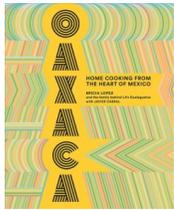


Tailored Skills

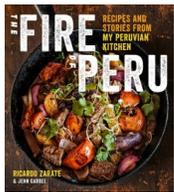


Learn: Hispanic Cooking

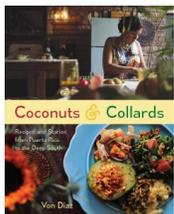
Books and Materials



Oaxaca : home cooking from the heart of Mexico
by Bricia Lopez
Showcasing the “soul food” of Mexico, *Oaxaca* offers 140 authentic, yet accessible recipes using some of the purest pre-Hispanic and indigenous ingredients available.

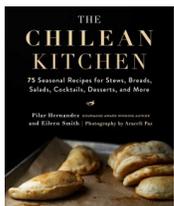


The fire of Peru : recipes and stories from my Peruvian kitchen
by Ricardo Zarate
Collects Peruvian recipes, including such offerings as fried pork sandwiches, grilled tuna steaks with roasted red pepper anticucho sauce, pig trotter stew, and grilled kabocha with honey-miso glaze



Coconuts & collards : recipes from Puerto Rico to the deep South
by Von Diaz
When her family moved from Puerto Rico to Atlanta, Von Diaz traded plantains, roast pork, and malta for grits, fried chicken, and sweet tea.

Brimming with humor and nostalgia, *Coconuts and Collards* is a recipe-packed memoir of growing up Latina in the Deep South.



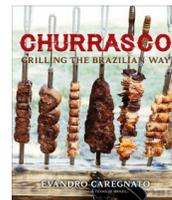
The Chilean kitchen : 75 seasonal recipes for stews, breads, salads, cocktails, desserts, and more
by Pilar Hernandez
"These authentic recipes will bring classic Chilean flavors to your doorstep!"



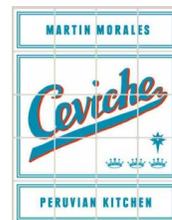
Nopalito : a Mexican kitchen
by Gonzalo González Guzmán
"A collection of 100 recipes for anyone who wants to cook traditional Mexican food in all its surprising freshness and variety, ranging from the simplest dishes to more complex ones, and including both the classic and the lesser-known regional gems of this cuisine."



¡Cuba! : recipes and stories from the Cuban kitchen
by Dan Goldberg
Explores Cuban cuisine and culture through meticulously tested recipes, complemented by stories about life on the island, including such options as Cuban-style fried chicken, tostones stuffed with lobster and conch, and squid-ink empanadas



Churrasco : Grilling the Brazilian Way
by Evandro Caregnato
Join Chef Evandro Caregnato on a culinary journey to discover the authentic Gaucho style of grilling meats called Churrasco.



Ceviche Peruvian kitchen : authentic recipes for lomo saltado, antichuchos, tiraditos, alfajores, and pisco cocktails
by Martin Morales
The owner of London's Ceviche restaurant presents a major Peruvian cookbook that combines native ingredients with multicultural flavors to offer such options as sizzling beef anticucho skewers and giant choclo corn cakes.

Your learning made to fit.



Learn: Hispanic Cooking

Online Resources

[De mi Rancho a Tu Cocina/From my Ranch to your Kitchen](#)

Doña Angela is a Mexican grandmother from Michoacan that has captured the hearts of people across the globe garnering almost 3 million YouTube subscribers with her simplicity and down to earth recipes.

[Hispanic Kitchen](#)

Hispanic Kitchen is the ideal venue to reach home cooks and professionals who cherish the foods of their homelands, from Mexico, to the Caribbean, and beyond, and also those who wish to discover these wonderful flavors.

[UTSA Libraries Mexican Cookbook Collection](#)

UTSA Libraries Special Collections present a selection of recipes from the Mexican Cookbook Collection, the largest in the nation. From soups and stews to salsas and sweets, these dishes are sure to inspire and ignite culinary exploration among those staying at home.

[Abuela's Kitchen](#)

Abuela's Kitchen, a YouTube cooking channel, is a legit Latin food resource, sharing traditional Mexican recipes from Silvia and her grandmother, like arroz con leche, chilaquiles, and coctel de camaron estilo abuela.

[Que Viva La Cocina](#)

Que Viva La Cocina! currently teaches 2.91 million subscribers and other viewers how to make traditional Latinx food in the comfort of their own homes. You can make a cheese flan without having to use the oven, carne guisada en salsa, salmon a la plancha, and other Latino delicacies.

[Sweet y Salado](#)

Colombian food blogger and YouTuber Diana is the creator behind the popular cooking channel Sweet y Salado. Offering recipes in both English and Spanish, Sweet y Salado will teach you how to make such classics as chicharron, frijoles Colombianos, chimichurri, arepa de huevo, pandebonos, patacones, brazo de reina, and arroz con pollo.

[La Capital](#)

A resource you'll want to use to achieve perfect BBQ is Oscar Meza's YouTube channel La Capital. They boast 5.82 million subscribers and will teach you how to barbecue everything from classic carne asada to jalapeno poppers, to hot dogs caseros.

Community Resources

[Feria Latina Supermarket](#)

Latina Supermarket established in 2006 with two locations in the OKC metro area.

[La Michoacana Meat Market](#)

A company founded by Mexican immigrants with offices in Houston, Texas. We serve Hispanics and the entire community by offering fresh produce, the best marinated meats, and homemade meals. Located at 1125 SW 29th St.

[SuperMercados Morales](#)

At Morelos Supermarkets, we have a wide variety of grocery products from Mexico, Central, and South America.

[Carniceria Jalisco](#)

Carniceria Jalisco is a family ran meat market. If have anything from season fajitas, pork ribs for your bbq to warm food for your lunch break. Have a large variety of Hispanic products/spices.

