La chica rubia begins life in Mexico without ice cubes or ice cream

When I started planning my study abroad trip, I always assumed I would be going to Spain. I wanted to immerse myself in the culture of a country in which Spanish is spoken and would be able to practice my Spanish at the same time. I had the wrong idea. I applied to the University of Missouri and was accepted to the International Student Exchange Program, which would allow me to attend a school in Europe. After all, I knew that this was a once-in-a-lifetime opportunity to speak the language we had studied in school.

I was thrilled at the idea of going to Spain. As a Spanish major, I was thrilled at the chance of traveling to Spanish-speaking countries. However, when I learned of my placement in Mexico, I was surprised at my delight. I had never been to Mexico, but I knew that it was a country with a rich history and culture.

When I started planning my trip, I was excited to see what the city of Puebla would be like. I was interested in seeing how the people lived and what their daily routines were like. I was also excited to try new foods and experience the local cuisine.

When I arrived in Puebla, I was amazed at the difference in culture. The people were friendly and welcoming, and the food was delicious. I was able to practice my Spanish and learn about the culture of the country.

I spent the last week of break in Mississippi, where I was able to experience the southern way of life. I was able to try new foods like fried chicken, fried okra, and fried meal for our group. My diet was not as healthy as it usually is, but I enjoyed trying new foods and doing volunteer work, the ladies of the town showed true Southern hospitality by cooking a delicious meal for us.

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Regardless of my thoughts, I’ve rubbed one, will attempt to blend in and be a local correspondent of my insider’s view for the duration of the semester. I will report my excitements, adventures and woes.

Ingredients:
- 2 large cooked and shredded chicken breasts
- 2 tbsp. cornmeal red bell pepper
- 1/2 cup corn, drained
- 1/2 cup条规定 onion
- 1/2 tbsp条规定 Dijon mustard
- 1/2 tbsp条规定 parsley, chopped
- 1/2 tsp条规定 garlic, minced
- 1/2 cup条规定 red onion, diced
- 1/2 cup条规定 corn, drained
- 1/2 cup条规定 red bell pepper, diced
- 1/2 tsp条规定 salt
- 1/2 tsp条规定 pepper
- 3 tbsp条规定 olive oil
- 1 tbsp条规定 vinegar
- 1 tbsp条规定 sugar
- 1 tbsp条规定 lemon juice
- 2 tsp条规定 cumin
- 1 tsp条规定 cinnamon
- 1 tsp条规定 paprika
- 1/2 tsp条规定 black pepper
- 1/2 cup条规定 orange juice
- 1/2 cup条规定 sour cream
- 1/2 cup条规定 mayonnaise
- 1/4 cup条规定 olive oil
- 1/4 cup条规定 red onion, chopped
- 1/4 cup条规定 parsley, chopped

Directions:
1. In a medium bowl combine chicken, red bell pepper, corn, and red onion.
2. In a small bowl whisk together olive oil, mustard, mayonnaise, red onion.
3. In a large bowl combine chicken, red onion, parsley, and pepper.
4. Make dressing: in a small bowl combine olive oil, vinegar, sugar, lemon juice, cumin, cinnamon, paprika, salt, pepper, orange juice, sour cream, and mayonnaise. Mix well. Add dressing to chicken mixture. Serve on bread with lettuce and tomato slices.

Kelly Schute

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