WK 32 MESA MIA_CONTENT HUB

DESKTOP_ENGLISH

INTRODUCING

MESA Mia

BY JENNY MARTINEZ

At JCPenney, we follow through on our commitment to inclusivity. Which is why we partner with brands that align with our devotion to our customer. Jenny Martinez, passionate home chef, beloved TikTok star and Mexican cuisine influencer, brings Mesa Mia, a collection of authentic Mexican kitchenware exclusively to JCPenney. The collection is inspired by her heritage, family gatherings and celebrating her culture.

Meet Jenny

Mesa Mia kitchenware inspires home chefs to explore new flavors and ignites passion for cooking. Jenny celebrates her heritage through a collection of cookware, serving pieces, tools and linens. Influenced by the terracotta pots and decorative tiles that were part of her upbringing in Chapala, Mesa Mia brings a touch of Mexico's vibrant culture to your table.

"My followers inspired me. Now they can find authentic tools locally without having to travel to Mexico.

Mesa Mia brings Mexico to you!"

Family fiesta

Jenny loves hosting big family gatherings and parties. Cooking for large groups requires a lot of coordination, so it's important for her to have all the right tools to make cooking easier—and more fun! She uses traditional items like molcajetes, blenders, comales, and tortilla presses, along with large tamale pots on holidays and special occasions.

"Cooking is quality family time–good food is for the soul."

Spice things up

Many of the recipes Jenny makes were passed down through generations. Of course, she has since put her own *sazón* (spin) on them. Jenny believes finding the best ingredients is the most important part to making more authentic Mexican cuisine. To make the best Birria—one of Jenny's favorites—using top quality spices produced in Mexico makes all the difference.

"My favorite tool is the non-stick cast iron comal.

It's versatile, easy to store, and brings tremendous depth of flavor to pan-roasted salsas."

"Listo, and enjoy!"

Homemade Beef Birria

Ingredients

6 lbs of chuck beef roast
1 large onion
2 bay leaves
8 garlic cloves
20 california chiles
6 puya chiles
2 pasilla chiles
5 chile de arbol
2 tbs whole cumin
2 tbs dry oregano
2 tbs toasted sesame seeds
6 whole cloves
4 garlic cloves
4 dry bay leaves
2 pieces fresh ginger
1/4 c white vinegar

FPO - TK Jenny's Birria Recipe

Directions:
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Check out more of Jenny's favorite pieces from the collection. Plus enjoy these recipes you can now bring to life so much easier.

salsa fresca

caldo de pollo

mango tamarindo margaritas

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