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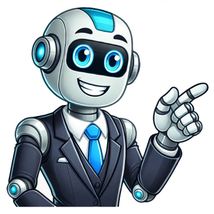

Leftover tamale masa is a common occurrence for those who enjoy making tamales at home. But what do you do with that extra masa once all the tamales are made? Don't let it go to waste! There are plenty of delicious ways to repurpose leftover tamale masa into new and exciting dishes. In this article, we will explore two versions of a recipe that make the most of leftover tamale masa, as well as discuss some interesting trends related to this specific topic. Version 1: Tamale Pie Ingredients: – Leftover tamale masa – Cooked shredded chicken – Enchilada sauce – Shredded cheese – Sliced black olives – Chopped green onions – Sliced jalapenos Instructions: 1. Preheat your oven to 350 degrees Fahrenheit. 2. Spread the leftover tamale masa in the bottom of a baking dish to form a crust. 3. Layer on the cooked shredded chicken. 4. Pour enchilada sauce over the chicken. 5. Sprinkle shredded cheese, sliced black olives, chopped green onions, and sliced jalapenos on top. 6. Bake in the oven for 25-30 minutes, or until the cheese is melted and bubbly. 7. Serve hot and enjoy! Version 2: Tamale Casserole Ingredients: – Leftover tamale masa – Ground beef – Taco seasoning – Salsa – Corn – Black beans – Shredded cheese – Chopped cilantro – Sour cream Instructions: 1. Preheat your oven to 375 degrees Fahrenheit. 2. Brown ground beef in a skillet and season with taco seasoning. 3. In a baking dish, spread the leftover tamale masa to form a base. 4. Layer on the seasoned ground beef. 5. Top with salsa, corn, black beans, shredded cheese, and chopped cilantro. 6. Bake in the oven for 20-25 minutes, or until the cheese is melted and bubbly. 7. Serve hot with a dollop of sour cream on top. Now that we have two delicious recipes to use up leftover tamale masa, let's explore some interesting trends related to this topic. Trend 1: Fusion Cuisine One trend that has been gaining popularity in the culinary world is fusion cuisine. Chefs are constantly experimenting with combining different flavors and cooking techniques from various cultures to create unique and innovative dishes. Repurposing leftover tamale masa is a perfect opportunity to get creative with fusion cuisine. You can incorporate flavors from Mexican, American, and other cuisines to create a dish that is truly one-of-a-kind. Trend 2: Sustainable Cooking Another trend that is becoming more prevalent in the food industry is sustainable cooking. With concerns about food waste and environmental impact on the rise, many chefs and home cooks are looking for ways to make the most of every ingredient and reduce their carbon footprint. Using up leftover tamale masa in new and exciting dishes is a great example of sustainable cooking, as it helps to minimize food waste and maximize flavor. Trend 3: Comfort Food Revival In recent years, there has been a resurgence of interest in comfort food classics. People are craving dishes that are hearty, satisfying, and reminiscent of home-cooked meals. Leftover tamale masa can be transformed into comforting dishes like tamale pie or tamale casserole that are sure to warm the soul and satisfy any craving for comfort food. Trend 4: DIY Cooking With the rise of social media and online platforms, more and more people are turning to DIY cooking at home. From baking bread to fermenting vegetables, there is a renewed interest in homemade cooking and experimenting with new recipes. Repurposing leftover tamale masa is a fun and creative way to get hands-on in the kitchen and explore the possibilities of homemade cuisine. Now, let's hear from some professionals in the culinary world about their thoughts on what to do with leftover tamale masa. "I love the versatility of tamale masa and how it can be used to create a wide range of dishes beyond traditional tamales. Repurposing leftovers is a great way to think outside the box and experiment with new flavors and textures." – Chef "Using up leftover tamale masa is not only a delicious way to prevent food waste, but it also allows for endless creativity in the kitchen. I always encourage my clients to think creatively about how they can repurpose ingredients to create new and exciting dishes." – Nutritionist "As a food blogger, I am always looking for ways to inspire my readers to get creative in the kitchen. Leftover tamale masa is the perfect ingredient to experiment with and create unique dishes that are sure to impress." – Food Blogger Now, let's address some common concerns and questions related to what to do with leftover tamale masa. 1. Can leftover tamale masa be frozen for later use? Yes, leftover tamale masa can be frozen in an airtight container for up to three months. Simply thaw it in the refrigerator before using in a recipe. 2. Can leftover tamale masa be used to make sweet dishes? Absolutely! Leftover tamale masa can be sweetened with sugar and cinnamon to make a delicious dessert or breakfast dish. 3. Can leftover tamale masa be used in gluten-free recipes? Yes, tamale masa is naturally gluten-free, making it a great option for those with gluten sensitivities or allergies. 4. Can leftover tamale masa be used in vegan recipes? Yes, tamale masa can be easily adapted to vegan recipes by using plant-based ingredients like vegetable broth and vegan cheese. 5. Can leftover tamale masa be used in tamale soup? Yes, leftover tamale masa can be added to tamale soup to thicken the broth and add a hearty texture. 6. Can leftover tamale masa be used in breakfast dishes? Absolutely! Leftover tamale masa can be used to make savory breakfast dishes like tamale hash or breakfast casserole. 7. Can leftover tamale masa be used in baked goods? Yes, tamale masa can be used in baked goods like muffins, cornbread, and even cakes to add a unique flavor and texture. 8. Can leftover tamale masa be used in tamale pizza? Yes, leftover tamale masa can be spread on a pizza crust to create a delicious tamale-inspired pizza with all your favorite toppings. 9. Can leftover tamale masa be used in tamale lasagna? Yes, tamale masa can be layered with meat, cheese, and sauce to create a delicious tamale lasagna that is sure to be a hit. 10. Can leftover tamale masa be used in empanadas? Yes, tamale masa can be used to make empanadas by wrapping the masa around a savory filling and baking or frying until golden brown. 11. Can leftover tamale masa be used in tamales? Yes, leftover tamale masa can be used to make more tamales by simply adding your favorite fillings and steaming until cooked through. 12. Can leftover tamale masa be used in chili? Yes, tamale masa can be added to chili to thicken the broth and add a unique corn flavor to the dish. In conclusion, leftover tamale masa is a versatile ingredient that can be used in a variety of creative and delicious dishes. Whether you choose to make tamale pie, tamale casserole, or experiment with fusion cuisine, there are endless possibilities for repurposing leftover tamale masa in the kitchen. Embrace sustainability, comfort food revival, and DIY cooking trends by getting creative with your leftovers and enjoying the delicious results. So next time you have leftover tamale masa, don't let it go to waste – instead, use it to create something new and exciting that will delight your taste buds and impress your family and friends. Corn dough used in Latin American dishes For other uses, see Masa (disambiguation)."Masa flour" redirects here. For corn flour, see Maize flour.MasaMasa dough for tortillasTypeDoughAssociated cuisineMexicanMain ingredientsHominy Media: Masa Masa or masa de maíz (English: /ˈmɑːsə/; Spanish pronunciation: ['masa]) is a dough made from ground nixtamalized maize. It is used for making corn tortillas, gorditas, tamales, pupusas, and many other Latin American dishes. It is dried and powdered into a flour form called harina de maíz or masa harina. Masa is reconstituted by mixing with water before using it in cooking.[1] In Spanish, masa harina translates simply to 'dough flour', and can refer to many other types of dough. Field corn grain is dried and then treated by cooking the mature, hard grain in a diluted solution of slaked lime (calcium hydroxide) or wood ash, and then letting it soak for many hours. The soaked maize is then rinsed thoroughly to remove the unpalatable flavor of the alkali. This process is nixtamalization, and it produces hominy, which is ground into a relatively dry dough to create fresh masa. The fresh masa can be sold or used directly, or can be dehydrated and blended into a powder to create masa harina, or masa flour. Lime and ash are highly alkaline: the alkalinity helps the dissolution of hemicellulose, the major glue-like component of the maize cell walls, and loosens the hulls from the kernels and softens the corn. Some of the corn oil is broken down into emulsifying agents (monoglycerides and diglycerides), while bonding of the corn proteins to each other is also facilitated. The divalent calcium in lime acts as a cross-linking agent for protein and polysaccharide acidic side chains.[2] The chemical changes in masa allow dough formation, and also allow the nutrient niacin to be absorbed by the digestive tract. By contrast, untreated cornmeal is unable to form a dough on the addition of water, and a diet heavily reliant on its consumption is a risk factor for pellagra.[3] The ground product can be called masa nixtamalera. In Central American and Mexican cuisine, masa nixtamalera is cooked with water and milk to make a thick, gruel-like beverage called atole. When made with chocolate and sugar, it becomes atole de chocolate. Adding anise and piloncillo to this mixture creates champurrado, a popular breakfast drink. Maize flour ^ Kennedy, Diana (1975). The Tortilla Book. Harper and Row. ISBN 9780060123475. ^ Harold McGee (2004). On Food and Cooking: The Science and Lore of the Kitchen. New York, New York (USA): Scribner. p. 478. ISBN 978-0-684-80001-1. Retrieved 23 January 2013. ^ "Maize in human nutrition". United Nations Food and Agriculture Organization. 1992. Retrieved 2007-01-12. Retrieved from " Skip to main content Reddit and its partners use cookies and similar technologies to provide you with a better experience. By accepting all cookies, you agree to our use of cookies to deliver and maintain our services and site, improve the quality of Reddit, personalize Reddit content and advertising, and measure the effectiveness of advertising. By rejecting non-essential cookies, Reddit may still use certain cookies to ensure the proper functionality of our platform. For more information, please see our Cookie Notice and our Privacy Policy. Masa flour, or masa harina, is so much more than just a tortilla ingredient. This nixtamalized corn flour opens a world of culinary possibilities, from savory tamales and comforting atole to crispy sopes and even unexpected desserts. Mastering masa harina means unlocking a whole new dimension of flavor and texture in your kitchen, offering a delicious gateway to authentic Latin American cuisine and beyond. Do you like this article? Understanding Masa Harina: The Foundation of FlavorBefore diving into recipes, let's understand what makes masa harina so special. Unlike regular cornmeal, masa harina undergoes nixtamalization, an ancient process where corn kernels are cooked and soaked in an alkaline solution, usually lime water (calcium hydroxide). This process softens the kernels, making nutrients more bioavailable and unlocking a distinct flavor profile. The kernels are then ground into a flour. This treatment is what gives masa harina its unique taste, texture, and nutritional value.The Classic: Tortillas, Tacos, and BeyondWhile often the first thing that comes to mind, the seemingly simple tortilla is the perfect starting point for understanding masa harina.Fresh Tortillas: A Step-by-Step GuideMaking fresh tortillas is a surprisingly simple process. You'll need:2 cups masa harina1 ½ cups warm water (approximate)Tortilla press (optional, but highly recommended)Plastic wrap or Ziploc bag cut openMix the masa harina and water in a bowl until a soft, pliable dough forms. Let it rest for 15-20 minutes. Form the dough into small balls (about the size of golf balls). Place each ball between two sheets of plastic wrap and press using a tortilla press. Carefully peel off the plastic and cook the tortilla on a hot, dry comal or cast iron skillet for about 30-60 seconds per side, until lightly browned and slightly puffed. Keep warm in a tortilla warmer or wrapped in a clean kitchen towel.Expanding Your Taco RepertoireFresh tortillas open the door to endless taco possibilities. Consider venturing beyond standard fillings:Al Pastor: Marinated pork cooked on a vertical spit and served with pineapple.Carnitas: Slow-cooked, shredded pork that's crisp on the outside and tender on the inside.Vegetarian Options: Roasted vegetables, black beans, and crumbled cotija cheese.Beyond the Expected: Exploring Masa's VersatilityMasa harina's unique characteristics lend themselves to a variety of dishes, showcasing its versatility.Tamales: A Labor of Love, A Burst of FlavorTamales are a classic, filled with savory or sweet ingredients and steamed in corn husks or banana leaves. The masa dough, enriched with lard or vegetable shortening, is the heart of the tamale.Sopes and Huaraches: Crispy, Satisfying BasesSopes and Huaraches are thick, disc-shaped (sopes) or oblong (huaraches) masa bases that are lightly fried or grilled and then topped with various ingredients. They offer a satisfying crunch and a hearty meal.Atole: A Comforting Warm DrinkAtole is a traditional hot beverage made with masa harina, water or milk, and spices like cinnamon. It's a comforting and nourishing drink, perfect for cooler weather.Gorditas: Stuffed Masa Pockets of DeliciousnessGorditas are thick masa patties that are griddled or fried and then split open and filled with various ingredients like chicharron, beans, or cheese.Unexpected Desserts: Masa's Sweet SideMasa harina can also be used in desserts, adding a unique texture and flavor.Masa Cakes: Dense and flavorful cakes that pair well with fruit compotes or whipped cream.Churros: While typically made with wheat flour, masa harina can be added to churro dough for a slightly different texture and flavor.Frequently Asked Questions (FAQs)1. What's the difference between masa harina and cornmeal?The key difference is nixtamalization. Cornmeal is simply ground corn, while masa harina is made from corn that has undergone this alkaline treatment. This process changes the flavor, texture, and nutritional properties of the corn.2. Can I use regular cornmeal as a substitute for masa harina?No, you cannot. The nixtamalization process is crucial to the final product. Using regular cornmeal will result in a different texture and flavor, and the dough won't bind properly.3. Where can I buy masa harina?Masa harina is typically found in the international aisle of most supermarkets, particularly in stores with a large Hispanic customer base. You can also find it at Latin American grocery stores and online retailers.4. How do I store masa harina?Store masa harina in an airtight container in a cool, dry place. Properly stored, it can last for several months.5. My tortilla dough is too dry and crumbly. What can I do?Gradually add more water, a tablespoon at a time, until the dough becomes soft and pliable. Knead the dough gently to help it come together. Let the dough rest for at least 15 minutes, which allows the masa harina to fully absorb the water.6. My tortillas are sticking to the pan. What am I doing wrong?Make sure your comal or skillet is hot enough before cooking the tortillas. Also, ensure that the pan is clean and dry. A well-seasoned cast iron skillet is ideal.7. Can I make masa harina at home?Yes, but it's a time-consuming process that requires cooking and soaking the corn in lime water (calcium hydroxide) and then grinding it. It's generally easier and more convenient to purchase pre-made masa harina.8. What is the best type of fat to use for tamales?Traditionally, lard is used for tamales, which provides a rich flavor and tender texture. However, vegetable shortening is a common substitute and a good option for vegetarians.9. How can I make my tamales extra flavorful?Use homemade broth instead of water when making the masa dough. You can also add spices like chili powder, cumin, and garlic powder to the dough.10. Can I freeze masa dough?Yes, you can freeze masa dough. Wrap it tightly in plastic wrap and then place it in a freezer bag. It can be stored in the freezer for up to 3 months. Thaw it in the refrigerator overnight before using.11. What are some common fillings for sopes and huaraches?Popular fillings include refried beans, shredded chicken or beef, lettuce, tomatoes, onions, salsa, queso fresco, and crema.12. Is masa harina gluten-free?Yes, pure masa harina is gluten-free because it is made from corn. However, always check the packaging to ensure that it has not been processed in a facility that also handles wheat products, as cross-contamination can occur. Look for certifications that guarantee the product is gluten-free.Masa Mastery: A Culinary JourneyExploring the versatility of masa harina is an adventure that rewards both novice and experienced cooks. From perfecting the humble tortilla to crafting complex tamales and innovative desserts, the possibilities are endless. By understanding the fundamentals of masa harina and experimenting with different recipes, you can unlock a world of authentic flavors and create dishes that will impress your friends and family. Embrace the journey, and you'll find that masa harina becomes an indispensable ingredient in your kitchen.Watch this awesome video to spice up your cooking! Masa, the traditional dough used to make tortillas, tamales, and other Latin American staples, is a versatile ingredient that can be repurposed in a variety of delicious ways. Whether you're a seasoned chef or a culinary novice, leftover masa can be transformed into a range of mouth-watering dishes that are sure to impress. In this article, we'll delve into the world of leftover masa and explore the numerous possibilities for using it up, from savory meals to sweet treats. Understanding Masa and Its Uses Before we dive into the creative uses for leftover masa, it's essential to understand what masa is and how it's typically used. Masa is a type of dough made from corn that has been treated with lime, which removes the hulls and makes the corn more easily grindable. The resulting dough is pliable, slightly sweet, and incredibly versatile. Masa is a fundamental ingredient in many Latin American cuisines, including Mexican, Guatemalan, and Salvadoran cooking. The Traditional Uses of Masa Traditionally, masa is used to make a range of dishes, including: Masa is most commonly used to make tortillas, which are thin, round flatbreads that are a staple in many Latin American countries. Tortillas are used to make tacos, tostadas, and other dishes. Masa is also used to make tamales, which are steamed cornmeal dough filled with meat, cheese, or vegetables. Masa can be used to make other traditional dishes, such as pupusas, which are thick, stuffed corn tortillas, and arepas, which are cornmeal flatbreads that are popular in Colombia and Venezuela. Embracing Leftover Masa While masa is a versatile ingredient, it can be challenging to use up leftover masa, especially if you're not familiar with its properties. However, with a little creativity, leftover masa can be transformed into a range of delicious dishes that are perfect for using up leftover ingredients. By getting creative with leftover masa, you can reduce food waste, save money, and enjoy a range of new and exciting flavors. Creative Uses for Leftover Masa So, what can you do with leftover masa? The possibilities are endless, but here are a few ideas to get you started: Savory Dishes Leftover masa can be used to make a range of savory dishes, including: Masa cakes, which are crispy, pan-fried patties made from leftover masa and filled with cheese, meat, or vegetables. Masa empanadas, which are pastry pockets filled with meat, cheese, or vegetables and baked or fried until golden brown. Masa fritters, which are crispy, deep-fried balls made from leftover masa and often served with a side of salsa or guacamole. Sweet Treats Leftover masa can also be used to make a range of sweet treats, including: Masa cookies, which are sweet, crumbly cookies made from leftover masa and often flavored with vanilla, cinnamon, or other spices. Masa cakes, which are moist, sweet cakes made from leftover masa and often topped with a creamy frosting or glaze. Masa pudding, which is a creamy, sweet pudding made from leftover masa and often flavored with vanilla, chocolate, or other ingredients. Delicious Recipes Using Leftover Masa Now that we've explored the creative uses for leftover masa, let's dive into some delicious recipes that showcase the versatility of this ingredient. Here's a simple recipe for masa cakes that can be made using leftover masa: Ingredients Instructions 2 cups leftover masa, 1/2 cup grated cheese, 1/4 cup chopped onion, 1/4 cup chopped cilantro, 1 egg, salt and pepper to taste Preheat a non-stick skillet or griddle over medium heat. In a large bowl, combine the leftover masa, cheese, onion, cilantro, and egg. Mix well until a dough forms. Divide the dough into 4-6 equal pieces, depending on the desired size of your cakes. Shape each piece into a ball and then flatten slightly into a patty. Cook the patties for 3-4 minutes on each side, until crispy and golden brown. Serve hot with your favorite toppings. Tips and Variations When working with leftover masa, it's essential to keep a few tips and variations in mind: Use leftover masa within a day or two of making it, as it can dry out and become less pliable over time. Experiment with different flavors and ingredients, such as spices, herbs, and cheeses, to create unique and delicious dishes. Consider adding other ingredients, such as cooked meats, vegetables, or beans, to your masa cakes or empanadas for added flavor and nutrition. Conclusion Leftover masa is a versatile ingredient that can be transformed into a range of delicious dishes, from savory meals to sweet treats. By getting creative with leftover masa, you can reduce food waste, save money, and enjoy a range of new and exciting flavors. Whether you're a seasoned chef or a culinary novice, leftover masa is a great way to add some excitement to your cooking routine. So next time you're faced with leftover masa, don't throw it away – get creative and see what delicious dishes you can come up with! Remember to always store leftover masa in an airtight container in the refrigerator to keep it fresh for as long as possible. Don't be afraid to experiment with different ingredients and flavors to create unique and delicious dishes using leftover masa. With these tips and ideas, you'll be well on your way to unlocking the potential of leftover masa and enjoying a range of delicious meals and treats. So go ahead, get creative, and see what you can do with leftover masa! What is leftover masa and how can it be repurposed? Leftover masa refers to the remaining dough or mixture of corn flour, water, and other ingredients used to make traditional Latin American dishes such as tamales, tortillas, or arepas. Repurposing leftover masa is an excellent way to reduce food waste and create new, delicious meals. By thinking outside the box, home cooks and professional chefs can transform this humble ingredient into a variety of creative dishes, from savory snacks to sweet treats. One of the key benefits of repurposing leftover masa is its versatility. Depending on the type of masa and its consistency, it can be rehydrated, reshaped, or mixed with other ingredients to create new textures and flavors. For example, leftover tamale masa can be rehydrated and formed into small balls, which can then be fried or baked to create crispy, cheesy bites. Alternatively, leftover arepa masa can be mixed with sugar, eggs, and milk to create a sweet, pancake-like breakfast dish. By experimenting with different techniques and ingredients, the possibilities for repurposing leftover masa are endless. What are some creative uses for leftover masa in savory dishes? Leftover masa can be used to add depth and texture to a variety of savory dishes, from soups and stews to casseroles and salads. One creative use for leftover masa is to make masa cakes or patties, which can be pan-fried or baked and served as a side dish or used as a base for tacos or sandwiches. Leftover masa can also be used to thicken soups or stews, adding a rich, corn-flavored texture to dishes like posole or menudo. Additionally, leftover masa can be mixed with cheese, herbs, and spices to create a flavorful stuffing for meats or vegetables. Another creative use for leftover masa is to make empanadas or other types of savory pastries. By mixing leftover masa with meat, cheese, or vegetables, and then wrapping it in a dough made from the same masa, home cooks can create delicious, flaky pastry pockets that are perfect for snacking or as a light meal. Leftover masa can also be used to make masa-crusted chicken or fish, adding a crunchy, flavorful coating to baked or fried proteins. With a little creativity, leftover masa can be transformed into a wide range of savory dishes that are both delicious and satisfying. Can leftover masa be used in sweet dishes, and if so, how? Yes, leftover masa can be used in sweet dishes, adding a unique texture and flavor to a variety of desserts and snacks. One popular use for leftover masa in sweet dishes is to make sweet tamales, which can be filled with fruits, nuts, or chocolate. Leftover masa can also be mixed with sugar, eggs, and milk to create a sweet, pancake-like batter that can be cooked on a griddle or in a frying pan. Additionally, leftover masa can be used to make masa-based cookies or cakes, which can be flavored with vanilla, cinnamon, or other sweet spices. To use leftover masa in sweet dishes, it's often necessary to adjust the ratio of ingredients and add more sugar or other sweeteners to balance out the flavor. For example, when making sweet tamales, the masa may need to be mixed with more sugar and spices to counteract the savory flavor of the corn. Similarly, when making masa-based cookies or cakes, the recipe may need to be adjusted to include more eggs, milk, or butter to create a richer, more tender texture. By experimenting with different ingredients and ratios, home cooks can create a wide range of sweet dishes using leftover masa that are both delicious and unique. How can leftover masa be stored and preserved for later use? Leftover masa can be stored and preserved for later use by wrapping it tightly in plastic wrap or aluminum foil and refrigerating or freezing it. When refrigerating leftover masa, it's best to use it within a day or two, as it can dry out and become less pliable over time. When freezing leftover masa, it's best to divide it into smaller portions and wrap each portion tightly in plastic wrap or aluminum foil, as this will make it easier to thaw and rehydrate only what is needed. To rehydrate frozen leftover masa, simply thaw it in the refrigerator or at room temperature, and then mix it with a little water or broth to restore its original texture and consistency. It's also possible to dry leftover masa in the sun or in a low-temperature oven, which will allow it to be stored for longer periods of time. Dried masa can be rehydrated by soaking it in water or broth, and then mixing it with other ingredients to create a variety of dishes. By storing and preserving leftover masa properly, home cooks can reduce food waste and enjoy the benefits of this versatile ingredient for weeks or even months to come. What are some tips for working with leftover masa to create new recipes? When working with leftover masa, it's essential to be flexible and open to new ideas and possibilities. One tip for creating new recipes with leftover masa is to experiment with different ingredients and flavor combinations, such as mixing it with herbs, spices, or other types of flour. Another tip is to think about the texture and consistency of the masa, and how it can be used to add depth and interest to a dish. For example, leftover tamale masa can be crumbled and used as a topping for salads or soups, while leftover arepa masa can be formed into small balls and fried until crispy. To take your leftover masa recipes to the next level, consider adding other ingredients that complement the flavor and texture of the masa. For example, if you're making a savory dish, you might add some diced onions, garlic, or cheese to give it more flavor. If you're making a sweet dish, you might add some cinnamon, vanilla, or nuts to give it more depth and interest. By thinking creatively and experimenting with different ingredients and techniques, home cooks can create a wide range of delicious and innovative dishes using leftover masa. With a little practice and patience, the possibilities are endless, and the results are sure to be delicious. Are there any cultural or traditional recipes that use leftover masa, and if so, what are they? Yes, there are many cultural and traditional recipes that use leftover masa, particularly in Latin American cuisine. One example is the traditional Mexican dish known as "tamales de elote," which uses leftover tamale masa to make sweet, corn-filled tamales. Another example is the Colombian dish known as "arepas de queso," which uses leftover arepa masa to make crispy, cheese-filled pastries. In many Latin American countries, leftover masa is also used to make a variety of sweet and savory fried doughs, such as "churros" or "sopapillas," which are often drizzled with honey or sprinkled with sugar. These traditional recipes often rely on the versatility and adaptability of leftover masa, which can be rehydrated, reshaped, and reseasoned to create a wide range of dishes. By learning about and respecting these cultural and traditional recipes, home cooks can gain a deeper appreciation for the history and significance of leftover masa, and develop new skills and techniques for working with this ingredient. Whether you're making a traditional dish or creating your own innovative recipe, leftover masa is a delicious and versatile ingredient that is sure to inspire and delight. With its rich flavor and texture, it's no wonder that leftover masa has been a staple in many Latin American cuisines for generations. Fresh corn masa is a dough made from dried field corn that has been soaked in an alkaline solution, cooked, and ground—a process known as nixtamalization. It is a primary ingredient in the cuisines of Central America and is used to make a plethora of dishes, including tamales and tortillas, which might call for a coarser or more finely ground masa depending on the style. It can be a bit of a project to make fresh masa at home, but it can often be found in Mexican or Central American markets. If you have a local tortillería, they'll often sell you the fresh stuff by the pound, and some retailers, including Tortillería Nixtamal, offer shipping for online orders. Fresh masa turns quickly, so use it within the first 48 hours of purchase. Masa harina, which is a dried, shelf-stable version, is often a suitable substitute (and some recipes are formulated specifically for it), but be prepared to adjust the texture of the dough with more or less liquid, and expect a less fluffy and flavorful final product. If substituting, look for a high-quality masa harina like those from Masienda. Michael ToolanNative to Central America and Southern Mexico, chipilín leaves impart a grassy and earthy flavor into the dough, which is perfectly balanced with salty queso fresco and a quick homemade salsa roja. Get the recipe >Sopa de Chipilín With Masa DumplingsMichael ToolanSoup and dumplings occur in just about every cuisine. This simple rendition of the classic pairing features a broth naturally thickened with starchy field corn and punctuated by soft, cheese-filled dumplings. Get the recipe >Pozol de Cacao (Chocolate Corn Drink)Michael ToolanIf you're looking for a comforting and nourishing twist on a chilled chocolate beverage, look no further. Thickened slightly with fresh masa, pozol de cacao will leave you pleasantly surprised at how refreshing it can be. Be sure to source the highest-quality chocolate you can for the best taste and texture. Get the recipe >Bean Dobladas With Amaranth and OnionsPhoto: Murray Hall • Food Styling: Thu BuserIn the same vein as quesadillas, these folded pockets of masa dough are stuffed with stewed black beans and griddled until golden. They're perfect for group gatherings as quick bites to snack on and are best eaten warm from the pan. We recommend forming and cooking them in an assembly-line fashion, with one batch being served as the next is cooked. Get the recipe >Blue Corn Pellizcadas With Salsa and Queso FrescoChristina HolmesMade from heirloom blue corn masa, the miniature bowl shapes can hold a variety of salsas and cheeses. If you're unable to find blue corn masa at your local grocer, classic yellow corn masa will do the trick. Get the recipe >Christina HolmesThese meatless tamales encase blue corn masa and black beans inside banana leaves. Lean yet satisfying, they're best served with homemade charred tomato and chile salsa. Get the recipe >Heami LeePortable and crunchy, these empanadas are best eaten while still hot and crispy after a quick, shallow fry. Get the recipe >Heami LeeMany restaurants make their own masa, and now you can, too! While the process is time-consuming, you'll really taste the difference in your next batch of homemade tortillas or tamales. Get the recipe >Corn Tamales With Tomatillo SalsaHeami LeeConsider these tamales a blank slate for a myriad of fillings; whether braised meats, stewed beans, or loads of cheese, they're a perfect choice for feeding a large crowd. To save time, we recommend prepping them ahead of time and steaming them close to serving. Get the recipe >Photo: Murray Hall • Food Styling: Jessie YuChenThis rustic Yucatecan soup transforms humble fish scraps into a rich, aromatic broth, infused with citrus, guajillo chiles, and epazote. Topped with tender masa dumplings known as chochoyotes, it's a comforting dish rooted in tradition and resourcefulness. Get the recipe >Pastelitos de Hongos (Mushroom Pastelitos)Ren Fuller (Courtesy Ten Speed Press)These Salvadoran pastelitos, filled with sautéed mushrooms and tender vegetables, are a beloved street food and are perfect for feeding a crowd. Adapted from The SalviSoul Cookbook by Karla Tatiana Vasquez, this recipe features a subtly sweet corn masa dough enhanced with chicken bouillon powder for added umami. Feel free to substitute with vegetable bouillon powder for a vegetarian or vegan option. Get the recipe >Christopher TestaniIt's safe to say Texans are fiercely proud people, especially when it comes to some of the state's best-known dishes. Beyond barbecue, few dishes are as highly regarded as Texas chili. While each household might have its own version, the general rule is this: Let the chiles and the beef be the star, and never add beans. We love this version that uses masa harina as a thickener, as it lends a velvety texture after the mixture has slowly cooked for several hours. Get the recipe >Bryan FordThis recipe comes from one of SAVEUR's favorite bakers, Bryan Ford. Masa harina provides the base for these crunchy cookies, which are coated with panela, a type of raw cane sugar. The dough is infused with a bit of cocoa powder for a touch of bitterness, and a mixture of farmer cheese, butter, and sour cream provides a hit of richness. These cookies perfectly pair with a cup of coffee, tea, or a refreshing horchata. Get the recipe >Leila AshtariThese rustic Mexican street snacks feature earthy and creamy ayocote beans mashed with epazote and cumin, encased in fresh masa, and griddled until crisp; topped with salsa, diced onion, and queso fresco, they offer a hearty, plant-based bite. If you're unable to find ayocote beans, standard black beans will do in a pinch. You can source fresh or dried epazote at your local Latin grocery store, but can also substitute Mexican oregano. Get the recipe >SAVEUR EditorsIf you've been to San Antonio, it's likely that you've seen these deep-fried versions of tortillas, which are a staple of the city's Tex-Mex cuisine. If you don't eat chicken, feel free to swap out the filling for another protein. Pork, beef, or stewed beans would all benefit from the same treatment. Get the recipe >Joseph De LeoNow that you've got some masa harina on hand, satisfy your sweet tooth with this twist on the classic Southern dessert. Get the recipe >Gorditas Zacatecanas (Zacatecan Baked Masa Cakes)Todd ColemanTranslated to "little fat ones", these gorditas forgo the classic method of pan-frying in oil for a lighter twist: Baking on a sheet tray cuts down on oil and makes for easier cleanup. Get the recipe >Pupusas Con Curtido (Masa Cakes With Spicy Slaw)Penny De Los SantosRich and filling, Salvadoran pupusas are one of our go-tos when cooking with fresh masa. They can be stuffed with meat, beans, cheese, or a combination of the three, and the curtido comes together quickly to provide a bright, tangy crunch. Get the recipe > Masa is nixtamalized maize. Compared to other grains, masa has an increased bioavailability of niacin improved protein quality, increased calcium levels, and reduced mycotoxins content.2 How masa works Function of lime (alkaline) Alkaline aids in the dissolution of cell walls. It helps loosen the pericarp and facilitate its removal, which makes the production of a dough possible.3 A mixture of untreated maize flour with water results in porridge instead of a dough. Gelatinization of starch during alkaline cooking and steeping of corn is inhibited by the amylose-calcium interaction, this avoids sticky dough and helps keep the starch crystallinity.3 This also makes the final product crispy. Function of gums4 Water retention capability in masa is critical to make good quality tortillas, which are soft and can be rolled into a "taco" form without damage. Commercially, corn masa flour is formulated with gums and preservatives to retain water and improve physicochemical properties and textural characteristics. The gums increase the viscosity of masa. The optimum gum level is 0.5% (w/w) when producing corn masa flour. Influence of oil5 Autoxidation of oil causes off-flavors and off-odors of dry corn masa flours, which reduce consumer acceptability of the corn tortillas. The absence of oil didn't affect dough stickiness or tortilla rollability. Low content of oil adversely and significantly affected the typical corn tortilla flavor. The presence of oil significantly improved tortilla firmness and chewiness. Commercial Production There are several stages for corn masa flour production using nixtamalization process, the traditional method used.2 First, dried maize is soaked in a solution of water with lime, often with ashes mixed in. The grain is then cooked, steeped, drained, and rinsed multiple times. After which, the grain is then ground to make masa. Masa can be further dried into masa flour. Masa can also be produced from an extruder.6 Dry, raw corn kernels are first ground in a cereal grinder. The resulting meal is then combined with calcium hydroxide in a powder mixer and fed continuously through an extruder along with a controlled flow of cold water. With this method, when the lime content is 0.2%, the resulting product is crispy and cooks fast. The extruded masa has the same organoleptic properties as lime heat-treated masa. The flour pasting properties (viscosity) and water absorption index are not significantly different from the traditionally prepared products. Application Both fresh masa and corn masa flour can be used to make tortillas. The advantage of corn masa flour is that it can be stored a long time without affecting its quality. Dry masa flour is rehydrated with 70% water to obtain fresh masa at the approximate consistency to make tortillas. Corn masa flour has a longer shelf life when stored at a lower temperature compared with a higher temperature storage due to the oil autoxidation. It has been reported that dry corn masa flour has a shelf-life of 23 weeks when stored at 25 oC, but only 9 weeks at 45 oC.5 FDA regulation FDA approved folic acid fortification of corn masa flour. The approval allows manufacturers to voluntarily add up to 0.7 milligrams of folic acid per pound of corn masa flour, consistent with the levels of certain other enriched cereal grains.1 References "Press Announcements – FDA Approves Folic Acid Fortification of Corn Masa Flour." U S Food and Drug Administration Home Page. 14 Apr. 2016. www.fda.gov/newsevents/newsroom/pressannouncements/ucm496104.htm. Accessed 15 May 2017. Gwirtz, Jeffrey A., and Maria Nieves Garcia-Casal. "Processing Maize Flour and Corn Meal Food Products." Annals of the New York Academy of Sciences 1312.1 (2013): 66-75. Vargas, H. 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Journal of Food Science 44.3 (1979): 940-41. , the free encyclopedia that anyone can edit. 107,583 active editors 7,026,400 articles in English The hippocampus is a major component of the brain of humans and many other vertebrates. It plays important roles in the consolidation of information from short-term memory to long-term memory, and in spatial memory that enables navigation. In humans and other primates, the hippocampus is located in the archicortex, one of the three regions of allocortex, in each hemisphere. The hippocampus is a structure found in all vertebrates. In Alzheimer's disease (and other forms of dementia), the hippocampus is one of the first regions of the brain to suffer damage; short-term memory loss and disorientation are included among the early symptoms. Damage to the hippocampus can also result from oxygen starvation, encephalitis or medial temporal lobe epilepsy. Since different neuronal cell types are neatly organized into layers in the hippocampus, it has frequently been used as a model system for studying neurophysiology. (Full article...) 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Millennia 2nd millennium Centuries 17th century 18th century 19th century Timelines 17th century 18th century 19th century State leaders 17th century 18th century 19th century Decades 1700s 1710s 1720s 1730s 1740s 1750s 1760s 1770s 1780s 1790s Categories: Births – Deaths Establishments – Disestablishments vte Political boundaries at the beginning of year 1700 Storming of the Bastille, 14 July 1789, an iconic event of the French Revolution. Development of the Watt steam engine in the late 18th century was an important element in the Industrial Revolution in Europe. The American Revolutionary War took place in the late 18th century. The 18th century lasted from 1 January 1701 (represented by the Roman numerals MDCCI) to 31 December 1800 (MDCCC). During the 18th century, elements of Enlightenment thinking culminated in the Atlantic Revolutions. Revolutions began to challenge the legitimacy of monarchical and aristocratic power structures. The Industrial Revolution began mid-century, leading to radical changes in human society and the environment. The European colonization of the Americas and other parts of the world intensified and associated mass migrations of people grew in size as part of the Age of Sail. During the century, slave trading expanded across the shores of the Atlantic Ocean, while declining in Russia[1] and China.[2] Western historians have occasionally defined the 18th century otherwise for the purposes of their work. For example, the "short" 18th century may be defined as 1715–1789, denoting the period of time between the death of Louis XIV of France and the start of the French Revolution, with an emphasis on directly interconnected events.[3][4] To historians who expand the century to include larger historical movements, the "long" 18th century[5] may run from the Glorious Revolution of 1688 to the Battle of Waterloo in 1815[6] or even later.[7] France was the sole world superpower from 1659, after it defeated Spain, until 1815, when it was defeated by Britain and its coalitions following the Napoleonic Wars. In Europe, philosophers ushered in the Age of Enlightenment. This period coincided with the French Revolution of 1789, and was later compromised by the excesses of the Reign of Terror. At first, many monarchies of Europe embraced Enlightenment ideals, but in the wake of the French Revolution they feared loss of power and formed broad coalitions to oppose the French Republic in the French Revolutionary Wars. Various conflicts throughout the century, including the War of the Spanish Succession and the Seven Years' War, saw Great Britain triumph over its rivals to become the preeminent power in Europe. However, Britain's attempts to exert its authority over the Thirteen Colonies became a catalyst for the American Revolution. The 18th century also marked the end of the Polish–Lithuanian Commonwealth as an independent state. Its semi-democratic government system was not robust enough to prevent partition by the neighboring states of Austria, Prussia, and Russia. In West Asia, Nader Shah led Persia in successful military campaigns. The Ottoman Empire experienced a period of peace, taking no part in European wars from 1740 to 1768. As a result, the empire was not exposed to Europe's military improvements during the Seven Years' War. The Ottoman military consequently lagged behind and suffered several defeats against Russia in the second half of the century. In South Asia, the death of Mughal emperor Aurangzeb was followed by the expansion of the Maratha Confederacy and an increasing level of European influence and control in the region. In 1739, Persian emperor Nader Shah invaded and plundered Delhi, the capital of the Mughal Empire. Later, his general Ahmad Shah Durrani scored another victory against the Marathas, the then dominant power in India, in the Third Battle of Panipat in 1761.[8] By the middle of the century, the British East India Company began to conquer eastern India,[9][8] and by the end of the century, the Anglo-Mysore Wars against Tipu Sultan and his father Hyder Ali, led to Company rule over the south.[10][11] In East Asia, the century was marked by the High Qing era, a period characterized by significant cultural and territorial expansion. This period also experienced relative peace and prosperity, allowing for societal growth, increasing literacy rates, flourishing trade, and consolidating imperial power across the vast Qing dynasty's territories. Conversely, the continual seclusion policy of the Tokugawa shogunate also brought a peaceful era called Pax Tokugawa and experienced a flourishment of the arts as well as scientific knowledge and advancements, which were introduced to Japan through the Dutch port of Nagasaki. In Southeast Asia, the Konbaung–Ayutthaya Wars and the Tây Sơn Wars broke out while the Dutch East India Company established increasing levels of control over the Mataram Sultanate. In Africa, the Ethiopian Empire underwent the Zemene Mesafint, a period when the country was ruled by a class of regional noblemen and the emperor was merely a figurehead. The Atlantic slave trade also saw the continued involvement of states such as the Oyo Empire. In Oceania, the European colonization of Australia and New Zealand began during the late half of the century. In the Americas, the United States declared its independence from Great Britain. In 1776, Thomas Jefferson wrote the Declaration of Independence. In 1789, George Washington was inaugurated as the first president. Benjamin Franklin traveled to Europe where he was hailed as an inventor. Examples of his inventions include the lightning rod and bifocal glasses. Túpac Amaru II led an uprising that sought to end Spanish colonial rule in Peru. For a chronological guide, see Timeline of the 18th century. See also: Georgian era Main articles: 1700s, 1710s, 1720s, 1730s, and 1740s Europe at the beginning of the War of the Spanish Succession, 1700 The Battle of Poltava in 1709 turned the Russian Empire into a European power. John Churchill, 1st Duke of Marlborough 1700–1721: Great Northern War between the Russian and Swedish Empires. 1701: Kingdom of Prussia declared under King Frederick I. 1701: The Battle of Feyiase marks the rise of the Ashanti Empire. 1701–1714: The War of the Spanish Succession is fought, involving most of continental Europe.[12] 1702–1715: Camisard rebellion in France. 1703: Saint Petersburg is founded by Peter the Great; it is the Russian capital until 1918. 1703–1711: The Rákóczi uprising against the Habsburg monarchy. 1704: End of Japan's Genroku period. 1704: First Javanese War of Succession.[13] 1706–1713: The War of the Spanish Succession: French troops defeated at the Battle of Ramillies and the Siege of Turin. 1707: Death of Mughal Emperor Aurangzeb leads to the fragmentation of the Mughal Empire. 1707: The Act of Union is passed, merging the Scottish and English Parliaments, thus establishing the Kingdom of Great Britain.[14] 1708: The Company of Merchants of London Trading into the East Indies and English Company Trading to the East Indies merge to form the United Company of Merchants of England Trading to the East Indies. 1708–1709: Famine kills one-third of East Prussia's population. 1709: Foundation of the Hotak Empire. 1709: The Great Frost of 1709 marks the coldest winter in 500 years, contributing to the defeat of Sweden at Poltava. 1710: The world's first copyright legislation, Britain's Statute of Anne, takes effect. 1710–1711: Ottoman Empire fights Russia in the Russo-Turkish War and regains Azov. 1711: Bukhara Khanate dissolves as local begs seize power. 1711–1715: Tuscarora War between British, Dutch, and German settlers and the Tuscarora people of North Carolina. 1713: The Kangxi Emperor acknowledges the full recovery of the Chinese economy since its apex during the Ming. 1714: In Amsterdam, Daniel Gabriel Fahrenheit invents the mercury-in-glass thermometer, which remains the most reliable and accurate thermometer until the electronic era. 1715: The first Jacobite rising breaks out; the British halt the Jacobite advance at the Battle of Sheriffmuir; Battle of Preston. 1716: Establishment of the Sikh Confederacy along the present-day India-Pakistan border. 1716–1718: Austro-Venetian-Turkish War. 1718: The city of New Orleans is founded by the French in North America. 1718–1720: War of the Quadruple Alliance with Spain versus France, Britain, Austria, and the Netherlands. 1718–1730: Tulip period of the Ottoman Empire. 1719: Second Javanese War of Succession.[15] 1720: The South Sea Bubble. 1720–1721: The Great Plague of Marseille. 1720: Qing forces oust Dzungar invaders from Tibet. 1721: The Treaty of Nystad is signed, ending the Great Northern War. 1721: Sack of Shamakhi, massacre of its Shia population by Sunni Lezgins. 1722: Siege of Isfahan results in the handover of Iran to the Hotaki Afghans. 1722–1723: Russo-Persian War. 1722–1725: Controversy over William Wood's halfpence leads to the Drapier's Letters and begins the Irish economic independence from England movement. Mughal emperor Muhammad Shah with the Persian invader Nader Shah. 1723: Slavery is abolished in Russia; Peter the Great converts household slaves into house serfs.[16] 1723–1730: The "Great Disaster", an invasion of Kazakh territories by the Dzungars. 1723–1732: The Qing and the Dzungars fight a series of wars across Qinghai, Dzungaria, and Outer Mongolia, with inconclusive results. 1724: Daniel Gabriel Fahrenheit proposes the Fahrenheit temperature scale. 1725: Austro-Spanish alliance revived. Russia joins in 1726. 1727–1729: Anglo-Spanish War ends inconclusively. 1730: Mahmud I takes over Ottoman Empire after the Patrona Halil revolt, ending the Tulip period. 1730–1760: The First Great Awakening takes place in Great Britain and North America. 1732–1734: Crimean Tatar raids into Russia.[17] 1733–1738: War of the Polish Succession. Qianlong Emperor 1735–1739: Austro-Russo-Turkish War. 1735–1799: The Qianlong Emperor of China oversees a huge expansion in territory. 1738–1756: Famine across the Sahel; half the population of Timbuktu dies.[18] 1737–1738: Hotak Empire ends after the siege of Kandahar by Nader Shah. 1739: Great Britain and Spain fight the War of Jenkins' Ear in the Caribbean. 1739: Nader Shah defeats a pan-Indian army of 300,000 at the Battle of Karnal. Taxation is stopped in Iran for three years. 1739–1740: Nader Shah's Sindh expedition. 1740: George Whitefield brings the First Great Awakening to New England 1740–1741: Famine in Ireland kills 20 percent of the population. 1741–1743: Iran invades Uzbekistan, Khwarazm, Dagestan, and Oman. 1741–1751: Maratha invasions of Bengal. 1740–1748: War of the Austrian Succession. 1742: Marvel's Mill, the first water-powered cotton mill, begins operation in England.[19] 1742: Anders Celsius proposes an inverted form of the centigrade temperature, which is later renamed Celsius in his honor. 1742: Premiere of George Frideric Handel's Messiah. 1743–1746: Another Ottoman-Persian War involves 375,000 men but ultimately ends in a stalemate. The extinction of the Scottish clan system came with the defeat of the clansmen at the Battle of Culloden in 1746.[20] 1744: The First Saudi State is founded by Mohammed Ibn Saud.[21] 1744: Battle of Toulon is fought off the coast of France. 1744–1748: The First Carnatic War is fought between the British, the French, the Marathas, and Mysore in India. 1745: Second Jacobite rising is begun by Charles Edward Stuart in Scotland. 1747: The Durrani Empire is founded by Ahmad Shah Durrani. 1748: The Treaty of Aix-La-Chapelle ends the War of the Austrian Succession and First Carnatic War. 1748–1754: The Second Carnatic War is fought between the British, the French, the Marathas, and Mysore in India. 1750: Peak of the Little Ice Age. Main articles: 1750s, 1760s, 1770s, 1780s, 1790s, and 1800s 1752: The British Empire adopts the Gregorian Calendar, skipping 11 days from 3 September to 13 September. On the calendar, 2 September is followed directly by 14 September. 1754: The Treaty of Pondicherry ends the Second Carnatic War and recognizes Muhammed Ali Khan Wallajah as Nawab of the Carnatic. 1754: King's College is founded by a royal charter of George II of Great Britain.[22] 1754–1763: The French and Indian War, the North American chapter of the Seven Years' War, is fought in colonial North America, mostly by the French and their allies against the English and their allies. 1755: The great Lisbon earthquake destroys most of Portugal's capital and kills up to 100,000. 1755: The Dzungar genocide depopulates much of northern Xinjiang, allowing for Han, Uyghur, Khalkha Mongol, and Manchu colonization. 1755–1763: The Great Upheaval forces transfer of the French Acadian population from Nova Scotia and New Brunswick. 1756–1763: The Seven Years' War is fought among European powers in various theaters around the world. 1756–1763: The Third Carnatic War is fought between the British, the French, and Mysore in India. 1757: British conquest of Bengal. Catherine the Great, Empress of Russia. 1760: George III becomes King of Britain. 1761: Maratha Empire defeated at Battle of Panipat. 1762–1796: Reign of Catherine the Great of Russia. 1763: The Treaty of Paris ends the Seven Years' War and Third Carnatic War. 1764: Dahomey and the Oyo Empire defeat the Ashanti army at the Battle of Atakpamé. 1764: The Mughals are defeated at the Battle of Buxar. 1765: The Stamp Act is introduced into the American colonies by the British Parliament. 1765–1767: The Burmese invade Thailand and utterly destroy Attuthaya. 1765–1769: Burma under Hsinbyushin repels four invasions from Qing China, securing hegemony over the Shan states. 1766: Christian VII becomes king of Denmark. He was king of Denmark to 1808. 1766–1799: Anglo-Mysore Wars. 1767: Taksin expels Burmese invaders and reunites Thailand under an authoritarian regime. 1768–1772: War of the Bar Confederation. 1768–1774: Russo-Turkish War. 1769: Spanish missionaries establish the first of 21 missions in California. 1769–1770: James Cook explores and maps New Zealand and Australia. 1769–1773: The Bengal famine of 1770 kills one-third of the Bengal population. 1769: The French East India Company dissolves, only to be revived in 1785. 1769: French expeditions capture clove plants in Ambon, ending the Dutch East India Company's (VOC) monopoly of the plant.[23] 1770–1771: Famine in Czech lands kills hundreds of thousands. 1771: The Plague Riot in Moscow. 1771: The Kalmyk Khanate dissolves as the territory becomes colonized by Russians. More than a hundred thousand Kalmyks migrate back to Qing Dzungaria. 1772: Gustav III of Sweden stages a coup d'état, becoming almost an absolute monarch. Encyclopédie, ou dictionnaire raisonné des sciences, des arts et des métiers 1772–1779: Maratha Empire fights Britain and Raghunathrao's forces during the First Anglo-Maratha War. 1772–1795: The Partitions of Poland end the Polish–Lithuanian Commonwealth and erase Poland from the map for 123 years. 1773–1775: Pugachev's Rebellion, the largest peasant revolt in Russian history. 1773: East India Company starts operations in Bengal to smuggle opium into China. 1775: Russia imposes a reduction in autonomy on the Zaporizhian Cossacks of Ukraine. 1775–1782: First Anglo-Maratha War. 1775–1783: American Revolutionary War. 1776: Several kongsi republics are founded by Chinese settlers in the island of Borneo. They are some of the first democracies in Asia. 1776–1777: A Spanish-Portuguese War occurs over land in the South American frontiers. 1776: Illuminati founded by Adam Weishaupt. 1776: The United States Declaration of Independence is adopted by the Second Continental Congress in Philadelphia. 1776: Adam Smith publishes The Wealth of Nations. 1778: James Cook becomes the first European to land on the Hawaiian Islands. 1778: Franco-American alliance signed. 1778: Spain acquires its first permanent holding in Africa from the Portuguese, which is administered by the newly-established La Plata Viceroyalty. 1778: Vietnam is reunified for the first time in 200 years by the Tay Son brothers. The Tây Sơn dynasty has been established, terminating the Lê dynasty. 1779–1879: Xhosa Wars between British and Boer settlers and the Xhosas in the South African Republic. 1779–1783: Britain loses several islands and colonial outposts all over the world to the combined Franco-Spanish navy. 1779: Iran enters yet another period of conflict and civil war after the prosperous reign of Karim Khan Zand. 1780: Outbreak of the indigenous rebellion against Spanish colonization led by Túpac Amaru II in Peru. 1781: The city of Los Angeles is founded by Spanish settlers.George Washington 1781–1785: Serfdom is abolished in the Austrian monarchy (first step; second step in 1848). 1782: The Thonburi Kingdom of Thailand is dissolved after a palace coup. 1783: The Treaty of Paris formally ends the American Revolutionary War. 1783: Russian annexation of Crimea. 1785–1791: Imam Sheikh Mansur, a Chechen warrior and Muslim mystic, leads a coalition of Muslim Caucasian tribes from throughout the Caucasus in a holy war against Russian settlers and military bases in the Caucasus, as well as against local traditionalists, who followed the traditional customs and common law (Adat) rather than the theocratic Sharia.[24] 1785–1795: The Northwest Indian War is fought between the United States and Native Americans. 1785–1787: The Maratha–Mysore Wars concludes with an exchange of territories in the Deccan. 1786–1787: Wolfgang Amadeus Mozart premieres The Marriage of Figaro and Don Giovanni. 1787: The Tuareg occupy Timbuktu until the 19th century. 1787–1792: Russo-Turkish War. 1788: First Fleet arrives in Australia 1788–1790: Russo-Swedish War (1788–1790). 1788: Dutch Geert Adriaans Boomgaard (1788–1899) would become the first generally accepted validated case of a supercentenarian on record.[25][26] Declaration of the Rights of Man and of the Citizen 1788–1789: A Qing attempt to reinstall an exiled Vietnamese king in northern Vietnam ends in disaster. 1789: George Washington is elected the first President of the United States; he serves until 1797. 1789: Quang Trung defeats the Qing army. 1789–1799: French Revolution. 1789: The Liège Revolution. 1789: The Brabant Revolution. 1789: The Inconfidência Mineira, an unsuccessful separatist movement in central Brazil led by Tiradentes 1791: Suppression of the Liège Revolution by Austrian forces and re-establishment of the Prince-Bishopric of Liège. 1791–1795: George Vancouver explores the world during the Vancouver Expedition. 1791–1804: The Haitian Revolution. 1791: Mozart premieres The Magic Flute. 1792–1802: The French Revolutionary Wars lead into the Napoleonic Wars, which last from 1803–1815. 1792: The New York Stock & Exchange Board is founded. 1792: Polish–Russian War of 1792. 1792: Margaret Ann Neve (1792–1903) would become the first recorded female supercentenarian to reach the age of 110.[27][28] 1793: Upper Canada bans slavery. 1793: The largest yellow fever epidemic in American history kills as many as 5,000 people in Philadelphia, roughly 10% of the population.[29] 1793–1796: Revolt in the Vendée against the French Republic at the time of the Revolution. 1794–1816: The Hawkesbury and Nepean Wars, which were a series of incidents between settlers and New South Wales Corps and the Aboriginal Australian clans of the Hawkesbury river in Sydney, Australia. 1795: The Marseillaise is officially adopted as the French national anthem.Napoleon at the Bridge of the Arcole 1795: The Battle of Nu'uanu in the final days of King Kamehameha I's wars to unify the Hawaiian Islands. 1795–1796: Iran invades and devastates Georgia, prompting Russia to intervene and march on Tehran. 1796: Edward Jenner administers the first smallpox vaccination; smallpox killed an estimated 400,000 Europeans each year during the 18th century, including five reigning monarchs.[30] 1796: War of the First Coalition: The Battle of Montenotte marks Napoleon Bonaparte's first victory as an army commander. 1796: The British eject the Dutch from Ceylon and South Africa. 1796–1804: The White Lotus Rebellion against the Manchu dynasty in China. 1797: John Adams is elected the second President of the United States; he serves until 1801. 1798: The Irish Rebellion fails to overthrow British rule in Ireland. 1798–1800: The Quasi-War is fought between the United States and France. 1799: Dutch East India Company is dissolved. 1799: Austro-Russian forces under Alexander Suvorov liberates much of Italy and Switzerland from French occupation. 1799: Coup of 18 Brumaire - Napoleon's coup d'etat brings the end of the French Revolution. 1799: Death of the Qianlong Emperor after 60 years of rule over China. His favorite official, Heshen, is ordered to commit suicide. 1800: On 1 January, the bankrupt VOC is formally dissolved and the nationalized Dutch East Indies are established.[31] Main articles: Timeline of historic inventions § 18th century, and Timeline of scientific discoveries § 18th century The spinning jenny 1709: The first piano was built by Bartolomeo Cristofori 1711: Tuning fork was invented by John Shore 1712: Steam engine invented by Thomas Newcomen 1714: Mercury thermometer by Daniel Gabriel Fahrenheit 1717: Diving bell was successfully tested by Edmond Halley, sustainable to a depth of 55 ft c. 1730: Octant navigational tool was developed by John Hadley in England, and Thomas Godfrey in America 1733: Flying shuttle invented by John Kay 1736: Europeans encountered rubber – the discovery was made by Charles Marie de La Condamine while on expedition in South America. It was named in 1770 by Joseph Priestley c. 1740: Modern steel was developed by Benjamin Huntsman 1741: Vitus Bering discovers Alaska 1745: Leyden jar invented by Ewald Georg von Kleist was the first electrical capacitor 1751: Jacques de Vaucanson perfects the first precision lathe 1752: Lightning rod invented by Benjamin Franklin 1753: The first clock to be built in the New World (North America) was invented by Benjamin Banneker. 1755: The tallest wooden Bodhisattva statue in the world is erected at Puning Temple, Chengde, China. 1764: Spinning jenny created by James Hargreaves brought on the Industrial Revolution 1765: James Watt enhances Newcomen's steam engine, allowing new steel technologies 1761: The problem of longitude was finally resolved by the fourth chronometer of John Harrison 1763: Thomas Bayes publishes first version of Bayes' theorem, paving the way for Bayesian probability 1768–1779: James Cook mapped the boundaries of the Pacific Ocean and discovered many Pacific Islands 1774: Joseph Priestley discovers "dephlogisticated air", oxygen The Chinese Putuo Zongcheng Temple of Chengde, completed in 1771, during the reign of the Qianlong Emperor. 1775: Joseph Priestley's first synthesis of "phlogisticated nitrous air", nitrous oxide, "laughing gas" 1776: First improved steam engines installed by James Watt 1776: Steamboat invented by Claude de Jouffroy 1777: Circular saw invented by Samuel Miller 1779: Photosynthesis was first discovered by Jan Ingenhousz 1781: William Herschel announces discovery of Uranus 1784: Bifocals invented by Benjamin Franklin 1784: Argand lamp invented by Aimé Argand[32] 1785: Power loom invented by Edmund Cartwright 1785: Automatic flour mill invented by Oliver Evans 1786: Threshing machine invented by Andrew Meikle 1787: Jacques Charles discovers Charles's law 1789: Antoine Lavoisier discovers the law of conservation of mass, the basis for chemistry, and begins modern chemistry 1798: Edward Jenner publishes a treatise about smallpox vaccination 1798: The Lithographic printing process invented by Alois Senefelder[33] 1799: Rosetta Stone discovered by Napoleon's troops Main articles: 18th century in literature and 18th century in philosophy 1703: The Love Suicides at Sonezaki by Chikamatsu first performed 1704–1717: One Thousand and One Nights translated into French by Antoine Galland. The work becomes immensely popular throughout Europe. 1704: A Tale of a Tub by Jonathan Swift first published 1712: The Rape of the Lock by Alexander Pope (publication of first version) 1719: Robinson Crusoe by Daniel Defoe 1725: The New Science by Giambattista Vico 1726: Gulliver's Travels by Jonathan Swift 1728: The Dunciad by Alexander Pope (publication of first version) 1744: A Little Pretty Pocket-Book becomes one of the first books marketed for children 1748: Chushingura (The Treasury of Loyal Retainers), popular Japanese puppet play, composed 1748: Clarissa; or, The History of a Young Lady by Samuel Richardson 1749: The History of Tom Jones, a Foundling by Henry Fielding 1751: Elegy Written in a Country Churchyard by Thomas Gray published 1751–1785: The French Encyclopédie 1755: A Dictionary of the English Language by Samuel Johnson 1758: Arithmetika Horvatzka by Mihalj Šilobod Bolšić 1759: Candide by Voltaire 1759: The Theory of Moral Sentiments by Adam Smith 1759–1767: Tristram Shandy by Laurence Sterne 1762: Emile: or, On Education by Jean-Jacques Rousseau 1762: The Social Contract, Or Principles of Political Right by Jean-Jacques Rousseau 1774: The Sorrows of Young Werther by Goethe first published 1776: Ugetsu Monogatari (Tales of Moonlight and Rain) by Ueda Akinari 1776: The Wealth of Nations, foundation of the modern theory of economy, was published by Adam Smith 1776–1789: The History of the Decline and Fall of the Roman Empire was published by Edward Gibbon 1779: Amazing Grace published by John Newton 1779–1782: Lives of the Most Eminent English Poets by Samuel Johnson 1781: Critique of Pure Reason by Immanuel Kant (publication of first edition) 1781: The Robbers by Friedrich Schiller first published 1782: Les Liaisons dangereuses by Pierre Choderlos de Laclos 1786: Poems, Chiefly in the Scottish Dialect by Robert Burns 1787–1788: The Federalist Papers by Alexander Hamilton, James Madison, and John Jay 1788: Critique of Practical Reason by Immanuel Kant 1789: Songs of Innocence by William Blake 1789: The Interesting Narrative of the Life of Olaudah Equiano by Olaudah Equiano 1790: Journey from St. Petersburg to Moscow by Alexander Radishchev 1790: Reflections on the Revolution in France by Edmund Burke 1791: Rights of Man by Thomas Paine 1792: A Vindication of the Rights of Woman by Mary Wollstonecraft 1794: Songs of Experience by William Blake 1798: Lyrical Ballads by William Wordsworth and Samuel Taylor Coleridge 1798: An Essay on the Principle of Population published by Thomas Malthus (mid–18th century): The Dream of the Red Chamber (authorship attributed to Cao Xueqin), one of the most famous Chinese novels 1711: Rinaldo, Handel's first opera for the London stage, premiered 1721: Brandenburg Concertos by J.S. Bach 1723: The Four Seasons, violin concertos by Antonio Vivaldi, composed 1724: St John Passion by J.S. Bach 1727: St Matthew Passion composed by J.S. Bach 1727: Zadok the Priest is composed by Handel for the coronation of George II of Great Britain. It has been performed at every subsequent British coronation. 1733: Hippolyte et Aricie, first opera by Jean-Philippe Rameau 1741: Goldberg Variations for harpsichord published by Bach 1742: Messiah, oratorio by Handel premiered in Dublin 1749: Mass in B minor by J.S. Bach assembled in current form 1751: The Art of Fugue by J.S. Bach 1762: Orfeo ed Euridice, first "reform opera" by Gluck, performed in Vienna 1786: The Marriage of Figaro, opera by Mozart 1787: Don Giovanni, opera by Mozart 1788: Jupiter Symphony (Symphony No. 41) composed by Mozart 1791: The Magic Flute, opera by Mozart 1791–1795: London symphonies by Haydn 1798: The Pathétique, piano sonata by Beethoven 1798: The Creation, oratorio by Haydn first performed ^ Volkov, Sergey. Concise History of Imperial Russia. ^ Rowe, William T. China's Last Empire. ^ Anderson, M. S. (1979). Historians and Eighteenth-Century Europe, 1715–1789. Oxford University Press. ISBN 978-0-19-822548-5. OCLC 185538307. ^ Ribeiro, Aileen (2002). Dress in Eighteenth-Century Europe 1715–1789 (revised ed.). Yale University Press. ISBN 978-0-300-09151-9. OCLC 186413657. ^ Baines, Paul (2004). The Long 18th Century. London: Arnold. ISBN 978-0-340-81372-0. ^ Marshall, P. J., ed. (2001). 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Harper Encyclopedia of the Modern World: A Concise Reference History from 1760 to the Present (1970) online Milward, Alan S, and S. B. Saul, eds. The economic development of continental Europe: 1780–1870 (1973) online; note there are two different books with identical authors and slightly different titles. Their coverfage does not overlap. Milward, Alan S, and S. B. Saul, eds. The development of the economies of continental Europe, 1850–1914 (1977) online The Wallace Collection, London, houses one of the finest collections of 18th-century decorative arts from France, England and Italy, including paintings, furniture, porcelain and gold boxes. Media related to 18th century at Wikimedia Commons Retrieved from " 4 The following pages link to 18th century External tools (link count transclusion count sorted list) · See help page for transcluding these entries Showing 50 items. View (previous 50 | next 50) (20 | 50 | 100 | 250 | 500)List of decades, centuries, and millennia (links | edit) Goths (links | edit) Industrial espionage (links | edit) Romania (links | edit) 20th century (links | edit) 15th century (links | edit) 16th century (links | edit) 17th century (links | edit) 1870s (links | edit) 1624 (links | edit) 1626 (links | edit) 1642 (links | edit) 1661 (links | edit) 1756 (links | edit) 1791 (links | edit) 1608 (links | edit) 1818 (links | edit) 1743 (links | edit) 1826 (links | edit) 1828 (links | edit) 14th century (links | edit) 1860s (links | edit) 1788 (links | edit) 1st century (links | edit) 13th century (links | edit) 1787 (links | edit) 1863 (links | edit) 4th century (links | edit) 12th century (links | edit) 11th century (links | edit) 1859 (links | edit) 1900 (links | edit) 1848 (links | edit) 1866 (links | edit) 1896 (links | edit) 1895 (links | edit) 1861 (links | edit) 1648 (links | edit) 1623 (links | edit) 1662 (links | edit) 1640s (links | edit) 1770s (links | edit) 1780s (links | edit) 1789 (links | edit) 1782 (links | edit) 1840 (links | edit) 1840s (links | edit) 1883 (links | edit) 1800s (decade) (links | edit) 1801 (links | edit) View (previous 50 | next 50) (20 | 50 | 100 | 250 | 500) Retrieved from " WhatLinksHere/18th_century" Enjoy sharper detail, more accurate color, lifelike lighting, believable backgrounds, and more with our new model update. 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No additional restrictions — You may not apply legal terms or technological measures that legally restrict others from doing anything the license permits. You do not have to comply with the license for elements of the material in the public domain or where your use is permitted by an applicable exception or limitation . No warranties are given. The license may not give you all of the permissions necessary for your intended use. For example, other rights such as publicity, privacy, or moral rights may limit how you use the material. Masa, the cornerstone of countless Latin American dishes, is a versatile ingredient with a history as rich and complex as its flavor. Whether you've overzealously prepared for a tamale-making session or simply find yourself with a surplus after whipping up a batch of tortillas, that extra masa doesn't have to go to waste. In fact, it's an opportunity to explore a whole world of delicious possibilities beyond the usual suspects. This guide will delve into creative and mouthwatering ways to transform your leftover masa into culinary masterpieces. Repurposing Masa: Beyond Tortillas and Tamales Masa is much more than just the foundation for tortillas and tamales. Its unique texture and subtle corn flavor lend themselves beautifully to a wide array of dishes, both savory and sweet. From crispy snacks to hearty meals, the possibilities are truly endless. Let's explore some exciting ways to put that extra masa to good use. Savory Sensations: From Breakfast to Dinner Masa's inherent corn flavor makes it a natural fit for savory applications. It can add a delightful texture and depth of flavor to a variety of dishes, transforming them into something truly special. Gorditas: Little Pockets of Flavor Gorditas, thick corn cakes typically stuffed with various fillings, are a fantastic way to utilize leftover masa. Simply shape the masa into small, flattened discs, cook them on a griddle until lightly golden, and then carefully slice them open to create a pocket. Fill them with anything from shredded pork or chicken to beans, cheese, and salsa. The possibilities are truly endless! They make for a satisfying breakfast, lunch, or dinner. Sopes: The Open-Faced Delight Similar to g