



Les Marmitons
NEW JERSEY

Mariscada En Salsa Verde

Ingredients:
36 Servings

2 cups olive oil	2 cups milk
40 cloves garlic, chopped	72 littlenecks (cleaned and soaked in cornmeal bath)
12 bunches flat leaf parsley, thick stems removed and leaves washed and chopped	6 pounds sea scallops(preferably dry)
3 cups dry white wine	6 pounds large shrimp, shelled and devined
12 teaspoons cornstarch	Salt and pepper to taste

Method:

Heat the oil gently in a wide pan with shallow sloping sides (a paella pan works perfectly).

Add the garlic and cook 1 to 2 minutes, until soft but uncolored.

Stir in the parsley and wine, raise heat to hight, and cook until almost all the wine has evaporated.

Stir the cornstarch into the milk in a smaill bowl until the cornstarch has dissolved. Wisk into the pan.

Lower the heat, add the clams, scallops, and shrimp and cover.

Cook shaking the pan periodically, until the shellfish are cooked through, about 15 minutes. The shellfish should be done perfectly at this point.

Check the sauce and adjust the seasonings as you like.



Les Marmitons
NEW JERSEY

Daisy's Favorite Salad

Ingredients:

32 servings

4 heads "hearts of romaine", cut crosswise into 1" strips down to about 1" from the core
8 heads Belgian endive, cut crosswise into 1/2" strips (remove the pieces of core from the strips-about 8 cups)
8 cups lightly packed baby arugula
8 cups trimmed haricots verts (about 1 pound)
2 cups pencil thin asparagus spears cut into 2" lengths

2 hothouse cucumbers, half lengthwise, then crosswise into 1/4" slices (about 4 cups)
For the dressing:
1 cup olive oil
8 tablespoons lemon-ginger olive oil
Juice of 1 lemon
splash of rice wine vinegar
Kosher salt fresh ground pepper.

Method:

Wash the romaine, endive, and arugula and spin them dry in a salad spinner. The greens can be prepared up to a day in advance. Refrigerate them, wrapped gently in a paper towel and tucked into a plastic bag.

Heat a medium saucepan of salted water to a boil. Set a bowl of ice water nearby. Stir in the haricots and cook just until bright green and softened, but still firm, about 3 minutes. Lift them out with a skimmer or spider and drop them into the ice water. Repeat with the asparagus. Drain the vegetables thoroughly and blot them dry. The vegetables may be prepared up to a day in advance and refrigerated.

Make the dressing: Put the olive oil, flavored oil, lemon juice, vinegar, and salt and pepper to taste in a small jar with a tight fitting lid. Shake vigorously. The dressing can be made up to a day in advance and refrigerated.

To serve: Remove the vegetables, greens and dressing from the refrigerator, if necessary, about 30 minutes before serving. Toss the greens and vegetable gently in a large serving bowl to mix. Shake the dressing very well, pour it over the salad and toss again.



Les Marmitons
NEW JERSEY

Noqui Nuevo Andino

Ingredients:
36 servings

For the sauce:	6 pounds, scrubbed but unpeeled
6 tablespoons olive oil	3/4 cup grated cotija cheese or
6 cloves garlic, sliced very thin	Parmesan cheese
3 10-ounce packages of creminis,	3 extra-large eggs
sliced thin, about 6 cups	3 tablespoons aji amarillo puree
12 tomatoes, peeled and seeded, cut	3 cups AP flour, or as needed
into 1/2" dice	3 teaspoons salt
3 cups frozen baby lima beans	3/8 teaspoon freshly ground nutmeg
3/4 cup chopped cilantro	
For the Gnocchi:	3 cups crumbled goat cheese (about
9 large Yukon gold potatoes (about	1 pound)

Method:

Make the sauce (do this first if cooking the gnocchi immediately after forming them): Heat the olive oil in a large skillet over medium heat. Add the garlic and shake the pan until the garlic is sizzling. Add the mushrooms and cook until lightly browned, about 4 minutes. Add the tomatoes and lima beans and toss until the tomatoes and mushrooms begin to give off their liquid. Raise the heat to high and bring the sauce to a boil. Cook until there is just enough liquid left to lightly coat the vegetables. The sauce may be made up this point up to a day in advance. Keep at room temperature for up to 2 hours or refrigerate it for longer. Reheat to simmering over low heat while cooking the gnocchi.

Make the gnocchi: Put the potatoes in a large pot with enough cold water to cover them generously. Bring to a rolling boil, then adjust the heat so the water is boiling gently. Cook the potatoes until tender at the center when poked with a paring knife, about 35 minutes. Drain the potatoes and, as soon as you can stand the heat, peel them. Cut the peeled potatoes in quarters and pass them through a ricer or food mill fitted with the fine disk onto a baking sheet. Spread them out in an even layer so as much of the steam as possible is released. Cool to room temperature.

Gather the cooled potatoes gently into a mound. Make a well in the center and add the grated cheese, egg, pepper puree, salt, and nutmeg. Beat together to mix well, then blend the potatoes into the egg mixture just until more or less evenly distributed—the dough will get

more thoroughly mixed when the flour is added. Add 1 cup of the flour and knead gently just until evenly blended. The dough should be soft but not at all sticky. If not, knead in flour 1 tablespoon at a time until the dough is no longer sticky.

Cut the dough into 6 pieces. Roll each out to ½ inch thick rope: shape the wedge of dough into a rough log first. Then, starting at the center of the dough log and working toward the ends, roll the dough back and forth under your palms and fingers. Keep your fingertips pointing away from each other as you roll to help the dough in the right direction. Cut the ropes crosswise into ½ inch pieces. You may cook the gnocchi as is, or form them into little ridged dumplings: Sprinkle flour over the pieces of dough and roll each between your palms into a little ball. Hold a dinner fork at an angle to the work surface. Impale a dough ball with the tip of your thumb, then drag it downward against the tines of the fork. The dough will curl around your thumb and the outer surface will pick up ridges from the tines of the fork. The gnocchi may be refrigerated for no longer than 20 minutes or frozen for up to several weeks. Freeze right on the baking sheet and, once solid, transfer the gnocchi to sealable plastic bags.

Heat a large pot of salted water to a boil. Slip as many of the gnocchi as you are going to cook into the water. Cook just until they rise to the top of the water and are tender but still firm, about 1 minute for freshly made gnocchi and up to 2 minutes for frozen. If the gnocchi fit into the pan with the sauce, lift them from the water with a slotted spoon or spider (see photo page 000) and transfer them to the sauce. If they don't fit, drain them in a colander, return them to the pot and add the sauce to the pot. In either case, add the coat cheese and cook over low heat until it melted, stirring gently to blend it into the sauce. Serve in warm shallow bowls.

A Stitch in Time: This recipe makes enough to serve 12 as a first course—twice the amount of most other recipes in this chapter. It really doesn't take all that much more time to make twelve servings of gnocchi than it does to make six, so you may as well go for it. And because they freeze beautifully, you are much better off making a full batch, even if you're only serving a few people. The sauce freezes well too, so if you are freezing half the gnocchi, go ahead and freeze half the sauce. Think of it—a completely effortless, impressive first course weeks down the line with virtually no effort. I love it!

TIP: Stir the boiling water before you add the gnocchi to it. The swirling water—and continued gentle stirring— will help keep the gnocchi from sticking together.



Les Marmitons
NEW JERSEY

Pernil (Puerto Rican Roast Pork Shoulder)

Ingredients:
36 servings

2 6-pound, skin-on, bone-in pork shoulder roasts (aka “fresh ham”) 36 cloves garlic 4 1/2 tablespoons kosher salt 3 tablespoons black peppercorns	6 tablespoons dried oregano 6 tablespoons olive oil 6 tablespoons white wine vinegar
--	---

Method:

Place the garlic cloves and salt in a mortar and pestle (The salt keeps the garlic from flying around.) Pound them to a paste, then add the remaining ingredients, pounding each into the mix before adding the next. Stir in the olive oil and vinegar. Best used when freshly made.

Note: To make in a food processor, pulse the garlic and salt until the garlic is coarsely chopped. Add the remaining ingredients, substituting coarsely cracked peppercorns for the whole peppercorns (the processor won't crush them),. Process until the garlic is finely chopped.

Nothing, and I mean nothing, says holiday party like a beautiful, fragrant, juicy pernil. Whatever you're celebrating, try to get the pork marinating at least two days before the big event. That will not only flavor the roast completely, but get the main course prep out of the way well in advance.

Makes 12 buffet servings, plus leftovers

Prep Time: 30 minutes (plus up to 3 days marinating time)

Cook Time: 3 hours (unattended)

Marinate the roast up to 3 days before you plan to cook it: Make several slits about 2 inches apart and 1½ inches long through the skin of the roast and into the meat. Make the slits about half way through the roast (unless you hit a bone) Wiggle a finger in the slits to make them easier to fill. (Although the adobo isn't spicy, you may find that a pair of latex gloves come in hand for this.) Fill each slit with the adobo, coaxing as much as you can into each with the help of an espresso spoon or small teaspoon. Turn the roast over and do the same to all sides. If you have adobo left over, rub it all over the outside of the roast. Refrigerate, covered, at least 1 day or up to 3 days.

Preheat the oven to 450° F.

Set the roast skin side up on a rack in a roasting pan. Roast 1 hour, turn the heat down to 400° F and roast until the skin is deep golden brown and crackly and there is no trace of pink near the bone, about 2 hours. An instant reading thermometer inserted into the thickest part of the roast should register 150° F. To be sure, check the roast in a few spots. Let the roast rest at least 15 minutes before carving.

To serve, remove the crispy skin. It will pull right off in nice, big pieces. Cut them into pieces—kitchen shears work well for this—and pile them up in the center of the platter. Carve the meat parallel to the bones all the way down to the bone. (It will get trickier to carve neat slices as you get near the bone; don't let that bother you.)



Les Marmitons
NEW JERSEY

Arroz con Gandules (Yellow Rice with Pigeon Peas)

Ingredients:
30 servings

For Achiote Oil:	2.5 cups Achiote Oil
5 cups Olive oil	5 cups sofrito
10 tablespoons achiote seeds	1 cup alcaparrado or coarsely chopped pimiento-stuffed olives
For Sofrito:	10 tablespoons salt (or to taste)
4 medium Spanish onions	5 teaspoons ground black pepper
6-12 cubanelle peppers	5 teaspoons ground cumin
35 garlic cloves, peeled	4 bay leaves
15 ajices dulce	15 cups long grain rice
8 leaves culantro or bunch of cilantro	5 cups, or as needed, chicken broth
6 ripe plum tomatoes, cored and cut into chunks	
2 large red bell peppers, cored, seeded and cut into large chunks	
For Rice:	

Preparation method

Heat the oil and annatto seeds over medium heat just until the seeds give off a lively, steady sizzle. Don't overheat the mixture or the seeds will turn black and the oil a nasty green. Once they're sizzling away, pull the pan from the heat and let stand until the sizzling stops. Strain the oil and store for up to 5 days at room temperature in a jar with a tight fitting lid.

Chop the onion and cubanelle or Italian peppers in the work bowl of a food processor until coarsely chopped. With the motor running, add the remaining ingredients one at a time and process until smooth. The sofrito will keep in the refrigerator for up to 3 days. It also freezes beautifully: Spoon it into sealable plastic bags in 1-cup quantities.

Note: Ajices dulces, sometimes called ajicitos are tiny peppers similar in appearance to Habaneros and Scotch Bonnet peppers, but at the other end of the heat scale. They are sweet with a bright green, herbal flavor. Culantro is a leafy herb that smells and tastes like

cilantro on steroids. Both ajices dulces and culantro are available in Latin markets. If you cannot find one or both of them, simply leave them out and use 1 ½ bunches of cilantro.

Basic Yellow Rice (and Variations)

If making achiote oil and sofrito ahead of time (see Sundays in the Kitchen with Daisy, page 000) is like putting money in the bank, this is the time to make a withdrawal. Yellow rice is hands down the most bang-for-the-buck weeknight side dish. It pumps up everything from a pork chop off the grill to pan-fried fish fillets. With some simple additions—like Vienna sausages, lump crab meat or canned beans—it is a meal in itself.

Heat the achiote oil in a Dutch oven or other heavy 4 to 5-quart pot with a tight fitting lid over medium-high heat. Stir in the sofrito and alcaparrado and cook until the liquid is evaporated and the sofrito is sizzling. Season with the salt, pepper, and cumin. Toss in the bay leaves.

Raise the heat to high and add the rice. Cook, stirring, until the rice is coated with the achiote oil-sofrito and the grains begin to turn “chalky,” about 3 minutes. Pour in enough chicken broth to cover the rice by one inch. Bring to a boil and boil until the level of the broth meets the level of the rice. Lower the heat to very low, stir the rice thoroughly but only once, and cover. Cook until the rice is tender but with a little bite and all the liquid is absorbed, about 20 minutes. Do not uncover the pot or stir the rice while it cooks. Fluff with a fork before serving.

Variations:

Rice with Pigeon Peas: Add 1 ½ pounds smoked pork neck bones into the sofrito mixture before adding the rice and stir until coated. Just before adding the broth, stir one 13-ounce bag frozen pigeon peas or one 15-ounce can pigeon peas, drained, into the rice. Proceed as above.

TIP: If you're using store-bought broth for this or any rice that calls for sofrito, up the amount of sofrito by about ¼ cup or so to make up for any flavor missing from the broth.

--	--