

Boris' Recipes

Substituting Precise Recipes for Cooking Skill

Contents

Glossary..... 3

Drinks 4

Sauces and Salad Dressings..... 5

 Basic Mayonnaise..... 5

Salads and Other Side Dishes..... 6

 “Baked” Potato in the Microwave 6

Appetizers 7

 Aji de Gallina 7

 Causa Rellena 7

 Tuna Bread 7

Entrees 9

 Ají de Gallina 9

Deserts 10

Glossary

Aji Mirasol:

Olives: In Peru, Aceituna almost always refers to an Alphonso Olive. *how easy are they to find outside of Patterson? Need to find out.

Papa Amarilla: Means yellow potato. Refers to a specific type that's not available in the US. Russet Idaho potatoes can be used as a substitute (at least I know it works for causa).

Salsa Limeña: This sauce is simply chopped onion seasoned with lime, salt, pepper (and oil?).

Drinks

Sauces and Salad Dressings

Basic Mayonnaise

NEED TO TRY EXACT AMOUNTS AND TYPE UP

1	Egg
1 or 2 tsp	Lime juice
½ tsp	Salt
½ tsp	Sugar
½ tsp	Mustard
¼ tsp	Pepper

A very small bit of garlic

Put the egg in a blender and blend. Then add the rest of the ingredients. Then slowly add oil until the desired consistency is reached. (Mayonnaise is very adaptable and ingredients should be changed to taste).

Salads and Other Side Dishes

“Baked” Potato in the Microwave

Wash and dry potato. Poke holes in the potato with a fork. Wrap the potato in a paper towel and put on a microwave safe plate. With a 1200 Watt microwave, the times are as follows: small – 3:00, medium – 4:30, large – 6:00, huge – 7:30. Turn the potato over half-way through this time. After, the microwave stops, let the potato stand for 5 minutes before eating¹. If cooking additional potatoes, add half the original time for each additional potato.

¹ This is important, as it will continue cooking passively with pre-existing steam.

Appetizers

Aji de Gallina

Follow the recipe on page 9, but serve without the rice (and smaller portions)

Causa Rellena

Causa:

2 Medium Idaho Russet potatoes
½ Lime
½ Tbsp Aji Amarillo
1 Tbsp Oil
Salt
Pepper

Stuffing:

1 can Tuna
AMOUNT Mayonnaise (didn't measure when I made it, but I didn't put enough in)
½ Small onion, finely chopped (a small amount of celery can be used instead if desired)

Cook 2 medium potatoes (see page 6). While they are cooking, mix together the remaining ingredients. Also, mix all the ingredients for the stuffing in a separate container.

Once the potatoes are completely cooked, peel them and mash them in a large bowl. Then add everything but the stuffing and mix it all well.

To serve, put about 60% of the causa in the bottom of a mold. Then put in the stuffing. Put the rest of the causa on top. Finally, coat the causa with a layer of mayonnaise. Garnish with olives and/or hard-boiled egg slices, if desired. Serves 2.

Tuna Bread

NEED TO TRY EXACT AMOUNTS AND TYPE UP

1 Can of tuna
2 cup Mashed potatoes
Lime
Ground aji verde
Mayonnaise
Hard-boiled egg
Asparagus or other vegetable to garnish

Pull apart the tuna and mix with the mashed potatoes. Add lime, aji and season with salt and pepper. Put the mixture into an oiled loaf pan. Turn it over and garnish with mayonnaise and the rest of the ingredients.

Entrees

Ají de Gallina

NEED TO TRY EXACT AMOUNTS AND TYPE UP

1	Chicken
1	Carrot
1	Onion
10	Grated nuts (??peanuts?*)
2 Tbsp	Parmesan
½ loaf	White Bread
15	Aji Mirasol
3	Garlic Cloves
	Evaporated milk (*How much?? At least vaguely... 1 can? 1 Tbsp?)
	Salt
	Pepper

Devein the aji ahead of time. Boil in salt water and change the water so that it's not too spicy. Remove the skin and blend.

Boil the chicken with the carrots, the onion and salt. Slice into thin strips. (?lonjitas*)

Soak the bread in water. Squeeze out the excess water and blend it with the evaporated milk.

Fry finely chopped onion in oil. Add the garlic, pepper, aji and bread (until it looks chunky). Add in the chicken and mix well. Add in the nuts and the parmesan. Season.

Use chicken broth to loosen the mixture as needed.

Serve with papa amarilla and garnish with hard-boiled egg and olives.

Serve with a side of rice.

Deserts