Mexico Journal Entry:

1. Thoroughly describe the ingredients (how they are prepared) and steps involved in making fresh salsa.
2. Describe all the safety steps involved when you are deep frying. Please explain tools, time, temp, smoking point, plate with paper towel. Mention what would happen if you put in tools that were slightly wet with water. Be as thorough as possible.
3. Describe how we made the Pork tostadas. Explain how to braise, what it means to reduce and when you did this step? Also explain the importance of having all ingredients ready…especially all topping ingredients.
4. Using the computer question sheet, info from the video and definitions we did in class, write a paragraph about things you learned about Mexico. EG. Describe the foods they use, agriculture, history that influence cuisine, day of the dead….pictures you saw and explain them.