

Authentic Molcajete Mortar and Pestle from Mexico

CARE AND CURING INSTRUCTIONS

Molcajetes improve with use and age as they absorb spices. The rough interior texture is perfect for crushing and grinding spices, prepping salsas, and making guacamole and pesto.

USE AND CARE

When using your molcajete, always remember to place it on a cloth to avoid scratching tables and countertops. Although a molcajete can be heated, avoid exposing it to drastic changes in temperature. Hand wash with hot water and a stiff brush. Never use soap because soap can get into the crevices and change the flavor of your food. Dry thoroughly.

CURING AND SEASONING

Because they are made of lava stone, the surface of your molcajete will be rough and grit can easily be loosened when you start using it. Before using your molcajete for the first time, you will need to cure and season it to avoid getting grit in your food. The curing and seasoning process will take some time, so for best results, don't rush or skip steps.

1. Start by placing your molcajete on a towel or cloth so you don't scratch your work surface.
2. Using your pestle, grind along the inside of the mortar to loosen up as much grit as possible. Be sure to grind up and down all sides, not just the bottom, and use both sides of the pestle.
3. Now rinse your molcajete and pestle really well with hot water and a stiff brush, pat it dry. Some people like to soak it in hot water for several hours, but it's not absolutely necessary.
4. Pour in a handful of uncooked rice and grind to a powder using your pestle. Again, be sure to grind up and down all sides and use both sides of the pestle. You can add a little bit of water to the rice to make the grinding easier. As you do this first grind, your rice will likely turn grey as it mixes with the grit.
5. Discard the rice and gently rinse your molcajete but do not scrub with a brush. You want the rice to stay in the crevices as part of the curing process.
6. Pat dry and repeat the process as many times as needed until the rice stays white and has no grit in it.
7. After doing a final rinse, your molcajete is ready to season.
8. Since everyone's taste are different, when seasoning your molcajete, you will want to use flavors you like. Some suggestions are garlic cloves, onion, cumin seeds, rock salt, cilantro, and peppers. You can also add a drop or two of olive oil.
9. Grind these spices into a paste and let it sit overnight so that the molcajete can absorb the flavors. Wash with hot water and a stiff brush. Remember, avoid using soap so your food doesn't end up tasting soapy.

There are many YouTube videos on how to do this process. This one we feel is quite good and very simple.

