

Tortilla Traditions: A Culinary Celebration, Cooking Demonstration and Class

Jon Hinojosa's participation in *The Great American Recipe* showcased his passion for preserving and elevating the culinary traditions of Texas Mexican food. His cooking style is deeply influenced by his cultural heritage, blending indigenous ingredients with modern techniques. Jon is also a well-known cultural advocate in San Antonio, using food as a medium to tell stories about identity, history, and community. His engaging teaching style would resonate with participants, viewers and culinary enthusiasts alike.

Cooking Demonstration

Salsas - green tomatillo and roasted salsa

Homemade Flour and Corn Tortillas - prepared by participants

Sweet Potato and Pineapple Pastor (vegetarian) - prepared by participants

Carnitas - prepared by Jon

Garnishes: chopped white onion, cilantro, salsas and radishes

Hands On Learning: Corn and Flour Tortillas - up to 20 participants

The classes will be designed as hands-on cooking workshops, allowing participants to actively engage in the preparation of dishes while learning from Jon.

Corn tortillas: The origins and history of corn tortillas is rich and deeply rooted in the traditions of Mesoamerican cultures, particularly those of Mexico and Central America. We will discuss cultural, folklore, and ceremonial issues, and how colonization and the modern adaptations of corn have impacted this mother grain. Hands-on opportunity to make and enjoy corn tortilla tacos with various fillings.

Flour tortillas: Flour tortillas have a distinct history that complements the rich tradition of corn tortillas, originating with the blending of Old and New World cuisines during the colonial period. We will discuss the origins, development, regional styles and why the flour tortilla took hold in northern Mexico and the southern United States. Hands-on opportunity to make and enjoy flour tortilla tacos with various fillings.

More than a staple in the diet of many Americas, the tortilla is a symbol of heritage, resilience, and cultural identity. For Mexican American people, the tortilla is also a continuity of ancestry and a form of culinary expression deeply embedded in social and family life.

Thematic Focus of the Class and Program:

Texas History: Exploring the food traditions of indigenous communities and the blending of cultures that have shaped the region's culinary identity.

Nixtamalization and Masa-Making: Exploring the ancient process of nixtamalization and its role in dishes like tortillas and tamales.

Traditional Texas Mexican Ingredients: Highlighting the historical significance of ingredients such as corn, beans, and native chilies, and their role in indigenous and Mexican food traditions.

From Ranch to Table: The culinary influence of early Texas ranchers and cowboys on modern dishes.

The Confluence of Cultures: Exploring how European, Mexican, and indigenous food traditions merged to create the diverse flavors of Texas Mexican cuisine.