

Let's Celebrate

Hispanic and Latinx Heritage Month starts September 15!
Here are a few ways to honor it.



1

MIX A COCKTAIL



This drink has become a favorite at chef Richard Sandoval's new Washington, DC, spot DLeña. "Tamarind can be sweet, sour, tangy and tart all at once," the chef says.

Tamarindo Margarita

Rub the rim of a glass with lime and dip in Tajín. Combine 1½ ounces reposado tequila (such as El Jimador), 1½ ounces tamarind puree, ½ ounce agave nectar and ¼ ounce fresh lime juice in a shaker with ice; shake until cold. Fill the prepared glass with ice, then strain the drink into the glass. Garnish with a lime slice.

2 MAKE A GREAT BITE

Chef and Food Network Kitchen instructor Yia Medina makes this recipe whenever she wants to feel close to her family in Puerto Rico.



Pinchos

1. Combine ½ cup sofrito, ⅓ cup olive oil, 1½ tablespoons each sazón and adobo seasoning, 1½ teaspoons each onion powder and granulated garlic and ½ teaspoon pepper in a bowl.

2. Toss with 2½ pounds pork tenderloin (cut into 2-inch cubes); marinate overnight.

3. Thread the meat onto skewers, leaving space at the bottom of each. Grill over medium-high heat for 3 minutes per side. Flip again and cook 2 more minutes. Brush with barbecue sauce, flip again and cook 2 more minutes. Remove from the grill, brush with more barbecue sauce and let rest 5 minutes. To serve, add a piece of grilled bread to each skewer.



3 BUY A BOOK

Three great new cookbooks explore the cuisines of Colombia and Mexico:

- In **Colombiana** (\$33, Harper Wave), chef Mariana Velásquez shares classics like arepas and modern Colombian dishes such as papaya and shrimp gazpacho.
- **Treasures of the Mexican Table** (\$35, HMH Books), by legendary chef Pati Jinich, includes recipes from home cooks, street vendors and chefs.
- Edgar Castrejón's **Provecho** (\$33, Ten Speed Press) is a collection of vegan recipes for traditional Mexican dishes.



4 TAKE A CLASS



Check out the Food Network Kitchen app for cooking classes from some of the country's best Hispanic and Latinx chefs. Sign up at kitchen.foodnetwork.com.



Rick Martinez



Alejandra Ramos



Larisa Alvarez



Julio-Cesar Florez



Santos Loo

5 EAT AT LATINX-OWNED RESTAURANTS

Yelp partnered with the advocacy group Momento Latino to introduce a new tag allowing restaurants and businesses to classify themselves as Latinx-owned so customers can seek them out. It's a great way to support local entrepreneurs!



BY CORY FERNANDEZ