



FOOD AND SHOP

Michelle: Hello Elisa, what are you preparing for us today?

Elisa: Hello Michelle, my dear. Today I'm making a typical Chilean dish. It's called "Pastel de Choclo," which in English means corn pie.

Michelle: Hmm, sounds delicious. I am crazy about corn. So how do you prepare it?

Elisa: This dish is one of my favorite Chilean dishes. I always cook it in the way my mom used to. First of all, let's check to see we have all the ingredients: I've got 500 grams of ground beef, 3 large onions, 3 garlic cloves, cumin, salt, raisins, olives, 2 boiled eggs, cooking oil, 1 bay leaf, 6 chicken legs, sugar, and 6 medium ears of fresh corn.

Michelle: Wow, that's a lot of ingredients, Elisa. My mouth is already getting watery just by looking at them. Where I'm from, Nebraska, we don't use that many ingredients for a typical corn pie.

Elisa: Hmm, well this is really more of a corn stew than a pie. But I would love to try your version some day. Every country has its own dish variations.

Michelle: Well, when my mom comes to visit from the States in March, I'll tell her to make you some corn pie.

Elisa: Thank you, Michelle. Now, let's get started!