

Encocao de Camaron

Makes 4 servings

2 lb of clean shrimp size 16/20
½ red bell pepper finely chopped
½ yellow pepper finely chopped
½ green pepper finely chopped
½ of a large Spanish onion, finely chopped
2 cups of coconut milk
¼ cup of toasted shredded coconut
½ cup of finely chopped peanuts, or 4 soup spoons of peanut butter.
1 soup spoon of Achiote (annatto seed seasoning) Found at a El Rey Grocery Store.
2 tb spoons of melted butter
Chopped cilantro to taste

Put the melting butter in a medium size cooking pot, add the peanuts or peanut butter, bell peppers, onions and the achiote. Combine the ingredients until the achiote dissolves and add the regular milk. Add the coconut milk and the shrimp. Lower the stove temperature and let the shrimp cook. The stew like dish should dry up, but if it does, you could add some more coconut milk – depending on your taste of sweetness. Add some cilantro to taste.

When you serve the dish, sprinkle some toasted coconut on top of the shrimp for added flavor and decoration.

Tequila Cream Chicken **An Antigua Latin Restaurant Recipe**

Makes four servings

Ingredients

2 medium size raw jalapeno peppers, sliced and seeded
1/4 medium size Spanish onion, finely chopped
Juice of one large lime
1 table spoon of liquid butter
Salt and pepper to taste
1 pint of sour cream
4 fully cooked chicken breast 4 to 6 oz
2 avocados
4 oz of white tequila

To make the sauce:

On a medium size cooking pot – large enough to hold all the ingredients, warm up the butter and add the sliced jalapenos and the chopped onions. Sautee for a couple of minutes at high heat, with out letting the onions brown. Lower the heat and add the lime juice, salt and pepper to taste. Add the sour cream and stir until it boils. Set aside.

Slice the avocado and in a fan form, place them on the plate were you will be serving the dish to create a bed. With the chicken hot, carefully slice the breast in long cuts, and place over the avocado.

Add the tequila to the sour cream sauce and warm up for a couple of minutes. Cover the chicken with the sauce and serve with rice or salad.