

- **Tacos al Pastor**

- **Ingredients:**

- 2 pounds pork shoulder, thinly sliced
 - 1 cup pineapple juice
 - 3 cloves garlic, minced
 - 1 tablespoon ground cumin
 - 1 tablespoon dried oregano
 - 1 teaspoon achiote paste
 - 1 teaspoon salt
 - 1/2 teaspoon black pepper
 - 1/2 pineapple, sliced
 - Corn tortillas
 - Chopped onions and cilantro for garnish

- **Instructions:**

- 1. Marinate pork in pineapple juice, garlic, cumin, oregano, achiote paste, salt, and pepper for at least 4 hours.
 - 2. Grill or cook pork until crispy.
 - 3. Serve on corn tortillas with grilled pineapple, chopped onions, and cilantro.

- **Chicken Enchiladas**

- **Ingredients:**

- 2 cups shredded chicken
 - 1 cup enchilada sauce
 - 1 cup shredded cheese
 - 8 corn tortillas
 - 1/2 cup chopped onions
 - 1/2 cup sour cream
 - 1/4 cup chopped cilantro

- **Instructions:**

- 1. Preheat oven to 350°F.
 - 2. Mix chicken with 1/2 cup enchilada sauce.
 - 3. Fill tortillas with chicken mixture, roll up, and place in a baking dish.
 - 4. Pour remaining sauce over enchiladas, top with cheese and onions.
 - 5. Bake for 20 minutes. Garnish with sour cream and cilantro.

- **Guacamole**

- **Ingredients:**

- 3 ripe avocados
 - 1 lime, juiced
 - 1/2 cup diced tomatoes
 - 1/4 cup diced red onions
 - 1/4 cup chopped cilantro
 - 1 jalapeno, minced

- Salt to taste
- **Instructions:**
 1. Mash avocados in a bowl.
 2. Mix in lime juice, tomatoes, onions, cilantro, and jalapeno.
 3. Season with salt to taste. Serve immediately.

- **Chiles Rellenos**

- **Ingredients:**
 - 4 large poblano peppers
 - 1 cup shredded cheese
 - 1/2 cup flour
 - 4 eggs, separated
 - 1 cup tomato sauce
 - 1/4 cup vegetable oil
 - Salt and pepper to taste
- **Instructions:**
 1. Roast and peel the peppers, then stuff with cheese.
 2. Coat stuffed peppers in flour.
 3. Beat egg whites until stiff, then fold in yolks.
 4. Dip peppers in egg mixture and fry in hot oil until golden.
 5. Serve with warmed tomato sauce.

- **Mexican Rice**

- **Ingredients:**
 - 1 cup long-grain rice
 - 2 cups chicken broth
 - 1/2 cup tomato sauce
 - 1/2 cup diced onions
 - 1 clove garlic, minced
 - 1/2 teaspoon cumin
 - 1/4 cup peas
 - 1/4 cup diced carrots
 - 2 tablespoons vegetable oil
- **Instructions:**
 1. Heat oil in a pan, sauté rice until golden brown.
 2. Add onions and garlic, cook until softened.
 3. Stir in tomato sauce, broth, cumin, peas, and carrots.
 4. Cover and simmer for 20 minutes until rice is tender.

- **Pozole**

- **Ingredients:**
 - 2 pounds pork shoulder, cubed
 - 6 cups chicken broth

- 3 cups hominy
- 1 onion, diced
- 3 cloves garlic, minced
- 2 tablespoons chili powder
- 1 teaspoon cumin
- 1 teaspoon oregano
- Salt and pepper to taste
- Sliced radishes, shredded lettuce, and lime wedges for garnish
- **Instructions:**
 1. Cook pork in a pot with broth until tender.
 2. Add hominy, onion, garlic, chili powder, cumin, and oregano.
 3. Simmer for 30 minutes.
 4. Serve with radishes, lettuce, and lime wedges.

- **Mole Poblano**

- **Ingredients:**
 - 2 pounds chicken thighs
 - 4 dried ancho chilies
 - 4 dried pasilla chilies
 - 2 tablespoons sesame seeds
 - 1/4 cup almonds
 - 1/4 cup raisins
 - 2 tablespoons peanut butter
 - 1 ounce dark chocolate
 - 1 cinnamon stick
 - 3 cloves garlic
 - 1 onion, diced
 - 4 cups chicken broth
- **Instructions:**
 1. Toast chilies, sesame seeds, almonds, and raisins.
 2. Blend with garlic, onion, peanut butter, chocolate, and cinnamon.
 3. Cook chicken in broth, then add the mole sauce.
 4. Simmer for 20 minutes. Serve with rice.

- **Salsa Verde**

- **Ingredients:**
 - 10 tomatillos, husked and rinsed
 - 2 jalapenos
 - 1/2 cup chopped cilantro
 - 1/4 cup chopped onions
 - 1 clove garlic
 - 1 lime, juiced
 - Salt to taste
- **Instructions:**

1. Boil tomatillos and jalapenos until soft.
2. Blend with cilantro, onions, garlic, and lime juice.
3. Season with salt. Serve chilled.

- **Tamales**

- **Ingredients:**

- 2 cups masa harina
 - 2 cups chicken broth
 - 1 cup lard
 - 1 teaspoon baking powder
 - 2 cups shredded pork
 - 1 cup red chili sauce
 - Corn husks, soaked

- **Instructions:**

- 1. Mix masa harina, broth, lard, and baking powder to form dough.
 - 2. Spread dough on corn husks, add pork and chili sauce.
 - 3. Fold husks and steam for 1 hour. Serve hot.

- **Churros**

- **Ingredients:**

- 1 cup water
 - 2 tablespoons sugar
 - 1/2 teaspoon salt
 - 1 cup flour
 - 2 eggs
 - 1/2 cup sugar
 - 1 teaspoon cinnamon
 - Vegetable oil for frying

- **Instructions:**

- 1. Boil water, sugar, and salt. Stir in flour until smooth.
 - 2. Remove from heat, mix in eggs.
 - 3. Pipe dough into hot oil, fry until golden.
 - 4. Roll in cinnamon sugar. Serve warm.