



Cinco De Mayo Happy Hour
with Chef Bridget Charters

Classic Guacamole
Pork Carnitas with Cumin and Orange
Pupusas with Black Beans and Oaxaca Cheese
Sopitos with Cabbage and Lime

Ingredient List:

1 large ripe Hass avocado
6 limes
2 cups (about 10 ounces) Maseca corn masa
1 cup Oaxaca cheese
1 cup smashed black beans
Canola oil for frying
¼ head thinly sliced green cabbage
4 radishes, thinly sliced
Crumbled cotija cheese
Mexican crema (or sour cream)
2 lbs pork shoulder or pork butt
2-3 arbol chilis (or sub chili powder)
Pinch of Mexican oregano
1 T cumin seed
Pinch coriander seed
Pinch of black peppercorns
Juice of 1 orange
2 cloves garlic
1 jalapeno, cut in large pieces
½ yellow onion cut in pieces

Equipment:

Chef knife
Cutting board
Large, medium, small mixing bowls
Heavy frying pan
Saran wrap
Large heavy stock pot or Dutch oven