

Sikil Pak

1 cup hulled pumpkin seeds

1 chile habanero, roasted and chopped (optional)

4 medium plum tomatoes

¼ bunch cilantro, finely chopped

2 tablespoons chives, finely chopped

salt to taste

Tortilla chips (to serve)

Sonoran-Style Potato, Cheese, and Tomato Soup Recipe

3 Tbsp. extra-virgin olive oil

1 medium red onion, finely chopped

1–2 poblano or Anaheim chiles, seeds removed, thinly sliced

1 tsp. Diamond Crystal or ½ tsp. Morton kosher salt, plus more

3 large garlic cloves, thinly sliced

1 Tbsp. tomato paste

1 medium green or yellow summer squash, cut into ½" pieces

1 lb. Yukon Gold potatoes (3–4 large), scrubbed, cut into ½" pieces

6 cups chicken broth (not low-sodium)

1 cup cherry tomatoes, halved

¾ cup oregano or marjoram leaves

1½ tsp. red wine vinegar

½ cup whole milk or half-and-half (optional)

10 oz. queso fresco, cut into ½" pieces

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

Kosher salt

8 ears of corn, husked

½ cup crema mexicana or crème fraîche

¼ 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 2½ oz.)

2 dried chiles de árbol

1¼ cups extra-virgin olive oil

½ cup salted dry-roasted peanuts

¼ cup toasted sesame seeds

1½ tsp. Diamond Crystal or ¾ tsp. Morton kosher salt, plus more

Memelas Recipe

2 pounds (910 g) fresh masa (storebought or homemade)

¼ cup (50 g) Aciento

½ cup (120 ml) Black Bean Paste

10 ounces (280 g) queso fresco, crumbled

Any salsa you have on hand

Gorditas de Piloncillo Recipe (Sweet Fried Masa Cakes)

2 ounces finely chopped piloncillo

3 ounces queso anejo or ricotta salata

1 teaspoon freshly ground canela

1 pound fresh masa, or 1⅔ cups masa harina mixed with 1 cup hot water

Lard or vegetable oil, for frying (about 2 cups)