

# Cinco de Mayo



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Since we are a border state to Mexico, Cinco de Mayo is often celebrated here on May 5th. Cinco de Mayo is NOT Mexican Independence Day and it isn't a federal holiday in Mexico either. So why do we acknowledge this holiday? Cinco de Mayo was first celebrated in the United States in Southern California in 1863 as a show of solidarity with Mexico against French rule. This holiday is more of a general celebration of Mexican heritage and culture. A unusual fact: Denver, Colorado has the largest Cinco de Mayo celebration.

I love to cook but I can honestly say I really don't make many Mexican recipes. The reason is because we have SO many great restaurants who serve authentic south of the border food. We take the accessibility of this cultural food for granted. But if you are interested in participating in this fiesta, here are some quick tips.



Grilled corn on the cob

## What You Need

Here is a relatively easy way to celebrate Cinco de Mayo and enjoy some of the tasty foods available. Some important items to have on hand are:

- Carne Asada~ is a dish of grilled and sliced beef, usually skirt steak, sirloin steak, tenderloin steak, or rib steak. It is usually cooked with a marinade and some searing to impart a charred flavor.
- Tortillas
- Guacamole

- Cilantro
- Cojita Cheese
- Chopped white onion
- Lime slices
- Salsa
- Corn on the Cob
- Watermelon



Fresh tortillas from Food City

Fortunately, we have some grocery stores who offer a full variety of ethnic and Hispanic food choices. We are able to purchase carne asada, already marinated and ready to go. Food City provides everything we need for this meal. And their produce department is off the charts!



Pre-marinated carne asada at Food City

## Preparation

It takes minimal prep work to dice the onions, slice the limes, crumble the cheese and chop the cilantro.



The best basic guacamole recipe is from Serious Eats and takes 15 minutes to make. See the recipe [here](#).



Best Basic Guacamole recipe from Serious Eats

Another FABULOUS recipe is Elote which is grilled Mexican Street Corn, again from Serious Eats. You will LOVE this! Recipe [here](#). I have made this multiple times and it is a winner.



Elote

# Easy Cooking

A quick grilling of the carne asada and cutting into bite sized pieces, is all it takes to prepare the meat.



Grilling the carne asada

Put all the fixings into bowl so your guests can help themselves to the cheese, onions, cilantro and limes.



Serve buffet style

Warm the tortillas in an oven or microwave and wrap in a towel until ready to serve.



Warm tortillas

This is such an easy, simple and delicious meal to serve anytime, but definitely for Cinco de Mayo!



A Mexican feast

For dessert, slices of cold watermelon and cookies are a great option.



Fresh watermelon

For more Cinco de Mayo ideas, a group of blogging friends create a Cinco de Mayo Virtual Supper Club. See my friend, Rachel's Cilantro Lime Black Beans side dish. Rachel also has wonderful ideas for Cinco de Mayo table setting too! Click [here](#) to see more.



Rachel from The Ponds Farmhouse

My friend, Chloe from Celebrate and Decorate makes a fabulous tissue paper garland which is perfect for this holiday. To see

her post, click [here](#).



Celebrate and Decorate tissue garland

I hope you are inspired by all the festive table decorations and delicious food. May is just around the corner and remember, Cinco de Mayo is May 5th.

Happy Wednesday, my sweet friends! I am traveling this week and hope to get a Saturday Meanderings out to you. Enjoy the rest of April and we will chat again soon.

*Mary*

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