

## Hispanic Food Day – Spanish 1 – 4<sup>th</sup> Period – March 5<sup>th</sup>, 2015

Churros con chocolate (the churros part especially) – p. 140

Samanta Call

Tere Lott

Quinsi Wheatbrook

Atole-the chocolate to the churros (helping Ms. Hawkins prepare ready materials during lunch)

Jared Phillips

Riley Bohun

Jorge Ferrer

Sunshine Orduno

Tortilla Española

Sofia Pitts

Exotic Fruit (p. 138)

Riley Bohun

Kaeden (Panda)

Other

Gustavo Meza

Rico Crosby

David (Burrito) Rodriguez

Hillary Lopez – Flan

Reina Ferdig – Homemade Salsa

Alejandro – Manzanita Sol drink

Paca Hart – Inca Kola drink

Anthony Mancino

\*Recipe idea = Licuado de platano p. 139

**Hands-on Culture**

**Recipe: *Tortilla española***

This popular dish from Spain can be eaten at breakfast, as an appetizer, or as a light supper.

**Ingredients:**

4 eggs	½ c. olive oil
3 potatoes	¾ T. salt
1 small onion	

1. Scrub the potatoes and peel the onion. Slice the potatoes and onion.
2. In a frying pan, sauté the potatoes and onion in the olive oil until they are lightly browned. Add salt.
3. Beat the eggs thoroughly. Pour them over the potatoes and onion.
4. Cook the mixture over low heat for three to four minutes, until the eggs set.
5. Place a plate over the frying pan, and flip the **tortilla** onto the plate. Slide the **tortilla** back into the pan, the uncooked side down. Continue cooking over low heat for three to four minutes.
6. Place the **tortilla** on a serving plate and let it cool before serving.