**La cocina prehispánica (Lista 4)**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Comidas y bebidas especiales** | | | | |
| **Spanish** | **Náhuatl** | **English** | **Photo** | **Image in Codex** |
| atole | *atolli* | *atole*  *(beverage made with ground maize)* | *(L. Albrich, Tacos Álvaro, Oaxaca, 2014)*    *(L. Albrich, Itatoni, Oaxaca, 2014)*  *champurrado*  *(chocolate atole)* | Pouring  *Códice Tudela* |
| guacamole | *ahuacamolli* | *guacamole*  *(dish made with mashed avocado, often with chile)* | *(L. Albrich, Oaxaca, 2014)* |  |
| taco | *tlaco*  *(word meaning half, middle, center)* | *taco* | *(L. Albrich, Tacos Álvaro, Oaxaca 2014)* |  |
| tamales | *tamalli* | *bread-like steamed cornmeal* | *(L. Albrich, Oaxaca, 2014)*    *(L. Albrich, Oaxaca, 2014)* | *Códice Florentino, libro 2, capítulo 37* |
| tejate |  |  | *(L. Albrich, Oaxaca, 2014)* | Pouring  *Códice Tudela* |
| tlayuda |  | *tlayuda* | *(L. Albrich, Oaxaca, 2014)* |  |
| tortilla | *tlaxcalli* |  | *(L. Albrich, Teotitlan del Valle, 2014)*  *Making quesadillas with handmade tortillas*  *on the comal* | http://images.ookaboo.com/photo/m/Tortilleras_aztecas_m.jpg  *Códice Mendoza* |
| huitlacoche | *cuitlacoch* | *delicacy, fungus that grows on maize* | *(L. Albrich, Oaxaca, 2014)* |  |