



# KUODA

## Ingredients:

- 2 Tablespoons of Vegetable Oil.
- 3 Garlic Cloves, chopped.
- 2 Cups of Rice.
- 2 Cups of Coca-Cola.
- 1 Cup of Water.
- 30 gr of Angel hair (In pieces).
- 1 Cup of Raisins or grapes.
- 1/4 Cup of Chopped Nuts
- 3 Tablespoons of Soy Sauce.
- 1 Teaspoon of Salt
- Pepper to tastet.

## Steps:

In a hot pot add vegetable oil, then brown the angel hair, stirring constantly to prevent burning.

Add rice, garlic, give it a quick stir then add coke, water, raisins, nuts, soy sauce, salt, and pepper, stir, cover, and let simmer for 20 minutes.

Once it is finished cooking, you can add more raisins and nuts (optional).



## “Arroz Arabe” Peruvian Style Pilaf Rice

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“Arroz Arabe” is a dish served during the Holiday season or on special occasions all over Peru.

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## “Rompopo (Latin American Egg Nog)” Ecuador Recipe



Rompopo is popular Latin American drink that is made with milk, sugar, vanilla, orange peel, egg yolks, condensed milk, cream and aguardiente or rum. In Ecuador, this is a popular drink around Christmas time, much like egg nog in the United States.



### Steps:

Combine the milk with the sugar, vanilla and orange peel in a pot and bring to a boil, cook on low for about 30 minutes, stir occasionally to prevent it from boiling over.

Blend the egg yolks with the condensed milk until well mixed. You can also use a whisk and mix them in a bowl until creamy. Add the cream at the end and blend gently to keep it from getting too thick, or use a whisk to mix in the cream or half and half.

Add a cup of the milk into the egg yolk mix and stir it well, then slowly add the egg yolk mix to the milk and stir well. Cook over low medium heat, stirring consistently, until the mix starts to thicken, and do not let it boil.

### Ingredients:

- 2 liters milk (about 8 cups)
- 1 cup sugar
- 1 tsp. vanilla
- 1 orange peel
- 8-12 egg yolks adjust based on the level of thickness and richness that your prefer
- 2 cups cream or half and half
- 1 cup condensed milk
- Aguardiente to taste – about 1 cup per each liter of rompopo for a lighter version and 2 cups for a strong version.

### Garnishes:

- Condensed milk and sugar for decorating glass rims and ground cinnamon to sprinkle

Cool down completely and then stir in the aguardiente. If you want it less thick add additional milk, cream or half and half.

Refrigerate until ready to serve. Can be served warm or cold based on your preference.

Decorate glass rims with condensed milk and sugar. You can also sprinkle some ground cinnamon over the drinks when serving.

## Ingredients:

- 4 cups whole milk
- 8 ounces panela (or 1 cup packed light or dark brown sugar, plus 1 tablespoon molasses)
- 2 to 3 cloves
- 3 to 4 cinnamon sticks
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 cup cornstarch
- 2 tablespoons butter
- Optional: 1 cup coconut (frozen or fresh, shredded)
- 1 teaspoon vanilla
- Optional: 3/4 cup chopped nuts and/or 1/2 cup raisins

## Steps:

Gather the ingredients.

Place the cornstarch in a small bowl. Slowly whisk in 1 cup of the milk (or more if needed) until cornstarch is well incorporated and you have a smooth mixture. Pour the remaining milk into a heavy saucepan. The cornstarch has a detectable flavor at first, which goes away once the natilla is thoroughly cooked.

Grate the panela and add it to the milk mixture (or add the brown sugar and molasses).

Add the baking soda, cinnamon sticks, and salt. Whisk into the mix well.

Heat the milk-sugar mixture over medium-low heat, stirring, and bring just to a boil. Take out the cinnamon sticks and cloves.

Whisk in the milk-cornstarch mixture and continue to cook, stirring constantly, until it starts to thicken. Stir in the coconut, if desired.

Cook the mixture until has thickened enough that you can see the bottom of the pan for several seconds when you stir (do not let it come all the way to a boil), about 10 to 12 minutes. Stir constantly so that the cornstarch doesn't clump, and the mixture doesn't burn.

Add raisins and/or nuts if desired, and remove from heat. Stir in the butter and vanilla.

Pour the mixture into a greased 8-inch square glass pan or in any greased mold. Refrigerate until firm.

Sprinkle natilla generously with powdered sugar. Cut into 3-inch rectangular pieces to serve.

## “Natilla” Colombia Recipe



Natilla is a rich, custard-like dessert that is traditionally enjoyed at Christmas, especially in Colombia. Natilla is somewhat similar to dulce de leche, but it is thickened with cornstarch and flavored with panela, a dark raw sugar.



## “Alfajores” Argentina Recipe

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These irresistible Argentinian Alfajores are soft, sweet and crumbly shortbread sandwich cookies filled with dulce de leche. They just melt in your mouth, and can be enjoyed all year long!

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### Steps:

In a large bowl, sift together the flour, cornstarch, baking powder, baking soda and kosher salt. Set aside

In the bowl of an electric mixer, beat sugar and butter until light and fluffy, about 3 minutes.

Add yolks and beat to combine.

Add the vanilla extract, water and lemon zest beat until just combined.

Add flour mixture, and mix on low speed until the dough just comes together.

Wrap the dough in plastic and chill until firm, at least 2 hours.

Heat oven 350 degrees. Line baking sheets with parchment paper.

Remove dough from plastic wrap and place on a lightly floured surface, flour a rolling pin and roll out to about ¼ inch thick. Cut the dough with a 2 inch cookie cutter.

Place cookies on prepared sheet pans about about 1 inch apart.

Bake for about 9 minutes or until firm and edges are pale golden and the middle of the cookie is firm.

Transfer baking pan to a rack and allow to cool completely before removing from baking sheet.

Spread 1 tablespoon of dulce de leche onto the back of half the cookies. Place a second cookie on top and gently press to create a sandwich and repeat.

Roll sides in coconut and dust generously with powdered sugar before serving.

### Ingredients:

- 1 cup all-purpose flour
- 1 cup cornstarch
- 1 teaspoon baking powder
- ¼ teaspoon baking soda
- ¼ teaspoon kosher salt
- ½ cup granulated sugar
- 8 tablespoons unsalted butter 1 stick, at room temperature
- 2 large egg yolks
- 2 teaspoon finely grated lemon zest divided.
- 1 teaspoons vanilla extract
- 2 tablespoons warm water
- 1 cup coconut flakes
- 8 ounces Dulce De Leche homemade

## Steps:

Gather the ingredients.

Place the cornstarch in a small bowl. Slowly whisk in 1 cup of the milk (or more if needed) until cornstarch is well incorporated and you have a smooth mixture. Pour the remaining milk into a heavy saucepan. The cornstarch has a detectable flavor at first, which goes away once the natilla is thoroughly cooked.

Grate the panela and add it to the milk mixture (or add the brown sugar and molasses).

Add the baking soda, cinnamon sticks, and salt. Whisk into the mix well.

Heat the milk-sugar mixture over medium-low heat, stirring, and bring just to a boil. Take out the cinnamon sticks and cloves.

Whisk in the milk-cornstarch mixture and continue to cook, stirring constantly, until it starts to thicken. Stir in the coconut, if desired.

Cook the mixture until has thickened enough that you can see the bottom of the pan for several seconds when you stir (do not let it come all the way to a boil), about 10 to 12 minutes. Stir constantly so that the cornstarch doesn't clump, and the mixture doesn't burn.

Add raisins and/or nuts if desired, and remove from heat. Stir in the butter and vanilla.

Pour the mixture into a greased 8-inch square glass pan or in any greased mold. Refrigerate until firm.

Sprinkle natilla generously with powdered sugar. Cut into 3-inch rectangular pieces to serve.

## Ingredients:

- 1 chicken, cut into eight pieces
- 1 kg (2.2 pounds) of chuck steak cut into bite sized pieces
- 500 gms diced lamb (shoulder meat is a good choice)
- 4 large potatoes peeled and quartered
- 4 corn cobs each cut into two pieces
- 125 gms of pumpkin peeled
- 3 carrots peeled
- 1 cup of fresh peas
- 1 turnip peeled
- 2 sprigs of parsley
- 1 stick of celery
- 3 bay leaves
- 4 green chili peppers (remove seeds for a less spicy dish)
- 1 onion
- 1 cup of good quality white wine
- 1 cup of beer
- 1/2 tsp of whole white peppercorns
- 1 fresh red chili pepper, cut into eight pieces (remove seeds for a less spicy dish)
- 1/2 tsp of ground oregano
- 1 tsp of ground star anise or one whole piece
- 1 tbs sugar
- salt to taste
- 1/2 cup raisins (optional)

## “Bolivian Christmas Picana” Bolivia Recipe



Soup made with various types of meat, vegetables, along with both wine & beer, traditionally served during the holiday season in Bolivia.