "In the\n        same comal, roast the tomatoes and chile habanero, still on medium heat until they are charred on the outside\n        and soft to the touch. If the heat is too high, the tomatoes will not cook through. Let cool.",\n        "Once\n        cooled, place the toasted pumpkin seeds in the bowl of a molcajete (traditional Mexican volcanic stone mortar\n        and pestle) and grind until very fine. Add the tomatoes and habanero pepper and break them down with the\n        pestle. Once the tomatoes are crushed, using a circular grinding motion continue to work the mixture until\n        smooth and emulsified. This entire step can also be done in a food processor.",\n        "Mix in chopped\n        cilantro, chives and salt to taste and serve directly in the molcajete with some crispy tortilla chips." ]\n    },\n    {\n      "name": "Sonoran-Style Potato, Cheese, and Tomato Soup Recipe",\n      "ingredients": [\n        "3 Tbsp. extra-virgin olive oil",\n        "1 medium red onion, finely\n        chopped",\n        "1\n        poblano or Anaheim chiles, seeds removed, thinly sliced",\n        "1\n        tsp. Diamond Crystal or 1/2 tsp. Morton kosher salt, plus more",\n        "3 large garlic cloves, thinly\n        sliced",\n        "1 Tbsp. tomato paste",\n        "1 medium green or yellow summer squash, cut into\n        1/2\n        pieces",\n        "1 lb. Yukon Gold potatoes (3\n        large), scrubbed, cut into 1/2\n        pieces",\n        "6 cups chicken broth (not low-sodium)",\n        "1 cup cherry tomatoes,\n        halved",\n        "1/3\n        cup oregano or marjoram leaves",\n        "1\n        1/2\n        tsp. red wine\n        vinegar",\n        "1/2\n        cup whole milk or half-and-half (optional)",\n        "10 oz. queso fresco,\n        cut into 1/2\n        pieces" ],\n      "directions": [\n        "Heat oil in a large Dutch oven or\n        other heavy pot over medium. Cook red onion, chile, and 1 tsp. Diamond Crystal or 1/2 tsp. Morton\n        kosher salt, stirring with a wooden spoon, until starting to soften, about 3 minutes. Stir in garlic and tomato

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paste, breaking up paste so it coats vegetables, then add squash, potatoes, and broth. Increase heat to medium-high and bring broth to a simmer. Reduce heat to medium and cook until potatoes are almost falling apart, 15 minutes.

Add cherry tomatoes to pot and cook until warmed through but not bursting, about 3 minutes. Stir in oregano and vinegar and simmer 2 minutes to allow flavors to blend. Remove from heat and stir in milk (if using). Taste soup and season with more salt if needed.

Divide queso fresco among bowls and ladle soup over, stirring to prevent cheese from clumping.

Esquites con Salsa de Totopos (Mexican-Style Street Corn With Tortilla Chip Salsa) Recipe

Ingredients: 8 ears of corn, husked 1/2 cup crema mexicana or cream 1/2 cup mayonnaise

2 oz. Cotija cheese, crumbled Juice of 4 key limes or 1 lime 4 cups tortilla chips (about 4 oz.) 8 large guajillo chiles (about 2 1/2 oz.)

2 dried chiles de arbol 1 cup extra-virgin olive oil 1/2 cup salted dry-roasted peanuts 1/2 cup toasted sesame seeds

1/2 tsp. Diamond Crystal or 1 tsp. Morton kosher salt, plus more

Directions: Bring a large stockpot of generously salted water to a boil. Place corn in pot, cover with a heavy plate to keep corn submerged, and remove pot from heat. Let corn sit until kernels are tender, about 10 minutes. Drain and transfer corn to a large bowl; let cool.

Stir crema, mayonnaise, and 2 Tbsp. water in a medium bowl to combine, then mix in Cotija; season with salt. Cover and chill crema mixture until ready to serve.

Crush tortilla chips very coarsely in a large resealable plastic bag. Set aside. Remove stems from guajillo and arbol chiles. Cut open with kitchen shears and scrape out most of the seeds and strings with your hands (wear disposable food-grade gloves if you have them). Break chiles into about 1/2" pieces.

Heat oil over low in a medium saucepan. Drop in a peanut and when oil starts bubbling gently around it, carefully add remaining peanuts. Cook, stirring often, until golden and fragrant, about 4 minutes. Add chiles and cook, stirring, until chiles starting to darken and puff, about 1 minute. Let cool 10 minutes.

Transfer mixture to a food processor and process until peanuts and chiles are finely ground, about 2 minutes. Add sesame seeds,

1½ tsp. Diamond Crystal or 1 tsp. Morton salt, and reserved tortilla chips. Pulse 3 times, just to combine (you want to preserve texture of sesame seeds and chips). Transfer salsa to a medium bowl and let cool. (The chile-peanut mixture will sink to the bottom while the chips stay afloat.)

Cut corn in half crosswise and stand upright. Slice away kernels in wide sheets with a sharp knife, using a gentle sawing motion. Transfer corn to a large platter. Drizzle 2 Tbsp. lime juice over and sprinkle with salt. Spoon reserved crema mixture on top, then spoon ½ cup salsa over, making sure to dig out some chile-peanut mixture along with some chips; reserve remaining salsa for another use. Drizzle remaining lime juice over. Taste and season with more salt if needed.

Do ahead: Salsa (without chips) can be made 1 month ahead. Cover and chill. Add chips up to 1 day ahead.

Memelas Recipe

Ingredients:

- 2 pounds (910 g) fresh masa (storebought or homemade)
- 1½ cup (50 g) Aliento
- 1½ cup (120 ml) Black Bean Paste
- 10 ounces (280 g) queso fresco, crumbled
- Any salsa you have on hand

Directions:

Assemble the masa into balls measuring 3 inches (7.5 cm) wide (weighing 55 g each) and set them aside. Press each one individually on a plastic-lined tortilla press. Each ball should be about 5 inches (12 cm) in diameter after pressing.

Place a nonstick griddle or cast-iron skillet over medium heat. Carefully transfer each memela to the comal. Cook each side for about 2 minutes until the tortilla is fully cooked.

Using your fingertips while the memela is still really hot, fold up a quarter inch of the edges so that the memelas start to look like little boats. Using a knife, make a few slits in the middle. Spread about 1½ teaspoon of aliento on each memela, and layer with another ½ teaspoons of beans on top.

Return the memelas to the hot comal, bean side up, and cook until the bottoms get a bit crispy. Top with crumbled queso fresco. Allow the cheese to get warm on the tortilla, then top with salsa. Remove from the heat and serve hot.

Gorditas de Piloncillo Recipe (Sweet Fried Masa Cakes)

Ingredients:

- 2 ounces finely chopped piloncillo
- 3 ounces queso anejo or ricotta salata
- 1 teaspoon freshly ground canela
- 1 pound fresh masa, or 1½ cups masa harina mixed with 1 cup hot water
- Lard or vegetable oil, for frying (about 2 cups)

Directions:

\\"Combine the piloncillo, cheese, and canela in a bowl and knead in the masa until uniformly distributed. Add a bit of water if it feels too dry or a little masa harina if it\\u2019s too sticky. Shape the dough into 12 even balls.\\",\\n

\\\"Place enough lard in a heavy pot to reach a depth of least 3 inches and heat to about 365\\u00b0F. (You can check the temperature by dipping a wooden spoon in the fat; once it steadily bubbles, it\\u2019s ready.) While this heats, flatten the masa rounds between your hands (you can dampen your hands very lightly so they don\\u2019t stick or press down on top with a piece of plastic wrap) to about \\u00a0 \\u215b inch thick. Slide them into the hot fat and bathe them with a spoon so they are covered with fat at all times, and turn often, frying until they are golden on all sides and make sure not to overcrowd the pan. Drain on paper bags or towels and enjoy warm. (You can keep them in a warming oven for 15 minutes.)\\"\\n

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