

Our State eats



Quesadillas

Yield: 12 small cakes or (1) 13-by-9-inch cake.

- 16 ounces fresh cheese, such as Salvadoran cuajada or Mexican queso fresco (you can also use tofu)**
- $\frac{3}{4}$ cup milk**
- 16 ounces Salvadoran sour cream (regular sour cream will work)**
- $1\frac{1}{2}$ sticks (12 tablespoons) butter, divided**
- 3 eggs**
- 2 cups rice flour**
- 2 cups sugar**
- 1 teaspoon baking powder**
- 1 tablespoon sesame seeds**

Preheat the oven to 350°.

Beat cheese in a mixer to break it up, then beat in milk and sour cream. Let stand for 10 minutes.

In a separate bowl, beat together eggs, rice flour, and sugar.

Melt 8 tablespoons of butter and beat into egg mixture. Add the cheese mixture and the baking soda and beat well, for about 10 minutes.

With remaining butter, prepare the baking tins, muffin pan, or baking pan.

Pour the batter into the buttered tins and sprinkle with the sesame seeds.

Bake for 30 to 45 minutes, until a toothpick comes out clean. Remove from the baking tins and serve.

Salvadoran Curtido

- 1 pound cabbage, shredded or chopped**
- 3 ounces shredded carrots**
- 4 teaspoons dried oregano**
- 3 teaspoons white vinegar**
- $\frac{1}{2}$ jalapeño, seeded and sliced**
- $\frac{1}{2}$ red onion, peeled and sliced**
- 4 teaspoons salt**

Bring enough water to boil in a saucepan to cover the cabbage. Add the cabbage and cook 5 minutes. Drain the water, then cover the cabbage with cold water to stop the cooking.

Drain the cold water, then mix the cabbage and the remaining ingredients in a large mixing bowl, using your hands to mix well. Cover with water.

When ready to serve, use a slotted spoon to remove the coleslaw from the water, draining well. Can be kept, covered with water and refrigerated, for up to 10 days.

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