

8

picadillo tocos

Cubed pork ~~on~~ 2 lbs

Cinnamon - season to taste

almonds chopped about 20

raisins - $\frac{1}{2}$ - $\frac{3}{4}$ of a cup

onions 1 chopped med.

Tomatoes - 6 tomatoes regular size

olives - 100 olives

Salt ~~sp~~

tortillas

Chop Everything

Boil the pork until very tender + done
pull it apart in fibres or blend it in blender

In a different pot put 2³ cups water ^{$\frac{1}{2}$ stick of} cinnamon
then add the other ingredients finely chopped
and boil the mixture until most of the
water has evaporated and mixture has
reduced to a sauce. Then season with salt
and a little ^{black} pepper. Remove the cinnamon
~~the~~

Then combine the pork completely with
the vegetable mixture.

Take the warm soft tortillas put the mixture
in it + roll it up + secure with a toothpick
+ deep fry in ^{corn oil} until light brown + toasted
and serve with or Romain + with guacamole
on top + surrounded with radishes

Guacamole

a. very little water
3 large Avocados
2 green chili peppers 15" smallest you can get
2 small onion finely chopped
1/2 lime juice
salt
unknown spice —→ perezil

Remove the skin + seed from the avocados
(save the seed)

~~put~~
put the ridged bowl with chilis then
smash the other ingredients + add salt to taste

Artichokes

Boil the artichokes in salted water
then remove + rinse them thoroughly
place slices of Monterrey cheese in between
the leaves
Then ^{in a bowl} scramble 2 eggs while the oil is heating
in the frying pan then dip the artichokes
in the scrambled egg + ^{sprinkle on} bread crumbs
then fry in corn oil ~~and~~ until the cheese is
melted, the bread crumbs dark + the eggs cooked
then serve

Note: you can also add tuna fish
in between the leaves with the cheese