



Fifteenth Annual International Festival—Virtual Edition
St. Cuthbert Church
Mexico
Monica and Ray Rivera



Champurrado

8 cups water
5 ounces piloncillo or ½ cup sugar
1 cinnamon stick
2 Mexican chocolate tablets 6.5 ounces, such as Abuelita
¾ cup masa harina

Put 6 cups of water in a large saucepan along with the piloncillo and cinnamon stick. Heat until it starts boiling and then reduce heat and allow to simmer for about 10 minutes until the piloncillo has melted. If you are using regular sugar this step will take less time, since the sugar will dissolve in about 4 to 5 minutes

Once the piloncillo or sugar has dissolved, add the Mexican chocolate tablets and allow about 5 minutes to dissolve, stirring from time to time.

Meanwhile, in a medium bowl, pour the other 2 cups of water and mix in the masa harina. Mix very well, with an egg beater if possible, to avoid forming clumps. Make sure you have a very creamy texture.

When the chocolate has completely dissolved, slowly pour the masa harina mixture into the saucepan while stirring, to make sure there are no clumps. If you really want to avoid clumps, use a strainer to pour the masa mixture.

Turn the heat to medium-high and bring the Champurrado to a boil. Reduce heat to low and gently simmer, stirring constantly. After 6 to 8 minutes the mixture will thicken. Allow to cook for 5 more minutes. Be careful while serving the Champurrado, it's thick consistency keeps the drink extremely hot!

If you want a thicker consistency add 2 to 4 more tablespoons of masa harina mixed with half a cup of water. You can use half water and half milk, or just milk. For extra flavor, add orange peel or cloves.

Homemade Flour Tortillas

Makes: 10-12 tortillas

Items needed: Mixer with a dough hook or your hands, a large bowl, a comal or flapjack pan, clean towel, rolling pin, tortilla basket/plate

Ingredients:

2½ cups all-purpose flour plus an additional cup for step 7
½ cup Manteca (lard)

1 ½ teaspoon salt

1 teaspoon baking powder

1-1 ¼ cup hot water (or very warm water if mixing with hands)

1. In a large bowl or mixer bowl, add 2 ½ cups of flour, the salt, and baking powder and mix together, either with your hands or the dough hook of the mixer.
2. Add Manteca into the flour mixture and break it up until the mixture looks like flour pebbles.
3. Heat water in the microwave, about 2 minutes
4. If using a mixer, slowly add the hot water into the flour mixture. If using your hands, add ½ cup of water. Mix until the “masa” (tortilla dough) no longer crumbles and your finger leaves a slight print when pressed in the dough.
5. Cover the bowl with a towel to rest for 5-10 minutes in a dry place.
6. Preheat pan using medium to medium low heat.
7. Once the pan is preheated and the masa has rested, pinch off small pieces of the masa and, using your hands, roll to create 1½ inch to 2 inch sized balls and put aside. Prepare a flat, clean surface to roll out the tortillas; sprinkle with the remaining flour.
8. With your hands, shape the masa ball into a flat circle. Using a floured rolling pin, roll it thin so that you can barely see your hand through it.
9. Then, rub a little flour on the tortilla and put in the pre-heated pan. Once the first side of the tortilla has a few bubbles forming, about 5-10 seconds, flip to cook for 25 to 30 more seconds. Once cooked, place them on a plate or tortilla basket.

Enjoy!!!!