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Cebiche de Pescado

(6-8 servings)

Sea Bass works best but you can experiment with whatever fresh fish are available to you.

2 pounds of fresh Sea Bass filet

1 cup lemon juice

1 clove of garlic, crushed

Hot pepper sauce

Salt and pepper

Large onion, finely chopped

2 red chili-peppers cut into strips

Cilantro, finely chopped

Two ears of fresh corn, cooked and cut into 2-inch pieces

Two sweet potatoes, cooked, peeled, and sliced

How to:

Wash the fish and cut into small cubes.

Add the lemon juice, garlic, pepper sauce, salt and pepper.

Let stand for 10/15 minutes.

Add the onion, red peppers, and cilantro.

Serve with the corn on the cob and sweet potato.

Lomo Saltado

(6 servings)

2 pounds steak

2 tbs minced garlic

2 tbs of light soja sauce

1 tbs vinegar

4 small tomatoes cut into strips

Salt and pepper

2 med onions cut into strips

1 bell pepper, cut into thin strips

Chopped parsley

5 med potatoes cut into thin strips

Oil

Cut steak into thin strips and marinate it with the vinegar, the soja sauce, the garlic for an hour.

In a separate pan, fry the potatoes in hot oil.

Sautee the steak in very hot oil, continue frying until the steak is cooked. Drain some of the juice and save. Save also the meat.

In the same pan with very hot oil fry the chopped tomato, and the onions, salt and pepper.

Cook for a couple minutes. Then add the meat and the juice, bell pepper and parsley.

Add the fried potatoes to the meat. Serve with rice.

Juane de Arroz

10 Servings

2 tbs of oil

4 milled cloves of garlic

3 tbs of salt

6 cups of chicken broth

6 cups of rice

¾ of cup of oil, for fry the chicken

3 tbs of curcuma
1 tbs of pepper
1 tbs of cumin
Nutmeg
10 chicken pieces
½ cup of hot water
10 raw eggs
5 boiled eggs in halves
20 leaves of Bijao or banana tree, roasted

Fry in a pot the garlic, add the salt and the chicken broth and boil, when is boiling add the rice and cook until is dry.

Fry the chicken pieces in oil in a pan.

Use the rest of the oil with the curcuma, pepper, cumin and nutmeg, add the fried chicken pieces, add ½ cup of water and cook for 10 minutes.

Take away the chicken and reserve the cooking juice.

When the rice is ready empty it in a big recipient and get it cool.

Then mix the raw eggs and rice together with the juice of the chicken.

Roast the leaves of Bijao or banana in the oven.

Using a deep plate as base, place 2 leaves roasted in cross form. More leaves can be used when wrapping them, to guarantee that it doesn't enter water during the cooking.

Then place some rice in the center of the crossed leaves and place a chicken piece and ½ boiled egg above, cover with more rice.

To wrap the Juane well, tight the leaves up with a candlewick, assure it is tight and impermeable.

Then put the Juanes a big pot with boiling water, boiling them for 1 hour.

Then move them away and put over in a grill to drips the rest of water, and to keep them warm as well.

Pisco Sour

(6 glasses)

Pisco is a type of clear brandy produced from white grapes in the Ica region of Peru. A quality Pisco should be smooth and have a perfume-like aroma.

1 egg white

1 tbs sugar

1 glass of Pisco

Juice from 6 lemons

Chipped ice

Angostura bitters

Beat the egg white and sugar in a blender. Add the Pisco, lemon juice, ice, and angostura bitters if desired. Mix well and pour into shot glasses.