



***Recipes for the  
Feast of the Epiphany  
-January 3<sup>rd</sup> (liturgical)  
or Jan. 6<sup>th</sup> (12<sup>th</sup> day)***

**Puerto Rican Fried Pork Chops**

*from [www.mexicanappetizersandmore.com](http://www.mexicanappetizersandmore.com)*

**INGREDIENTS**

2 ½ lbs bone in pork chops (about 6 pork chops)

1 ½ tsp adobo (*\*usually in stock at Walmart on 290 or the HEB at Manchaca Road with the Mexican or International foods. This is an all-purpose type seasoning used daily in most Hispanic kitchens.*)

1 ½ tsp paprika

2 garlic cloves

½ tsp oregano

2 tbsp vegetable oil

oil for frying

Make Your Own Adobo:

- 1 tablespoon kosher salt
- 1 tablespoon Spanish paprika
- 2 teaspoons black pepper
- 2 teaspoons garlic powder
- 1 teaspoon onion powder
- 1 teaspoon dried oregano
- 1 teaspoon chili powder
- 1 teaspoon cumin

Mix all ingredients together and store in an airtight container. It will keep for 6 months or so.

## INSTRUCTIONS

1. Mash garlic and oregano in a mortar and pestle.  
Add 2 tablespoons of oil to garlic and oregano. Stir ingredients together.  
**Note:** If you do not have a mortar and pestle you can add ingredients to a small food chopper to blend together or finely mince garlic with a knife.
2. Rinse pork chops and lay them on a cutting board or plate.  
Top all pork chops with a teaspoon of the garlic and oregano mix.  
With your fingers or using a spoon, spread garlic all over the surface of pork chops.  
Repeat process on the other side of pork chops.  
Now, sprinkle all pork chops with adobo on both sides.  
Followed with paprika on both sides.  
Set chops aside.
3. Preheat a frying pan with ¼ cup of vegetable or corn oil for 2-3 minutes.  
Carefully, add 2-3 pork chops to the frying pan depending on how big your pan is. (DO NOT OVERCROWD PAN OR PORK WILL BOIL MORE THAN ANYTHING and that is not good!)  
After 5-7 minutes, flip pork chops to cook on the other side.  
Cook for 7-10 minutes.  
Once pork chops are cooked, drain on a plate lined with paper towels.  
Serve immediately.

## Puerto Rican Cabbage, Carrot and Avocado Salad

*from [www.allrecipes.com](http://www.allrecipes.com)*

## INGREDIENTS

- ½ teaspoon olive oil
- ½ teaspoon lime juice
- 1 carrot, shredded
- ½ cup shredded cabbage
- 4 slices Avocado

## INSTRUCTIONS

1. Whisk olive oil and lime juice together in a bowl; add carrot and cabbage and stir to coat. Gently fold avocado slices into salad.

## Puerto Rican Rice and Pigeon Peas

<https://www.thenoshery.com>

### INGREDIENTS

- 4 cups medium grain rice, rinsed
- 4 strips pork belly or uncured thick cut bacon
- **1/2 cup Sofrito**
- 1 15 oz can Gandules (Pigeon Peas), drained
- 1 cup tomato sauce
- 1 tablespoon capers
- 8 Spanish olives halved
- salt and pepper
- 5 cups water

### INSTRUCTIONS

1. Heat a large pot or caldero on medium heat, slowly cook the pork belly until crispy, remove bacon from pot and set aside leaving the drippings.
2. Add sofrito to the drippings, cook about 3-5 minutes. Add rice to the pot to toast the rice, about 5 minutes or until just beginning to brown. Stirring occasionally. Add tomato sauce, capers, olive and pigeon peas. Gently stir until well combined.
3. Add water, bring it to a boil on high until water begins to evaporate, place banana leaf or foil over the rice, cover and simmer on low for 35 minutes.
4. Add crispy bacon and fluff with a fork. Serve.

## Flan de Queso (Cheese Flan)

<https://www.thenoshery.com>

### INGREDIENTS

- 1 cup sugar
- 8 oz block of cream cheese, softened
- 1 12 oz can evaporated milk
- 1 14 oz can sweetened condensed milk

- 1 teaspoon vanilla extract
- 6 eggs, room temperature
- 9 in round cake pan

## INSTRUCTIONS

1. Preheat oven to 350 degrees.
2. Have cake pan out and ready. Heat sugar in a small saucepan over medium-high heat. Let sugar sit for about 2 minutes until sugar begins to melt. Be sure to keep an eye on the sugar. Once the sugar begins to melt, stir with a wooden spoon. Continue to stir until sugar melts smooth, careful not to over brown the sugar. Immediately pour caramel into round cake pan, evenly coating the bottom of the pan. You will have to move quickly before the caramel sets. Set pan aside until ready to use.
3. Add cream cheese and 2 tablespoons of evaporated milk to the bowl of a stand mixer. With a whisk attachment, whisk the cream cheese and milk until smooth.
4. Changing to a paddle attachment, beat in eggs one at a time. You want to change to a paddle attachment so not to incorporate air into the batter. Mix in evaporated milk, sweetened condensed milk and vanilla. Strain flan batter into another bowl to strain out any leftover cheese lumps.
5. Pour batter into prepared cake round. Place flan into a large roasting pan in the oven and pour water into the roasting pan outside of the cake pan until the water covers the flan half way. Bake for 1 hour or until set.
6. Let flan cool in pan for 5 minutes. Run a knife along the edge of the pan and carefully invert onto a large rimmed platter. Place in refrigerator to cool completely.

