

# Christmas

# In

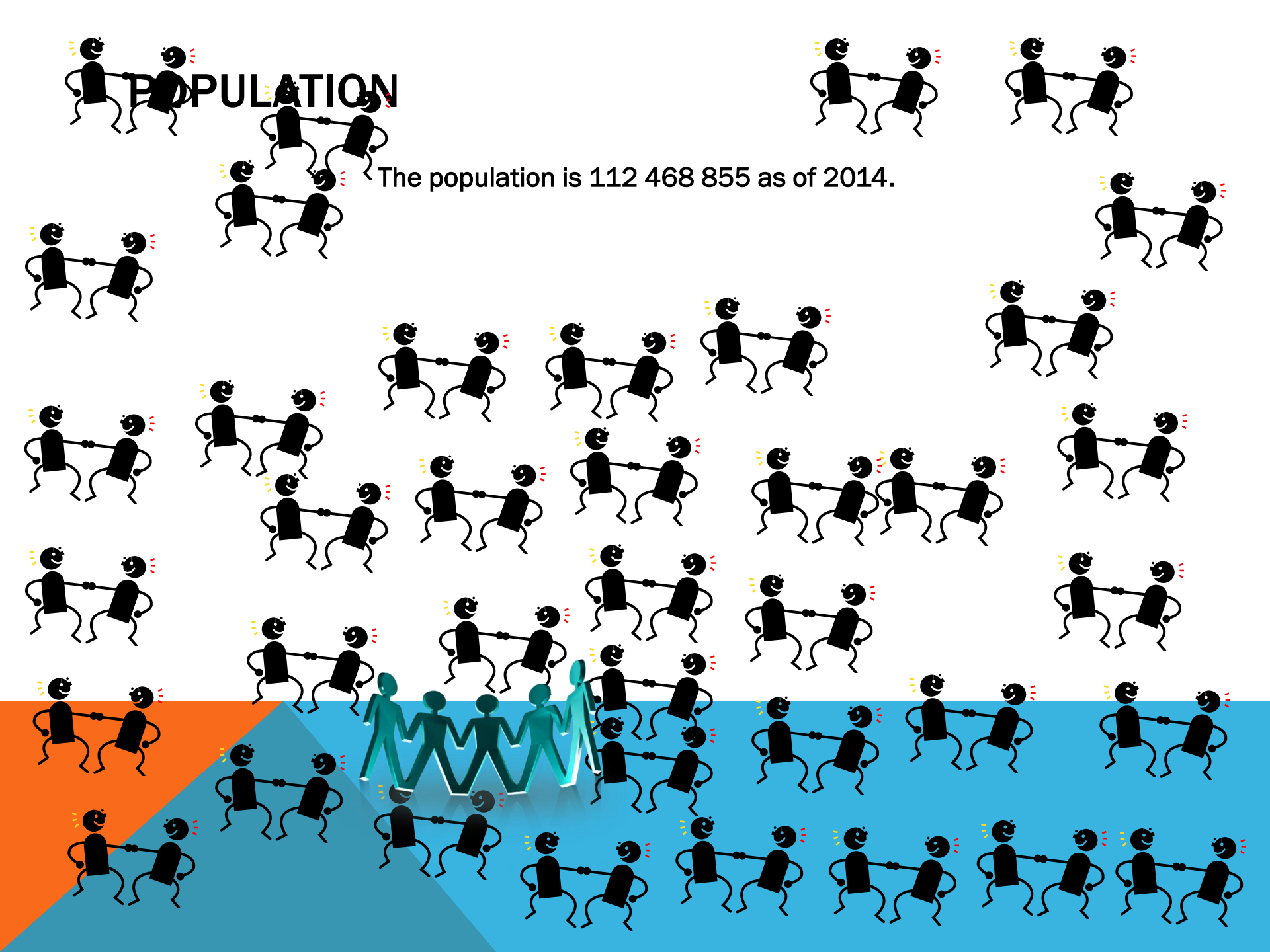
# Mexico

This is the flag



# POPULATION

The population is 112 468 855 as of 2014.



# THE MAP



# INGREDIENTS FOR FILIPINO MENUDO

1 kg pork tenderloin, cubed

2 medium carrots, cubed

1/2 cup raisins

1 medium red bell pepper, diced

1 medium green bell pepper, diced



500 ml tomato sauce

100 g liver spread (originally, we use fresh pork liver but since it's very difficult to find a good liver, I substitute)

1 medium onion, chopped

2 garlic cloves, chopped

50 g grated romano cheese (Parmesan is also good)

Fod.com

# FILIPINO MENUDO



1. Combine all marinade ingredients. Divide the marinade in halves. Save 1/2 cup of the marinade to use for the pork cubes on the other half with the bay leaf and marinate for at least 30 minutes.
2. Remove pork from the marinade, drip dry.
3. Sauté garlic and onion, add pork and the unused half of the marinade and bay leaf, simmer uncovered, reduce the liquid to half.
4. Add fresh pork liver if you prefer the fresh ingredient, cover and cook.

Fod.com



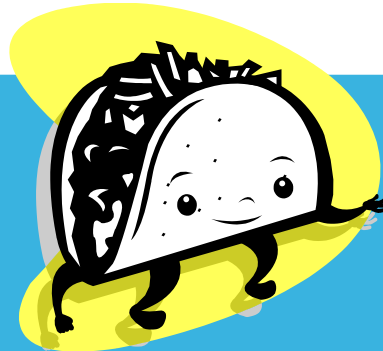
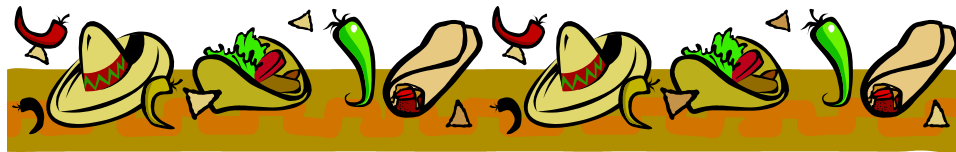
# FILIPINO MENUDO



5. Add tomato sauce, liver paste (if this is what you're using), carrots, potatoes and simmer stirring occasionally.

6. Add peppers and adjust the seasoning.

7. Add the grated cheese, let it melt, stir and distribute evenly. Serve hot.





# HOW TO SAY MERRY CHRISTMAS IN MEXICO

Feliz Navidad means merry Christmas in Mexico they speak Spanish



Christmas in Mexico book

**THE DATE CHRISTMAS IS CELEBRATED ON**

**They celebrate on the 25 of  
December**

<http://theholidayspot.com/christmas/worldxmas/>



# THE SANTA

The Three Magic Kings at "El Nacimiento" is like the Mexican Santa

<http://theholidayspot.com/christmas/worldxmas/>



