

Red Pozole

INGREDIENTS:

2 ancho chilies	3 L water
3 guajillo chilies	1 tsp. thyme
1 chili pepper	3 bay leaves
1 tsp. vegetable oil	1 tsp. oregano
6 garlic cloves	10.5-oz/300 g pork head, cut in chunks
1 onion, cut in half	10.5-oz/300 g pork shoulder, cut in chunks
1½ tsp. salt	4 chicken legs
17.5-oz/500 g white hominy (white corn)	

1. Clean the chilies, remove the seeds and soak them in hot water for 3 minutes in a Medium Thatsa® Bowl.
2. In the Power Chef® System with the blade attachment, blend the peppers with half an onion, two cloves of garlic and ½ tsp. of salt. Heat the Chef Series II 6.2-Qt./5.8 L Casserole Pan, add half a teaspoon of oil and lightly fry this sauce.
3. Rinse the hominy, drain it and add it to the Chef Series II 6.2-Qt./5.8 L Casserole Pan with 3 liters of water, along with the remaining four cloves of garlic, the onion halve, thyme, bay leaf and oregano.
4. As soon as the corn bursts like a flower and foams, add the pork and chicken legs to the casserole. Add 1 tsp. of salt before covering the Chef Series II 6.2-Qt./5.8 L Casserole Pan, cover it and place over medium-low heat until the meat is cooked.
5. Remove the meat from the pozole, shred the meat and present it separately so that each person serve themselves to taste.
6. Serve with toast, lemons and sauce of your choice.

Tips:

Cut 8 radishes with the Chef Series Pure Utility Knife for a refreshing side dish to the pozole.

If you want to make Green pozole instead, just swap your red peppers for 2 poblano peppers and add 3 tomatillos to the sauce you will make in the Power Chef® System.

Tupperware®



Almond Tamales

INGREDIENTS:

Tamales

- 16 corn husks for tamale (totomaxtle)
- 1½ cups unsalted butter, softened
- ½ cup granulated sugar
- 3 cups whole milk
- 3 cups rice flour
- 2 tsp. baking powder
- 1½ cups crushed almonds

Tamales

1. Beat the butter in the Power Chef® System with the blade attachment on. Add the sugar and continue to mix half a minute more.
2. Empty the mixture in a Thatsa® Medium Bowl and mix with 3 cups of milk.
3. Add the 3 cups of flour mixed with the baking powder and the crushed almonds in the Power Chef® System with the blade attachment on. Add these ingredients to the mixture in the same bowl and drain the soaked corn leaves.
4. Fill the center of the corn husk with two tablespoons of dough and place a teaspoon of the filling cream you made in the middle.
5. Close the tamale and prepare the Chef Series II 20-Qt./19 L Stockpot with Cover or tamale pot with enough water at the bottom reaching just below the Steaming Stand.
6. Inside the tamale pot, place a base of corn husks and on top arrange the tamales with the fold of the husk facing down. Cover with corn husks.
7. Cover the tamale pot and place on the stove over medium heat. After you see it steam, let the tamales cook for at least 1 hour.

Filling

- 2 cups whole milk
- 1 cup granulated sugar, divided
- 1 cinnamon stick
- 5 large egg yolks
- 2 tbsp. all-purpose flour

Filling

1. In a medium saucepan, boil the milk with ½ cup of sugar and the cinnamon stick. Meanwhile, in a Thatsa® Medium Bowl mix the egg yolks with the other ½ cup of sugar and 2 tablespoons of flour.
2. After the milk boils, carefully remove the cinnamon stick and slowly pour it over the yolks, while integrating them.
3. Once all the milk is incorporated into the yolks, return the mixture to the medium saucepan and cook for 2 or 3 minutes over medium heat, until the custard like filling thickens. Set it aside.

Toasted Coconut Coffee

Serves: 8

Serving size: 4 oz./115 mL

Prep time: 5 mins.

1 cup sweetened coconut flakes, toasted

1 cup/236 mL coarse coffee

Filtered Water

1. Insert metal filter into the Cold Brew Carafe, combine coffee grounds and toasted coconut together, place into metal filter.
2. Slowly pour filtered room temperature/cool water (min 33°F/1°C -max 77°F/25°C) into Carafe. Allow the water to filter down before adding more. This will prevent the coffee grounds from overflowing. Fill to water fill line (where the metal filter meets the plastic funnel).
3. Refrigerate for 8–12 hours.
4. Remove filter and discard coffee grounds.
5. Serve as is or with ice and desired cream and/or sugar.



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