

***Note that there are 4 pages to these recipes.**

Chupe de Jaiba (Stone Crab Casserole)

Ingredients: 4 servings

- 450 grams (about 2 cups) of shredded crab meat
- 1 yellow onion
- 1 garlic clove (optional)
- 1 Tbsp of vegetable oil
- 1 Tbsp of butter
- 1/2 tsp of sweet paprika
- 1/2 cup of seafood or fish broth
- 4 slices of soft bread
- 1/2 cup of milk (you can add more)
- 1/2 cup of heavy cream
- 100 grs. (about a cup) Parmigiano Cheese (shredded)
- Salt and Black Pepper

Preparation:

1. In a bowl, soak the bread in milk, then mash with a fork to obtain a paste.
2. Peel and chop the onion and the garlic clove very finely.
3. Preheat the oven to 400F.
4. In a medium saucepan, heat a tablespoon of oil, add the onion and garlic. Cook, stirring over medium-high heat for 5 minutes until golden brown.
5. Add the crab meat, stir.

6. Add the broth and cook for a couple of minutes. Lower the heat to medium, add the soaked bread (discard the unabsorbed milk). Mix well and add the heavy cream, and add the paprika, salt and pepper. Cook for 1 minute, taste and adjust the seasoning.
7. Let thicken if necessary.
8. Place in individual round stoneware (coccotes, terra-cotta or clay cazuelas), previously buttered, and spread well. Grate the parmigiano cheese over each.
9. Bake for 12-15 minutes or until golden and bubbly. Serve hot.

Alfajores

Ingredients: 25 units (approximately)

- 2 cups all-purpose flour
- 3 egg yolks
- 1 Tbsp melted unsalted butter
- 1 tsp apple vinegar (can be replaced by orange juice or brandy)
- 7 Tbsp full-fat milk
- 1 can of “Manjar”* or “Dulce de Leche”

Instructions

1. In a bowl, sieve the flour, then add the egg yolks. Mix with a fork, a mixer or your hands, until it forms crumbs.
2. Add the melted butter, vinegar, and milk all at once, and mix until all ingredients are incorporated. Add more milk if needed, one teaspoon at a time.
3. Knead for about 10 minutes and form a dough. Wrap the dough in cling wrap and let it rest in the fridge for at least 2 hours (and up to two days).
4. Preheat the oven to 350 degrees Fahrenheit.
5. Roll dough out very thin, like a cookie, around 1 to 2 mm thick (you can also use a pasta machine). It's recommend rolling the dough directly on the baking sheet or parchment paper with a bit of flour.
6. Use a round cookie cutter (1.5 or 2 inches) to cut the biscuits.
7. Prick each biscuit with a fork and then bake them for about 10 to 12 minutes or until golden brown.
8. Let the biscuits cool down.
9. With the help of a spoon, fill one side of the biscuit with manjar,* then place another biscuit on top and press down.

Manjar (Dulce de Leche)

You can find “Dulce de Leche” by La Lechera Brand or make a delicious manjar at home.

Homemade Manjar

You should do this recipe a day in advance, following the safety measures.

Ingredients

- 1 can of condensed milk (I recommend preparing 2 or 3 at a time)
- You will need a tall pot, that allows covering the cans with 1 or 2 inches of water.

1. Fold a kitchen towel and place it inside a tall pot. (This prevents the cans from moving around inside the pot)
2. Remove the labels from the cans.
3. Put the cans in the pot and fill the pot with water until the can is completely covered (and at least an inch above) **Note: it is very important that the cans are covered with water at all times to avoid any accidents.**
4. Cover the pot and put it on high heat. When the water starts to boil, reduce the heat so that only a slight boiling remains.
5. From now on we will control the time and leave the can of condensed milk, with water boiling at slow heat for 1 hour and 45 minutes (approximately 105 minutes)
6. From time to time check the water level, add more hot water if needed.
7. After 1 hour and 45 minutes, carefully remove the HOT can(s) and put them in a pot with water at room temperature and let it cool completely before opening. This will result in a light caramel color and a smooth texture.