Papa Rellena
Submitted by: Laura Remillard

Prep time: 35 mins  Cook time: 45 mins  Total time: 1 hour 20 mins
Serves: 8-12

Ingredients
• 2 lbs potatoes
• ¼ cup vegetable oil
• 1 lb soy meat (or ground beef)
• 1 onion, diced
• 2 garlic cloves, minced
• 1 tablespoon ají panca paste
• 1 tablespoon tomato paste
• 2 hard-boiled eggs, peeled and chopped
• ½ cup raisins
• ½ cup black olives, sliced
• Salt, pepper
• Parsley, chopped
• All-purpose flour
• 2 eggs

Instructions
1. Cook the potatoes in a saucepan with boiling water until they are tender (around 20 minutes, but it depends on the potato). Peel them while hot, as fast as you can. Pass them through the ricer at once. Add salt and pepper. Keep covered while you cook the filling.
2. In a saucepan, heat the oil over high heat, add the onion and garlic, stirring, then the tomato paste and ají panca, if using. Add the soy meat (or ground beef), salt, pepper. Stir and cover the saucepan. Cook over low heat for around 15 minutes, stirring every now and then.
3. Incorporate hard-boiled eggs, raisins, olives, and parsley. Turn off the heat.
4. With floured hands, knead the potatoes for a few seconds. Take a portion of the potato dough and flatten it between your hands. With a spoon put a portion of the soy
filling in the center of the potato round. Close it with some extra potato dough and form a little “football”.

5. Put the flour in a bowl, and mix the 2 extra eggs in another bowl. Roll every roll in the eggs, then in the flour, shaking the excess, and fry in a hot pan with hot oil until the potato forms a thin golden crusty layer. Move around every now and then to make sure every side becomes golden.

6. Drain over a paper towel and serve immediately, with Salsa Criolla or plain rice.

Recipe by PERU DELIGHTS at

Ajiaco Colombiano (Colombian Chicken and Potato Soup)

Submitted by: Mariana Patterson

(6-8 Servings)

Ingredients:
3 chicken breasts
12 cups water
3 ears fresh corn, cut into 2 pieces
Salt and pepper to taste
2 chicken bouillon cubes
3 scallions
2 garlic cloves, minced
3 tablespoon chopped cilantro
2 cups papa criolla (Andean Potato)
3 medium white potatoes, peeled and sliced
3 medium red potatoes, peeled and sliced
1/3 cup guascas
1 cup heavy cream for serving
1 cup capers for serving

Directions
1. In a large pot, place the chicken, corn, chicken bouillion, cilantro, scallions, garlic, salt and pepper. Add the water and bring to a boil, then reduce heat to medium and cook for about 35 to 40 minutes, until chicken is cooked and tender. Remove the chicken and set aside.
2. Continue cooking the corn for 30 more minutes. Discard green onion and add red potatoes, white potatoes, and the guacas. Cook for 30 more minutes.
3. Uncover and add the frozen papa criolla and simmer for 15 to 20 minutes, season with salt and pepper.
4. Cut the chicken meat into small pieces and return to the pot. Serve the Ajiaco hot with capers and heavy cream on the side.

Buen provecho!

Arroz con Dulce (Traditionally served around Christmas)

Submitted by: Marisol Marrero

Ingredients:
2 cups medium or short grain rice
5 14 oz cans coconut milk
1 5 oz can evaporated milk
4 cinnamon sticks
12 whole cloves
1 teaspoon ground ginger
1 1/2 teaspoons salt
1 1/2 cup sugar
1 cup raisins

Instructions:
Pour rice into a bowl and add water until covering the rice by two-inches. Let soak overnight.
In a large pot combine four cans of coconut milk, evaporated milk, cinnamon sticks, cloves, salt, and ginger. Bring to a boil and set to low to simmer. Let steep for 15 minutes.

Drain rice and add to a large heavy bottom pot. I find that a large dutch oven works best. Heat pot over medium-low heat. Leave the coconut milk over low heat. Add four ladles of coconut milk, about two cups, to rice. Stir coconut milk in with the rice. Continue to stir until rice has absorbed most of the coconut milk. Continue this process one ladle at a time until you have used almost half of the coconut milk.
Add remaining coconut milk, stir until well combined and cover. Cook covered over low heat for 15 - 20 minutes, stirring occasionally to make sure it doesn’t stick to the bottom. Add sugar and raisins, stir until well combined. Bring to a slow boil and then reduce heat to a simmer. Cover and cook for an additional 15 minutes, or until rice is tender, stirring frequently to keep from sticking to the bottom. (If the rice begins to dry out before tender add 1 - 2 ladles at a time until tender.)

Add remaining can of coconut milk to rice pudding. Stir until well combined. Continue to cook uncovered until creamy like a soft pudding. It’s ok if it is a little runny because the rice will continue to absorb the coconut milk as it cools.

Pour pudding out on a serving platter and let cool at room temperature before serving. Garnish with cinnamon.

**Prosecco Margarita**
Submitted by: Soraira Urquiza

4 to 6 servings

**Ingredients:**
1 1/2 cups freshly squeezed lime juice (from about 15 limes), plus slices for garnish
1 cup tequila blanco, or to taste
1/2 cup Cointreau
1/2 cup simple syrup, or to taste
Tajín Chile Lime Seasoning for rimming
1 750-ml bottle prosecco, chilled

1. Combine the lime juice, tequila, Cointreau and simple syrup in a pitcher. Stir well until combined.
2. Place a layer of salt on a small plate. Moisten the rim of a glass with a lime wedge and dip the glass in the Tajín Chile Lime Seasoning. Wiggle the glass to cover the wet part of the rim completely. Repeat to rim the remaining glasses.
3. Fill the glasses with ice, then fill them halfway with the tequila-lime mixture. Top the glasses with the prosecco, garnish with lime slices and serve.
Chocoflan
Submitted by: Soraira Urquiza

10 servings
Special equipment: 12-cup capacity Bundt pan

Ingredients
Softened butter, to coat pan
1/4 cup cajeta or caramel sauce

For the cake:
10 tablespoons butter, room temperature
1 cup sugar
1 egg, room temperature
1 3/4 cups all-purpose flour
3/4 teaspoon baking powder
3/4 teaspoon baking soda
1/3 cup cocoa powder
1 1/4 cups buttermilk
***TIME HACK: You can also use a boxed chocolate cake recipe***

For the flan:
One 12-ounce can evaporated milk
One 14-ounce can sweetened condensed milk
4 ounces cream cheese, room temperature
3 eggs
1 tablespoon vanilla extract

For garnish:
1/4 cup cajeta or caramel sauce

1. Put an oven rack in the middle of the oven and preheat to 350 degrees F.
2. Coat a Bundt pan with a little butter, then coat the bottom with 1/4 cup cajeta and put it in a large roasting pan. (The roasting pan will serve as a water bath during baking.)
3. For the cake: Add the butter and sugar to a bowl and using an electric hand mixer or stand mixer, beat until light and fluffy, then beat in the egg. Sift together the flour, baking powder, baking soda and cocoa in a medium bowl. Beat 1/3 of the flour mixture, and 1/2 of the buttermilk into the egg mixture. Repeat, ending
with the flour mixture. Blend until well incorporated. *If you are using a boxed cake recipe just follow those instructions.

4. For the flan: In a blender, combine the evaporated milk, condensed milk, cream cheese, eggs and vanilla. Blend on high for 30-60 seconds.

5. Pour the cake batter into the prepared Bundt pan and spread evenly. Slowly pour the flan mixture over the cake batter. Cover with foil and add about 1-inch of hot water to the roasting pan.

6. Carefully slide the pan into the oven, and bake for 1 hour, until the surface of the cake is firm to the touch, or an inserted toothpick comes out clean. When the cake is done, remove from the water bath and cool completely to room temperature, about 1 hour.

7. Invert a large, rimmed serving platter over the Bundt pan, grasp tightly together, jiggle a little and flip over. Remove the pan and scrape any remaining cajeta from the pan onto the cake and serve!

Special note:
This cake is baking science at its finest! The batters may appear to mix when you pour them into the pan, but they completely separate while baking, with the flan ending up on the bottom when it's inverted. Trust the process!
BOOK RECOMMENDATIONS

Fiction

Corazón by Yesika Salgado
Dominicana by Angie Cruz
Dreaming in Cuban by Cristina García
Halsey Street by Naima Coster
I Am Not Your Perfect Mexican Daughter by Erika L. Sánchez
Love in the Time of Cholera by Gabriel García Márquez
Love War Stories by Ivelisse Rodriguez
Of Women and Salt by Gabriela García
One Hundred Years of Solitude by Gabriel García Márquez
The House of the Spirits: A Novel by Isabel Allende
We Came All the Way from Cuba So You Could Dress Like This? by Achy Obejas
When I Was a Puerto Rican by Esmeralda Santiago

Non-Fiction/Bio

Always Running by Luis J. Rodriguez
An African American and Latinx History of the United States by Paul Ortiz
Celia: My Life by Celia Cruz
For Brown Girls with Sharp Edges and Tender Hearts by Prisca Dorcas Mojica Rodriguez
Gmorning, Gnight! by Lin Manuel Miranda
Living Beyond Borders: Growing up Mexican in America by Margarita Longoria (Editor)
My Beloved World by Sonia Sotomayor
My (Underground) American Dream: My True Story as an Undocumented Immigrant Who Became a Wall Street Executive by Julissa Arce
Once I Was You: A Memoir by Maria Hinojosa
Puerto Rico by Jose Trías Monge
Rita Moreno: A Memoir by Rita Moreno
The Chicana Motherwork Anthology by Cecilia Caballero (Editor), Yvette Martínez-Vu (Editor), Judith Pérez-Torres (Editor), Michelle Téllez (Editor), Christine Vega (Editor)
This Bridge Called My Back by Cherrie Moraga (Editor), Gloria Anzaldúa (Editor)
Urban Legends: The South Bronx by Peter L'Official

TV/FILM/PODCAST

FILM

Cesar Chavez (2014)
Coco (2017)- Disney+
El Norte (2008)
Frida (2002)
In the Heights (2020)- HBO Max
In the Time of the Butterflies (2001)- Pluto TV or Amazon
La Bamba (1987)- Amazon Prime
Love in the Time of Cholera (2007)- available to rent
Luminarias (1999)
Mi Familia/My Family (1995)- Amazon
Roma (2018)- Netflix
Salt of the Earth (1954)- Amazon Prime
Selena (1997)- HBO Max
Stand and Deliver (1998)
The Lemon Grove Incident (1985)
Tortilla Soup (2002)
Walkout (2006)

TV

Gentefied- Netflix
Jane The Virgin- Netflix
La Casa de las Flores- Netflix
Los Espookys- HBO Max
Mr. Iglesias- Netflix
On My Block- Netflix
One Day at a Time-- Netflix
Pose- Netflix/FX
Siempre Bruja- Netflix
Street Food: Latin America- Netflix
The Queen of Flow- Netflix
Vida- Starz

Podcasts
Alt.Latino
Anything for Selena
Chicano Squad
Con Todo: Brown Love
Latina to Latina
Latino USA
Latinos Out Loud
Latinx Intelligentsia
Level Up Latina

Documentary
Chicano! Documentary Series
Harvest of Empire (2012)
LA Times: Fernandomania @ 40
Latino Americans: PBS Series
Los Tigres del Norte at Folsom Prison
Mala Mala (2014)
Memories of a Penitent Heart
Mucho Mucho Amor
Paper Children (2020)
Precious Knowledge (2012)
TEDTalk: Why ethnic studies matters
The Hand That Feeds (2014)
The Infiltrators