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## 5 Destinations' Signature Street Food Dishes To Make At Home (Recipes Included)



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Dining

*I cover dining and drinking.*

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Since traveling around the world isn't an option right now, many of us are itching for different ways to experience new destinations. Like most Americans, I've been spending more time at home than ever before, and consequently increasing my time in the kitchen. To quell my desire to get out and explore, I decided to try making a few globally-inspired recipes, particularly ones that don't require tons of expertise or hours in the kitchen.

As a country currently obsessed with making easy staples like banana bread, why not broaden your pandemic cooking horizons with some beloved street food dishes from around the world? With that said, channel your passion for travel with these five easy-to-prepare signature dishes from places that include Nanjing, El Salvador, Durban, Guadalajara, and Uganda! Recipes below.



Torta Ahogada GUADALAJARA TOURISM BOARD

## **Guadalajara: Torta Ahogada**

Translated in to “drowned sandwich,” a traditional torta ahogada hails from Guadalajara and the state of Jalisco specifically because of the certain altitude and climate conditions that are required to create briote bread. When you make this at home, use a salt-rising bread like [bolillos](#). Once you have your bread, add shredded pork (or substitute for beans beef, chicken or shrimp) and drench it in the traditional tomato-based sauce containing onions, salt, and cilantro.



Rolex ROLEX INITIATIVE UGANDA

## Uganda: Rolex

This is a simple dish best made by Uganda's street vendors. It's such a beloved dish that Kampala, the country's capital, traditionally hosts an annual rolex festival. Similar to a breakfast burrito, this dish is created using a freshly made [east african chapati](#) which is rolled outside of a thin omelet containing onions and peppers, creating a rolled egg wrap.



Mei-ling Porridge NANJING IMPRESSIONS

## Nanjing: Mei-Ling Porridge

Not only is Nanjing's signature porridge easy to make, there is a story that eating the porridge can help people stay beautiful with perfect skin. This porridge was a favorite dish of Soong Mei-ling, First Lady of the Republic of China, who is said to have ordered her chef to cook porridge with round grained rice, soy milk, lily root, and Chinese yam, in order to remain beautiful.



Bunny Chow CANE CUTTERS

## **Durban: Bunny Chow**

This area of South Africa has a culinary scene characterized by a fusion of Indian and Zulu flavors and techniques. The city's top culinary delight is bunny chow, curried lamb (or other stewed meat or vegetable) housed in a hollowed-out loaf of white bread that serves as a portable bread bowl. This makes it one of the best street foods in Durban. The name "bunny" has nothing to do with actual rabbits, but rather originates from an Indian term referring to merchants.



Pupusas KATIE REES

## **El Salvador: Pupusa**

Pupusas are widely considered El Salvador's national dish and even have their own special day during which they're celebrated in the country. The mouth-watering, thick flatbread is made with cornmeal or rice flour and mixed with water and salt. Try them with different fillings like beans, cheese, or a combination of all three, and top them with a pickled cabbage slaw.

## **Recipes**

### **Guadalajara: Torta Ahogada**

Recipe by Darren Walsh, Owner and Chef of [Egg & Co.](#)

Serving size: 3

*For sandwich assembly:*

6 hard rolls cut horizontally (baguette or bolillo)

2 lb. cooked pork carnitas

1 cup hot refried beans

1/2 lime

*Red onion mix:*

2 red onions

1/2 cup white vinegar

2 bay leaves

2 allspice

2 cloves

1 tbsp sugar

*Directions:*

Thinly slice and marinate the onions with the rest of the ingredients. Let sit for one hour.

*Hot sauce:*

10 arbol peppers

1 garlic clove

Salt to taste

*Directions:*

Cook the chiles in water for about 10 minutes, or until tender. Then place the chiles in a blender with a little of the cooking water. Add 1 clove of garlic and salt to taste. Puree unt

smooth. Then strain.

*Tomato salsa:*

3 lb. ripe tomatoes

4 cloves of garlic

2 teaspoons white vinegar

1/2 teaspoon dry oregano

2 cloves

1 allspice

1/2 teaspoon thyme

Salt and sugar to taste

*Directions:*

Place the tomatoes in a large pot and cover with water. Then cook the until soft. Drain and then blend with garlic, vinegar, oregano, cloves, thyme, allspice, sugar and salt (preferably with a blender). In a large pot, bring the sauce to a boil for 30 minutes to reduce the liquid by half. Check the seasoning and add salt or sugar if needed.

*Assemble the sandwich:*

Spread the hot refried beans on each side of the rolls. Place the heated pork on one half, then top with the red onion mix and fresh cilantro. Place the sandwich in a deep bowl and top it with the tomato salsa. Add a few drops of hot sauce and squeeze 1/2 a lime.

**Uganda: Rolex**

Recipe by Chef Mutenza Michael Rogers, Executive Chef at [Eureka Place Hotel & Suites](#)

Serving size: 7

### *Chapati:*

- 10 1/2 oz baking flour
- 1 onion (finely chopped)
- 1/2 carrot (finely grated)
- 1 large egg
- 2 tbsp butter/olive oil
- 1/2 cup lukewarm water
- Pinch of salt

### *Directions:*

Mix all ingredients and knead to a soft dough. Make 7 equal circular balls and roll each to be 6 inches in diameter (use rolling pin to make thin – these need to be thin enough to roll the ingredients in). Fry on a heated frying pan using oil until golden brown. Set aside.

### *Omelette:*

- 2 large eggs
- 1/2 onion (finely chopped)
- 1/2 tomato (finely chopped)
- 1/2 green pepper (finely chopped)
- Pinch of salt

### *Directions:*

In a bowl, whisk all chopped vegetables with the eggs and salt. Cook on frying pan.

### *Assembly:*

Place omelette on top of the chapati, then top it with an item of choice, such as fresh tomatoes, avocado, chicken, etc. Gently roll the chapati. Cut into pieces and serve.

### **Nanjing: Mei-ling Porridge**

Recipe by Nanjing Impressions, the first restaurant in Nanjing to serve the Mei-Ling Porridge.

#### *Ingredients:*

White sugar

Yam

Soybean

Lily root

Fragrant rice (Thai rice)

Glutinous rice (sticky rice)

#### *Directions:*

Immerse both the sticky rice and Thai rice into water to rest over night. Immerse the soybean to be immersed by water (how much time you immerse the ingredients in the water depends on the temperature and season). Wash the lily root and yam, then chop the yam into blocks. Later the yam and lily root will need to be steamed before they are placed in the porridge.

Add some water into the immersed soybeans and make them into soy milk by a soy milk machine. Put the rice grains and soy milk into the pot and cook them with a high flame until they come to a boil. Boil the porridge with a low flame for another 2 hours. Put white sugar, steamed yam and lily root into the porridge and boil for another 5 minutes.

### **Durban: Bunny Chow**

Recipe by [The Oyster Box](#)

### *Ingredients:*

- 2 lb cubed chicken breast fillets
- 3 1/2 tbsp garlic paste
- 1 1/2 tbsp ginger paste
- 4 tbsp sunflower oil
- 1/2 cups butter
- 2 tbsp paprika
- 2 tomatoes (pureed)
- 1 1/2 tbsp cumin powder
- 2 tbsp garam masala
- 3 1/2 tbsp pureed tomato
- 1/2 cup onion paste
- 3 tbsp mixed masala
- 2 1/2 tbsp coriander powder
- 3 1/2 tbsp coriander (chopped)
- 1 loaf of white bread
- 1 sprig of curry leaves (if available)

### *Directions:*

Heat the oil in a deep sauce pan. Add the onion, ginger, garlic, paprika, cumin powder, garam masala, coriander powder and mixed masala. Cook until fragrant. Add the chicken and cook for 4 minutes. Add the tomato puree and cook for 8 minutes. Add the curry leaves (if available), and allow it to reduce to a sauce consistency. Season with salt. Add

butter to finish the dish

Slide the loaf of bread into halves and hollow out the soft interior. Spoon the curry mixture into the hollowed-out bread. Garnish with fresh coriander and serve with sambal.

Note: the locals always eat bunny chow with their hands. Tear off into pieces from the top and sides, and dip it into the sauce

## **El Salvador's Pupusa**

Recipe by [Epic Tours](#)

*Curtido:*

1/2 head green cabbage, cored and shredded

1 small white onion (sliced)

2 medium carrots (grated)

4 cups boiling water (960 mL)

1 cup distilled white vinegar (240 mL)

1 tbsp dried oregano

2 tsp kosher salt

*Directions:*

In a large bowl, combine the cabbage, onion, and carrots. Pour the boiling water over the vegetables and toss. Let sit for 10 minutes, then drain. In a liquid measuring cup or small bowl, combine the vinegar, oregano, and salt. Pour over the slaw and toss to coat.

Once thoroughly mixed, transfer the curtido and any leftover liquid in the bowl to an airtight jar or container. Chill for at least 20 minutes in the refrigerator, or chill overnight for best results. Transfer the pork to a food processor and add the tomato, green bell pepper, and onion. Pulse until a thick paste forms. The mixture should not be watery. Set

aside.

*Pupusa dough:*

4 cups masa harina

2 teaspoons salt

3 cups cold water

*Filling:*

1 cup grated mozzarella cheese

1 cup refried beans (cooked)

1 tbsp vegetable oil, for frying

*Directions:*

In a large bowl, whisk together the masa harina and salt, then add the water. Use your hands to mix until the dough comes together with a clay-like texture. Fill a small bowl with water and a bit of oil and set near your work station. Wet your fingers with the mixture as you work to keep the dough from sticking to your hands. Take a golf ball-sized portion of dough and roll into a ball, then flatten into an even round.

Fill the dough round with 1/2 tablespoon chicharrón paste, 1 teaspoon refried beans, and 1/2 teaspoon mozzarella cheese. Fold the dough over the filling until it's completely sealed. Push out the ball between your hands until flat. If the pupusa cracks, patch it with a bit of dough and a little oil. Repeat with the remaining ingredients.

Heat a large pan or griddle over medium heat. Brush with vegetable oil, then place 2-3 pupusas on the pan and cook for 2-4 minutes, or until the bottoms are golden brown. Flip and cook on the other side for 2-4 minutes, until golden brown and warmed through. Repeat with the remaining pupusas. Serve the pupusas with the curtido.

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