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BASIL PESTO WITH PINE NUTS AND OLIVE OIL



INGREDIENTS:

1 cup of Pine Nuts
1/4 cup of Parmesan cheese
2 cups of basil leaves
1/4 cup of olive oil
4 cloves of garlic

DIRECTIONS

Put everything in blender & grind.
Serve with pasta

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HUITLACOCHÉ



INGREDIENTS:

1 cup huitlacoche

1 chopped tomato

$\frac{1}{4}$ onion

1 clove of garlic

1 Sprig of chopped epazote

DIRECTIONS

Fry everything together.

It is a delicious filling for quesadillas.

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ENCHILADAS DE LA ABUELA



INGREDIENTS:

5 big chilies and clean (no seeds and no tail)

5 eggs

1 cup of milk

Tortillas

Oil

DIRECTIONS

Lay chilies over the open stove until warm.

Soak in a cup of milk until tender.

Once tender, throw in the blender with the eggs. (You should get a thick sauce.)

Put in bowl and set aside.

Heat a pan with hot oil.

Dip the tortilla in the sauce and put in pan to fry.

Once one side is fried flip over and fry the other.

Once golden brown, fold up and place on a serving platter.

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PAPATZULES



INGREDIENTS:

4 hard-boiled eggs

12 tortillas

DIRECTIONS

Put to boil 4 eggs.

Once hard, peel and chop.

Fry the tortillas.

Stuff tortillas with eggs and roll into a taco.

Place on serving platter

Bathe with green pumpkin seed sauce

Green Pumpkin Seed Sauce:

½ cup pumpkin seeds

2 cups green tomato

1 chili Serrano

1 clove of garlic

Roast the seeds.

Put in blender and blend together with the remaining ingredients.